COURSE SCHEDULE for: BSc HNU HONOURS; No Concentration	HNU=54 credits; Req=30; Arts=12; Open=24 credits

	FALL TERM		**WINTER TERM**	
YEAR 1	HNU 142	Introduction to Food & Health	HNU 145	Introduction to Foods
	CHEM 101+lab	Chemistry	CHEM 102+lab	Chemistry
	BIOL 111+lab	Cell Biology	BIOL 215+lab	Microbiology
	Arts		Arts	
	Open		Open	
YEAR 2	HNU 245+lab	Food Science Fundamentals	HNU 225+lab	Professional Practice
	HNU 242	Foundations of Nutrition Science	HNU 262	Nutrition in Human Metabolism
	BIOL 251+lab	Human Anatomy & Physiology	BIOL 252+lab	Human Anatomy & Physiology
	CHEM 221+lab	Organic Chemistry	CHEM 255+lab	Biochemistry
	STATS 101	Elementary Statistics	BSAD 112+lab	Business Decision Making
YEAR 3	HNU 384	Research Methods	HNU 365	Community Nutrition
	HNU 351+lab	Nutritional Assessment	**HNU 485**	**Research Methods: Applications**
	HNU		Arts	
	Arts		Open	
	Open		Open	
YEAR 4	HNU 405	Food Availability	HNU 475	Effecting Change
	HNU		HNU 366 or 425	Maternal & Child Nutriiton/Nutrition in Aging
	Open		HNU	
	Open		Open	
	HNU 490/491	**Thesis/Seminar**	**HNU 490/491**	**Thesis/Seminar**
HNU Electives	HNU 356+lab	Food Service & Quantity Foods	HNU 328/445+lab	Functional Foods/Food Product Development
	HNU 366	Maternal & Child Nutrition	HNU 363	Sport Nutrition
	HNU 433	Policy for Health Intedisciplinary Strategies	HNU 421/HLTH301	Global Health
	HNU 471/BSAD356	Entrepreurship	HNU 425	Nutrition in Aging
			HNU 456	Food Service Management
			HNU 485	Research Methods: Applications

Course Sequence

Year 1 BIOL 111, 215; CHEM 101, 102; HNU 142, 145; 6 credits arts electives - 6 credits open	Notes: updated 07-2025; Requires HNU 485 in year 3; 6-credit HNU 490 Honours thesis and HNU 491 seminar year 4.
Year 2 BIOL 251, 252; BSAD 112; CHEM 221, 255; HNU 225, 242, 245, 262; STAT 101	
Year 3 HNU 351, 365, 384, 485; 3 credits HNU electives; 6 credits arts electives; 9 credits open electives	
Year 4 HNU 366 or 425, 405, 475, 490, 491; 6 credits HNU electives; 9 credits open electives	