

NUTR 345. FOOD SERVICE SYSTEMS MANAGEMENT.

Credits: 3

Offered by: Human Nutrition (Faculty of Agric Environ Sci)

Terms offered: Fall 2025

[View offerings for Fall 2025 in Visual Schedule Builder.](#)

Description

Competency-based professional course for management of food service systems in healthcare organizations, food service industry, and groups. Principles of management theory and development of business plan in nutritionrelated activities. Emphasis on strategic planning; food policies; menu development; recipe standardization, nutrient analysis, costing; food purchasing; quality control; marketing; staffing; management styles; and ethical and professional behaviour. Students receive Canadian Food Safety Certification (Advanced.fst) upon completion of this course.

- Fall
- Prerequisite: NUTR 209.
- Restriction: Restricted to Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Dietetics

Most students use Visual Schedule Builder (VSB) to organize their schedules. VSB helps you plan class schedules, travel time, and more.

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