



“Education is the Key to the Future”

The International Perspective

Lorrie Plein

President, CSNM



Canadian Society of
Nutrition Management

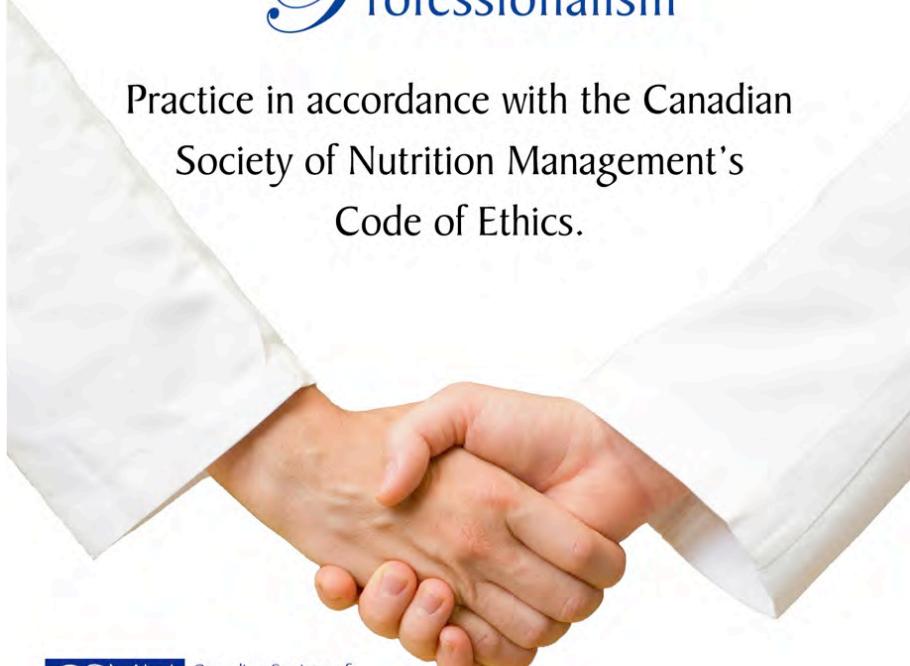


CSNM Core Competencies

Competency 1.0

Professionalism

Practice in accordance with the Canadian Society of Nutrition Management's Code of Ethics.



CSNM Canadian Society of
Nutrition Management

Competency 2.0

Quality Management

Understand and describe good management practices related to Government standards, quality management and risk controls.



CSNM Canadian Society of
Nutrition Management

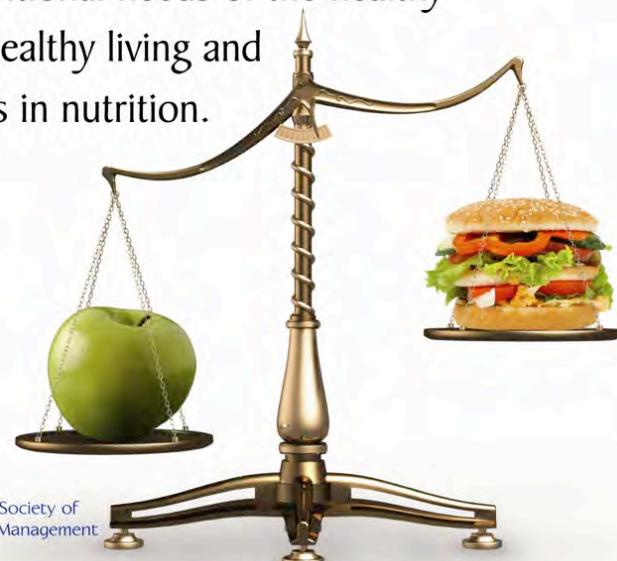


CSNM Core Competencies (continued)

Competency 3.0

Nutrition & Healthy Living

Demonstrate knowledge of nutrient composition of foods, nutritional needs of the healthy population, healthy living and current issues in nutrition.



CSNM Canadian Society of
Nutrition Management

Competency 4.0

Clinical Nutrition

Demonstrate knowledge of medical nutrition by describing components of nutritional assessment process, developing nutrition care plans, writing or adjusting menus to meet diet requirements, monitoring client food intake and acceptance, describing the principles of diet counselling, documenting client information and describing the role of the Food and Nutrition Manager as a member of the health care team.



CSNM Canadian Society of
Nutrition Management



CSNM Core Competencies (continued)

Competency 5.0

Food Service Systems Management

Demonstrate knowledge of menu planning, functions related to procurement and inventory control systems, demonstrate knowledge of food preparation techniques, quality control and production systems, development of work and production schedules, describe preventative maintenance requirements, demonstrate knowledge of safety and sanitation procedures of the Food Service Department.



Competency 6.0

Human Resources Management

Demonstrate knowledge of human resources management by maintaining personal information, determining staffing needs, developing and revising job descriptions, performance standards, motivational techniques, understanding collective agreements, government legislation and identifying training needs.





CSNM Core Competencies (continued)

Competency 7.0

Financial/Business Management

Describe financial management principles, performance indicators in cost control systems and in the development, evaluation and revision of budgets.

CSNM Canadian Society of Nutrition Management



Competency 8.0

Marketing & Promotion

Describe basic concepts of marketing and promotion to enhance the public's knowledge of food and nutrition.



CSNM Canadian Society of Nutrition Management



Continuing Education (CE) and Certification

- Active members of CSNM must obtain 1 CE point from each Core Competency annually
- Certified Nutrition Managers (CNM) must obtain 16 CE points annually





Accreditation

- Accreditation is the act of certifying the meeting of prescribed standards by an official review board.
- For Food and Nutrition Management programs in Canada, CSNM is the official review board.
- CSNM Accreditation is based on a college program demonstrating that graduates have achieved the competencies of an entry level Nutrition Manager (NM)





Competency 4.0 – Clinical Nutrition

- 4.1.0 Participate in the provision of nutrition care
- 4.1.5 Monitor client food intake and acceptance
- Knowledge Indicator
 - Describe methods for monitoring food intake and acceptance
- Performance Indicators
 - Monitor food intake and make recommendations as required
 - Revise care plans as required.

Competency 4.0

Clinical Nutrition

Demonstrate knowledge of medical nutrition by describing components of nutritional assessment process, developing nutrition care plans, writing or adjusting menus to meet diet requirements, monitoring client food intake and acceptance, describing the principles of diet counselling, documenting client information and describing the role of the Food and Nutrition Manager as a member of the health care team.



CSNM Canadian Society of Nutrition Management

Competency 6.0 – Human Resources Management



- 6.2.0 Supervise personnel
- 6.2.4 Participate in provision of in-service education

- Knowledge Indicator
 - Describe procedures for providing in-service education sessions, including preparation, implementation and evaluation.

- Performance Indicator:
 - Prepare and deliver in-service education.

Competency 6.0

Human Resources Management

Demonstrate knowledge of human resources management by maintaining personal information, determining staffing needs, developing and revising job descriptions, performance standards, motivational techniques, understanding collective agreements, government legislation and identifying training needs.



CSNM Canadian Society of Nutrition Management

Standard A

Program Overview and Administration



- A.5.0 Promotional material: (brochures, calendar, website, videos and other promotional materials)

- A.5.1 Promotional materials support program outcomes and accurately reflect the content of the program and opportunities for graduates



Centennial College Food and Nutrition Management Program





The Canadian Society of Nutrition Management



Award of Accreditation

This is to certify that

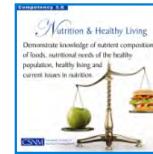
Accredited College

Has achieved 5 years of accredited status

According to the standards and competencies of CSNM

On this date of February 23, 2016

President



Accreditation Chair





Nutrition Management Across Canada

- CSNM is the professional association for Nutrition Managers in Canada
- Two provinces, Ontario and British Columbia, have standards requiring the employment of a Nutrition Manager in long term care facilities who is a member of CSNM
- In the other provinces, membership is an employer driven requirement



Environment
Canada

Environnement
Canada



Staffing Requirements for Long Term Care Facilities in Ontario

- Dietitian:
30 minutes per resident per month
- Nutrition Manager:
 $\text{Hours per week} = \text{Facility capacity} \times 8 \div 25$
- Food Service Worker:
 $\text{Hours per week} = \text{Facility capacity} \times 0.45 \times 7$
- There must be at least one cook who works 35 hours per week





Education Requirements for Long Term Care Facilities in Ontario

- The Food Service Worker Program is mandated by the Ontario Ministry of Health and Long Term Care for all staff employed in the dietary department
- Chef's training, completion of a Culinary Management Program or an Institutional Cook Apprenticeship is mandated for the full time cook



Source: Ontario Ministry of Health and Long Term Care website



Fanshawe College, London, Ontario - Nutrition and Hydration Week

Help us celebrate
Nutrition & Hydration Month
On Wednesday March 18th
by attending our
World Tea Party @ 10am

We have a variety of Teas, scones, tarts and maple syrup
to enjoy in the morning at our tea. The theme is Canada so we will
have some Canadian Trivia on the tables! If you are able to help
make some fresh scones on the 17th we would love your help!



**Knollcrest
Lodge,
Milverton,
Ontario**





Thank You!

A photograph showing four hands, two light-skinned and two dark-skinned, each holding one of the large red letters that together spell "Q&A". The hands are positioned in front of a white background.

