BASTYR UNIVERSITY: MASTER OF SCIENCE IN NUTRITION FOR WELLNESS 2014-15

Entering students must have a bachelor's degree and must have completed the following courses or their equivalent:

College-level algebra or pre-calculus one course
Introductory Psychology one course
Human Physiology (upper level)* one course

Chemistry (science major level with lab) three courses (to include at least one organic chemistry course) one course (upper-division, must cover intermediary metabolism)

Nutrition one course (to include macro& micronutrients, lifecycle and physical activity)

Microbiology (upper level) one course *A full anatomy and physiology series will meet this requirement.

Note: Science courses must have been taken within seven years of program start.

| YEAR ONE | <u>Credits</u> | Cat. No. | <u>Course</u> |
|--|---|--|--|
| Fall 14 | 3 | BC5118 | Disease Processes 1 |
| (14 cdts) | 3 | TR5104 | Research Methods in Health Sciences |
| | 5 | TR5120 | Advanced Nutrition: Macronutrients (hybrid/online) |
| | 3 | TR5136 | Nutrition in the Life Cycle (hybrid/online course) |
| Winter 15 | 2 | BC5132 | Disease Processes 2 |
| (13 cdts) | 5 | TR5124 | Advanced Nutrition: Micronutrients (hybrid/online) |
| | 3 | PS5111 | Fundamentals of Motivation & Behavior Change |
| | 3 | TR5101 | Whole Foods Production |
| Spring 15 | 3 | TR5140 | Advanced Nutrition: Bioactive Compounds in Foods (hybrid/online) |
| (15 cdts) | 3 | TR5105 | Nutrition Analysis & Assessment |
| | 4 | TR5100 | Biostatistics |
| | 3 | TR5109 | Writing About Food and Nutrition |
| | 2 | TR5110 | Food in Disease Prevention & Management |
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| YEAR TWO | <u>Credits</u> | <u>Cat. No.</u> | Course The appropriate Cooking It. Maintaining Health |
| Fall 15 | 2 | TR3141 | Therapeutic Cooking I: Maintaining Health |
| | 2 2 | TR3141 TR3152 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration |
| Fall 15 | 2 2 5 | TR3141 TR3152 TR5115 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science |
| Fall 15 | 2 2 5 2 | TR3141 TR3152 TR5115 TR6111 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) |
| Fall 15 | 2 2 5 2 3 | TR3141 TR3152 TR5115 TR6111 EX6101 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) Physical Activity for Health |
| Fall 15 | 2 2 5 2 | TR3141 TR3152 TR5115 TR6111 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) |
| Fall 15 | 2 2 5 2 3 1 | TR3141 TR3152 TR5115 TR6111 EX6101 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) Physical Activity for Health Nutrition Program Capstone Seminar 1 |
| Fall 15 (15 cdts) Winter 16 | 2 2 5 2 3 | TR3141 TR3152 TR5115 TR6111 EX6101 TR6119 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) Physical Activity for Health Nutrition Program Capstone Seminar 1 Therapeutic Cooking 2: Illness & Recovery |
| Fall 15 (15 cdts) | 2 2 5 2 3 1 | TR3141 TR3152 TR5115 TR6111 EX6101 TR6119 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) Physical Activity for Health Nutrition Program Capstone Seminar 1 Therapeutic Cooking 2: Illness & Recovery Nutritional Supplementation (hybrid/online) |
| Fall 15 (15 cdts) Winter 16 | 2 2 5 2 3 1 | TR3141 TR3152 TR5115 TR6111 EX6101 TR6119 TR3142 TR6100 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) Physical Activity for Health Nutrition Program Capstone Seminar 1 Therapeutic Cooking 2: Illness & Recovery |
| Fall 15 (15 cdts) Winter 16 | 2 2 5 2 3 1 2 4 3 | TR3141 TR3152 TR5115 TR6111 EX6101 TR6119 TR3142 TR6100 TR6122 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) Physical Activity for Health Nutrition Program Capstone Seminar 1 Therapeutic Cooking 2: Illness & Recovery Nutritional Supplementation (hybrid/online) Contemporary Nutrition: Community and Culture |
| Fall 15 (15 cdts) Winter 16 | 2 2 5 2 3 1 2 4 3 3 | TR3141 TR3152 TR5115 TR6111 EX6101 TR6119 TR3142 TR6100 TR6122 TR6108 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) Physical Activity for Health Nutrition Program Capstone Seminar 1 Therapeutic Cooking 2: Illness & Recovery Nutritional Supplementation (hybrid/online) Contemporary Nutrition: Community and Culture Developing & Evaluating Nutrition Programs |
| Fall 15 (15 cdts) Winter 16 (13 cdts) | 2 2 5 2 3 1 2 4 3 3 1 3 3 | TR3141 TR3152 TR5115 TR6111 EX6101 TR6119 TR3142 TR6100 TR6122 TR6108 TR6120 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) Physical Activity for Health Nutrition Program Capstone Seminar 1 Therapeutic Cooking 2: Illness & Recovery Nutritional Supplementation (hybrid/online) Contemporary Nutrition: Community and Culture Developing & Evaluating Nutrition Programs Nutrition Program Capstone Seminar 2 |
| Fall 15 (15 cdts) Winter 16 (13 cdts) | 2 2 5 2 3 1 2 4 3 3 1 | TR3141 TR3152 TR5115 TR6111 EX6101 TR6119 TR3142 TR6100 TR6122 TR6108 TR6120 TR6118 | Therapeutic Cooking I: Maintaining Health Cooking Demonstration Food Science Contemporary Nutrition: Global and Ecological Issues (hybrid/online) Physical Activity for Health Nutrition Program Capstone Seminar 1 Therapeutic Cooking 2: Illness & Recovery Nutritional Supplementation (hybrid/online) Contemporary Nutrition: Community and Culture Developing & Evaluating Nutrition Programs Nutrition Program Capstone Seminar 2 Leadership & Business Management (hybrid/online) |

M.S. program credits, Nutrition for Wellness Track: 81 Total

NOTE: Course scheduling is based upon the above sequence of courses. Students should be aware that if they go out-of-sequence with one or more courses, the Nutrition Program <u>cannot</u> guarantee that they will not experience a schedule conflict at a later date. This could potentially result in delays in completing the program.

 $C:\label{local-MSN} Content. Outlook \c S5V112L\mbox{MSN} for Wellness Final Curriculum Program Schedule 2014-2015 - for posting. docx$