## **CULINARY HEALTH - CERTIFICATE**

The certificate program in Culinary Health integrates scientific principles of nutrition, dietary recommendations, and food and cooking skills to facilitate healthy eating behaviors for health promotion. Concepts will be applied to recipe development and modification to meet dietary needs and sensory acceptability. Development of culinary presentations for community groups will provide a capstone using learned culinary skills and nutrition knowledge.

## **Program Requirements**

Code	Title	Semester Credit Hours
<b>CULN 305</b>	Culinary Health	4
CULN 483	Culinary Health Practicum	2
<b>NUTR 301</b>	Nutrition Through Life	3
NUTR 404 or NUTR 4	Nutrition Assessment and Planning  1 or Nutritional Treatment of Disease	3
NUTR 408	Professional Development in Nutrition and Dietetics <sup>2</sup>	1
or NUTR 400 or Ethics in Nutrition and Healthcare		
Total Semester Credit Hours		13

Non-DPD students must complete NUTR 412.

<sup>&</sup>lt;sup>2</sup> Non-DPD students must complete NUTR 400.