

MS IN NUTRITION FOR WELLNESS (CALIFORNIA)

2017-2018

View course descriptions at Bastyr.edu/Catalog

Prerequisites

- Entering students must have a bachelor's degree from a regionally accredited college/university and a minimum GPA of 3.0 in their undergraduate degree. Priority consideration will be given to applicants with a 3.0 GPA in nutrition prerequisites, a 3.25 cumulative GPA in all prerequisites, and a 3.25 cumulative GPA in science prerequisites, with a B or better in Human Physiology, Organic Chemistry and Biochemistry.
- Exceptional candidates who do not meet these priority standards will be reviewed on a case-by-case basis

College Algebra, Statistics or higher.....1 Course

Introduction to Psychology.....1 Course

Human Physiology (upper level)¹.....1 Course

Chemistry (science-major level with lab)
(must include at least one organic chemistry course).....3 Courses

Biochemistry (upper division)².....1 Course

Nutrition³.....1 Course

¹A full anatomy and physiology series will meet the physiology prerequisite requirement.

²The biochemistry course must cover intermediary metabolism.

³The nutrition course must include macro- and micronutrients, nutrition through the lifecycle and physical activity.

Note: Science courses must have been taken within seven (7) years of program start.

Year I

Cat. No.	Course Title	FALL QUARTER	Credits
TR5100	Biostatistics.....		4
TR5104	Research Methods in Health Sciences.....		3
TR5120	Advanced Nutrition: Macronutrients (hybrid/online).....		5
TR5136	Nutrition in the Life Cycle (hybrid/online).....		3
Total			15

Cat. No.	Course Title	WINTER QUARTER	Credits
BC5118	Disease Prevention.....		3
TR5124	Advanced Nutrition: Micronutrients (hybrid/online).....		5
PS5111	Fundamentals of Motivation and Behavior Change.....		3
TR5101	Whole Foods Production.....		3
Total			14

Cat. No.	Course Title	SPRING QUARTER	Credits
TR5414	Adv. Nut.: Bioactive Compounds, Nutrigenomics, Microbiome.....		3
TR5105	Nutrition Analysis and Assessment.....		3
TR5109	Writing About Food and Nutrition.....		3
TR5110	Food in Disease Prevention and Management.....		2
EX6101	Physical Activity for Health.....		3
Total			14

Year II

Cat. No.	Course Title	FALL QUARTER	Credits
TR3141	Therapeutic Cooking: Maintaining Health.....		2
TR3152	Cooking Demonstration.....		2
TR5115	Food Science.....		5
TR6111	Contemp. Nutrition: Global and Ecological Issues (hybrid/online).....		2
Total			11

Cat. No.	Course Title	WINTER QUARTER	Credits
TR3142	Therapeutic Cooking: Illness and Recovery.....		2
TR6100	Nutritional Supplementation (hybrid/online).....		4
TR6122	Contemporary Nutrition: Community and Culture.....		3
TR6108	Developing and Evaluating Nutrition Education Programs.....		3
TR6120	Nutrition Program Capstone Seminar.....		1
Total			13

Cat. No.	Course Title	SPRING QUARTER	Credits
TR6118	Leadership and Business Management (hybrid/online).....		3
TR6121	Nutrition Program Capstone and Presentation.....		3
TR6133	Contemporary Nutrition: Public Health.....		3
TR6109	Food and Nutrition in Health Systems.....		2
Total			11

Total Requirements

Total Core Course Credits.....	78
Total Elective Credits.....	0
Total Requirements.....	78