

CULN - CULINOLOGY (CULN)

CULN 305 Culinary Health

Credits 4. 3 Lecture Hours. 2 Lab Hours. Integration of nutrition science principles, dietary recommendations, and food and cooking skills to facilitate healthy eating behaviors for health promotion; application to recipe development and modification to meet specific dietary needs and sensory acceptability. **Prerequisites:** NUTR 301; enrollment in culinary health certificate program; junior or senior classification.

CULN 483 Culinary Health Practicum

Credits 2. 5 Lab Hours. Demonstration and application of culinary nutrition skills learned in CULN 305 to prepare and critically evaluate recipes and meals for health promotion and disease prevention interventions; planning and implementation of a culinary nutrition education program. **Prerequisites:** CULN 305; enrollment in culinary health certificate program; junior or senior classification.