

COURSE SCHEDULE for: BSc HNU No Concentration

HNU=48 credits; Req=30; Arts=12; Open=30 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
HNU 351+lab	Nutritional Assessment
HNU	
Arts	
Open	

YEAR 4

HNU 405	Food Availability
HNU	
Open	
Open	
Open	

HNU Electives

HNU 356+lab	Food Service & Quantity Foods
HNU 366	Maternal & Child Nutrition
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	
Arts	
Open	
Open	

HNU 475	Effecting Change
HNU 366 or 425	Maternal & Child Nutriiton/Nutrition in Aging
HNU	
Open	
Open	

HNU 328/445+lab	Functional Foods/Food Product Development
HNU 363	Sport Nutrition
HNU 421/HLTH301	Global Health
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
Year 2 BIOL 251, 252; BSAD 112; CHEM 221, 255; HNU 225, 242, 245, 262; STAT 101	
Year 3 HNU 351, 365, 384; 6 credits HNU electives; 6 credits arts electives; 9 credits open electives	
Year 4 HNU 366 or 425, 405, 475; 6 credits HNU electives; 15 credits open electives	