



**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 10/21

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