

COURSE SCHEDULE for: BSc HNU Food Entrepreneurship

OFFICE: 48 credits HNU core + designated

FALL TERM	
YEAR 1	HNU 142 Introduction to Food & Health
	CHEM 101 Chemistry
	BIOL 111 Cell Biology
	Arts X
	Arts Y

WINTER TERM	
	HNU 145 Introduction to Foods
	CHEM 102 Chemistry
	BIOL 215 Microbiology
	Arts X
	Arts Y

YEAR 2	HNU 146(245) Food Science Fundamentals
	HNU 242 Foundations of Nutrition Science
	BIOL 251 Human Anatomy & Physiology
	CHEM 225 Organic Chemistry
	STATS 101 Elementary Statistics

	HNU 225 Professional Practice
	HNU 262 Nutrition in Human Metabolism
	BIOL 252 Human Anatomy & Physiology
	CHEM 255 Biochemistry
	BSAD 112 Business Decision Making

YEAR 3	HNU 384 Research Methods: Theory
	HNU 471 Entrepreneurship (BSAD 356)
	HNU 328 Functional foods
	Open
	Arts X

	HNU 365 Community Nutrition
	HNU 445 Food product development
	Open
	Open
	Arts X

YEAR 4	HNU 405 Food Availability
	HNU 351 Nutritional Assessment
	HNU/BSAD352
	Open
	Open

	HNU 475 Effecting Change
	BSAD 458 New ventures
	Open
	Open
	Open

HNU Electives	
	HNU 356 Food Service & Quantity Foods
	HNU 366 Maternal & Child Nutrition
	HNU 425 Nutrition in Aging
	HNU 433 Policy for Health Intedisciplinary Strategies

	HNU 2XX
	HNU 363 Sport Nutrition
	HNU 421 Globa Health
	HNU 456 Food Service Management
	HNU 485 Research Methods: Applications

Course Sequence

Year 1 BIOL 111, 215; CHEM 101, 102; HNU 142, 145; 12 credits arts electives - 6 in each of two subjects	Notes
Year 2 BIOL 251, 252; BSAD 112; CHEM 221, 255; HNU 146(245), 225, 242, 262; STAT 101	
Year 3 BSAD 356/HNU 471, HNU 328, 365, 384, 445; 6 credits arts electives for a pair; 9 credits open electives	
Year 4 HNU 351, 405, 475; BSAD 458; 3 credits HNU electives or BSAD 352; 15 credits open electives	