

COURSE SCHEDULE for: BSc HNU Food & Society

OFFICE: 48 credits HNU core + designated

FALL TERM

YEAR 1	HNU 142	Introduction to Food & Health
	CHEM 101	Chemistry
	BIOL 111	Cell Biology
	Arts X	
	Arts Y	

WINTER TERM

	HNU 145	Introduction to Foods
	CHEM 102	Chemistry
	BIOL 215	Microbiology
	Arts X	
	Arts Y	

YEAR 2	HNU 146(245)	Food Science Fundamentals
	HNU 242	Foundations of Nutrition Science
	CLEN 101	
	STATS 101	Elementary Statistics
	Open	

	HNU 225	Professional Practice
	HNU 2XX	
	CLEN 102	
	BSAD 112	Business Decision Making
	Open	

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

	HNU 365	Community Nutrition
	HNU 421	Global Health
	CLEN 202	
	Designated	
	Arts X	

YEAR 4	HNU 405	Food Availability
	HNU 433	Policy for Health Interdisciplinary Strategies
	Designated	
	Open	
	Open	

	HNU 475	Effecting Change
	Designated	
	Open	
	Open	
	Open	

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
	SOCI 341	Sociology of Agriculture

	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 421	Ancestry, Soc & Personal Ident

*No pre-requisites

Note: Select Arts X, Arts Y and opens to meet pre-requisite courses for Food & Society Designates (e.g. SOCI, ANTH, DEVS 101)

Course Sequence	Notes
Year 1 BIOL 111, 215; CHEM 101, 102; HNU 142, 145; 12 credits arts electives - 6 in each of two subjects	
Year 2 BSAD 112; CLEN 101, 102; HNU 146(245), 242, 225, 2XX, STAT 101, 6 credits open electives	
Year 3 CLEN 201/202, HNU 365, 384, 421, 6 credits arts electives for a pair; 9 credits designated	
Year 4 HNU 405, 433, 475; 3 credits designated, 18 credits open electives	