

CULINARY THERAPEUTICS MASTER OF PROFESSIONAL STUDIES

30 CREDITS

	FALL SEMESTER		SPRING SEMESTER		SUMMER SEMESTER
YEAR 1	RESIDENCY ONE Orientation and Cohort Formation • Culinary Skills Validation 1 Credit • CIA (TBD: CIA Domestic Campus)		Nutrition and Optimal Diets I: Theory 3 Credits		RESIDENCY TWO Theory and Applications in Healthy Diet Preparation 1 Credit • CIA (TBD: CIA Domestic Campus)
	Scientific Foundations of Human Health and Wellness for Culinarians 3 Credits	Taste, Palate and Sensory Perception 3 Credits	Culinary Techniques and Their Impact on Health and Wellness 3 Credits		
YEAR 2	FALL SEMESTER		SPRING SEMESTER		SUMMER SEMESTER
	Nutrition and Optimal Diets II: Applications 3 Credits	Strategies for Therapeutic Meal Planning and Preparation 3 Credits	Health and Wellness Systems Integration 3 Credits	Cultivating Healthy and Mindful Lifestyles 3 Credits	Graduate Seminar and Capstone Project 3 Credits
					RESIDENCY THREE Capstone Presentation 1 Credit • CIA (TBD: CIA Domestic Campus)