### FOUNDATIONS CURRICULUM (40 S.H.)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGL 1100</td>
<td>Writing the disciplines - health sciences</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 2201</td>
<td>Writing the disciplines - health sciences</td>
<td>3</td>
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</tbody>
</table>

### ENGLISH (6 S.H.)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credit Hours</th>
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</thead>
<tbody>
<tr>
<td>ENGL 1100</td>
<td>writing the disciplines - health sciences</td>
<td>3</td>
</tr>
<tr>
<td>ENGL 2201</td>
<td>writing the disciplines - health sciences</td>
<td>3</td>
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### CORE (13 S.H.)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTR 1010</td>
<td>Cultural Foods (DD)</td>
<td>3</td>
</tr>
<tr>
<td>NUTR 1300</td>
<td>Intro to Dietetics Profession - only offered fall</td>
<td>1</td>
</tr>
<tr>
<td>NUTR 2105</td>
<td>Nutrition Science</td>
<td>3</td>
</tr>
<tr>
<td>NUTR 2330</td>
<td>Food Science</td>
<td>3</td>
</tr>
<tr>
<td>NUTR 2400</td>
<td>Nutrition Assessment P:NUTR 2105</td>
<td>3</td>
</tr>
</tbody>
</table>

### HUMANITIES AND FINE ARTS (9 S.H.)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>COMM 2020 or 2410</td>
<td>Humanities electives</td>
<td>3</td>
</tr>
<tr>
<td>COMM 2020 or 2410</td>
<td>Humanities electives</td>
<td>3</td>
</tr>
<tr>
<td>COMM 2020 or 2410</td>
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<td>3</td>
</tr>
<tr>
<td>COMM 2020 or 2410</td>
<td>Humanities electives</td>
<td>3</td>
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### MATH (3 S.H.)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>MATH 1065</td>
<td>College Algebra</td>
<td>3</td>
</tr>
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</table>

### SCIENCE including one lab (7 S.H.)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEM 1150</td>
<td>P: MATH 1065 Min Grade of C or MATH 1083 Min Grade of D or MATH 1085 Min Grade of C</td>
<td>3</td>
</tr>
</tbody>
</table>

### SOCIAL SCIENCE (9 S.H.)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANTH 1050 or 2200</td>
<td>Humanities electives</td>
<td>3</td>
</tr>
<tr>
<td>PSYC 1000</td>
<td>Intro Psychology</td>
<td>3</td>
</tr>
<tr>
<td>SOCI 2110</td>
<td>Intro to Sociology (DD)</td>
<td>3</td>
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</tbody>
</table>

### GENERAL ELECTIVE (3 S.H.)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credit Hours</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>elective must be WI</td>
<td>3</td>
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### COGNATES (21 - 24 S.H.)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEM 1161 lab</td>
<td>Principles of Biology &amp; Lab 1</td>
<td>1</td>
</tr>
<tr>
<td>BIOL 1150/1151: Principles of Microbiology &amp; Lab II:</td>
<td>Principles of Microbiology &amp; Lab II:</td>
<td>4</td>
</tr>
<tr>
<td>BIOL 2100/2111: Principles of Microbiology &amp; Lab II:</td>
<td>Principles of Microbiology &amp; Lab II:</td>
<td>4</td>
</tr>
<tr>
<td>BIOL 2130/2131: Surv Human Phys &amp; Anatomy w Lab:</td>
<td>Principles of Microbiology &amp; Lab II:</td>
<td>8</td>
</tr>
<tr>
<td>BIOL 2140/2141 and 2150/2151</td>
<td>Principles of Microbiology &amp; Lab II:</td>
<td>4</td>
</tr>
<tr>
<td>CHEM 2750/2753 Organic Chem w/lab:</td>
<td>Principles of Microbiology &amp; Lab II:</td>
<td>4</td>
</tr>
<tr>
<td>CHEM 1161</td>
<td>C: CHEM 2753.</td>
<td>3</td>
</tr>
</tbody>
</table>

### ADDITIONAL ELECTIVES (22-25 S.H.)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Credit Hours</th>
</tr>
</thead>
</table>

### TOTAL DEGREE HOURS 120 S.H.

There is no application for this program, however, students must have a minimum cumulative 3.0 GPA while taking 3000 and 4000 level courses.

Questions? Contact Luc LaBonte at labontel@ecu.edu