



**FOOD & NUTRITION MAJOR:  
WITH BUSINESS CONCENTRATION**  
Four Year Plan

This is a suggested program guide. It is not to be interpreted as a contract. Changes may occur.  
Please see your program advisor. Updated 8/23

YEAR	FALL SEMESTER	SPRING SEMESTER
First Year	BENV100 Becoming a Scholar 3 Writing Well Competency 3 <b>NTR 105 Introduction to Foods</b> 3 Elective 3 <b>ECN 141 Principles of Macroeconomics</b> 3 Total 15	Reading the Bible Competency 3 <b>COM 120 Comm. for the Common Good</b> 3 <b>NTR 210 Food Science</b> 4 Elective 3 <b>ECN 142 Principles of Microeconomics</b> 3 Total 16
Second Year	<b>NTR 225 Fundamentals of Nutrition</b> 3 <b>MGT 354 Principles of Management</b> 3 Creative Expression Competency 3 Elective 6 Total 15	<b>COM 240 Media and Culture</b> 3 <b>MGT 364 Human Resource Management</b> 3 Religious Understanding Competency 3 Critical Analysis Competency 3 <b>COM 225 Writing for the Media</b> 3 Total 15
Third Year	<b>NTR 310 Food Service Systems Mgmt</b> 3 <b>MKT 356 Principles of Marketing</b> 3 Exploring the Past Competency 3 Scientific Inquiry Competency 4 Electives 3 Total 16	BENV300 Cross Cultural Experience 3 <i>NTR 250 Nutrition Education &amp; Comm</i> 3 <i>NTR 335 Public Health Nutrition</i> 3 <b>NTR 385 Internship in Food &amp; Business*</b> 3 <b>NTR 325 Lifecycle Nutrition</b> 3 Total 15
Fourth Year	BENV400 Enduring Values Capstone 2 <i>FIN 366 Principles of Finance</i> 3 Electives 10 Total 15	<b>NTR 403 Seminar in Food &amp; Nutrition</b> 1 <b>MKT 358 Consumer Behavior</b> 3 Elective 4 <b>NTR 351 Research in Food &amp; Nutrition</b> 3 Electives 4 Total 15

124 total hours to complete graduation requirements (this includes 2 hours of arts and lecture credit)

**Courses in bold are required for major.**

*Courses in italics are recommended but not required for the major.*

\*Internship may be completed over the summer or during the fourth year

**Note:** The Living Well, Speaking and Listening, and Understanding Self and Society competencies are met by the major. BENV 200 is met through an alternative pathway.