

COURSE SCHEDULE for: BSc HNU No Concentration

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	

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

YEAR 3	HNU 384	Research Methods
	HNU 351	Nutritional Assessment
	HNU	
	Open	
	Arts X	

YEAR 4	HNU 405	Food Availability
	HNU	
	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 471/BSAD356	Entrepreurship

WINTER TERM

YEAR 1	HNU 145	Introduction to Foods
	CHEM 102	Chemistry
	BIOL 215	Microbiology
	Arts X	
	Arts Y	

YEAR 2	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 365	Community Nutrition
	HNU	
	Open	
	Open	
	Arts X	

YEAR 4	HNU 475	Effecting Change
	HNU 366 or 425	Maternal & Child Nutriiton/Nutrition in Aging
	HNU	
	Open	
	Open	

HNU Electives	HNU 2XX	
	HNU 328	Functional Foods
	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 225, 255; HNU 146(245), 225, 242, 262; STAT 101	
Year 3 HNU 351, 365, 384; 6 credits arts electives for a pair; 6 credits HNU electives; 9 credits open electives	
Year 4 HNU 366 or 425, 405, 475; 6 credits HNU electives; 15 credits open electives	