

BACHELOR OF SCIENCE IN NUTRITION AND CULINARY ARTS

2017 – 2018

View complete course descriptions at: Bastyr.edu/Catalog

Prerequisites

- Entering undergraduates must have at least a 2.75 cumulative GPA with a grade of C or better in all basic proficiency and science requirement courses.
- Prior to enrolling, students must have completed 90 quarter credits (60 semester credits), including a minimum number of credits in the basic proficiency/science requirements and general education categories.

Note: Students may apply to the program while completing prerequisite coursework.

Basic Proficiency and Science Requirements

Course	Credits
English Literature or Composition.....	9
General Psychology.....	3
College Algebra or Introduction to Statistics.....	4
Introduction to Chemistry with lab.....	8
General Cell Biology (science-major level with lab).....	4
Introduction to Nutrition ¹	5
Public Speaking ²	3

¹The nutrition course must include macro-and micronutrients, lifecycle and physical activity.

²Students that complete a WA state college Direct Transfer Associates Degree (DTA) are not required to complete this course.

*Students wishing to pursue graduate studies are encouraged to talk to their academic advisor to take BC3123 in fall quarter, BC4117 in winter quarter and BC4140 in spring quarter in place of the chemistry sequence in this program.

General Education Requirements

Course	Credits
Arts and Humanities.....	15
Social Sciences.....	15
Natural Science and Mathematics.....	12
Electives ¹	16

¹The number of elective credits may vary depending upon the exact number of quarter credits earned in the other prerequisite categories.

Junior Year (Year I)

Cat. No.	Course Title	FALL QUARTER	Credits
BC3161	Anatomy and Physiology 1 Lecture/Lab.....		3
TR3109	Chef's Pantry.....		2
TR4103	Whole Foods Production.....		3
TR4118	Cultural Perspectives on Foods.....		2
			Total 10

Cat. No.	Course Title	WINTER QUARTER	Credits
BC3100	Survey of Organic Chemistry*.....		4
BC3162	Anatomy and Physiology 2 Lecture/Lab.....		3
TR3111	Nutrition Throughout Life.....		3
TR3115	Introduction to Food Science.....		2
TR3121	Culinary Skills 1: Soups and Seasonings with Intuition.....		2
			Total 14

Cat. No.	Course Title	SPRING QUARTER	Credits
BC3104	Biochemistry*.....		4
BC3163	Anatomy and Physiology 3 Lecture/Lab.....		4
TR3105	Introduction to the Scientific Method.....		1
TR3120	Experimental Foods Lecture and Lab.....		5
TR3122	Culinary Skills 2: Suppers and Desserts with Originality.....		2
			Total 16

Senior Year (Year II)

Cat. No.	Course Title	FALL QUARTER	Credits
TR4107	Advanced Nutrition Principles 1.....		4
TR3141	Therapeutic Cooking: Maintaining Health.....		2
TR4132	Quantity Food Production.....		3
TR4820	Culinary Practicum ¹		4
			Total 13

Cat. No.	Course Title	WINTER QUARTER	Credits
TR3142	Therapeutic Cooking: Illness and Recovery.....		2
TR3152	Cooking Demonstration.....		2
TR4100	Introduction to Research Methods.....		3
TR4108	Advanced Nutrition Principles 2.....		2
TR4205	Nutrition Analysis and Assessment.....		3
			Total 12

Cat. No.	Course Title	SPRING QUARTER	Credits
TR3153	Writing about Food and Health.....		2
TR3163	The Business of Cooking.....		3
TR4117	Nutrition, Physical Activity and Disease.....		5
TR4123	Culinary Skills 3: Appetizers and Entrees with Beauty.....		2
TR4140	Ecological Aspects of Nutrition.....		2
			Total 14

Elective Requirements

Cat. No.	Course Title	VARIABLE QUARTER	Credits
	Nutrition Electives.....		6
	General Electives.....		5
			Total 11

Of the 10 elective credits required, students must take a minimum of six (6) elective credits in nutrition program courses.

Total Requirements

Total Core Course Credits and Hours.....	79
Total Elective Credits and Hours.....	11
Total Requirements.....	90