

BBA Entrepreneurship degree in 5th year for B.Sc. Human Nutrition students

OFFICE: 48 credits HNU core + designated
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	FALL TERM	WINTER TERM
YEAR 1	HNU 142	Introduction to Food & Health
	CHEM 101	Chemistry
	BIOL 111	Cell Biology
	Arts X	
	Arts Y	ECON 101
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: Theory
	HNU 328	Functional foods
	HNU 351	Nutritional Assessment
	Open	BSAD 111
	Arts X	
YEAR 4	HNU 405	Food Availability
	HNU 471	Entrepreneurship (BSAD 356)
	BSAD	BSAD 221
	BSAD	BSAD 223
	BSAD	BSAD 261
YEAR 5	BSAD	BSAD 332
	BSAD	BSAD 352
	BSAD	BSAD 453
	BSAD	BSAD 456
	BSAD	BSAD 458
	HNU 145	Introduction to Foods
	CHEM 102	Chemistry
	BIOL 215	Microbiology
	Arts X	
	Arts Y	ECON 102
	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 elective	or BSAD 352
	Open	MATH 105
	Open	
	Arts X	
	HNU 475	Effecting Change
	HNU 445	Food product development
	BSAD	BSAD 231
	BSAD	BSAD 241
	BSAD	BSAD 281
	BSAD	BSAD 471
	BSAD	BSAD entrepreneurship elective
	BSAD	BSAD elective
	BSAD	BSAD elective
	Open	

Course Sequence (Meets requirements for Food Entrepreneurship Concentration)

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; 6 credits arts electives for a pair; 6 credits HNU electives; 9 credits open electives	
Year 4 HNU 366 or 425, 405, 475; 6 credits HNU electives; 15 credits open electives	