

COURSE SCHEDULE for: BSc HNU Dietetics

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

FALL TERM

YEAR 1	HNU 142	Introduction to Food & Health
	CHEM 101+lab	Chemistry
	BIOL 111+lab	Cell Biology
	Arts	
	Open	

YEAR 2	HNU 245+lab	Food Science Fundamentals
	HNU 242	Foundations of Nutrition Science
	BIOL 251+lab	Human Anatomy & Physiology
	CHEM 221+lab	Organic Chemistry
	STATS 101	Elementary Statistics

YEAR 3	HNU 384	Research Methods: Theory
	HNU 351+lab	Nutritional Assessment
	HNU 355+lab	Chronic Disease Management
	HNU 356+lab	Food Service & Quantity Foods
	Arts	

YEAR 4	HNU 405	Food Availability
	HNU	
	HNU	
	Open	
	Open	

HNU Electives	HNU 366	Maternal & Child Nutrition
	HNU 425	Nutrition in Aging
	HNU 433	Policy for Health Intedisciplinary Strategies
	HNU 471/BSAD356	Entrepreneurship

WINTER TERM

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 485	Research Methods: Application
Open	
Open	
Arts	

HNU 475	Effecting Change
HNU 452+lab	Clinical Nutrition
HNU 456	Food Service Management
Open	
Open	

HNU 328	Functional Foods
HNU 445+lab	Food Product Development
HNU 363	Sport Nutrition
HNU 421/HLTH301	Global Health

Course Sequence: Dietetics

Year 1 BIOL 111, 215; CHEM 101, 102; HNU 142, 145; 6 credits arts electives; 6 credits open	Notes: updated 07-2025
Year 2 BIOL 251, 252; BSAD 112; CHEM 221, 255; HNU 225, 242, 245, 262; STAT 101	
Year 3 HNU 351, 355, 356, 365, 384, 485; 6 credits arts electives; 6 credits open electives	
Year 4 HNU 405, 452, 456, 475; 6 credits HNU electives; 12 credits open electives	