B.S. IN NUTRITION - LIFESTYLE NUTRITION CONCENTRATION

College of Health Sciences

Curriculum

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1. Students must complete all required NTD courses and MAT 121 with a minimum grade of C to graduate from the B.S. in Nutrition. The Lifestyle Nutrition Concentration also requires a minimum grade of C in ECO 111 in order to take MKT 250.
2. These required courses also satisfy general education requirements.
3. This course fulfills the Capstone requirement.
4. Courses selected under advisement. Note that many of the general education and additional baccalaureate courses will be fulfilled by the required cognates. Students are encouraged to schedule courses that fulfill both the interdisciplinary and writing emphasis requirements simultaneously or to schedule arts and/or humanities courses that simultaneously fulfill their writing emphasis requirement.

Sample Course Plan

To track their individual degree progress, students are advised to access their Degree Progress Report (DPR) via myWCU regularly. For more information, visit wcupa.edu/DegreeProgressReport (http://wcupa.edu/degreeprogressreport/).
The following is a sample suggested course sequence for this program; course offerings and availability are not guaranteed. Students should consult their academic advisor with any questions.

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<tr>
<th>Course</th>
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