

BACHELOR OF SCIENCE: CULINARY NUTRITION

DO YOU LIKE **FOOD**? DO YOU LOVE TO **COOK**?

DO YOU BELIEVE THAT YOU CAN **CONTROL YOUR HEALTH**?

The Culinary Nutrition Bachelor of Science degree at Life University 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 vibrant health and flavorful food. Coursework focuses on culinary arts, functional nutrition, culinary nutrition, food science, sustainability, entrepreneurship and food service management.

POTENTIAL CAREER PATHS FOR GRADUATES INCLUDE 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, technical writing partner) • Health promotion consultant

Pending approval from the Southern Association of Colleges and Schools Commission on Colleges (SACSCOC), the B.S. in Culinary Nutrition is slated to begin enrolling Fall 2016.

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