Canadian School of Natural Nutrition
TEACHING THE MEDICINE OF THE FUTURE™
®

TWO YEAR NATURAL NUTRITION DIPLOMA PROGRAM
VIC0922N Tuesday Evenings with Monday evenings when scheduled
Classes 6:00- 9.30 p.m. (or as scheduled)

Sep 6 2022- Aug 23 2024

Course Name	Course Dates
Coreq: Orientation & Study Skills	**2022** Sep 6
Fundamentals of Nutrition 1	**Sep** 12, 13, 20, 27 **Oct** 4, 11, 17
Fundamentals of Nutrition 2	**Oct** 25, **Nov** 1, 8, 15, 22
Anatomy & Physiology	**Nov** 28, **Dec** 6, 13, 20 **Jan** 3, 10, 17, 24, 30
Nutritional Symptomatology	**Jan** 31 **Feb** 7, 14, 20, 21, 28 **Mar** 7, 14,
Spring Break	**Mar 15-26 2023**
Motivational Interview Skills	**Mar** 27, Apr 4, 11
BMS- The Connection to the Spirit	**Apr** 17, 25, May 2, 9
Biochemistry	**May** 15, 23, 30, , Jun, 6, 13, 20
Fundamentals of Business	**Jun** 26**, Jul** 4, 11, 18
Summer Break	**July 19 – September 4 2023**
Eco-Nutrition	Sept 5, 12, 19, 25
Hormones	Sep 26, Oct 2, 10, 17, 23
Pathology & Nutrition	Oct 24. 31, Nov 7, 14, 21, 28 Dec 5, 11,
Nutritional Literature Research	Dec 12, 18
Winter Break	**December 19 2023 – January 7, 2024**
Allergies	Jan 8, 16, 23, 30, Feb 4
BMS- The Connection to the Mind	Feb 13, 20, 27, Mar 5, 11
Spring Break	**Mar 12- 24 2024**
Lifecycles – Sports	Mar. 25, Apr 2, 9
Lifecycles – Perspectives in Aging	Apr 15, 23, 30
Lifecycles Pediatrics	May 6, 14, 21, 28
Home Use of Herbs	Jun 4, 11,18, 24
Registration Exam Prep–Feb 27 – April 20	Jun 26-Aug 22 2024
SPECIAL DATES	
Corequisite Sessions	See published Corequisite Schedule
Culinary Certificate Program	See published Culinary Schedule
Body/Mind/Spirit Book Report Due	TBC
Final exam	Friday August 23 2024 (TBC)

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Please Note: CSNN reserves the right to change class schedules at any time.

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VIC0922N Tuesday Evening & Monday Evenings (when scheduled)

Class times 6:00pm- 9.00 p.m

Orientation Study Skills Corequisite	Mandatory		All dates to be confirmed
Foods 1 Corequisite – Introduction to Whole Foods * see Culinary Certificate	Mandatory		
Case Study 1 Corequisite	Mandatory		
Case Study II Corequisite	Mandatory		
Corequisite- Probiotics*	Elective		
Eco Farm Field Trip	Mandatory		
Corequisite Ayurveda	Mandatory		
Supplements Corequisite	Mandatory		
Case Study Lab	Mandatory		
Case Study Corequisite	Mandatory		
Disordered Eating Corequisite	Mandatory		
Corequisite TBA	Mandatory		
Corequisite TBA	Mandatory		
Final Exam Prep Corequisite	Mandatory		
Corequisite TBA	Mandatory		

Culinary Corequisites

Foods 1 Corequisite – Introduction to Whole Foods (Culinary & Mandatory)	Mandatory		
Knife skills, food safety	Mandatory		
Preparation of Whole Foods (Foods 2)	Mandatory		
Fermented Foods	Mandatory		
Fermented Foods, Advanced	Elective	Additional Fee	
Healthy Snacks and Practical Tips	Mandatory		
Culinary Herbs and Spices	Elective	Additional Fee	
Preserving the Harvest	Elective	Additional Fee	
Healing broths	Mandatory		
Inflammation & Detox	Mandatory		
Digestion, Allergies & IBS	Mandatory		
Gluten Free Baking	Mandatory		
Blood sugar balancing, Keto diets	Mandatory		

Further elective and case study Corequisites may be offered and posted in the Corequisite Classroom. Students can attend in excess of ten total classes, at a cost per added class. Students may bring a guest (space available and rsvp required for $55.00). Students may also join Culinary classes scheduled for other intakes, on a space available basis. See Administration for details.

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