

COURSE SCHEDULE for: BSc HNU HONOURS; No Concentration

OFFICE: 54 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	

YEAR 2	HNU 146(245)	Food Science Fundamentals
	HNU 242	Foundations of Nutrition Science
	BIOL 251	Human Anatomy & Physiology
	CHEM 225	Organic Chemistry
	STATS 101	Elementary Statistics

YEAR 3	HNU 384	Research Methods
	HNU 351	Nutritional Assessment
	HNU	
	Open	
	Arts X	

YEAR 4	HNU 405	Food Availability
	HNU	
	Open	
	Open	
	HNU 490/491	Thesis/Seminar

HNU Electives	HNU 356	Food Service & Quantity Foods
	HNU 366	Maternal & Child Nutrition
	HNU 425	Nutrition in Aging
	HNU 433	Policy for Health Intedisciplinary Strategies
	HNU 471/BSAD356	Entrepreurship

WINTER TERM

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

	HNU 225	Professional Practice
	HNU 262	Nutrition in Human Metabolism
	BIOL 252	Human Anatomy & Physiology
	CHEM 255	Biochemistry
	BSAD 112	Business Decision Making

	HNU 365	Community Nutrition
	HNU 485	Research Methods: Applications
	Open	
	Open	
	Arts X	

	HNU 475	Effecting Change
	HNU 366 or 425	Maternal & Child Nutriiton/Nutrition in Aging
	HNU	
	Open	
	HNU 490/491	Thesis/Seminar

	HNU 2XX	
	HNU 328	Functional Foods
	HNU 363	Sport Nutrition
	HNU 421	Global Health
	HNU 456	Food Service Management

Course Sequence

Year 1 BIOL 111, 215; CHEM 101, 102; HNU 142, 145; 12 credits arts electives - 6 in each of two subjects	Notes
Year 2 BIOL 251, 252; BSAD 112; CHEM 225, 255; HNU 146(245), 225, 242, 262; STAT 101	
Year 3 HNU 351, 365, 384, 485; 6 credits arts electives for a pair; 3 credits HNU electives; 9 credits open electives	
Year 4 HNU 366 or 425, 405, 475 490, 491; 6 credits HNU electives; 9 credits open electives	