

Master of Applied Nutrition: MAN

The Master of Applied Nutrition (MAN) program is a unique one-year combined internship/masters degree that prepares students for a career in dietetics. It accomplishes this by combining theory, empirical knowledge and professional skills through coursework and practical experiences. The MAN program complies with the accreditation standards set by EQual / Accreditation Canada and prepares students for eligibility for registration with a provincial dietetics regulatory body.

uoguelph.ca/programs/master-of-applied-nutrition/

PROGRAM

The MAN program consists of three components:

- Practicum placements
- Research Portfolio
- Graduate course work

ADMISSION REQUIREMENTS

Students applying to the MAN program must have:

- An honours degree within the previous three years from an accredited dietetic undergraduate degree program
- A minimum average of at least 75% in the last two years of their undergraduate program
- Grades of at least 75% in applied statistics and social science research methods courses
- These requirements may be in progress at the time of application but must be completed by April 30
- Please see website for additional program requirements

Application Deadline:

December 11, 2025

Entry: Fall 2026



Master of Applied Nutrition, 2024–2025 cohort

EXPERIENTIAL LEARNING OPPORTUNITIES

University of Guelph is centrally located. Diverse training experiences include hospitals, family health teams, private practice dietitians and large national organizations. Four students will complete a more clinically-focused practicum with Waterloo Regional Health Network (Kitchener) each year.

ARE YOU INTERESTED IN:

- Dietetic entrepreneurship
- Health promotion
- Clinical nutrition
- Food service administration

CAREER OPPORTUNITIES:

- Dietitian working in primary, acute or long-term care
- Quality improvement
- Public health dietitian
- Nutrition researcher
- Private practice dietitian

CONTACT INFORMATION

Graduate Program Assistant:
man.grad@uoguelph.ca



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WHY MAN?

- Master-practicum combined program completed in 3 semesters
- Application of classroom learning to placement, all in the same week
- Creation of practicum pathways with individual career objectives in mind
- Academic diversity with students from institutions across Canada
- Networking opportunities to support career development

GRADUATE SPOTLIGHT

Jessica B.

Registered Dietitian, Wellness and Sustainability Manager,
Queen's University

Education:

- MAN (University of Guelph)
- BASc Applied Human Nutrition (University of Guelph)
- Food and Nutrition Management Diploma (Canadore College)

Areas of Interest:

- Foodservice administrative work
- Data/product analysis

Continuing at Guelph:

After completing her undergraduate degree at Guelph, Jessica maintained ties with the university as a research assistant with Dr. Laura Forbes. It was during this time through discussions with Dr. Forbes that she became interested in the MAN program. "The more I talked about it with her, the more I loved it."

About the program:

Although she had an idea of what to expect in the program through discussions with faculty, the program exceeded Jessica's expectations. From the course work completion of a PEN (Practice-based Evidence in Nutrition) Knowledge Pathway, to publication of her research project and feeling much more confident in facilitation and public speaking.

Faculty and cohort support:

Support from faculty and her cohort reinforced Jessica's drive and confidence in not only her course work but as a future professional. Being asked on an ongoing basis to aid in the continuation of the MAN program through the use of her course work as exemplars for the new cohort, participation in interviews and orientation for the new cohort has built Jessica's confidence in her abilities.



"I am the go-to person for allergy management," says Jessica, "I work with students to help them navigate what they can and can't eat to keep them safe".

Current Employment:

Since October 2017, she's been working as a registered dietitian and wellness manager at Queen's University, where she helps students with unique nutritional requirements.

Jessica works closely with campus chefs and hospitality staff to provide healthy meals for students and cater to their diverse dietary needs, which range from students with food allergies or sensitivities to those who follow vegetarian or vegan diets.

WHAT OUR GRADUATES SAY

"The MAN program introduced me to some of the most brilliant and kind individuals. From faculty, colleagues, and healthcare providers, I am proud to have been educated by such amazing mentors. Taking the lessons each of them have taught me into my future dietetic practice is a rewarding experience that truly excites me."

– Kate, 2025 MAN Graduate

"The experiences in the MAN program helped me discover where I belong in dietetics, even in areas I never thought I'd explore and ended up loving! The support and guidance from the coordinators, supervisors, and professors played a key role in shaping a meaningful and well-rounded experience"

– Ebtisam, 2025 MAN Graduate

"I had so many incredible experiences during my time in the MAN program! It truly opened my eyes to the wide range of roles and opportunities available to dietitians. When I first started, I didn't realize how broad the field truly was. But after each unique and diverse placement, I now feel inspired and excited about the many different paths I can pursue in the future."

– Larissa, 2025 MAN Graduate