	FALL TERM		WINTER TERM	
YEAR 1	HNU 142	Introduction to Food & Health	HNU 145	Introduction to Foods
	CHEM 101+lab	Chemistry	CHEM 102+lab	Chemistry
	BIOL 111+lab	Cell Biology	BIOL 215+lab	Microbiology
	Arts		Arts	
	Open		Open	
YEAR 2	HNU 245+lab	Food Science Fundamentals	HNU 225+lab	Professional Practice
	HNU 242	Foundations of Nutrition Science	HNU 262	Nutrition in Human Metabolism
	BIOL 251+lab	Human Anatomy & Physiology	BIOL 252+lab	Human Anatomy & Physiology
	CHEM 221+lab	Organic Chemistry	CHEM 255+lab	Biochemistry
	STATS 101	Elementary Statistics	BSAD 112+lab	Business Decision Making
YEAR 3	HNU 384	Research Methods	HNU 365	Community Nutrition
	HNU 351+lab	Nutritional Assessment	HNU	
	HNU		Open	
	Science Minor		Science Minor	
	Arts		Arts	
YEAR 4	HNU 405	Food Availability	HNU 475	Effecting Change
	HNU		HNU 366 or 425	Maternal & Child Nutriiton/Nutrition in Agir
	Open		HNU	
	Open		Open	
	Science Minor		Science Minor	
HNU Electives	HNU 356+lab	Food Service & Quantity Foods	HNU 328/445+lab	Functional Foods/Food Product Developme
	HNU 366	Maternal & Child Nutrition	HNU 363	Sport Nutrition
	HNU 433	Policy for Health Intedisciplinary Strategies	HNU 421/HLTH301	Global Health
	HNU 471/BSAD356		HNU 425	Nutrition in Aging
			HNU 456	Food Service Management
			HNU 485	Research Methods: Applications
	ce [Normally CHEM or I			
Year 1 BIOL 111, 215; CHEM 101, 102; HNU 142, 145; 6 credits arts minor; 6 credits open				Notes: updated 07-2025; Normally mind
Year 2 BIOL 251, 252; BSAD 112; CHEM 221, 255; HNU 225, 242, 245, 262; STAT 101				in BIOL/CHEM but other subjects possible
Year 3 HNU 351, 365, 384; 6 credits HNU electives, 6 credits arts electives; 6 credits of science minor; 3 credits open electives Year 4 HNU 366 or 425, 405, 475; 6 credits HNU electives; 9 credits open electives; 6 credits science electives for a minor				by using open electives.