

COURSE SCHEDULE for: BSc HNU HONOURS Food & Society

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
	CLEN 101	
	STATS 101	Elementary Statistics
	Open	

YEAR 3	HNU 384	Research Methods
	Designated	
	CLEN 201	
	Designated	
	Arts X	

YEAR 4	HNU 405	Food Availability
	HNU 433	Policy for Health Interdisciplinary Strategies
	Open	
	Open	
	HNU 490/491	Thesis/Seminar

Designated	CLEN 302	Environmental Sustainability for Organizations
	DEVS 201/202	International Development
	EESC 273/274	Health and the Environment/Climate change
	PHIL 335*/332*	Ethics in Health and Medicine/Environment
	SOCI 237	Social Justice

WINTER TERM

HNU 145	Introduction to Foods
CHEM 102+lab	Chemistry
BIOL 215+lab	Microbiology
Arts	
Open	

HNU 225+lab	Professional Practice
HNU 2XX	or designated course
CLEN 102	
BSAD 112+lab	Business Decision Making
Open	

HNU 365	Community Nutrition
HNU 421	Global Health
CLEN 202	
HNU 485	Research Methods: Application
Arts X	

HNU 475	Effecting Change
Designated	
Open	
Open	
HNU 490/491	Thesis/Seminar

ANTH 218	Anthro of Health & Illness
DEVS 392	Global Food & Agriculture
HIST 302*	Histories of Health in Canada
SOCI 218/243	Social Inequality in Canada/Consumer Society
SOCI 341	Sociology of Agriculture

Note: Select arts and open electives to meet pre-requisite courses for Food & Society Designates (e.g. SOCI, ANTH, DEVS 101)

*No pre-requisites

Course Sequence

Year 1 BIOL 111, 215; CHEM 101, 102; HNU 142, 145; 6 credits arts electives; 6 credits open	Notes: updated 07-2025
Year 2 BSAD 112; CLEN 101, 102; HNU 242, 225, 245, 2XX, STAT 101, 6 credits open electives	
Year 3 CLEN 201/202, HNU 365, 384, 421, 485, 6 credits arts electives; 6 credits designated	
Year 4 HNU 405, 433, 475 490, 491; 6 credits designated, 12 credits open electives	