

COURSE SCHEDULE for: BSc HNU HONOURS, Dietetics Concentration

HNU=60 credits; Req=30; Arts=12; Open=18 credits

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

YEAR 2	HNU 245+lab	Food Science Fundamentals
	HNU 242	Foundations of Nutrition Science
	BIOL 251	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	
	HNU 490/491	Thesis/Seminar

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	Chemistry
BIOL 215	Microbiology
Arts	
Open	

HNU 225	Professional Practice
HNU 262	Nutrition in Human Metabolism
BIOL 252	Human Anatomy & Physiology
CHEM 255+lab	Biochemistry
BSAD 112	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	
HNU 490/491	Thesis/Seminar

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 146(245), 225, 242, 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, 490, 491; 6 credits HNU electives; 6 credits open electives	