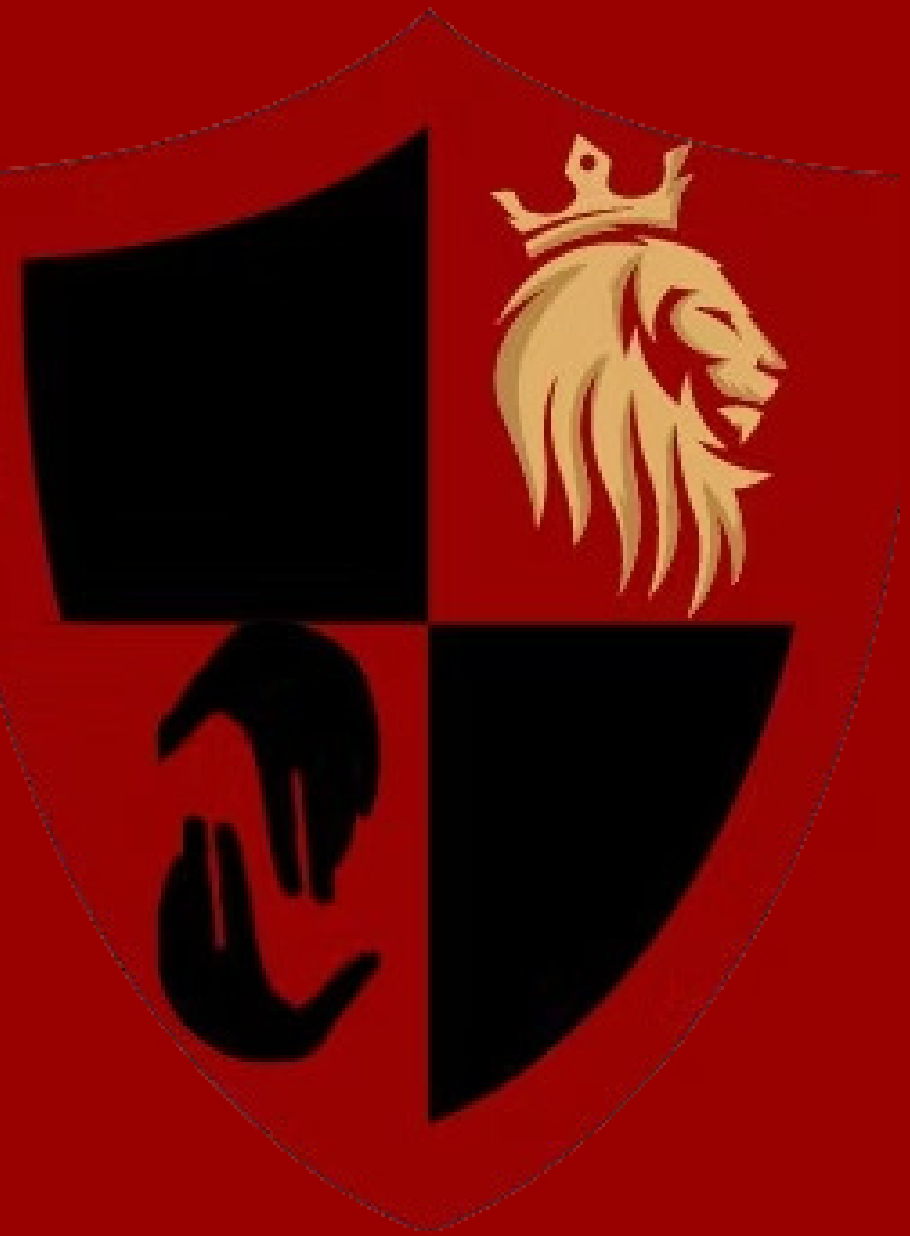

Bachelor of Science in Biblical Nutrition and Food Science

The Bachelor of Science in Biblical Nutrition and Food Science (B.S.) program at Ebed-Melech University merges the principles of nutrition and food science with a biblical perspective. This four-year program provides students with a comprehensive understanding of nutrition, food production, and their ethical implications.

Program Overview

120

Credit Hours

Complete curriculum designed for comprehensive learning

100%

Online

Fully flexible distance learning format

4-8

Week Classes

Accelerated course structure for faster completion

3-4

Years

Program completion timeframe

Year One: Building Foundations

Semester 1

- ENG 101 – English Composition I (3 credits)
- MAT 103 – College Algebra (3 credits)
- BIO 101 – Introduction to Biology (3 credits)
- REL 101 – Introduction to World Religions (3 credits)
- Elective Course (3 credits)

Semester 2

- ENG 102 – English Composition II (3 credits)
- MAT 104 – Statistics for Nutrition (3 credits)
- BIO 102 – Human Anatomy and Physiology I (3 credits)
- CHE 101 – Introduction to Chemistry (3 credits)
- Elective Course (3 credits)

The first year establishes essential knowledge in sciences, mathematics, and communication skills while introducing students to religious perspectives that will inform their understanding of nutrition and food science.

Year Two: Core Nutrition Science

Semester 3

- NFS 201 – Introduction to Nutrition Science
- CHE 201 – Organic Chemistry I
- BIO 201 – Human Anatomy and Physiology II
- REL 208 – Biblical Principles of Nutrition
- Elective Course

Semester 4

- NFS 202 – Food Science and Technology
- CHE 202 – Organic Chemistry II
- BIO 204 – Microbiology for Food Safety
- REL 217 – Faith and Health
- Elective Course

Year two introduces specialized nutrition and food science coursework, integrating biblical principles with scientific understanding of human health and food systems.

Year Three: Advanced Studies

Semester 5

- NFS 301 – Advanced Nutrition and Metabolism (3 credits)
- CHE 303 – Biochemistry for Nutrition (3 credits)
- BIO 301 – Food Microbiology (3 credits)
- REL 301 – Biblical Perspectives on Dietary Laws (3 credits)
- Elective Courses (3 credits)

Semester 6

- NFS 302 – Nutritional Assessment and Counseling (3 credits)
- CHE 302 – Food Chemistry (3 credits)
- BIO 302 – Foodborne Pathogens and Safety (3 credits)
- REL 341 – Theology of Food and Eating (3 credits)
- Elective Courses (3 credits)

The third year deepens scientific knowledge with advanced coursework in metabolism, biochemistry, and food safety while exploring theological dimensions of dietary practices and food consumption.

Biblical Integration Throughout

1

REL 101 – Introduction to World Religions

Foundation in religious perspectives and worldviews

2

REL 208 – Biblical Principles of Nutrition

Exploring scriptural guidance on food and health

3

REL 217 – Faith and Health

Connecting spiritual beliefs with physical wellness

4

REL 301 – Biblical Perspectives on Dietary Laws

Understanding ancient dietary regulations and their modern relevance

5

REL 341 – Theology of Food and Eating

Examining the spiritual significance of food practices

6

REL 405 – Ethics in Food Production

Applying biblical ethics to contemporary food systems

Year Four: Professional Application

Semester 7

NFS 401 – Food Product Development, CHE 401 – Food Processing and Preservation, REL 405 – Ethics in Food Production and Distribution, plus electives

Semester 8

INT 489 – Internship or Research Project, CAP 469 – Capstone Project, plus electives to complete degree requirements

The final year focuses on practical application through product development, food processing, and ethical considerations. Students complete an internship or research project and demonstrate mastery through a comprehensive capstone project.

Scientific Foundation

Chemistry Sequence

Introduction to Chemistry, Organic Chemistry I & II, Biochemistry for Nutrition, and Food Chemistry provide comprehensive understanding of molecular processes in food and nutrition.

Biology Sequence

Introduction to Biology, Human Anatomy and Physiology I & II, Microbiology for Food Safety, Food Microbiology, and Foodborne Pathogens ensure deep knowledge of biological systems.

Nutrition Specialization

Introduction to Nutrition Science, Advanced Nutrition and Metabolism, Nutritional Assessment and Counseling, and Food Product Development build professional expertise in the field.

Career Preparation

1

Internship Experience

INT 489 provides hands-on professional experience in nutrition counseling, food production facilities, research laboratories, or community health organizations.

2

Research Opportunities

Students may choose to conduct original research in biblical nutrition, food science innovation, or ethical food systems as an alternative to internship.

3

Capstone Project

CAP 469 requires students to synthesize their learning through a comprehensive project demonstrating mastery of nutrition science and biblical principles.

For Such a Time as This

> "And who knows but that you have come to your royal position for such a time as this?" **(Esther 4:14)**

The Bachelor of Science in Biblical Nutrition and Food Science prepares graduates to serve at the intersection of faith, science, and health. This unique program equips students to address contemporary nutritional challenges while honoring biblical principles, creating professionals who can make meaningful contributions to individual and community wellness.