



PRESS RELEASE

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LIFE UNIVERSITY ADDS BACHELOR OF SCIENCE IN CULINARY NUTRITION TO NATIONALLY TOP-RANKED NUTRITION DEPARTMENT —Degree balances culinary skills and nutritional science to produce adaptable graduates with health-oriented, diverse skill sets

Marietta, Georgia, April 25, 2016 – Life University (LIFE) is proud to debut its Bachelor of Science in Culinary Nutrition degree, enrolling this fall 2016.

In 2015, LIFE's nutrition program was ranked in the Top 50 programs in the United States by Public Health Online. The B.S. in Culinary Nutrition joins a robust department including a B.S. in Nutrition, a B.S. in Dietetics – the only accredited program in metro Atlanta, an M.S. in Clinical Nutrition and one of a handful of dietetic internship programs in the metro Atlanta area. LIFE's nutrition facilities include six state-of-the-art teaching kitchens and a professional demo kitchen and educational facility.

The Bachelor of Science program in Culinary Nutrition prepares students to respect food and the food system as an integral part of health and healing. Culinary Nutrition is an exciting interdisciplinary research-based field with biochemical underpinnings that form a framework on which creative culinary professionals hang their artfully designed recipes.

Graduates will be able to merge culinary nutrition skills with traditional business skills, such as entrepreneurship and technical writing to lead the growing field of using food restoratively and therapeutically to promote vibrancy. Coursework focuses on culinary arts, functional nutrition, culinary nutrition, food science, sustainability, entrepreneurship and food service management.

Unique to Life University is its vitalistic philosophy that focuses on the innate abilities of the body to maximize its expression of health. Graduates of Life University's Nutrition Department understand that nutrients feed the entire body, removing interferences and allowing each person to reach their full potential of wellness.

Learn more about the Bachelor of Science in Culinary Nutrition at LIFE.edu. Life University's B.S. in Culinary Nutrition is accredited by the Southern Association of Colleges and Schools Commission on Colleges (SACSCOC).



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Career Opportunities for B.S. Culinary Nutrition Graduates:

- Food Industry Entrepreneur
- Food Industry Product Development
- Professional chef/sous chef/line cook
- Culinary Nutrition consultant (menu development private industry)
- Therapeutic or Spa Chef
- Private Caterer
- Personal chef/celebrity chef
- Food writing (blog, internet, cookbook, ghost writer)
- Health promotion consultant

About Life University

Founded in Marietta, Georgia in 1974, Life University is a health sciences institution most known for its chiropractic program, the largest single campus chiropractic program in the world. Life University is regionally accredited by the Southern Association of Colleges and Schools Commission on Colleges (SACSCOC) to award baccalaureate, master's and Doctor of Chiropractic degrees, and also has programmatic accreditation through the Council on Chiropractic Education (CCE), the Accreditation Council for Education in Nutrition and Dietetics (ACEND) and the Commission on Accreditation of Athletic Training Education (CAATE). The mission of Life University is to empower students with the education, skills and values necessary for career success and life fulfillment, based on a vitalistic philosophy.

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