

BACHELOR OF SCIENCE IN NUTRITION

Description and Outcomes

The Bachelor of Science in Nutrition program focuses on building content knowledge and skills in the broad areas of nutrition science and health care. The program's curriculum highlights foundational knowledge and skills as well as overall concepts, values, research methods, and applications that could prepare you to pursue a variety of career opportunities in health care and nutrition science-related industries. Courses teach you to apply principles of healthy living to the education of individuals and communities, and develop administrative, ethical, and professional skills that are relevant to leadership positions in the increasingly diverse health care field.

Refer to the Certification, State Board, and National Board Exams (p. 1) section for important program disclosure information.

Accelerated Master's Degree Options

If you are interested in earning both a bachelor's and master's degree in the health sciences, consider an accelerated master's degree option. Refer to the general Progression Requirements (<https://catalog.purdueglobal.edu/undergraduate/health-sciences/>) section for details.

Program Length

The Bachelor of Science in Nutrition program consists of a minimum of 180 quarter credit hours. Upon successful completion of the program, you will be awarded a bachelor of science degree.

Program Outcomes

Discipline-Specific Outcomes

1. Knowledge Base: Explain the role of nutrients and food in the prevention of disease and optimization of human health.
2. Application: Evaluate an individual's nutritional status using appropriate clinical assessment strategies and interpret food science information appropriate to consumer needs.
3. Critical Thinking Skills: Assess diets, prepare foods, and promote consumption of foods to meet the nutritional needs of healthy people throughout the life cycle.
4. Clinical Skills: Plan and implement individualized, appropriate nutrition therapy for clients.
5. Analytical Skills: Analyze the impact of cultural and economic issues on client needs and dietetic practice.
6. Communication: Plan, implement, and evaluate nutrition education programs for specific audiences.
7. Ethics and Professionalism: Advocate for the provision of food and nutrition services in public policy development.

General Education Literacies and Professional Competencies

In addition to the discipline-specific outcomes, general education literacies and professional competencies are integrated throughout your academic program. You can review the general education literacies and professional competencies associated with your academic program in the General Education and Professional Competency Requirements

(<https://catalog.purdueglobal.edu/undergraduate/general-education-professional-competency-requirements/>) section of this Catalog.

Program Availability

For program availability, please refer to the U.S. State and Other Approvals (<https://catalog.purdueglobal.edu/policy-information/university-information/accreditation-approvals-memberships/>) section and Program Availability Information (<https://www.purdueglobal.edu/catalog-program-availability-info.pdf>).

Policies

Certification, State Board, and National Board Exams

Certain state certification and licensure boards have specific educational requirements for programs to lead to a license or nongovernmental certification that is a precondition for employment in a recognized occupation.

Unless otherwise specified, Purdue Global's programs are not designed to meet any specific state's licensure or certification requirements. If certain licensed occupations, vocations, or professions are not explicitly listed, Purdue Global has not reviewed the licensure or certification requirements of those occupations, vocations, or professions, nor intended the program to meet such requirements. Licensure-track programs may limit enrollment to students in certain states; please see Purdue Global's Program Availability Information (<https://www.purdueglobal.edu/catalog-program-availability-info.pdf>) to determine enrollment eligibility.

You are responsible for understanding the requirements of optional certification exams. Such requirements may change during the course of your program. You are not automatically certified in any way upon program completion. Although certain programs are designed to prepare you to take various optional certification exams, Purdue Global cannot guarantee you will be eligible to take these exams or become certified. Your eligibility may depend on your work experience, completion of education and/or degree requirements, not having a criminal record, meeting other certification requirements, or the program or the University itself having appropriate accreditation or licensure.

The Bachelor of Science in Nutrition program is designed to prepare you academically to pursue a variety of nutrition-oriented careers and advanced education. The Bachelor of Science in Nutrition is an approved holistic nutrition education program through the National Association of Nutrition Professionals (NANP). However, Purdue Global's Bachelor of Science in Nutrition program is not accredited by the Accreditation Council for Education in Nutrition and Dietetics (ACEND), and does not qualify an individual to sit for the examination to become a Registered Dietitian (RD). In addition, some states will not permit individuals to become licensed in nutrition and/or dietetics if they do not possess the RD credential. If you are interested in becoming licensed in your state, it is vital that you understand your state's requirements for licensing prior to enrollment.

The following states do not regulate the practice of nutrition:

- Alaska
- Arizona
- Arkansas
- California
- Colorado

- Connecticut
- Hawaii
- Idaho
- Indiana
- Kentucky
- Louisiana
- Maine
- Massachusetts
- Michigan
- Minnesota
- Nevada
- New Hampshire
- New Jersey
- New Mexico
- New York
- North Carolina
- Oklahoma
- Oregon
- Pennsylvania
- Rhode Island
- South Carolina
- Texas
- Utah
- Vermont
- Virginia
- Washington
- West Virginia
- Wisconsin

Purdue Global's Bachelor of Science in Nutrition does not meet the state licensure requirements in the following states/commonwealth/territory:

- Alabama
- Delaware
- District of Columbia
- Florida
- Georgia
- Guam
- Illinois
- Iowa
- Kansas
- Maryland
- Mississippi
- Missouri
- Montana
- Nebraska
- North Dakota
- Ohio
- Puerto Rico
- South Dakota
- Tennessee
- Wyoming

In order to pursue examinations and/or preprofessional experiences, you may be required to present documentation of a health assessment/physical examination, immunization records, drug screening results, and/or a background check. It is your responsibility to ensure that you have met all requirements prior to beginning examinations and/or preprofessional coursework/externships.

Upon completion of the program, you may be eligible for the following certifications and credentials. Please refer to the sponsor organization for specific eligibility requirements as there may be additional requirements beyond the degree program itself. Requirements vary by state.


- Board Certified in Holistic Nutrition sponsored by the National Association of Nutrition Professionals (<http://www.nanp.org/> (<http://nanp.org/>))
- Certified Clinical Nutritionist (CCN) offered by the Clinical Nutrition Certification Board (<http://www.cncb.org>)
- Certified Dietary Manager (CDM) offered by the Association of Nutrition and Food Service Professionals (<http://www.anfponline.org/> [index.php](http://www.anfponline.org/) (<http://www.anfponline.org/>)); to qualify take:

Code	Title	Credits
AB213	Food and Beverage Management	5
NS305	Food Safety and Microbiology	6
NS313	Foodservice Management - Principles and Practices	6
NS415	Food Science With Lab	6









- ServSafe offered through the National Restaurant Association (<http://www.servsafe.com/home> (<http://www.servsafe.com/>)); to qualify take:







Code	Title	Credits
NS305	Food Safety and Microbiology	6

Degree Plan

The  icon appears in the title of traditional courses that are also available as a set of module courses. Module course availability may be limited to certain academic calendars. See Course Types (<https://catalog.purdueglobal.edu/policy-information/university-information/approach-to-learning/>) for information about module courses.

Program Requirements

Code	Title	Credits
Core Requirements		
CM107	 College Composition I	5
CM220	 College Composition II	5
CS204	 Professionalism - Theory and Practice in the Global Workplace	3
Mathematics (select one of the following):		5
MM150	 Survey of Mathematics	
MM212	 College Algebra	
Arts and Humanities (select one of the following):		5
HU200	 Arts and Humanities - Modern Creative Expressions	
HU245	 Ethics	
HU250	 Humanities and Culture	

Science (select one of the following):	5
SC200  Discovering Science - Current Issues in a Changing World	
SC235  General Biology I - Human Perspectives	
SC246  Fundamentals of Microbiology	
SC250 Fundamentals of Science	
Social Science (select one of the following):	5
SS211  The 1960s - Reshaping the American Dream	
SS236  American Government	
SS250  The Technological Revolution - A Social Scientific Approach	
Total Core Requirements	33
Major Requirements	
NS305 Food Safety and Microbiology	6
NS310 Nutritional Analysis and Assessment	6
NS321 Nutrition Planning and Management	6
NS325 Nutrition Across the Human Life Cycle	6
NS335 Nutrition for Special Populations	6
NS415 Food Science With Lab	6
NS420 Nutritional Counseling	6
100/200/300/400 Major Electives Level	12
NS499 Bachelor's Capstone in Nutrition	6
Total Major Requirements	60
Open Elective Requirements	
Open Electives ¹	87
Total Open Elective Requirements	87
TOTAL CREDITS	180

¹ Eligible students who choose to complete the accelerated master's degree option will take up to five graduate-level courses in addition to selected undergraduate electives.