

COURSE SCHEDULE for: Bsc HNU No Concentration; MINOR in SCIENCE

OFFICE USE: 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
	BIOL 251	Human Anatomy & Physiology
	CHEM 225	Organic Chemistry
	STATS 101	Elementary Statistics

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

YEAR 3	HNU 384	Research Methods
	HNU 351	Nutritional Assessment
	HNU	
	Minor Science	
	Arts X	

HNU 365	Community Nutrition
HNU	
Open	
Minor Science	
Arts X	

YEAR 4	HNU 405	Food Availability
	HNU	
	Open	
	Open	
	Minor Science	

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

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

HNU 2XX/special topics	
HNU 328	Functional Foods
HNU 363	Sport Nutrition
HNU 421	Globa Health
HNU 456	Food Service Management
HNU 485	Research Methods: Applications

Course Sequence [Normally CHEM or BIO as MINOR]

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 221, 255; HNU 146(245), 225, 242, 262; STAT 101	
Year 3 HNU 351, 365, 384; 6 credits arts electives for a pair; 6 credits HNU 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	