

COURSE SCHEDULE for: BSc HNU No Concentration; MINOR in ARTS

FALL TERM		
YEAR 1	HNU 142	Introduction to Food & Health
	CHEM 101+lab	Chemistry
	BIOL 111+lab	Cell Biology
	Arts Minor	
	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	
	Open	
	Arts Minor	
YEAR 4	HNU 405	Food Availability
	HNU	
	Open	
	Arts Minor	
	Arts Minor	
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

Course Sequence

Year 1 BIOL 111, 215; CHEM 101, 102; HNU 142, 145; 6 credits arts minor; 6 credits open	Notes: updated 07-2025; follow Arts pre-requisites/minor regulations of the chosen subject; Minor can be added to a Concentration
Year 2 BIOL 251, 252; BSAD 112; CHEM 221, 255; HNU 225, 242, 245, 262; STAT 101	
Year 3 HNU 351, 365, 384; 9 credits HNU electives; 6 credits arts minor; 6 credits open electives	
Year 4 HNU 366 or 425, 405, 475; 3 credits HNU electives; 6 credits open electives; 12 credits arts electives for a minor	

HNU=48 credits; Req=30 credits; Arts minor=24 credits; Open=18 credits

WINTER TERM	
HNU 145	Introduction to Foods
CHEM 102+lab	Chemistry
BIOL 215+lab	Microbiology
Arts Minor	
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	
HNU	
Open	
Arts Minor	
HNU 475	Effecting Change
HNU 366 or 425	Maternal & Child Nutriiton/Nutrition in Aging
Open	
Arts Minor	
Arts Minor	
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