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**NUNM ELECTIVES: ALL PROGRAMS**

 **SUMMER 2024**

***Classes are open to all NUNM graduate/doctoral students who meet course prerequisites.***

Classical Chinese Medicine

CM06E– Chinese Dietetics (1.5 credits)

GOLDSMITH | IN PERSON | HELFGOTT KITCHEN | MON 1:00pm-3:00pm & SAT (8/3) 9:30am-4:30pm

Through didactic and hands-on cooking instruction, students learn to use the power of food as medicine through the lens of Chinese medicinal principles. It is a course for people who love food and its power to heal and transform. Topics include the nature and flavor of food, a seasonal overview of eating, cooking with medicinal and common herbs/spices, and creating individualized nutrition plans. The weekend format affords the time to go in-depth and create a restorative experience while developing skills to integrate food recommendations into clinical practice. *Note: Additional fee required.*

Naturopathic Medicine

NDEB5201E – Cascade Mountain Herbal Intensive (2 credits)

NAGEL | JULY 19-21

This course delivers a direct experience of medicinal plants in their natural habitat under the guidance of an experienced herbalist and wild crafter, grower and botanist. The first day is spent in the lush plant life of the Columbia River Gorge. The second and third days are spent at a private sanctuary in rural Hood River, Oregon. At each stage the local plants and their botany, properties, ecology and lore are discussed. Students have the opportunity to gather wild herbs and prepare medicines from them. *Note: Additional fee required.*

NDEB5231E – CASEE Center Herb Walk (0.5 credits)

STANSBURY | SAT (7/27) 8:00am-2:00pm | Center for Agricultural Science & Environmental Ed. | Brush Prairie, WA

This field study course is intended to be part botanical and medical, part ecological, and part energetic and awareness building. Held at the CASEE Center in Brush Prairie, Washington, the course focuses on Pacific Northwest ecosystems, plant identification and basic taxonomy. The medicinal properties of both introduced and native plants will be presented. The class includes time to discuss and experience the different feel and energy of the various gardens, deep forest, and grassland regions of the center. The interconnectedness of the plants of these various ecosystems is examined, and from there the interconnectedness of the various insects and animals with the plants is examined.

School of Undergraduate and Graduate Studies

Ayurveda

GSA542E - Ayurvedic Nutrition (2 credits)

RAJURKAR | ONLINE ASYNCHRONOUS

This course explains the fundamental principles of Ayurvedic nutrition such as the Ayurvedic perspective of the digestive system, the relationship of Tridosha with digestion and food, and the importance, art and power of mindful eating. The Ayurvedic classification of foods, preventive nutrition, therapeutic diets, methods of cooking, and the effect of food on the mind, body and spirit will also be explored. The course provides hands-on experience with Ayurvedic cooking and nutrition counseling. *Note:* *Additional fee required.*

GSA543E - Ayurvedic Herbs (2 credits)

RAJURKAR | ONLINE ASYNCHRONOUS

The course surveys the basic principles of Ayurvedic botanicals. It introduces students to taste, properties, energies, selected Ayurvedic classification and actions, and effect on doshas with study of selected individual herbs. Dosage and the essential carrier medium consumed along with the herb are covered. The course will also provide a brief introduction of making selected forms of herbal preparations including dry powder, juice, pulp, and decoctions from selected herbs. *Note:* *Additional fee required.*

Nutrition

GSN538E – Cooking Pedagogy (2 credits)

PRESSMAN | ONLINE ASYNCHRONOUS

This course teaches students how to teach others in a kitchen setting. In addition, students learn proper food preparation techniques, recipes and menu development, and food pairings. *Prerequisite(s):* [*GSN 502*](https://catalog.nunm.edu/content.php?filter%5B27%5D=-1&filter%5B29%5D=&filter%5Bkeyword%5D=Cooking+Pedagogy&filter%5B32%5D=1&filter%5Bcpage%5D=1&cur_cat_oid=7&expand=&navoid=622&search_database=Filter#tt6479)*or*[*GSNO 502*](https://catalog.nunm.edu/content.php?filter%5B27%5D=-1&filter%5B29%5D=&filter%5Bkeyword%5D=Cooking+Pedagogy&filter%5B32%5D=1&filter%5Bcpage%5D=1&cur_cat_oid=7&expand=&navoid=622&search_database=Filter#tt138)*.* *Note:* *Additional fee required.*

GSN544E – Food Systems: Global and Ecological Issues (2 credits)

QUEEN | ONLINE ASYNCHRONOUS

In this course, students explore global and federal organizations participating in the food system; global food policy and trade agreements; food production, processing and distribution; and food security, food access, food waste, and agricultural sustainability on a global perspective. Students will examine food certification, food labeling, food marketing misinformation, food health claims, organic, GMO, farmed fish, cultural traditions and religious impacts of food choice, and the global malnutrition paradox.

GSN565E – Food Anthropology (2 credits)

RUBIN | ONLINE ASYNCHRONOUS

Explore the interconnections of cultural forces that influence what, when, where and how we eat. This course is organized around critical analysis and discussion of why and how these cultural forces are successful in developing and reinforcing personal food choices; and is based on historical, anthropological and literary sources, as well as contemporary writing and films on the politics and socioeconomics of food.

GSN573E – Childhood Nutrition (2 credits)

CHILDS | ONLINE ASYNCHRONOUS

This course is an exploration of childhood nutrition, addressing nutrient needs vs. children’s food preferences; developmental stages; and intrapersonal, interpersonal and environmental barriers to healthy eating for children. Students will investigate physiological, genetic, environmental, and behavioral factors that increase risk for diet-related diseases. The course emphasizes ways to help children build healthy relationship with foods, engage children with their food choices, and provide nutrient-dense foods for families. Hands-on cooking experiences will include how to plan and prepare foods with children as the audience and kitchen participant. *Prerequisite(s):* [*GSN 526*](https://catalog.nunm.edu/content.php?filter%5B27%5D=-1&filter%5B29%5D=&filter%5Bcourse_type%5D=-1&filter%5Bkeyword%5D=GSN+572E+&filter%5B32%5D=1&filter%5Bcpage%5D=1&cur_cat_oid=5&expand=&navoid=361&search_database=Filter#tt9746)*or*[*GSNO 526*](https://catalog.nunm.edu/content.php?filter%5B27%5D=-1&filter%5B29%5D=&filter%5Bcourse_type%5D=-1&filter%5Bkeyword%5D=GSN+572E+&filter%5B32%5D=1&filter%5Bcpage%5D=1&cur_cat_oid=5&expand=&navoid=361&search_database=Filter#tt4154)*.*

GSN579E – Preparation for Clinic Nutrition Rotation (2 credits)

ERLANDSEN | HRI CLASSROOM | WEDS 9:00am-12:00pm

This course will provide students with the policies and procedures for practicing at the NUNM clinic(s). Students will be oriented to the NUNM clinic and complete trainings in OHSA, HIPAA, CPR, and EPIC. Additional topics include clinic guidelines, safety and emergency medical procedures, and professionalism. This is a pre-requisite course for GSN580E Clinical Nutrition Rotation.

GSN580E – Clinic Nutrition Rotation (2 credits)

CHILDS | NUNM CLINIC | TUES 12:30pm-4:30pm

In this clinical immersion experience, students work with patients individually and in a group setting to address nutrition-related concerns. Students will conduct nutrition counseling, nutrition assessment, dietary and menu planning, and write clinical chart notes. Prerequisite(s): GSN 579E.

GSN589E – Nutritional Immunology (4 credits)

ZWICKEY | ONLINE ASYNCHRONOUS + OPTIONAL SYNCHRONOUS MEETINGS THURS 1:00pm-2:00pm

This course explores inflammation and immunological responses as underlying causes in many chronic diseases. Nutritional influences on the inflammatory process and immune balance are analyzed in depth. Students will discover how to use nutrition to impact immunological outcomes using real-life clinical cases. Environmental exposures that affect the immune system are also reviewed.

Undergraduate

NU442E - Ayurvedic Nutrition (2 credits)

RAJURKAR | ONLINE ASYNCHRONOUS

This course explains the fundamental principles of Ayurvedic nutrition such as the Ayurvedic perspective of the digestive system, the relationship of Tridosha with digestion and food, and the importance, art and power of mindful eating. The Ayurvedic classification of foods, preventive nutrition, therapeutic diets, methods of cooking, and the effect of food on the mind, body and spirit will also be explored. The course provides hands-on experience with Ayurvedic cooking and nutrition counseling. *Note:* *Additional fee required.*

NU443E - Ayurvedic Herbs (2 credits)

RAJURKAR | ONLINE ASYNCHRONOUS

The course surveys the basic principles of Ayurvedic botanicals. It introduces students to taste, properties, energies, selected Ayurvedic classification and actions, and effect on doshas with study of selected individual herbs. Dosage and the essential carrier medium consumed along with the herb are covered. The course will also provide a brief introduction of making selected forms of herbal preparations including dry powder, juice, pulp, and decoctions from selected herbs. *Note:* *Additional fee required.*

