

Healthcare.
Food Service.
Nutrition Leadership.



Food and Nutrition Management

Diploma Program



Healthcare.



Food Service.



Nutrition Leadership.

Who We **Are**



About AAPS College

AAPS College has been registered with the Ontario Ministry of Colleges and Universities since 2003. AAPS is a leader in training and professional development across healthcare, science and technology, with programs spanning pharmaceutical sciences, clinical research, nutrition management and related regulated industries.

Our programs are designed to combine current industry knowledge, practical learning and career-focused preparation. Students learn from experienced professionals and develop the confidence to work in structured, compliant and service-oriented environments.



Since 2003

Registered college



Career Focused

Practical training approach



Practical

training approach



Flexible

Online or on-site options

AAPS
COLLEGE

Health
Science
Technology

Food and Nutrition Management

Diploma Program Overview





Program Outline

The Food and Nutrition Management Diploma Program offers a rounded education in nutrition and food service management. Students study macronutrients, micronutrients, nutritional status, individualized care plans and the needs of populations from infants to older adults. The program also includes clinical nutrition, special diets, food safety, sanitation, quantity food preparation and the operational knowledge required in institutional food service settings.

Courses in human resource management, financial business management, marketing, professionalism, quality management and health promotion help students build the leadership, communication and administrative skills needed for supervisory food service roles.

Program Details



50
WEEKS



Diploma
CREDENTIAL



Online / On-site
DELIVERY



Placement
INCLUDED



Core Nutrition Curriculum

Students build a foundation in nutritional science and learn how nutrition applies across different life stages, health conditions and care environments.



FNM101 Fundamentals of Nutrition

Macronutrients, micronutrients and their role in health.



FNM102 Nutritional Assessment

Assessing nutritional status and planning support.



FNM103 Nutrition for Older Adults

Nutrition needs in aging and long-term care settings.



FNM104 Pregnancy and Infant Nutrition

Nutrition priorities for pregnancy, infancy and early life.



FNM105 Childhood and Adolescent Nutrition

Nutritional needs across growth and development.



FNM106 Clinical Nutrition

Nutrition in disease management and care planning.



Food Service Operations

Operational training helps students understand safety, sanitation, preparation, service flow and special diet requirements in structured food service environments.



FSW01

Introduction to
Food Service



FSW03

Quantity Food
Preparation



FSW02

Food Safety and
Sanitation



FSW04

Communication and the
Food Service Worker



FSW05

Special Diets

Management, Quality & Professional Skills

The program moves beyond nutrition theory and prepares students for supervisory and operational responsibilities across food service and healthcare settings.



QMM101

Introduction to Quality Management

Quality systems, service standards and compliance basics.



HRM101

Human Resource Management

People management, scheduling and workplace communication.



FBM101

Financial/Business Management

Budgeting, operational decision-making and business basics.



QMM201

Advanced Quality Management

Advanced quality, consistency and improvement concepts.



PRF100

Professionalism

Professional conduct, accountability and workplace readiness.



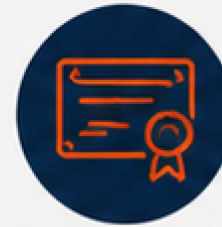
MHP101

Marketing & Health Promotion

Health promotion and service communication principles.



Certification & Admissions



Credential

Graduates receive a Diploma in Food and Nutrition Management. The program is approved as a vocational program under the Ontario Career Colleges Act, 2005.



CSNM Eligibility

Graduates are eligible to write the Canadian Society of Nutrition Management Membership Examination to qualify for membership.



Admission Requirements

- ✓ High School or Mature Student, or higher level of education
- ✓ Health Certificate
- ✓ TB Test
- ✓ Vulnerable Police Check



Prepare today.
Lead tomorrow.
Build a career
that nourishes
people and
communities.



APPLY NOW

Career Services

Built for Career Readiness & Placement Support

AAPS offers dedicated career services to support students with resume preparation, interview skills, job search guidance and career planning. The program is designed to connect classroom learning with workplace expectations in food service, healthcare and nutrition operations.



Resume support



Interview preparation



Placement-focused guidance



Career planning support



YOUR CAREER
OUR MISSION



PREPARE



PRACTICE



SUCCEED



Your goals.
Our guidance.
Better
opportunities.

Career Opportunities

Graduates are prepared for supervisory and operational roles across healthcare, institutional food service, hospitality and corporate environments.

**Your Skills.
Their Health.
Your Future.**

1



Food Service Assistant Manager or Manager

5



Catering Assistant Manager or Manager

2



Dietary Assistant Manager or Manager

6



Food Production Assistant Manager or Manager

3



Nutritional Service Worker

7



Clinical Nutrition Assistant

4



Quality Assurance/Control Technician

8



Food and Beverage Supervisor



Healthcare



Institutional Food Service



Hospitality



Corporate Environments

**Make an impact.
Lead with purpose.
Build a healthier future.**

Outcomes Snapshot



\$26

Average Wage/HR



\$42

High Wage/HR



Where Graduates Can Work

Hospitals, long-term care facilities, retirement homes, food manufacturers, hospitality operations and large-scale food service environments.



Organizations Who Have Hired AAPS Graduates



FGF



Maple Lodge Farms



JD Sweid Foods



Mondelēz International



Maple Leaf Foods



Real-world experience.



Healthier communities.



Stronger careers.



Brighter futures.

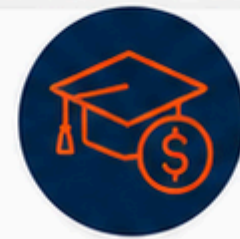


Financial Aid & Funding Options



AAPS provides flexible funding options to help students plan their education with greater confidence.


Invest in your future.
We'll help you make it happen.



1

Scholarships & Bursaries

Explore available institutional support and bursary options.



2

Flexible Payment Plans

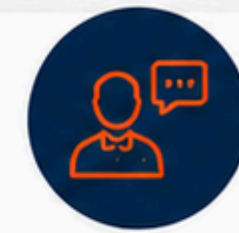
Spread tuition into manageable payments.



3

Government & Employer Support

Ask about OSAP eligibility and employer sponsorship pathways.



4

Advisor Guidance

Speak with admissions to understand the funding options that may apply to you.



Your education.
Your investment.

We're here to help
make it possible.



We're here to support you every step of the way.
Connect with our admissions team to learn more.



One call.
Many options.
Stronger future.

Why This Program

Food and nutrition operations sit at the intersection of care, service, safety and management. This program is designed for learners who want a practical path into roles where nutrition knowledge meets day-to-day operational responsibility.



Industry-connected learning

Students gain exposure to nutrition, food service, quality, communication and leadership topics that reflect the expectations of modern healthcare and institutional food environments.



CARE PATHWAY



Learn the systems

Build a strong foundation in nutrition, food service, safety, quality and operations.



Build workplace skills

Develop practical skills in communication, teamwork, leadership and problem-solving.






Prepare for roles

Graduate ready for supervisory and operational roles in healthcare and food service environments.

Contact Us

We're here to help you take the **next step**.
Reach out to our team today.

 416-502-2277 |  1-800-502-2288 (toll-free) |  info@aaps.ca


 **Toronto:** 885 Sheppard Avenue West,
Toronto, ON M3H 2T4

 **Mississauga:** 2960 Drew Road, Unit 140,
Mississauga, ON L4T 0A5

 | www.aaps.ca 

 Real people.
Real support.

 Quick responses.
Clear answers.

 Your future starts
with one conversation.