

# B.S. IN NUTRITION - SUSTAINABLE FOOD SYSTEMS MANAGEMENT CONCENTRATION

*College of Health Sciences*

## Curriculum

(\*Note: As of Summer 2023, this program is no longer accepting new students.)

Code	Title	Credits
<b>GENERAL EDUCATION REQUIREMENTS</b> ( <a href="http://catalog.wcupa.edu/undergraduate/general-education-requirements/">http://catalog.wcupa.edu/undergraduate/general-education-requirements/</a> ) <sup>4</sup>		
<b>Academic Foundations</b>		
First Year Experience requirement		4
English Composition requirement		6-7
Mathematics requirement		3-4
MAT 121	Introduction to Statistics I	
Interdisciplinary requirement		3
NTD 277	Sustainable Food Systems	
Diverse Communities requirement		3
NTD 200	Nutrition and Culture	
Ethics requirement		3
<b>Distributed Disciplinary Foundations</b>		
Science requirement		6-8
BIO 100	Basic Biological Science	
CHE 107	General Chemistry for Allied Health Sciences	
Behavioral & Social Science requirement		6
PSY 100	Introduction to Psychology	
SOC 100	Introduction to Sociology	
or ANT 101	Introduction to Biological Anthropology	
Humanities requirement		6
Arts requirement		3
<b>ADDITIONAL BACCALAUREATE REQUIREMENTS</b> ( <a href="http://catalog.wcupa.edu/undergraduate/general-education-requirements/">http://catalog.wcupa.edu/undergraduate/general-education-requirements/</a> ) <sup>4</sup>		
<b>University Requirements</b>		
Writing Emphasis requirement		9
Speaking Emphasis requirement		9
<b>Degree Requirements</b>		
Capstone requirement		1-15
<b>MAJOR REQUIREMENTS</b>		
<b>Common Major NTD Required Courses</b> <sup>1</sup>		
NTD 200	Nutrition and Culture <sup>2</sup>	3
NTD 203	The Dietetic Profession	1
NTD 205	Principles of Food Selection and Preparation	3
NTD 303	Introductory Principles Human Nutrition	3
NTD 309	Nutrition Throughout the Lifecycle	3
NTD 310	Nutrition Research	3
NTD 410	Quantity Food Production	3
<b>Common Cognate Requirements</b>		
BIO 100	Basic Biological Science <sup>2</sup>	3

CHE 107	General Chemistry for Allied Health Sciences <sup>2</sup>	4
CRL 107	General Chemistry Lab for Allied Health Sciences	1
MAT 121	Introduction to Statistics I <sup>1,2</sup>	3

### Concentration Requirements

Students must take the required courses in their concentration to reach the 120 credits required for graduation.

**Total Minimum Credits Required** 120

## Sustainable Food Systems Management Concentration

Code	Title	Credits
<b>Sustainable Food Systems Management Concentration Required Courses</b> <sup>1</sup>		
NTD 305	Plant-Based Nutrition	3
NTD 277	Sustainable Food Systems <sup>2</sup>	3
NTD 325	The Food Chain	3
NTD 404	Nutrition and Disease Prevention	3
NTD 416	Food Service and Nutrition Systems Management	3
<b>Sustainable Food Systems Management Cognate Courses</b>		
ENV 102	Humans and the Environment	3
GEO 230	Environmental Conservation and Sustainability	3
ACC 201	Financial Accounting	3
ECO 111	Principles of Economics (Macro)	3
GEO 205	Geography of Agriculture, Food & Sustainability	3
MKT 250	Principles of Marketing	3
PSY 100	Introduction to Psychology <sup>2</sup>	3
SOC 100	Introduction to Sociology <sup>2</sup>	3
or ANT 101	Introduction to Biological Anthropology	
<b>Sustainability Electives</b>		
Complete two of the following:		6
SCI 100	Climate Change	
SUS 100	Introduction to Sustainability and Resilience	
PSC 399	Political Science Special Topics	
PSC 354	Sustainability Politics and Policy	
GEO 334	Sustainable Living	
GEO 332	Environmental Crises	
PHI 480	Environmental Ethics	
ENV 447	Environmental Regulations	
NTD 226	Farm to Table Food, Flavor, and Health	
NTD 450	Field to Fork Events	
<b>Capstone Requirement</b>		
NTD 425	Entrepreneurial Nutrition Management <sup>1,3</sup>	3
<b>Student Electives</b>		<b>20</b>

<sup>1</sup> Students must complete all required NTD courses and MAT 121 with a minimum grade of C to graduate from the B.S. in Nutrition.

<sup>2</sup> These required courses also satisfy general education requirements.

<sup>3</sup> This course fulfills the Capstone requirement.

<sup>4</sup> 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) (<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.

Course	Title	Credits
<b>Year One</b>		
<b>Semester One</b>		
NTD 205	Principles of Food Selection and Preparation	3
NTD 303	Introductory Principles Human Nutrition	3
BIO 100	Basic Biological Science	3
WRT 120	Effective Writing I	3
FYE 100X	First Year Experience	4
<b>Credits</b>		<b>16</b>
<b>Semester Two</b>		
NTD 200	Nutrition and Culture	3
NTD 203	The Dietetic Profession	1
CHE 107	General Chemistry for Allied Health Sciences	4
CRL 107	General Chemistry Lab for Allied Health Sciences	1
MAT 121	Introduction to Statistics I	3
WRT 2XX	200-Level WRT Course	3
<b>Credits</b>		<b>15</b>
<b>Year Two</b>		
<b>Semester Three</b>		
NTD 277 or ANT 277	Sustainable Food Systems or Sustainable Food Systems	3
NTD 309	Nutrition Throughout the Lifecycle	3
SOC 100 or ANT 102	Introduction to Sociology or Introduction to Cultural Anthropology	3
ENV 102	Humans and the Environment	3
Elective		2
<b>Credits</b>		<b>14</b>
<b>Semester Four</b>		
GEO 230	Environmental Conservation and Sustainability	3
ECO 111	Principles of Economics (Macro)	3
PSY 100	Introduction to Psychology	3
Arts Gen Ed		3
Humanities Gen Ed		3
<b>Credits</b>		<b>15</b>
<b>Year Three</b>		
<b>Semester Five</b>		
NTD 410	Quantity Food Production	3
GEO 205	Geography of Agriculture, Food & Sustainability	3
ACC 201	Financial Accounting	3

Elective		3
Elective		3
<b>Credits</b>		<b>15</b>
<b>Semester Six</b>		
NTD 325	The Food Chain	3
NTD 416	Food Service and Nutrition Systems Management	3
MKT 250	Principles of Marketing	3
Humanities Gen Ed		3
Elective		3
<b>Credits</b>		<b>15</b>
<b>Year Four</b>		
<b>Semester Seven</b>		
NTD 305 or PSC 399	Plant-Based Nutrition or Political Science Special Topics	3
NTD 404	Nutrition and Disease Prevention	3
NTD 425	Entrepreneurial Nutrition Management	3
Sustainability Elective		3
Elective		3
<b>Credits</b>		<b>15</b>
<b>Semester Eight</b>		
NTD 310	Nutrition Research	3
SPK 208 or SPK 230	Public Speaking or Business and Professional Speech Communication	3
Sustainability Elective		3
Elective		3
Elective		3
<b>Credits</b>		<b>15</b>
<b>Total Credits</b>		<b>120</b>