

Bachelor of Science in Human Nutrition Degree

2022-23

Entrepreneurship in Food & Health Concentration

Course Sequence

Fall Term

Winter Term

Year 1

- | | | | |
|-----------------------------------|--|-----------------------------------|---------------------------------|
| <input type="checkbox"/> HNU 142 | Introduction to Food & Nutrition | <input type="checkbox"/> HNU 145 | Introduction to Foods |
| <input type="checkbox"/> CHEM 101 | Chemistry | <input type="checkbox"/> CHEM 102 | Chemistry |
| <input type="checkbox"/> BIOL 111 | Introductory Cell Biology | <input type="checkbox"/> BIOL 215 | Microbiology in Human Nutrition |
| <input type="checkbox"/> _____ | 6 credits Arts X | | |
| <input type="checkbox"/> | ECON 101/102 6 credits Arts Y = Economics | | |

Year 2

- | | | | |
|--|--|--|---|
| <input type="checkbox"/> HNU 146 | Introduction to Food Science | <input type="checkbox"/> STAT 101 | Elementary Statistics |
| <input type="checkbox"/> HNU 242 | Foundations of Nutrition Science | <input type="checkbox"/> HNU 262 | Principles of Nutrition in Human Metabolism |
| <input type="checkbox"/> BIOL 251 | Human Anatomy & Physiology I | <input type="checkbox"/> BIOL 252 | Human Anatomy & Physiology II |
| <input type="checkbox"/> CHEM 225 | Organic Chemistry | <input type="checkbox"/> CHEM 255 | Introductory Biochemistry |
| <input type="checkbox"/> BSAD 101 | Introduction to Business (open) | <input type="checkbox"/> BSAD 102 | Business Decision Making |

→ [Apply to Co-op Education program \(if applicable\)](https://www2.mystfx.ca/co-op/undergraduate-students-faq) - <https://www2.mystfx.ca/co-op/undergraduate-students-faq>

Co-op is a great option for HNU students interested in exploring their career options. Co-op students work for employers in business, research, education, government and not-for-profit. Co-op jobs are paid between \$15-24/hr depending on location, number of work terms completed, and industry. Students work a minimum of 35 hrs/wk for 15-16 weeks in a semester.

Year 3

- | | | | |
|--|---|--|--|
| <input type="checkbox"/> HNU 351 | Nutritional Assessment | <input type="checkbox"/> HNU 365 | Community Nutrition |
| <input type="checkbox"/> HNU 384 | Research Methods: Theory & Design | <input type="checkbox"/> HNU 445 | Food Product Development (Elective) |
| <input type="checkbox"/> HNU _____ | Elective | <input type="checkbox"/> HNU Elective: 471/BSAD 356 | Entrepreneurship |
| <input type="checkbox"/> BSAD 261 | Organizational Behaviour* (open) | <input type="checkbox"/> HNU _____ | Elective |

- _____ 6 credits Arts X for a pair (12 credits in one Arts discipline)

→ [Co-op work placements \(if applicable\)](#)

Year 4

- | | | | |
|---|------------------------------------|--|-------------------------------------|
| <input type="checkbox"/> HNU 405 | Food Availability | <input type="checkbox"/> HNU 475 | Effecting Change |
| <input type="checkbox"/> HNU 328 | Functional Foods (Elective) | <input type="checkbox"/> HNU _____ | Elective |
| <input type="checkbox"/> HNU _____ | Elective | <input type="checkbox"/> HNU _____ | Elective |
| <input type="checkbox"/> BSAD/DEVS 352 | Social Enterprise* (open) | <input type="checkbox"/> BSAD 458 | New Venture Creation* (open) |
| <input type="checkbox"/> _____ | Elective (open) | <input type="checkbox"/> _____ | Elective (open) |

*With permission of the Department Chair; Pre-requisites may apply.

ARTS electives with particular relevance to **entrepreneurship in food & health** may include: *Development Studies, Political Science, Economics, Sociology, Anthropology, Women & Gender Studies, Psychology*

Suggested open electives (note that pre-requisites and degree restrictions may apply):

BSAD 231 and 261 (suggested); or 221,223, 241 281, with permission of BSAD Department Chair.

Economics 101, 102, 211, 241, 242, 281, 291, 305, 306

Development Studies 101, 201, 202, 303, 321, 332

Political Science 101, 102, 221, 222, 241, 251

Women & Gender Studies 100, 203, 205, 364, 365, 367

Honours & Advanced Major Degrees in Human Nutrition

The normal sequence for the **B.Sc. in HNU with Advanced Major** is identical to **B.Sc. in HNU Major** with the addition of HNU 491: Advanced Major and Honours Seminar in year 4. **The BSc in HNU with Honours** requires HNU 485: *Research Methods: Application & Analysis* in year 3; HNU 491, HNU 493 (a 6-credit thesis course) in year 4; and a minimum of 18 credits in HNU electives at the 300 level or higher. There are only 12 credits of open electives in the honours degree.

Year 3 Honours

- | | | | |
|--|---|--|--|
| <input type="checkbox"/> HNU 351 | Nutritional Assessment | <input type="checkbox"/> HNU 365 | Community Nutrition |
| <input type="checkbox"/> HNU 384 | Research Methods: Theory & Design | <input type="checkbox"/> HNU 485 | Research Methods: Application & Analysis |
| <input type="checkbox"/> HNU _____ | Elective | <input type="checkbox"/> HNU 471/BSAD 356 | Elective |
| <input type="checkbox"/> BSAD 261 | Elective (open) | <input type="checkbox"/> HNU _____ | Elective |
| <input type="checkbox"/> _____ | 6 credits Arts X for pair (12 credits in one discipline)..... | | |

Year 4 Honours (Note: Register in HNU 491 Seminar for the full academic year)

- | | | | |
|--|-----------------------|--|-----------------------|
| <input type="checkbox"/> HNU 405 | Food Availability | <input type="checkbox"/> HNU 475 | Effecting Change |
| <input type="checkbox"/> HNU 493 | Honours Thesis | <input type="checkbox"/> HNU 493 | Honours Thesis |
| <input type="checkbox"/> HNU 328 | Elective | <input type="checkbox"/> HNU 445 | Elective |
| <input type="checkbox"/> HNU _____ | Elective | <input type="checkbox"/> HNU _____ | Elective |
| <input type="checkbox"/> BSAD 352 | Elective (open) | <input type="checkbox"/> BSAD 458 | Elective (open) |

Note: OPEN electives may also be used to take Human Nutrition elective courses.

Human Nutrition Electives[#]

Fall Term:

| | | HNU Prerequisite |
|---------|--|---------------------------|
| HNU 328 | Functional Foods | <i>CHEM 255/STATS 101</i> |
| HNU 356 | Introduction to Food Service & Quantity Food Production (with lab) | HNU 262 |
| HNU 366 | Maternal and Child Nutrition | HNU 262 |
| HNU 461 | Nutrition in Metabolic Disease | HNU 351 |

Winter Term:

| | | |
|------------------|---|-----------------|
| HNU 225 | Foundations of Professional Practice (with lab) <i>[to replace 235+325]</i> | HNU 242 |
| HNU 352 | Nutrition in Chronic Disease Prevention & Management | HNU 225/351 |
| HNU 363 | Sport Nutrition | HNU 262 |
| HLTH 301/HNU 421 | Global Health/Food & Nutrition for Global Health Equity | -- |
| HNU 425 | Nutrition in Aging | HNU 262 |
| HNU 433/NURS 433 | Introduction to Policy for Health Interdisciplinary Strategies | -- |
| HNU 445 | Food Product Development (with lab) | HNU 146 |
| HNU 452 | Clinical Nutrition | HNU 354 |
| HNU 456 | Food Service System Management | HNU 356 |
| HNU 485 | Research Methods: Application & Analysis | HNU 385 |
| BSAD 356/HNU 471 | Entrepreneurship/New Venture Development | <i>BSAD 102</i> |

[#]Students should confirm course availability and term selection with the Office of the Registrar, prior to registration.

Note: The normal sequence for meeting requirements for application to Partnership for Dietetic Education & Practice (PDEP) approved practicum programs (either the StFX Integrated Dietetic Internship (IDI) program or a Graduate practicum program and/or Masters with dietetic practicum programs in Canada) is identical to B.Sc. in HNU Major, Advanced Major or Honours degree patterns with the selection of HNU 225(325), 352, 354(353), 356, 454, 456 and 485 as HNU electives.