

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

Fall			Spring		
Class	Grade		Class	Grade	
UCR 101 University Core Rhetoric	4	_____	UCS 102 University Core Seminar	4	_____
UCT 101 University Core Texts I	4	_____	UCT 102 University Core Texts II	4	_____
NUTR 110 Food Preparation	4	_____	NUTR 220 Nutr Science for Hlth Prof <b>or</b>		
NUTR 210 Intro to Nutr & Dietetics	2	_____	NUTR 216 Personal Nutr	4	_____
UCFW 120 Concepts of Hlth & Wellness	2	_____	MATH 150 Precalculus <b>or</b> higher	4	_____
	Credits	16		Credits	16

**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	_____	UCBF 101 Biblical Foundations	4	_____
NUTR 310 Lifecycle Nutrition	4	_____	Humanities Elective	4	_____
	Credits	15		Credits	16

**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 413 Food Service Org/Mgmt	4	_____
NUTR 414 Experimental Foods	4	_____	NUTR 498 Research Methods in Nutr	2	_____
General Elective*	4	_____	Fine Arts Elective	3	_____
	Credits	16	General Elective*	4	_____
				Credits	17

**Senior Year**

Fall			Spring		
Class	Grade		Class	Grade	
KINE 473 Exercise Physiology	4	_____	KINE 477 Sports Nutrition	4	_____
NUTR 350 Community Nutrition Edu	4	_____	Social Science Elective	4	_____
NUTR 371 Dir Professional Practicum	2	_____	General Elective*	4	_____
NUTR 499 Senior Seminar in Nutr	2	_____	General 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**