

B.S. in Culinary and Wellness Nutrition Management*
Plan of Study †
Freshman Year

Fall			Spring		
Class	Grade		Class	Grade	
NUTR 110	Food Preparation	4	MATH 150	Precalculus <i>or</i> higher	4
NUTR 210	Intro to Nutr & Dietetics	2	NUTR 220	Nutrition Science for Health	
UCR 101	University Core Rhetoric	4		Health Professions	3
UCT 101	University Core Texts I	4	UCS 102	University Core Seminar	4
	Fine Arts Elective	3	UCT 102	University Core Texts II	4
	Credits	17		Credits	15

Sophomore Year

Fall			Spring		
Class	Grade		Class	Grade	
ACCT 211	Accounting Concepts I	3	BIOL 217	Human Anatomy	4
CHEM 205	Foundations of Chem	4	NUTR 305	Introduction to Culinary	
CHEM 206	Foundations of Chem Lab	1		Medicine/Nutrition	4
ECED 307	Foundations of Leadership	3	NUTR 350	Community Nutrition Edu	3
NUTR 310	Lifecycle Nutrition	3	UCFW 120	Concepts of Hlth & Wellness	2
	Credits	14		General Elective*	4
				Credits	17

Junior Year

Fall			Spring		
Class	Grade		Class	Grade	
BIOL 218	Human Physiology	4	NUTR 312	Food, Culture & Society	4
NUTR 412	Quantity Food Prod/Mgmt	4	NUTR 370	Prof Issues in Nutrition	1
	General Elective*	4	NUTR 371	Dir Professional Practicum	2
	General Elective*	4	NUTR 414	Experimental Foods	4
	Credits	16	NUTR 498	Research Methods in Nutr	2
			UCBF 101	Biblical Foundations	4
				Credits	17

Senior Year

Fall			Spring		
Class	Grade		Class	Grade	
KINE 473	Exercise Physiology	4	KINE 477	Sports Nutrition	4
NUTR 413	Food Service Org/Mgmt	3		General Elective*	4
NUTR 420	Nutr Science Communication	3		Humanities Elective	4
NUTR 499	Senior Seminar in Nutr	2		Social Science Elective	4
	General Elective*	4		Credits	16
	Credits	16			

*Minor or cognate required. Students should work with SPH Advisor to determine course placement in plan of study.

128 Total Credits