



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 3/19

YEAR	FALL SEMESTER			SPRING SEMESTER		
First Year	BENV100	Becoming a Scholar	3	Reading the Bible Competency		3
		Writing Well Competency	3	COM 120	Comm. for the Common Good	3
	NTR 105	Introduction to Foods	3	NTR 210	Food Science	4
	Elective		3	Elective		3
	ECN 141	Principles of Macroeconomics	<u>3</u>	ECN 142	Principles of Microeconomics	<u>3</u>
	Total		15	Total		16
Second Year	NTR 225	Fundamentals of Nutrition	3	COM 240	Media and Culture	3
	MGT 354	Principles of Management	3	MGT 364	Human Resource Management	3
		Scientific Inquiry Competency	4	Religious Understanding Competency		3
		Creative Expression Competency	3	Critical Analysis Competency		3
	Elective		<u>3</u>	COM 225	Writing for the Media	<u>3</u>
	Total		16	Total		15
Third Year	NTR 310	Food Service Systems Mgmt	3	BENV300	Cross Cultural Experience	3
	MKT 356	Principles of Marketing	3	<i>NTR 250</i>	<i>Nutrition Education & Comm</i>	3
		Exploring the Past Competency	3	<i>NTR 335</i>	<i>Public Health Nutrition</i>	3
	Electives		<u>6</u>	NTR 385	Internship in Food & Business*	3
	Total		15	NTR 325	Lifecycle Nutrition	<u>3</u>
				Total		15
Fourth Year	BENV400	Christian Values in a Global Com.	2	NTR 403	Seminar in Food & Nutrition	1
	<i>FIN 366</i>	<i>Principles of Finance</i>	3	MKT 358	Consumer Behavior	3
	Electives		<u>11</u>	Elective		3
	Total		16	NTR 351	Research in Food & Nutrition	3
				Electives		<u>4</u>
				Total		14

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