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Food and Nutrition Management

Diploma

Program Code: 14151

Campus: North

Length: 4 semesters

Humber's Food and Nutrition Management diploma program prepares you for a supervisory role that combines the dynamic world of food service with the health-care industry. You will:

- love food

- have a keen interest in the science of nutrition

- enjoy managing people in a fast-paced environment

Our faculty has extensive industry experience and will prepare you for a career through a variety of courses taught in flexible class formats.

You will have the opportunity to join the Canadian Society of Nutrition Management (CSNM). With a student membership, you will receive a discount on the annual conference fee.

Both the Food and Nutrition Management program and the Nutrition & Healthy Lifestyle Promotion program share a common first semester.

Our program is recommended if you are starting your career path, are currently working in the food service or health-care industry, or have previous experience in the field.

This industry has a high demand for qualified candidates.

Field experiences are a valuable way to gain practical and professional skills in the field and build contacts. You will complete a five-week field experience.

Field experiences take place at the end of the fourth semester. Possible locations include:

- business/industry and education facilities

- food suppliers, manufacturers and distributors

- foodservice outlets

- hospitals, long-term care and retirement facilities

Food & Nutrition Management students also gain experiential learning by participating in and hosting events throughout the academic year.

Courses

Semester 1

GNED 101: An Introduction to Arts and Sciences

NUTR 109: Math Food and Nutrition

NUTR 110: Fundamentals of Nutrition

NUTR 115: iSucceed in Food and Nutrition

NUTR 116: Introductory Culinary Skills Lab

NUTR 151: Allergens and Advanced Food Safety

WRIT 100: College Reading and Writing Skills

Semester 2

NUTR 154: Nutrition for Healthy Living

NUTR 231: Physiology for Nutrition

NUTR 232: Techniques of Healthy Cooking

NUTR 236: Healthy Weights and Weight Loss

WRIT 200: Workplace Writing Skills

Select 1 from the following courses

GNED: General Elective

Semester 3

MGMT 254: Financial Management

MKTG 155: Marketing and Health Promotion

NUTR 111: Food Service Systems Management

NUTR 113: Institutional Food Production

NUTR 230: Nutrition Throughout the Lifecycle

NUTR 237: Leadership and Human Resource Management

Select 1 from the following courses

GNED: General Elective

Semester 4

MGMT 233: Quality Management and Healthcare Standards

NUTR 250: Clinical Nutrition

NUTR 251: Nutrition Care Process

NUTR 252: Institutional Menu Planning

NUTR 253: Professional Growth and Development

WORK 255: Field Experience - Food and Nutrition Management

Admission Requirements

Admission selection is based on the following 3 requirements:

Academic