

COURSE SCHEDULE for: BSc HNU Food Entrepreneurship

HNU=48 credits; Req=30; Arts=12; Open=30 credits

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

WINTER TERM	
HNU 145	Introduction to Foods
CHEM 102+lab	Chemistry
BIOL 215+lab	Microbiology
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

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

YEAR 3	HNU 384	Research Methods: Theory
	HNU 471	Entrepreneurship (BSAD 356)
	Open	
	Open	
	Arts	

HNU 365	Community Nutrition
HNU 328	Functional foods
Open	
Open	
Arts	

YEAR 4	HNU 405	Food Availability
	HNU 351+lab	Nutritional Assessment
	HNU/BSAD352	
	Open	
	Open	

HNU 475	Effecting Change
BSAD 458	New ventures (HNU designate)
HNU 445+lab	Food product development
Open	
Open	

HNU Electives	HNU 356+lab	Food Service & Quantity Foods
	HNU 366	Maternal & Child Nutrition
	HNU 425	Nutrition in Aging
	HNU 433	Policy for Health Intedisciplinary Strategies

HNU 363	Sport Nutrition
HNU 421/HLTH 301	Global Health
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
Year 2 BIOL 251, 252; BSAD 112; CHEM 221, 255; HNU 225, 242, 245, 262; STAT 101	
Year 3 BSAD 356/HNU 471, HNU 328, 365, 384, 6 credits arts electives; 12 credits open electives	
Year 4 HNU 351, 405, 445, 475; BSAD 458; 3 credits HNU electives or BSAD 352; 12 credits open electives	