

COURSE SCHEDULE for: BSc HNU HONOURS Food & Society

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
	CLEN 101	
	STATS 101	Elementary Statistics
	Open	

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

YEAR 4	HNU 405	Food Availability
	HNU 433	Policy for Health Interdisciplinary Strategies
	Open	
	Open	
	HNU 490/491	Thesis/Seminar

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

WINTER TERM

YEAR 1	HNU 145	Introduction to Foods
	CHEM 102	Chemistry
	BIOL 215	Microbiology
	Arts X	
	Arts Y	

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

YEAR 3	HNU 365	Community Nutrition
	HNU 421	Global Health
	CLEN 202	
	HNU 485	Research Methods: Application
	Arts X	

YEAR 4	HNU 475	Effecting Change
	Designated	
	Open	
	Open	
	HNU 490/491	Thesis/Seminar

Designated	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 341	Sociology of Agriculture

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

*No pre-requisites

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, 485, 6 credits arts electives for a pair; 6 credits designated	
Year 4 HNU 405, 433, 475, 490, 491; 3 credits designated, 12 credits open electives	