

# CULINARY MEDICINE (CULI)

## Explanation of Course Numbers

- Courses in the 1000s are primarily introductory undergraduate courses
- Those in the 2000s to 4000s are upper-level undergraduate courses that can also be taken for graduate credit with permission and additional work assigned
- Those in the 6000s and 8000s are for master's, doctoral, and professional-level students
- The 6000s are open to advanced undergraduate students with approval of the instructor and the dean or advising office

### **CULI 1810. Fundamentals of Culinary Medicine. 4 Credits.**

Students learn practical skills to apply nutrition concepts to impact their own lives and those around them through culinary medicine principles. Includes hands-on cooking classes, lectures, guest speakers, and field trips.

### **CULI 2810. Topics in Culinary Medicine. 3 Credits.**

Expanding on topics covered in CULI 1810, delves deeper into food-health connections. Students apply nutrition principles in the DC, Maryland, and Virginia area with cooking classes, teaching, research, and nonprofit collaboration. Prerequisites: CULI 1810.