

TO: Prospective Students

FROM: Jaleh Dehpahlavan, MMSc, RD, LD, Department Head

RE: Bachelor of Science in Nutrition at Life University

Thank you for your interest in the Life University Bachelor of Science in Nutrition. This degree will prepare you to be able to enter into a Professional Program or pursue a career in the field of Nutrition, which does not require Registered Dietitian (RD) credentials. Below you will find a list of reasons of why you should choose Life University Dietetic Programs versus others:

1. Experienced and caring faculty who will guide you through your program of study.
2. Small classes with a low ratio of student to faculty, which provides more hands-on experience.
3. Versatile curricula, which will expose you to a variety of topics in the field of Nutrition and Dietetics.
4. Ability to take a full load of courses during the Summer, which allows you to complete your program of study earlier.
5. A beautiful campus that is conveniently located in the Marietta area near nature trails and shopping.
6. Easy, affordable parking.
7. Accelerated sciences (5-week courses) to meet graduation schedules.
8. Academic calendar that uses the quarter system.

You will find the answers to most of your questions in the attached Student Handbook.

If you have any other questions, please contact any of the following at (770) 426-2736:

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We are looking forward to hearing from you.

Department of Nutrition
Student Handbook for Bachelor of Science in Nutrition

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THE MISSION OF LIFE UNIVERSITY

The mission of Life University is to empower each student with the education, skills and values needed for career success and life fulfillment based on a vitalistic philosophy. The University's undergraduate, graduate and professional programs - each one committed to excellence in teaching, learning, research and the overall student experience - offer a vision and the promise for a meaningful life, the proficiencies necessary to achieve optimum personal performance and the wisdom to become transformational leaders in an increasingly diverse, global and dynamic world.

PROGRAM PHILOSOPHY

The Department of Nutrition designed the Bachelor of Science in Nutrition Degree to provide the opportunity for the students to receive this degree and advance to the professional program or advance degrees.

MISSION STATEMENT OF THE BACHELOR OF SCIENCE IN NUTRITION

The mission of the Bachelor of Science in Nutrition Program at Life University is to provide a solid foundation of knowledge and skills for students, so that the program graduates are prepared for admission to advanced degree/professional programs and/or practice in their chosen field.

PROGRAM GOALS

Goal # 1

1. Graduates of the BS Degree in Nutrition program are well prepared to be successful in continuing their advanced study.

Success Criteria to Assess Goal # 1:

Goal #1 is assessed by monitoring the:

1a. percentage of graduates who pursue advanced degrees will feel prepared for their advanced studies.

1b. percentage of graduates who enter the Doctor of Chiropractic Program will be successful and complete their professional degree within the allowed time.

Goal # 2

2. Graduates of the BS Degree in Nutrition program will demonstrate the knowledge and skills for understanding nutrition and its effects on health and lifestyle of their clients.

Success Criteria to Assess Goal # 2:

2a. percentage of graduates who will be prepared with the skills and knowledge necessary to effect the nutritional aspects of their patient's health and lifestyle.

2b. percentage of graduates who take positions in the field of Nutrition or Dietetics that do not require RD status will be qualified and prepared for their position.

2b1. percentage of employers of graduates who took positions in the field of Nutrition or Dietetics who felt the graduates are well prepared for their position.

Goal # 3

3. Graduates of all Nutrition Programs will be satisfied with the advisement they received regarding completion of their education in a timely manner and the quality of education they received at Life University.

Success Criteria to Assess Goal # 3:

3a. percentage of graduates who were satisfied with the advisement they received.

3b. percentage of graduates who were satisfied with the quality of education they received at Life University.

3c. percentage of graduates who were satisfied with the Department of Nutrition faculty.

3c1. percentage of faculty members who update their Professional Development Plans (PDP)

3d. percentage of faculty members who update their course content

Career Opportunities

With this degree, students are able to enter into a Professional Program or pursue a career in the field of nutrition which does not require Registered Dietitian (RD) credentials.

Job Comparison Table

Career Opportunities	Dietitian with R.D. credential	Nutritionist without R.D. credential
Hospitals	*	Food Serv. Supervisor or Director
Public health nutrition programs	*	*
Long-term care facilities	*	Food Serv. Supervisor or Director
Child nutrition	*	*
School lunch programs	*	*
Community wellness centers	*	*
Health clubs	*	*
Nutrition programs for the elderly	*	*
Food industries	*	*
Physicians' offices providing individual and group therapy	*	
Pharmaceutical companies with nutritional product lines	*	*
Provide counseling	*	
Health Coach	*	*
Research assistant	*	*
WHO, UN, NASA, FAO		
Health Coaching	*	*

COST TO STUDENT

1. The tuition fee for the program is \$182 per credit.
2. Students are responsible for providing their own housing, meals, and transportation. Cost varies based upon preferences. Information regarding housing can be obtained through the Life University Office of Student Affairs at 770-426-2700.
3. Textbook(s) for class will average \$250.00 per course for nutrition component.
4. White lab coats, stethoscope, sphygmomanometer, and penlight or flashlight are required. These items are available through the Life University Bookstore at an approximate cost of \$100.00.
5. The University application fee is \$50.00.

ADMISSION REQUIREMENTS:

1. A 2.0 GPA from high school or a passing GED scores.
2. A minimum SAT score of at least 860 or a minimum ACT score of 18. SAT/ACT must be retaken if students have been out of school at least five years.
3. Students with less than 20-quarter (14 semester) hours of transferable college credits must meet freshman admission standards and must have forwarded official transcripts from all accredited colleges attended.
4. All incoming students are subject to placement testing.

International Student Rules, Regulations & Procedures

It is the responsibility of the international student to maintain lawful immigration status. The student is responsible for fully and properly complying with all laws and regulations of the United States, the State of Georgia and local governments.

In order to maintain lawful F-1 status, please adhere to the following policies:

- **Current Address:** International Students MUST NOTIFY the Enrollment Office and the Registrar's Office within 10 days of your move. **Failure to report address change within 10 days, will result in failure to maintain status.**
- **Documents:** Maintain a valid I-20. To determine validity, look in section 5, where it says "complete studies no later than (date)." The date must not expire. It is the students' responsibility to ensure that their I-20s are valid at all times while studying in the United States. I-20's needed to be signed annually. Keep passport valid at all times. To renew passports that will expire while in the United States, visa-holders should contact their embassy or consulate in the U.S. for instructions. This process can take several months - start applying for a renewal six months before it expires. Students are also required to have visa and I-94 card.
- **Financial Statement:** Proof of finances to cover the cost of one year of studies. A financial statement must be valid for each program in which the student is enrolled.
- **Maintain full-time, degree seeking status:** DC and undergraduate students must take at least 12 credit hours each quarter. Master degree students must be enrolled in 9 credit hours each quarter. Dc and undergraduate students must maintain a 2.0 GPA and Master students must maintain a 3.0 GPA in order to be in status.
- **Distance learning and Transient Studies:** These courses are limited for F-1 students. They may only count a maximum of 1 course of Distance Learning toward their full course requirement. Audited courses do NOT count towards a full course requirement. International students who would like to engage in transient studies need prior approval by the International Enrollment Specialist.
- **Annual Vacation:** Eligible students may take **an annual vacation break after 3 consecutive quarters of study.** There is ONLY 1 excused break per year. Students must maintain full time status and a 2.0 GPA in order to be eligible for this vacation. Students must consult with the International Enrollment Specialist for approval of annual vacation break. Students admitted to begin a program in the summer MUST enroll full-time during the summer of admission.
- **Program Extensions:** These must be approved by your Academic Advisor and the International Enrollment Specialist.

- **Exceptions to full course of study:** A reduced course load must first be approved by the International Enrollment Specialist. Only the following reasons are acceptable by the US Government:
 1. Must cancel or withdraw due to improper course level placement (**supporting letter from academic advisor required. One quarter only**)
 2. Initial difficulty with the English language and/or with reading requirements (**supporting memo from academic advisor required. First quarter only**)
 3. Unfamiliarity with U.S. teaching methods or reading requirements (**supporting letter from academic advisor required. First quarter only**)
- Medical Conditions (a letter must be received by a US doctor. RCL may not exceed 12 months)
- Student is in the final term of study.
- **Employment:**
 - F-1 students are **ONLY** eligible for part time, **20 hours or less** of **ON CAMPUS** employment.
 - While on annual vacation break, F-1 students can work more than 20 hours per week, but must be approved by Life University's HR department.
 - Social Security numbers are only obtained after a job is found on campus. For forms and additional information, please visit: www.ssa.gov.
 - All students must contact the International Enrollment Specialist and Human Resources to receive work authorization before accepting employment. It is illegal to work without proper authorization.
 - F-1 students cannot work OFF CAMPUS.

COMPLETION REQUIREMENTS

1. All students receiving the Bachelor of Science in Nutrition degree must complete the following course of study for a total of 189* credit hours of instruction.
2. NTR 210 – Nutrition Seminar & Future Trends (0 cr.) is a requirement for graduation for all nutrition degrees (there is no charge for this class). Students will need to obtain credit for 12 sessions and give a presentation. All Nutrition students must attend one mandatory 4-hour session on a Saturday that covers the following topics:

Fall of each year: (for Dietetic Majors only, but Nutrition majors may attend)

1. Applying to internships and computer matching
2. Managing your professional development
3. Participation in ADA, GDA, GADA and lobbying
4. Dietetics only career opportunities
5. ADA Code of Ethics

Spring of each year: (required for all Nutrition Majors)

1. Career opportunities for non-RDs
2. Resume writing and interviewing skills
3. Ethical issues
4. Accrediting agencies

Nutrition Majors attending both sessions will receive 8 credits toward seminar and will still need to attend 4 more regularly scheduled sessions during the quarter and give a presentation. Regularly scheduled sessions will be offered 3 times per quarter.

There will be no make-ups allowed for the mandatory sessions. You must make plans to attend. If you miss a mandatory session, or come late or leave early, you must wait until it is offered the following year to make up the requirement. Attendance will be taken at the end of each session.

3. Satisfactory completion of all required courses (Nutrition and non-Nutrition) with a minimum overall **GPA of 2.0** is required for a B.S. in Nutrition. All courses in Area II Natural Sciences, Mathematics & Computers, Area V Major Program Requirements and all Nutrition courses must be completed with a grade of "C" or better.
4. To receive a Bachelor of Science degree in Nutrition from Life University, a student must earn a minimum of the last 40 credits in residence at Life University, 30 of which are to be in Nutrition, and all Field Experience courses must be taken through Life University. Residency is defined as being enrolled (matriculated) either as an on-campus student or via independent study, and having earned the minimum requirements as outlined above.

Admission, Transfer and Financial Information for Bachelor of Science Degree Students

1. All newly accepted Nutrition students must come to the Department of Nutrition for orientation and advisement.
2. Transfer students to the Nutrition program will need a minimum cumulative **GPA of 2.0** to apply to the program. Nutrition classes for transfer to the Nutrition program must be from a Regionally/Nationally Accredited Institution and must be a grade of "C" or better.
3. Foreign students who would like to transfer credits from other accredited universities in their country must have translation of their transcripts by the following institution:

Global Education Group, Inc.

1650 Alton Road

Miami Beach, FL 33139 USA

Phone: (305) 534-974

Fax: (305) 534-3487

www.globaledu.com/evaluation_apply_for_evaluation.html

OR

Josef Silny & Associates

International Education Consultants

7101 SW 102nd Avenue

Miami, FL 33173

305/273-1616

Fax: 305/273-1338 or 273-1984

info@jsilny.com

www.jsilny.com

OR

World Education Services, Inc. (WES)

Bowling Green Station
PO Box 5087
New York, NY 10274-8057
212/966-6311
Fax: 212/966-6100
info@wes.org

Please double check on the link below to assure the agency you choose is still acceptable. Here is the link for all CDR approved Foreign Degree Equivalency Validation Agencies:
<http://www.eatright.org/BecomeanRDorDTR/content.aspx?id=9725>

4. Transfer of any nutrition or science course that has been previously taken that is comparable or equivalent to a course offered by Life University, with a grade of “C” or better, may be accepted. However, since the following courses are the foundation for various aspects of the curriculum, they must have been taken within the last seven (7) years:

NTR 306 – Advanced Nutrition
NTR 309 – Assessment, Interviewing, & Counseling (clinical)
NTR 401 – Nutrition Therapy I (clinical)
BIO 112 – General Biology II*
CHM 112 – General Chemistry II*

*Exception: Time limitation for CHM 112 and BIO 112 can be waived if the student has been working in a healthcare field.

5. ***In order to qualify for financial aid***, a full-time undergraduate student must enroll in a minimum of twelve (12) and maximum of twenty (20) credit hours per quarter. A part-time undergraduate student carries between six (6) and eleven (11) credit hours per quarter. For more information regarding financial aid, please refer to the Life University Financial Aid Website at www.life.edu.

6. If a student is obtaining a dual degree in conjunction with the College of Chiropractic, ***to qualify for financial aid***, the full-time student must enroll in a minimum of twenty-one (21) and a maximum of twenty-five (25) credit hours per quarter in the Doctor of Chiropractic (D.C.) program. A part-time D.C. student must take between eleven (11) and twenty (20) credit hours per quarter. Students who take a full course load in the D.C. program may take up to six (6) credit hours of Nutrition courses per quarter. Any D.C. student taking a part-time D.C. course load 6 to 13 credit hours may take 15 – 8 (respectively) credit hours in the Department of Nutrition (not to exceed 21 credit hours).

EXPECTED COMPETENCE TO BE ATTAINED BY GRADUATE:

Upon completion of the program Graduates will be:

- A. Prepared for entry-level positions in community, foodservice and sport wellness settings.
- B. Competent in the following:
 1. Know principles of effective oral and written communication and documentation.
 2. Know fundamentals of human relations and group dynamics.

3. Know techniques of interviewing and counseling.
4. Know principles of education and effective methods of teaching.
5. Know use of computers for data processing and information management in nutrition field.
6. Know basic concepts of research methodology and statistical analysis.
7. Know fundamentals of quality assurance.
8. Know laws, regulations, and standards affecting nutrition practice.
9. Know principles of behavioral and social sciences.
10. Know the physiological, biochemical and behavioral bases for nutrition intervention in health and disease.
11. Know the influence of socioeconomic, cultural, and psychological factors on food and nutrition behavior.
12. Know energy and nutrient needs for various stages of the life cycle.
13. Know principles of food science and techniques of food preparation.
14. Know nutrient composition of food and appropriate sources of data.
15. Know principles of menu planning of optimal nutrition of individuals and groups in health and disease.
16. Know principles of nutrition screening, assessment, planning, intervention, evaluation and documentation.
17. Know resources of delivery of nutrition care in community programs.
18. Know the principles of procurement, food production, distribution and service.
19. Know fundamentals and techniques of financial management.
20. Know principles of organization and management.
21. Know principles and techniques of human resource management.
22. Know fundamentals of marketing.
23. Know fundamentals of the political and legislative process.

D. Specific Performance

1. Utilizes effective oral and written communication skills in the practice of dietetics.
2. Promotes effective professional relationships in the practice of dietetics.
3. Provides education to consumers, clients, and other professionals, and support personnel.
4. Utilizes computer and other technologies in the practice of dietetics.
5. Applies current research information in the practice of dietetics.
6. Participates in Quality Assurance programs.
7. Utilizes knowledge of political, legislative, and economic factors that affect nutrition practice.
8. Complies with the code of ethics and standards of practice for the profession of nutrition.
9. Assists in provides nutrition care for individuals and groups through systematic screening assessment, planning, intervention, evaluation, and documentation.
10. Provides nutrition counseling and education to individuals and groups for health promotion, maintenance, treatment, and rehabilitation.
11. Participates in the management of cost-effective nutrition care systems.
12. Utilizes food, nutrition, and social service resources in city programs.
13. Assures that food service operations meet the food and nutrition needs of target markets.
14. Utilizes menus as focal points for control of the food service system.
15. Participates in the management of food service systems, including procurement, food production, distribution and service.

16. Participates in the management of human, financial, material, physical, and operational resources.
17. Integrates nutrition in the practice setting.
18. Participates in activities that promote improved nutrition status of consumers and market the profession of dietetics.

POLICIES & OTHER REQUIREMENTS - LIFE UNIVERSITY NON-DISCRIMINATION POLICIES:

Life University believes in non-discrimination policy for all, without regard to race, color, creed, sex, national origin, age, or physical or mental handicap. Admission requirements and procedures shall protect student's civil rights and comply with institutional equal opportunity policy.

QUALIFICATIONS FOR ADMISSION TO THE NUTRITION PROGRAMS:

In order to meet the academic/practical and technical requirements for admission to, participation in, and completion of the Nutrition Programs, all students must possess the physical and mental abilities to perform the functions and tasks that are essential and fundamental to the field of Nutrition. These essential qualifications and requirements for the Nutrition Programs include but are not limited to:

Physical and mental ability to perform in the various practical settings, basic sciences and nutrition laboratories without posing a threat to themselves or others;

Physical and mental ability to perform the primary skill of the functions essential to the field of Nutrition;

Verbal, written communication, hearing and visual senses (with the help of auxiliary aids if necessary) to record client histories, to provide and to perform anthropometric, physical assessment and interpretation of the laboratory data with a high level of competency.

All students must be able to display a high level of competency in all phases of classroom, practical and laboratory activities. To the extent that any student does not possess these essential qualifications, Life University may deny admission to any of the Nutrition Program Offerings or graduation from any of the programs.

Students matriculating into Nutrition programs must complete a minimum three semester or four-point-five quarter hours of college-level Algebra, Trigonometry, Pre-Calculus or Calculus with a grade of "C" or higher.

PATIENT/CLIENT CONFIDENTIALITY AND ACCESS TO INFORMATION: The information contained in the health record belongs to the patient, and the patient is entitled to the protected right of information. All information concerning patients, their health and personal affairs is confidential.

PROTECTION OF PRIVACY OF INFORMATION: The student has the right to privacy. Information concerning the student's progress will only be made available, if the Department of Nutrition Faculty deems necessary, to those involved in the actual training process.

PERSONAL FILES: Personal records are kept strictly confidential. They are released to students only. The information in the student's file is available for review by appointment with their nutrition advisor in advance.

GRIEVANCE PROCEDURES: Students are asked to try to resolve any problems on their own by discussing the issue with the person directly involved. Any problems that the student cannot resolve should be brought to the attention of the Department of Nutrition Faculty. If the problem cannot be resolved between the faculty and the student, the student should notify the faculty of the desire to discuss the issue with the Department Head and the Dean of College of Undergraduate Studies, who has final authority.

DRESS CODE: Life University requires all students enrolled in NTR 417 and NTR 309 to wear clothes that are neat, clean and appropriate in style for their job duties. Very casual attire or clothes of extreme style are not allowed. Hose or socks must be worn at all times. Lab coats are required.

Hair, including facial hair, should be neatly groomed and maintained. Shoes of appropriate color and style should be worn and should provide adequate protection for the tasks being performed.

Life University requires all nutrition students enrolled in NTR 209, 304, and 415, to wear a clean apron, appropriate head wear to cover all hair, and appropriate shoes (no open toes during lab).

FOOD TASTING POLICY:

As part of being a student in the Department of Nutrition, students will be taking courses that include tasting various food products. It is the policy of the Department that all students are required to taste food that is presented to them.

Some of the reasons why tasting food is important include:

- a nutrition/dietetics professional must be familiar with food as part of the profession
- it is necessary to be able to describe to patients/clients how food tastes, its flavor and texture in order to best advise them about appropriate food choices
- one must understand food quality in order to work in a food service operation

The Department recognizes that there are certain conditions that may preclude a student from tasting some food in class. Students religious, cultural and health issues are greatly respected. The following policies apply to students who may have special circumstances with regard to tasting food:

Students with religious preferences (for example Kosher practice); special dietary choices (for example, vegetarian); dietary intolerances and allergies (for example, gluten); or special circumstances (for example, colon cleansing or fasting); should discuss their personal food restrictions with their instructor during the first week of the quarter.

ATTENDANCE:

- Attendance is required for each lecture session.
- Roll will be taken throughout the quarter and attendance will be checked frequently during each session.
- Amount of time to the nearest ½ hour will be deducted from class time for late arrival or leaving early. University policy will be enforced.
- Class cuts are defined as follows:
 - 10% and 15% of the total number hours that class meets in a quarter.

EXAMPLE: Nutrition & Physical Performance has 3 hours of lecture. Three credit hours each week multiplied times 10 weeks equals 30 hours of instruction.

10% cut is 3.0 hours. This constitutes loss of one letter grade; or

(a) acceptable excuse.

- 15% cut is 4.5 hours. This constitutes Failure (F grade in the course), regardless of excuse.

- **Penalty for Missed Lab Sessions**

- Missing up to 25% of scheduled labs will result in 25% reduction in overall lab grade.
- Missing 26 – 50% of scheduled labs will result in 50% reduction in overall lab grade.
- Missing more than 50% of the scheduled labs will result in 100% reduction in overall lab grade. If lab is missed with legitimate excuse and appropriate documentation, the instructor may allow the student to make up the lab.

GRADING POLICY/GRADUATION REQUIREMENTS: Students will receive course grades at the end of each academic quarter. Satisfactory completion of all required courses (Nutrition and Non-nutrition) with a minimum overall cumulative GPA of 2.0 is required for a B.S. in Nutrition. All courses in Area II Natural Sciences, Mathematics & Computers, Area V Major Program Requirements and all nutrition and science courses must be completed with a grade of “C” or better.

Curriculum for Bachelor of Science in Nutrition

Bachelor of Science Degrees Course Requirements

Areas I through V (A) are common to both degree programs (B.S. in Nutrition and B.S. Dietetics), totaling 143 credit hours.

Area I	Communication Skills and Humanities	20 cr.
	ENG 101 Composition I	5 cr.
	ENG 102 Composition II	5 cr.
	ENG 121 Public Speaking	3 cr.

	Electives (5 credit hours must be Literature or Foreign Language)	7cr.	
Area II	Natural Sciences, Mathematics, & Computers		25 cr.
	MAT 101 College Algebra	5 cr.	
	BIO 111 General Biology I	5 cr.	
	BIO 201 Anatomy & Physiology	5 cr.	
	CHM 111 General Chemistry	5 cr.	
	CIM 101 Intro to Computers	5 cr.	
Area III	Social Sciences		20 cr.
	Any History (HIS 102, 102, 201, 202) or POL 201 American Government	5 cr.	
	PSY 101 General Psychology	5 cr.	
	Electives	10 cr.	
Area IV	Nutrition Core		48 cr.
	NTR 209 Principles of Food Preparation	3 cr.	
	NTR 240 Medical Terminology	2 cr.	
	NTR 300 Fundamentals of Nutrition	4 cr.	
	NTR 301 Research Methodology	2 cr.	
	NTR 303 Menu Planning & Computer Analysis	3 cr.	
	NTR 304 Introduction to Food Science	3 cr.	
	NTR 305 Community Nutrition	3 cr.	
	NTR 306 Advanced Nutrition	4 cr.	
	NTR 307 Nutrition Education	2 cr.	
	NTR 309 Assessment, Interviewing, & Counseling	4 cr.	
	NTR 320 Alternative Nutrition	2 cr.	
	NTR 360 Nutrition through the Life Cycle	3 cr.	
	NTR 401 Nutrition Therapy I	4 cr.	
	NTR 402 Nutrition Therapy II	4 cr.	
	NTR 405 Nutrition & Physical Performance	3 cr.	
	NTR 433 Study of Vitamins & Minerals	2 cr.	
Area V	Major Program Requirements		33 cr.
(A)	BIO 431 Microbiology I	5 cr.	
	BIO 433 Microbiology II	3 cr.	
	CHM 112 General Chemistry II	5 cr.	
	CHM 211 Organic Chemistry I	5 cr.	
	CHM 212 Organic Chemistry II	5 cr.	
	CHM 315 Biochemistry I	5 cr.	
	CHM 316 Biochemistry II	5 cr.	
	NTR 210 Nutrition Seminar & Future Trends	0 cr.	
Areas I through V (A) are required as listed above:			143 cr.
Area V	Major Program Requirements		20 cr.
(B)	20 cr. hrs. of the following: Natural Science, Mathematics, or Business (*Note: Physics I, II and/or III may be required for other advanced healthcare degrees)		
Area VI	Other Nutrition, Science, or Business Major Requirements		18 cr.
(A)	8 cr. hrs. Undergrad NTR Electives		
(B)	10 cr. hrs. any Nutrition, Science, or Business Electives		

Area VII

General Electives

Any Undergraduate Course not already taken.

4 cr.

**LIFE UNIVERSITY
College of Undergraduate Studies
Department of Nutrition
Recommended Required Courses for Bachelor of Science in Nutrition**

1st Quarter (15 credits)		6th Quarter (16 credits)	
BIO 111 Biology I 5 cr. ENG 101 English Comp. I 5 cr. MAT 101 College Algebra 5 cr. *NTR 210 Ntr Seminar & Ft.Trends 0 cr. TOTAL 15 cr.		Any Humanities elective (Literature or Foreign Language) 5 cr. CHM 315 Biochemistry I 5 cr. NTR 304 Food Science 3 cr. NTR 305 Community Nutrition 3 cr. *NTR 210 Ntr Seminar & Ft.Trends 0 cr. TOTAL 16 cr.	
2nd Quarter (17 credits)		7th Quarter (17 credits)	
CIM 101 Intro to Computers 5 cr. CHM 111 Chemistry I 5 cr. ENG 102 English Comp. II 5 cr. NTR 240 Medical Terminology 2 cr. *NTR 210 Ntr Seminar & Ft.Trends 0 cr. TOTAL 17 cr.		Any Humanities Elective 2 cr. CHM 316 Biochemistry II 5 cr. NTR 303 Menu Planning & Comp. 3 cr. NTR 307 Nutrition Education 2 cr. *NTR 210 Ntr Seminar & Ft. Trends 0 cr. Any Natural Science, Math, or Business 5 cr. TOTAL 17 cr.	
3rd Quarter (16 credits)		8th Quarter (14 credits)	
CHM 112 Chemistry II 5 cr. NTR 209 Principles of Food Prep 3 cr. PSY 101 General Psychology 5 cr. ENG 121 Public Speaking 3 cr. TOTAL 16 cr.		NTR 320 Alternative Nutrition 2 cr. NTR 306 Advanced Nutrition 4 cr. NTR 360 Ntr through Life Cycle 3 cr. BIO 431 Microbiology I 5 cr. *NTR 210 Ntr Seminar & Ft. Trends 0 cr. TOTAL 14 cr.	
4th Quarter (15 credits)		9th Quarter (18 credits)	
CHM 211 Organic Chemistry 5 cr. BIO 201 Anatomy & Physiology 5 cr. Any Social Science Elective 5 cr. *NTR 210 Ntr Seminar & Ft.Trends 0 cr. TOTAL 15 cr.		*NTR 210 Ntr Seminar & Ft.Trends 0 cr. NTR 309 Assess, Interview, Couns 4 cr. BIO 433 Microbiology II 3 cr. Any General Electives 4 cr. Any Natural Science, Math, or Business 5 cr. Any NTR Elective 2 cr. TOTAL 18 cr.	
5th Quarter (16 credits)		10th Quarter (17 credits)	
Any History or POL 201 5 cr. CHM 212 Organic Chemistry II 5 cr. NTR 300 Fundamentals of Nutrition 4 cr. NTR 301 Research Methodology 2 cr. *NTR 210 Ntr. Seminar & Ft.Trends 0 cr. TOTAL 16 cr.		NTR 401 Nutrition Therapy I 4 cr. NTR 405 Nutrition & Phy. Performance 3 cr. Any Social Science Elective 5 cr. Any Natural Science, Math, or Business 5 cr. TOTAL 17 cr.	

11th Quarter	(15 credits)	12th Quarter	(12 credits)
NTR 402 Nutrition Therapy II	4 cr.	Any Bus., Ntr., or Science Elective	10 cr.
NTR 433 Study of Vitamins & Minerals	2 cr.	Any Nutrition Elective	2 cr.
Any Natural Science, Math, or Bus.	5 cr.	TOTAL	12 cr.
Any Nutrition Elective	4 cr.		
TOTAL	15 cr.		

*For details regarding NTR 210 requirements, please refer to the Nutrition Website, current student information.

INSTRUCTORS

Life University Department of Nutrition

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Assistant Professor, DI Program Director

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Kathleen Rourke, Ph.D., RN, RD