Sheridan

Nutrition and Food Service Management



Ontario College Diploma | 2 years Hazel McCallion Campus (Mississauga)

Play a leading role in helping Canadians lead healthier lives.

Build better health and nutrition across Canada

Sheridan's Nutrition and Food Service Management 2-year program sets you up for success in growing and in-demand fields. You'll gain hands-on experience in nutrition, food safety and customer service, preparing you to make a real difference in fitness and wellness organizations and in commercial food service settings, alongside healthcare, education, retirement and long-term care facilities.

Gain practical skills in nutrition and food service management

In this program, you'll dive into real-world scenarios like menu creation, food handling and inventory management through interactive simulations and a 160-hour field placement. Plus, you'll develop key leadership skills, including staff management, conflict resolution and ethical decision-making, so you can confidently step into roles in nutrition management or food service supervision.

Embrace cultural and population-specific dietary needs

Unlike other programs in this field, at Sheridan, you'll understand and be able to address the unique dietary needs of different cultural groups through your interdisciplinary course work. You'll learn how to create nutrition plans that respect cultural preferences and health needs, giving you the skills to work in diverse, global settings.

Career opportunities

The demand for skilled food service and nutrition workers in Canada is growing fast, with diverse job prospects in healthcare, long-term care facilities, wellness and fitness centres, schools and more. After graduating, you could find employment in many industries.

You might find roles such as:

- Dietary manager
- Food service supervisor
- Clinical nutrition assistant
- Catering coordinator
- Food and beverage manager (hospitality and food industry)

Courses

Some of the courses you can expect to take in your program

- Nutrition Fundamentals Through the Lifecycle
- Menu Planning and Design for Health and Wellness
- Applied Nutrition for Cultural Competence and Special Populations

- Quality control technician
- Public health nutrition assistant
- Health and wellness consultant
 (entrepreneurship and private sector)

- Procurement and Inventory Management for Food Service
- Applied Project Management in Nutrition and Food Service
- The Role of Mental and Physical Wellbeing in Nutrition Management

Admission requirements

This program is currently only available to international students.

Program eligibility

Ontario Secondary School Diploma or equivalent, including these required courses:

• English, Grade 12 (ENG4C or ENG4U).

Mature student status.

Applicant selection

Applicants who do not meet the admission requirements for this program will be assessed and advised individually and may be considered for other, related programs.

International applicants

- Official postsecondary transcripts, indicating courses completed to date, and credential must be submitted at the time of application. In case the transcripts/certificates are not in English, note that these documents must be accompanied by a notarized, official translation into English. Translated copies must also be accompanied by a copy of the original transcript.
- International applicants need to follow the international application process.

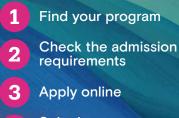
English language proficiency

All applicants whose first language is not English must meet Sheridan's English proficiency requirements.

Refer to the website for full admission requirements.

How to apply:

5 easy steps



Submit your documentation

Accept your offer

Ready to get started?

sheridancollege.ca/apply



International students

Find out more about...

- Post-graduation work permit (PGWP) eligibility
- Admission requirements
- English language proficiency requirements
- Fees and financial aid
- Provincial Attestation Letters (PALs)

sheridancollege.ca/international

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