

## B.Sc. in Human Nutritional Sciences (Nutrition Option - Dietetic Preparation)

### Year 1

Course No.	Course Name	Credit Hours
HNSC 1200	Food: Facts and Fallacies	3
HNSC 1210	Nutrition for Health and Changing Lifestyles	3
AGRI 1600	Introduction to Agrifood Systems	3
CHEM 1100	Introductory Chemistry 1: Atomic and Molecular Structure and Energetics	3
CHEM 1130 <sup>1</sup> or CHEM 1110	Introduction to Organic Chemistry or Introductory Chemistry 2: Interaction, Reactivity, and Chemical Properties	3
BIOL 1410 <sup>2</sup> or BIOL 1020 <sup>2</sup> and BIOL 1030 <sup>2</sup>	Anatomy of the Human Body or Biology 1: Principles and Themes and Biology 2: Biological Diversity, Function and Interactions	3 or 6
BIOL 1412 <sup>2</sup>	Physiology of the Human Body	3
PSYC 1200 <sup>7</sup> or SOC 1000 <sup>7</sup>	Introduction to Psychology or Introduction to Sociology	6 or 3
Free Electives <sup>2,7</sup>		0-6
<b>Total credit hours</b>		<b>30</b>

### Year 2

Course No.	Course Name	Credit Hours
HNSC 2000	Research Methods and Presentation	3
HNSC 2130	Nutrition through the Life Cycle	3
HNSC 2140	Basic Principles of Human Nutrition	3
HNSC 2150	Composition, Functional, and Nutritional Properties of Food	3
HNSC 2160	Principles of Food Preparation and Preservation	3
AGRI 2400 <sup>3</sup>	Experimental Methods in Agricultural and Food Sciences	3
CHEM 2730/ MBIO 2730 <sup>4</sup>	Elements of Biochemistry 1	3
CHEM 2740 <sup>5</sup>	Introduction to the Biochemistry Laboratory	3
CHEM 2750/ MBIO 2750 <sup>6</sup>	Elements of Biochemistry 2	3
GMGT 1010 or ABIZ 1000	Business and Society or Introduction to Agribusiness Management	3
<b>Total credit hours</b>		<b>30</b>

### Year 3

Course No.	Course Name	Credit Hours
HNSC 3220	Food and Nutrition Literacy Education	3
HNSC 3300	Vitamins and Minerals in Human Health	3
HNSC 3310	Macronutrients and Human Health	3
HNSC 3342	Management for Food and Nutrition Professionals	3

Note: Any discrepancies between this document and the Academic Calendar, the Academic Calendar takes precedent.

HNSC 3350	Culture and Food Patterns	3
HNSC 3400	Nutrition Assessment and Counselling	3
FOOD 4150	Food Microbiology	3
HEAL 2600	Integration of Health Determinants of Individuals	3
HEAL 3000	Introduction to Social Epidemiology	3
Free Electives <sup>7</sup>		3
<b>Total credit hours</b>		<b>30</b>

**Year 4**

Course No.	Course Name	Credit Hours
HNSC 4100	Current Issues in Food and Human Nutrition	3
HNSC 4140	Quantity Food Production and Management	3
HNSC 4300	Community Nutrition Intervention	3
HNSC 4310** or HNSC 4340**	Nutrition and the Elderly or Maternal and Child Nutrition	3
HNSC 4500	Clinical Nutrition I	3
HNSC 4550	Clinical Nutrition II	3
Restricted Elective(s) <sup>8</sup>		6
Free Electives <sup>7</sup>		6
<b>Total credit hours</b>		<b>30</b>

**Notes:**

- CHEM 2100 (Organic Chemistry 1: Foundations of Organic Chemistry) can be substituted for CHEM 1130 (Introduction to Organic Chemistry).
- Students selecting BIOL 1020 and BIOL 1030 are not required to complete BIOL 1410. If BIOL 1020 and BIOL 1030 are taken, BIOL 1412 will be used towards free electives, reducing the total credit hours of free electives required from 15 to 12. Under required courses, students must take BIOL 1412 (Physiology of the Human Body) or students can substitute both BIOL 1410 and BIOL 1412 with both BIOL 2410 (Human Physiology 1) and BIOL 2420 (Human Physiology 2).
- STAT 2000 (Basic Statistical Analysis 2) can be substituted for AGRI 2400 (Experimental Methods in Agricultural and Food Sciences).
- Under required courses, students can take either CHEM 2730/MBIO 2730 (Elements of Biochemistry 1) or CHEM 2700/MBIO 2700 (Biochemistry I: Biomolecules and an Introduction to Metabolic Energy).
- Under required courses, students can take either CHEM 2740 (Introduction to the Biochemistry Laboratory) or CHEM 2720 (Principles and Practices of the Modern Biochemistry Laboratory).
- Under required courses, students can take either CHEM 2750/MBIO 2750 (Elements of Biochemistry 2) or CHEM 2710/MBIO 2710 (Biochemistry 2: Catabolism, Synthesis, and Information Pathways).
- There are 15 credit hours of Free Electives required for Dietetics Preparation. If SOC 1000 and BIOL 1410 are taken, then there are 15 credit hours of Free Electives required. If one of the 6 credit hours options are taken (PSYC 1200 *or* BIOL 1020 and BIOL 1030) then there are 12 credit hours required. If

both BIOL 1020 and BIOL 1030 with PSYC 1200 are taken, there are 9 credit hours of Free Electives required.

Students may apply for the [Cooperative Education Program](#). Two work terms are required to graduate with Co-op designation. Co-op courses (3 credit hours each) are used towards Free Electives.

8. There are 6 credit hours of Restricted Electives required for the Dietetics Preparation program. Students may choose from any of the following courses:

<b>Restricted Electives</b>		<b>Credit hours</b>
AGRI 2300	Indigenous Issues in Food Systems	3
HNSC 3260*	Food Quality Evaluation [offered in alternate years, opposite HNSC 4270]	3
HNSC 3330	Ingredient Technology for Designed Foods	3
HNSC 3870	Food Geographies	3
HNSC 4120	Senior Thesis (Application required)	3
HNSC 4122	Research Project in Human Nutritional Sciences (Application required)	6
HNSC 4270*	Sensory Evaluation of Food [offered in alternate years, opposite HNSC 3260]	3
HNSC 4280	Food Product Development	3
HNSC 4290	Food, Nutrition, & Health Policies	3
HNSC 4310**	Nutrition and the Elderly [offered in alternate years, opposite HNSC 4340**]	3
HNSC 4340**	Maternal and Child Nutrition [offered in alternate years, opposite HNSC 4310**]	
HNSC 4350	Nutrition in Exercise and Sport	3
HNSC 4362	Nutrition Option Practicum (Application required, limited enrolment)	6
HNSC 4364	Foods Industry Option Practicum (Application required, limited enrolment)	6
HNSC 4540	Functional Foods & Nutraceuticals	3

\*This course is usually offered every 2nd year - planning ahead is important.

\*\*One of HNSC 4310 or HNSC 4340 must be taken to meet required courses, however if both are taken one may be used towards 3 credit hours of Restricted Electives (or may be used towards free electives). This course is usually offered every 2nd year - planning ahead is important.