

Focus Options

Course #	Course Name	Clinical	Community Nutrition	Culinary	Environmental
GSN 525E	Cultural and Traditional Diets	X	X		
GSN 542E	Cooking and Considering Meat and Seafood	X		X	X
GSN 546E	Food Allergies and Intolerances	X			
GSN 547E	Fad Diets	X			
GSN 548E	Eating Disorders and Intuitive Eating	X			
GSN 549E	Detoxification and Cleanses	X			
GSN 551E	Therapeutic Diets	X			
GSN 552E	Nutritional Supplements	X			
GSN 554E	Sports Nutrition	X			
GSN 555E	Functional Nutrition	X			
GSN 557E	Cooking with Medicinal Herbs	X		X	X
GSN 561E	Recipe & Menu Development	X		X	
GSN 563E	Business of Nutrition	X	X	X	X
GSN 564E	Nutritional Genetics	X			
GSN 567E	Healing Foods II	X		X	
GSN 568E	Healing Foods II Practicum	X		X	
GSN 574E	Food Relationship Coaching	X			
GSN 556E	Cooking with Chinese Medicinal Herbs	X		X	
RES 501	Journal Club	X	X		
GSN 553E	Gluten-Free Cooking	X		X	
GSN 559E	Vegan Diets	X		X	
GSN 562E	Nutrition in the News	X	X	X	X
GSN 569E	Lifestyle and Wellness	X	X		
GSN 570E	Food Accessibility in Vulnerable Populations	X	X		
GSN 577E	Nutrition Career Strategies Retreat	X	X	X	X
GSN 578E	Food Chemistry	X		X	
GSN 543E	Personal Chef and Food Service			X	
GSN 571E	Introduction to Organic Agriculture		X	X	
GSN 572E	Indian Cooking			X	
GSN 501E	Seasonal Cooking – Summer			X	
GSN 510E	Seasonal Cooking – Fall			X	
GSN 520E	Seasonal Cooking – Winter			X	
GSN 530E	Seasonal Cooking – Spring			X	
GSN 541E	Cuisine of Thailand			X	
GSN 544E	Global and Ecological Food Issues		X		X
GSN 545E	Global Cuisine			X	
GSN 558E	Food as Medicine in the Community		X		
GSN 565E	Food Anthropology		X		



MScN PROGRAM AND Curriculum Update

Effective for students matriculating in fall 2017

NUNM continues to grow! In 2017, the university will open Barlean's Kitchen, its second, larger teaching kitchen. This centrally located kitchen will expand educational opportunities for our students. Future plans include a "chef exchange" with local chefs, and nutrition clinic shifts for students to work with patients to help them improve their diets and nutrition.

The MScN program offers students one- or two-year curriculum layout options, both starting in fall 2017.

Are there areas of emphasis you'd like to pursue? You can customize your MScN curriculum with focused electives, so you can study specific areas of interest.

Focus options:

Clinical | Community nutrition | Culinary | Environmental

Master of Science in Nutrition—One-Year Program

Course #	FALL TERM	Credits
GSN 502	Culinary Skills	2
GSN 507	Fundamentals of Nutrition	4
GSN 508	Fundamentals of Nutrition Workshop	1
GSN 514	Nutritional Biochemistry	2
GSN 516	Pathophysiology	3
GSN 534	Cultural Humility and Food Justice	2
	Elective	2
	Fall Total	16
	WINTER TERM	
GSN 526	Lifecycle Nutrition I	2
GSN 515	Nutritional Assessment	2
GSN 524	Medical Nutrition Therapy	3
GSN 529	Applied Medical Nutrition Therapy	2
GSN 500	Nutrition Mentorship	1
GSN 517	Psychology of Eating	2
GSN 528	Health Coaching	2
	Elective	2
	Winter Total	16
	SPRING TERM	
GSN 533	Lifecycle Nutrition II	2
GSN 563	Business of Nutrition	2
GSN 535	Nutrition Internship — Extended	3
GSN 500	Nutrition Mentorship	1
GSN 505	Healing Foods	2
GSN 506	Healing Foods Practicum	2
	Electives	4
	Spring Total	16
	SUMMER TERM	
GSN 503	Farm to Table	2
GSN 504	Community Nutrition and Food Policy	3
GSN 500	Nutrition Mentorship	1
GSN 535	Nutrition Internship — Extended	3
	Electives	7
	Summer Total	16
	CORE PROGRAM CREDITS	49
	ELECTIVE CREDITS	15
	TOTAL REQUIRED CREDITS	64

Master of Science in Nutrition—Two-Year Program

Course #	FIRST-YEAR FALL	Credits
GSN 502	Culinary Skills	2
GSN 507 & 508	Fundamentals of Nutrition, and Nutrition Workshop	5
GSN 514 & 516	Nutritional Biochemistry, and Pathophysiology	5
	Fall Total	12
	FIRST-YEAR WINTER	
GSN 526	Lifecycle Nutrition I	2
GSN 515	Nutritional Assessment	2
GSN 524 & 529	Medical Nutrition Therapy (MNT), and Applied MNT	5
	Winter Total	9
	FIRST-YEAR SPRING	
GSN 533	Lifecycle Nutrition II	2
GSN 528	Health Coaching	2
GSN 505 & 506	Healing Foods, and Healing Foods Practicum	4
	Elective	2
	Spring Total	10
	FIRST-YEAR SUMMER	
GSN 503	Farm to Table	2
	Electives	5
	Summer Total	7
	SECOND-YEAR FALL	
GSN 517	Psychology of Eating	2
GSN 534	Cultural Humility and Food Justice	2
GSN 532 & 500	Nutrition Internship, and Nutrition Mentorship	3
	Elective	2
	Fall Total	9
	SECOND-YEAR WINTER	
GSN 563	Business of Nutrition	2
GSN 504	Community Nutrition and Food Policy	3
GSN 532 & 500	Nutrition Internship, and Nutrition Mentorship	3
	Elective	2
	Winter Total	10
	SECOND-YEAR SPRING	
GSN 532 & 500	Nutrition Internship, and Nutrition Mentorship	3
	Electives	4
	Spring Total	7
	CORE PROGRAM CREDITS	49
	ELECTIVE CREDITS	15
	TOTAL REQUIRED CREDITS	64