Pacific Rim College
Diploma of Holistic Nutrition

NANP ‘School Daze’ Deminar
Cordelia McFadyen, BCHN, NNCP
Dean for the School of Holistic Nutrition at Pacific Rim College
“And there are just a few ‘ingredients’ needed to make a healthy human - real, whole, fresh food, nutrients (vitamins and minerals), light, water, air, sleep, movement, rhythm, love, connection, meaning, and purpose.”

— Mark Hyman, Functional Medicine Doctor
Cordelia McFadyen  BCHN, NNCP

About me

A board-certified and award-winning holistic nutritionist and Dean of the School of Holistic Nutrition at Pacific Rim College.

Why did I start practicing?
When did I start practicing?
Who do I work with now?

Credentials

Board Member for the Holistic Nutrition Credentialing Board (HNCB)
Western Canadian representative for Canadian Action for Nutrition (CAN)
Canadian Association of Natural Nutrition Practitioners (CANNP)
Professional Member of the National Association of Nutrition Professionals (NANP)
Owner and Board-Certified Holistic Nutritionist of Inspired Living Nutrition Inc.
Pacific Rim College

College Introduction

Pacific Rim College is an award-winning institution specializing in Holistic Medicine and Sustainable Living. The college was founded in 2006 to provide world-class education, modern research opportunities and premier clinical services in sustainable land stewardship and a variety of medical modalities.

Program areas include:
- Permaculture Design
- Acupuncture and Chinese Medicine
- Western Herbal Medicine
- Holistic Nutrition
- Doula Training
- Integrative Health

In 2019 we launched Pacific Rim College Online, our virtual learning platform.

Land Acknowledgement

Our college campus is located on the unceded Coast Salish Territory of the Lekwungen (Songhees) and WSÁNEĆ nations (Victoria, BC, Canada).
Pacific Rim College

Our faculty & staff

PRC’s staff and teaching faculty is comprised of an inclusive and diverse group of people with unique backgrounds and perspectives.

All our instructors have a terminal degree in their field of expertise and/or extensive experience.

We select our instructors not only for their professional qualifications, but also for their passion and ability to inspire students. Via in-class evaluations and verbal feedback, students are integral in PRC’s decision to make instructional and curricular modifications.

Directors

Todd N. Howard, RAc
President
Brea Segger
Director of Operations

James Christian, BSc, PGDip (Herbal Medicine), RHT
Academic Dean & Dean, School of Western Herbal Medicine

Gillian Marsollier, RAc, CCII
Chief Operations Officer, Pacific Rim College Online
Accreditation & recognition

Pacific Rim College is recognized by various governing bodies and associations throughout Canada and internationally. Please see our website for more.
Since 2006 we have forged innovative curricula, educated thousands of students from around the world, and inspired others to take action and positively impact their communities.
Program overview
Diploma of Holistic Nutrition

Why study Holistic Nutrition with Pacific Rim College?

The practice of holistic nutrition is unregulated in Canada and worldwide. This means there are many educational and career paths for someone to follow.

Pacific Rim offers the highest-quality training available that is incomparable to other programs currently offered in North America.

We do this by:
- Choosing experienced instructors, researchers, authors, and experts in their chosen fields.
- Maintaining high standards of education that would meet requirements if regulation does occur.
- Regularly updating and refreshing our content for relevancy and accuracy.

We now have thousands of PRC alumni from around the world.

Diploma of Holistic Nutrition

You’ll complete 2,115 hours* of studies, plus 360 hours of clinical training.

*Not inclusive of study and homework.
Diploma of Holistic Nutrition

Instructors

Our instructors have different approaches and opinions.

We want you to develop into the practitioner that you want to be while also being aware of all the different traditional and modern approaches currently in the industry.

The campus experience

Our main campus is located in the heart of Victoria, in a famous heritage structure knows as Market Square.

PRC’s quintessential campus offers a perfect urban studying environment with a spacious and peaceful brick-paved courtyard, solarium, student clinic, herbal dispensary, library, and bookstore.

Our secondary campuses include:

- Ravenhill Herb Farm; a 10-acre farm overlooking the Saanich Inlet
- Tiny Tree Herb Farm; a 6-acre organic farm in Brentwood Bay

Community supported Nutrition Clinics:

- Victoria Native Friendship Centre
Diploma of Holistic Nutrition

Program overview

The Diploma of Holistic Nutrition explores the use of food to maintain health and restore wellness.

It is the most comprehensive on-site program of Holistic Nutrition in North America and integrates nutritional philosophies of various indigenous cultures and medical viewpoints.

Foundational studies include Ayurvedic Medicine, Western Herbal Medicine, Traditional Chinese Medicine and Western Medicine, and the program is comprised of both theoretical and practical courses including cooking and clinical coursework.

Length of program: 6 semesters (3-years)

Intakes: Winter (January), Summer (May), Fall (September) semesters (3 semesters per year)

Format: Blended online and in-class on campus with university style enrollment

Total training: 2115 hours, inclusive of 360 clinical hours
Student community

On campus and online, we have a connected, and memorable student experience.

You’ll connect with your instructors and peers on a regular basis through:

- In-person campus classes.
- Online PRC whiteboard.
- Student Orientations and full Student Social Calendars so you can connect with your peers, staff, and faculty on campus.
- Online guidance sessions with our Deans and instructors.
- Facebook groups to connect with other students so you can study together, and interact with like-minded peers.
- Instructors are available to connect with you directly outside of class time over email.
- Student Activity Fund.
- Victoria Native Friendship Centre.
Having reached for the first time a point in human existence where more humans are overweight than are hungry, where our children’s life expectancy is less than adults, and where food resources and indigenous knowledge are vanishing faster than we can preserve them, increasing nutritional knowledge on both local and global scales is of vital importance.

The Diploma of Holistic Nutrition is training students to advance human and environmental health through the sharing of nutritional knowledge.

Education is action. Education is activism.
Curriculum
Curriculum

The 3 objectives of the Diploma of Holistic Nutrition:

1. to increase human health through the betterment of nutritional practices;
2. to preserve and spread indigenous food-based knowledge and practices; and
3. to safeguard the global ecosystem through the employment of sustainable food practices.
## Curriculum

### Ayurveda

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>AYU 101/102</td>
<td>Foundations of Ayurveda</td>
<td>6</td>
<td>90</td>
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<td><strong>TOTAL</strong></td>
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### Biomedical/Biological Sciences

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<td>BMS 101/102</td>
<td>Anatomy and Physiology</td>
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<tr>
<td>BMS 112</td>
<td>Botany/Horticulture</td>
<td>3</td>
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<tr>
<td>BMS 113</td>
<td>Intro to Biochemistry</td>
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<tr>
<td>BMS 201/202</td>
<td>Pathophysiology</td>
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<tr>
<td>BMS 211</td>
<td>Biochemistry</td>
<td>3</td>
<td>45</td>
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<tr>
<td>BMS 231</td>
<td>Western Diagnosis/Laboratory Tests</td>
<td>3</td>
<td>45</td>
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<tr>
<td>BMS 431</td>
<td>Western Pharmacology</td>
<td>3</td>
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## Curriculum

<table>
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<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Credits</th>
<th>Hours</th>
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<tbody>
<tr>
<td>NU 101</td>
<td>Foundations of Holistic Nutrition</td>
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<tr>
<td>NU 111</td>
<td>Professional Cooking</td>
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<td>45</td>
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<td>NU 202</td>
<td>Science of Nutrition</td>
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<td>NU 203</td>
<td>Evolution of Cultural Diets</td>
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<tr>
<td>NU 204</td>
<td>Food, Ecology and Society</td>
<td>3</td>
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<td>NU 221</td>
<td>Materia Medica of Food</td>
<td>3</td>
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<td>NU 302</td>
<td>Supplements</td>
<td>3</td>
<td>45</td>
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<tr>
<td>NU 311</td>
<td>Nutrients and Diet Therapeutics I</td>
<td>3</td>
<td>45</td>
</tr>
<tr>
<td>NU 312</td>
<td>Nutrients and Diet Therapeutics II</td>
<td>3</td>
<td>45</td>
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<td>NU 313</td>
<td>Nutrients and Diet Therapeutics III</td>
<td>3</td>
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<td>NU 314</td>
<td>Nutrients and Diet Therapeutics IV</td>
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<tr>
<td>NU 315</td>
<td>Nutrients and Diet Therapeutics V</td>
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<td>NU 316</td>
<td>Nutrients and Diet Therapeutics VI</td>
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<td>NU 322</td>
<td>Toxicity of Foods</td>
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## Curriculum

### Nutrition Clinical Practice

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<tr>
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<td>Clinical Observation</td>
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<tr>
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<td>Clinical Observation</td>
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<tr>
<td>NCP 200</td>
<td>Clinical Supervised Practice</td>
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<td>Clinical Independent Practice</td>
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<td>Clinical Independent Practice</td>
<td>1.5</td>
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<td>NCP 300</td>
<td>Clinical Independent Practice</td>
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## Curriculum

### Chinese Medicine

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<th>Course</th>
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<th>Hours</th>
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<tbody>
<tr>
<td>OM 103/104</td>
<td>Chinese Medicine for Natural Health Practitioners</td>
<td>6</td>
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### Professional Development

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<th>Course</th>
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<tbody>
<tr>
<td>PD 101</td>
<td>Professional Writing Development</td>
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<td>PD 201</td>
<td>Fundamentals of Public Speaking</td>
<td>3</td>
<td>45</td>
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<td>PD 211</td>
<td>Patient Communication/Therapeutic Relationships</td>
<td>3</td>
<td>45</td>
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<tr>
<td>PD 288</td>
<td>Holistic Nutrition Ethics &amp; Beyond</td>
<td>1</td>
<td>15</td>
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<tr>
<td>PD 302</td>
<td>Business Development and Practice Management</td>
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<tr>
<td>PD 304</td>
<td>Research Skills Development/Research Project</td>
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<td><strong>TOTAL</strong></td>
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## Curriculum

<table>
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<tr>
<th>Western Herbal Sciences</th>
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<tbody>
<tr>
<td>WHS 101</td>
<td>Intro to Herbal Medicine</td>
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<tr>
<td>WHS</td>
<td>Elective</td>
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<table>
<thead>
<tr>
<th>Elective</th>
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<tbody>
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## Elective options

<table>
<thead>
<tr>
<th>Ayurvedic FOCUS</th>
<th>3 credits</th>
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<tbody>
<tr>
<td>AYU 201 Ayurvedic Foundations</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>AYU 211 Ayurvedic Herbs &amp; Spices</td>
<td>3</td>
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<tr>
<td><strong>TOTAL</strong></td>
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<td><strong>90</strong></td>
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<table>
<thead>
<tr>
<th>Traditional Chinese Medicine FOCUS</th>
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<tbody>
<tr>
<td>OM 203 TCM Food Therapy</td>
<td>3</td>
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<tr>
<td>OM 401 Shi Liao: TCM Diet Therapy</td>
<td>3</td>
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<td><strong>90</strong></td>
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<table>
<thead>
<tr>
<th>Pregnancy &amp; Childhood FOCUS</th>
<th>1 credits</th>
<th>15 hours</th>
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<tbody>
<tr>
<td>NU 233 Pregnancy and Nutrition</td>
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<tr>
<td>NU 235 Early Childhood Nutrition</td>
<td>1</td>
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<tr>
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<td><strong>2</strong></td>
<td><strong>30</strong></td>
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## Elective options

<table>
<thead>
<tr>
<th>Western Herbal Sciences FOCUS</th>
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<tbody>
<tr>
<td>WHS 116 Herbal Nutrition</td>
<td>3 credits 45 hours</td>
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<tr>
<td>NU 131 Fungal Foods and Mushroom Medicine</td>
<td>1 credit 15 hours</td>
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<tr>
<td>NU 132 Digestive Health: Plant Medicine Basics</td>
<td>1 credit 15 hours</td>
</tr>
<tr>
<td>NU 234 Nutritional Benefits of Wild Plants</td>
<td>1 credit 15 hours</td>
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<td><strong>TOTAL</strong></td>
<td>6 credits 90 hours</td>
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<table>
<thead>
<tr>
<th>Food Therapeutics FOCUS</th>
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<tbody>
<tr>
<td>NU 207 Healing Practices Through the Ages</td>
<td>1 credit 15 hours</td>
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## Elective options

<table>
<thead>
<tr>
<th>Online Courses</th>
<th>Credit</th>
<th>Hours</th>
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<tr>
<td><strong>ONLINE</strong> Chinese Dietary Therapy</td>
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<td>13</td>
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<tr>
<td><strong>ONLINE</strong> Achieving Optimal Health Through Nourishing Traditions</td>
<td>1</td>
<td>9</td>
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<tr>
<td><strong>ONLINE</strong> Systemic Inflammation, Food Intolerance, and Autoimmunity</td>
<td>1</td>
<td>10</td>
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<td><strong>TOTAL</strong></td>
<td>3</td>
<td>32</td>
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<table>
<thead>
<tr>
<th>Additional Electives &amp; Considerations</th>
<th>Credit</th>
<th>Hours</th>
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<tr>
<td><strong>PD 132</strong> Foundations of Social Equity in Holistic Healthcare</td>
<td>3</td>
<td>45</td>
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<tr>
<td><strong>PD 213</strong> Inclusiveness in a Clinical Setting: Implementing Best Care Practices for Trans Patients</td>
<td>1</td>
<td>15</td>
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<tr>
<td><strong>WORKSHOPS</strong> +1 - 2 NU Workshops every Fall &amp; Winter Semester</td>
<td>2-4</td>
<td>Varies</td>
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<td><strong>TOTAL</strong></td>
<td>16+</td>
<td>60+</td>
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**Upcoming Workshops:**
- Daily Nutrition through Life Stages: A Health Journey from Childhood to Older Adults w/ Dr. Angeli Chitale
- Healing the Root: Addressing Inflammation through Diet and Nutrition w/ Dr. Angeli Chitale
## Curriculum summary

<table>
<thead>
<tr>
<th>Total Requirements</th>
<th>6 credits</th>
<th>90 hours</th>
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<tbody>
<tr>
<td>Ayurveda</td>
<td></td>
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<tr>
<td>Biomedical/Biological Sciences</td>
<td>27 credits</td>
<td>405 hours</td>
</tr>
<tr>
<td>Chinese Medicine</td>
<td>6 credits</td>
<td>90 hours</td>
</tr>
<tr>
<td>Elective</td>
<td>3 credits</td>
<td>45 hours</td>
</tr>
<tr>
<td>Nutrition</td>
<td>53 credits</td>
<td>795 hours</td>
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<tr>
<td>Nutrition Clinical Practice</td>
<td>15 credits</td>
<td>360 hours</td>
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<tr>
<td>Professional Development</td>
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<tr>
<td>Western Herbal Sciences</td>
<td>6 credits</td>
<td>90 hours</td>
</tr>
<tr>
<td>Grand Total</td>
<td>132 credits</td>
<td>2115 hours*</td>
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*Does not include study time, or assignments.
Diploma of Holistic Nutrition students partake in extensive clinical training (360+ hours) at our campus Student Clinic.
Clinical training

Clinical training (360+ hours)

Students in the Diploma of Holistic Nutrition program can complete all clinical training in PRC’s on-campus Student Clinic, or can participate in our Clinical Externship Program (CEP).

The clinical training is completed through our busy student clinic (in person and online), you will progress through 3 stages of clinical work:

1. **Observation**
   - In their first week, full-time students generally begin their clinical training with the Observation Clinic which allows them to witness certified nutritionists leading clients through an initial intake, and through any follow up sessions.

2. **Supervised**
   - The intermediary level, Supervised Clinics, provide students their first opportunity to lead clients through a session with the full support of a certified nutritionist in the clinic room with them.

3. **Independent**
   - Our third, and final, clinic level is the Independent Clinic. In this clinic our students are lead consultations solo with the support of a certified nutritionist overseeing and supporting the intake and recommendations made.
Your practitioner toolkit

Our program fills your holistic nutrition toolbox with *all* knowledge and skills you’ll need to become a successful practitioner and business owner.

**Foundational knowledge**
2,115 hours of in-class education

**Practitioner skills**
360 clinic hours

**Practical skills**
Cooking classes taught by a Red Seal Chef

**Personal & professional skills**
240 hours of business classes
Professional writing, Public speaking, Patient communication, Research and development courses, Ethics and beyond
Diploma of Holistic Nutrition students learn to cook at a local renowned cooking school.
Your practitioner toolkit

We prepare you to work with clients as soon as you graduate. We’ll teach you how to:

- Hold space, and mindfully collect relevant information.
- Develop openness with clients.
- Identify your own biases and how to navigate connections without bias.
- Manage formal and informal consent when working with people.
- Navigate confidentiality and security of clients’ personal information.
- Read subtle cues in clients.
- Manage trauma awareness (individual, cultural, generational).
- Identify and have boundary awareness.
- Have humility, approaching people with curiosity, not judgement and setting intentions, not expectations.
- Manage your emotional state and energy in therapeutic relationship settings.
Instructors
Meet your core Diploma instructors

Our world-class holistic experts are here to bring you the highest quality, most inclusive and comprehensive education available.

**Cordelia McFadyen** BCHN, NNCP
A Board Certified Holistic Nutritionist

**Peter Conway** Dip. Phyt, FNIMH, FCPP, DTM, Cert Ed
A leading medical herbalist and author with a core interest in contrasting and integrating approaches of healing from both traditional and contemporary sources.

**Dr. Carrie Watkins** BSc, ND
A Naturopathic Doctor, yoga teacher and senior educator at PRC.

**Amber Baker** RNCP, ROHP, CHCP
A Certified Nutritional Practitioner, a Registered Orthomolecular Health Practitioner, and Registered Nutritional Consulting Practitioner.
Meet your core Diploma instructors

Our world-class holistic experts are here to bring you the highest quality, most inclusive and comprehensive education available.

Elham Ansari  
BFA, CAP, RYT, BCHN  
A practitioner of Ayurveda, healer, social entrepreneur, and teacher. Passionate about integrating indigenous wisdom with conventional knowledge.

Dr. Angeli Chitale  
ND  
A naturopathic doctor with pharmacy prescriptive authority in BC and advanced training in Women’s Health and hormone therapy.

Dr. Jaime de Melo  
ND  
A Naturopathic Physician and Educator with a special interest in treating disorders of the Respiratory and Digestive systems.
After you graduate
When you graduate you’ll have...

Key Diploma learning outcomes

1. An in-depth understanding of the therapeutic properties and energetics of foods and how to use them to help clients reach their health goals.

2. Thorough background of biomedical understanding of the human body, its structure, physiology, common pathologies, and also western diagnostic skills and pharmacotherapy.

3. The blending of different nutrition philosophies, including the ancient traditions of Ayurvedic Medicine, Traditional Chinese Medicine, and cultural diets with contemporary dietary practices.

4. Therapeutic confidence and rapport-building skills in working with clients in one-on-one settings and in groups.

5. Wide-ranging professional skills from writing and public speaking to cooking and business development experience needed to establish a private holistic nutrition practice or to join an integrative health centre.
NANP Board Exam

The most comprehensive curriculum available online today.

- No additional schooling or prep courses required before the NANP Board Exam.
- Students and Alumni of PRC are able to connect directly with Cordelia for guidance.
- Episodes 18 & 19 (The Ins and Outs of Board Certification) of the NANP’s Podcast goes into great detail of every aspect related to becoming Board Certified in Holistic Nutrition®.
- Download the complimentary 35-page NANP Board Exam Study Guide to help prepare you for the examination.
Employment opportunities

Your path after graduation

Graduates of the Diploma of Holistic Nutrition have the most comprehensive training offered in Canada with more than three times the on-site education than any other diploma program in the field. Having completed a minimum of 360 hours of clinical training, and having received specific education in practice management and business development, graduates are poised to be successful nutritional practitioners and consultants.

As a PRC Alumni, you’ll have access to:

- Employment opportunities on our website.
- Public boards on campus.
- Contacts — employers reach out directly to our staff and instructors looking for holistic nutritionists, blog writers, content creators, recipe developers, etc.
Employment opportunities

How are our students using their education from this program?

- Offering their services as **Holistic Nutritionists**.
- Growing/developing/creating and selling food products at farmers’ markets and online.
- Incorporating holistic nutrition into their existing health care practices.
- **Writing books**, hosting podcasts, creating content.
- Working for supplement companies as their ‘in-house’ Holistic Nutritionist.
- Aligning with farmers and permaculturists to work on projects related to soil reclamation and sustainable gardening practices.
- Working alongside various other health care professionals in integrated clinical settings.
- Creating in-person, and online, events that focus on nutrition, health and well-being.
- Graduates also seek employment in other sectors of the health and wellness industry by filling positions such as **retail consultants**, **product developers**, **teachers**, **fitness advisers**, **restaurant consultants**, **spa managers**, and more.
Some of our students and alumni

Brooklyn Belanger
2017 Diploma of Holistic Nutrition

A clinical holistic nutritionist and holistic chef, she is the founder of Nourished by B, a holistic nutrition meal prep service in the Cowichan Valley. Via clinical work and habit transformation, and other times it is cooking for them so they can live their life focusing on what matters most.

Nourished by B | Nourished To Go

Emma McNichol
2020 Diploma of Holistic Nutrition

Emma is the founder of Empowered Academy, a reproductive health, birth, and parenting hub for online resources. As a passionate educator and practitioner, she is inspiring change in her community by helping her clients regulate and understand their natural menstrual cycle and the power of preconception health for optimizing fertility and pregnancy outcomes.

Empowered Academy | @empoweredfertility
Some of our students and alumni

Simon Brazier
2017 Diploma of Holistic Nutrition

A clinical holistic nutritionist, Simon currently conducts and publishes research, creates social media content, and is the podcast host for Truehope Canada, a Canadian nutritional supplement company.

Truehope Canada

Priscilla Soler
2018 Diploma of Holistic Nutrition

Priscilla was an international student at PRC, and is now a certified health and detox coach, with additional certifications in plant-based nutrition and raw cuisine. Working with clients all over the world as a holistic nutrition consultant and detoxification expert, Priscilla has subsequently founded Gastrawnomica, and co-founded Holiherb, a hormone supplement company in Mexico.

Gastrawnomica | @gastrawnomica | Holiherb | @holiherb.mx
Enrollment
Pacific Rim College is in good standing with the PTIB.

Part of the accreditation process of the PTIB (Private Training Institute Branch) is that our accounting documents are fully audited on an annual basis and reviewed by an external group.

Being a Designated College through the PTIB also requires a portion of funds to be provided each semester to create a fund that students can access through the PTIB should any designated college close after accepting tuition from students.

If you want to learn more, you can see some of these policies on the PTIB website: https://www.privatetraininginstitutions.gov.bc.ca/students/complaints-tuition-protection-claims
Financial assistance

PRC is fully accredited with Student Aid BC and is eligible for student funding from other jurisdictions. Our Admissions team is able to provide you with information and resources regarding sourcing and accessing funding for students.

This program is also approved for Canada Student Loans.
Program payment plans & student funding

Tuition and fees

Tuition is based on a per credit system. For each semester, full tuition payment is due on the first day of the semester.

- Academic Credits: $245/credit
- Clinic Observation Credits: $245/credit
- Clinic Supervised/Independent Credits: $275/credit

Program Standing

There are no regulatory bodies specifically for the field of Holistic Nutrition, but PRC maintains membership in various Nutrition Professional Associations. The PTIB is the governing body in BC for regulating all private post-secondary institutions. PRC has been a member in good standing since 2007 and abides by all their policies.
Environmental stewardship

Pacific Rim College is committed to preserving the environment and promoting natural and sustainable medicinal and lifestyle practices.

Sustainable medicines, sustainable living, alternative energy, recycling and composting, upcycling, low impact, and local support are just a few key elements of our environmental commitment.

Visit our website to find out more.

Eco-certified campus
maintaining the green standard of eco-certification with the VI Green Business Certification

10 trees planted
for every program graduate in partnership with One Tree Planted
I don’t think I could say enough good things about PRC. After spending three years at a large university, the **smaller class sizes** and compassionate teachers were an inspiring change. The school itself is a **beautiful and nurturing space**, and the staff and students make it that much more amazing. I learned so much about myself, gained a new outlook on the world and was **trained in an amazing form of healing** that has given me a job I am so proud of. I would recommend PRC to anyone, the staff and faculty are educated, kind and helpful individuals who want to see their students grow and succeed in the world of health. I will forever be grateful for my experiences and education from PRC as well as the continued support as I start my own career path. Thank you so much for those three life changing years.

— Sasha Ormiston, PRC Alumnus
Thank you for your time today

Connect with me

Email me at cmcfadyen@pacificrimcollege.ca, I’d love to hear from you and answer any questions you may have.

Connect with our admissions team

Email us at admissions@pacificrimcollege.com or schedule a call to find out if this program is the right fit for you.
Thank you
Additional details

University style enrollment:

- You can include as many classes per semester as works for you, as long as you meet all pre-requisite requirements and student aid.
  - Minimum of 2 courses (90-hrs) per semester

- In case life comes up, you are able to defer for up to 3 consecutive semesters before you need to re-register.

- Flexible enrollment means that you have complete control over how you want your semester to look. Course codes indicate the year they are intended to be taken (100, 200 and 300 level) and documents such as the ‘Courselist by Semester’ and ‘New Student Recommended Course List’ provide additional support when it comes time for semester enrollment.

- Deans hold online scheduling advising sessions every semester to further support new and existing students with their schedule selections.

- Deans are also available to connect 1-1 with students to address any scheduling concerns.

- If you have begun your studies at an outside institution, please know that admissions and your program Dean are happy to review your application to ensure you do not take any duplicate courses. Examination challenges are available.