

**COURSE SCHEDULE for: BSc HNU HONOURS Food Entrepreneurship**

HNU=54 credits; Req=30; Arts=12; Open=24 credits

|               |                  |                                                |
|---------------|------------------|------------------------------------------------|
| YEAR 1        | <b>FALL TERM</b> |                                                |
|               | HNU 142          | Introduction to Food & Health                  |
|               | CHEM 101+lab     | Chemistry                                      |
|               | BIOL 111+lab     | Cell Biology                                   |
|               | Arts             |                                                |
| YEAR 2        | Open             |                                                |
|               | HNU 245+lab      | Food Science Fundamentals                      |
|               | HNU 242          | Foundations of Nutrition Science               |
|               | BIOL 251+lab     | Human Anatomy & Physiology                     |
|               | CHEM 221+lab     | Organic Chemistry                              |
| YEAR 3        | STATS 101        | Elementary Statistics                          |
|               | HNU 384          | Research Methods: Theory                       |
|               | HNU 471          | Entrepreneurship (BSAD 356)                    |
|               | Open             |                                                |
|               | Open             |                                                |
| YEAR 4        | Arts             |                                                |
|               | HNU 405          | Food Availability                              |
|               | HNU 351          | Nutritional Assessment                         |
|               | Open             |                                                |
|               | Open             |                                                |
| HNU Electives | HNU 490/491      | Thesis/Seminar                                 |
|               | HNU 356+lab      | Food Service & Quantity Foods                  |
|               | HNU 366          | Maternal & Child Nutrition                     |
|               | HNU 425          | Nutrition in Aging                             |
|               | HNU 433          | Policy for Health Interdisciplinary Strategies |

|                    |                                      |
|--------------------|--------------------------------------|
| <b>WINTER TERM</b> |                                      |
| HNU 145            | Introduction to Foods                |
| CHEM 102+lab       | Chemistry                            |
| BIOL 215+lab       | Microbiology                         |
| Arts               |                                      |
| Open               |                                      |
| HNU 225+lab        | Professional Practice                |
| HNU 262            | Nutrition in Human Metabolism        |
| BIOL 252+lab       | Human Anatomy & Physiology           |
| CHEM 255+lab       | Biochemistry                         |
| BSAD 112+lab       | Business Decision Making             |
| HNU 365            | Community Nutrition                  |
| HNU 328            | Functional foods                     |
| <b>HNU 485</b>     | <b>Research Methods: Application</b> |
| Open               |                                      |
| Arts               |                                      |
| HNU 475            | Effecting Change                     |
| BSAD 458           | New ventures                         |
| HNU 445+lab        | Food product development             |
| Open               |                                      |
| <b>HNU 490/491</b> | <b>Thesis/Seminar</b>                |
| HNU 363            | Sport Nutrition                      |
| HNU 421/HLTH 301   | Global Health                        |
| HNU 456            | Food Service Management              |
| HNU 485            | Research Methods: Applications       |

**Course Sequence**

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|-----------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------|
| Year 1 BIOL 111, 215; CHEM 101, 102; HNU 142, 145; 6 credits arts electives; 6 credits open         | Notes: updated 07-2025; HNU 485 counts as the final HNU required elective |
| Year 2 BIOL 251, 252; BSAD 112; CHEM 221, 255; HNU 225, 242, 245, 262; STAT 101                     |                                                                           |
| Year 3 BSAD 356/HNU 471, HNU 328, 365, 384, 485; 6 credits arts electives; 9 credits open electives |                                                                           |
| Year 4 HNU 351, 405, 445, 475, 490, 491; BSAD 458; 9 credits open electives                         |                                                                           |