

FAQS

Genomic Kitchen PRO Course
Certificate in Culinary Genomics

THE GENOMIC
KITCHEN



Q. What is the difference between the Genomic Kitchen PRO course and the Culinary Genomics Certificate Program?

A. The Genomic Kitchen PRO course is our foundation course introducing health experts to the fundamentals of nutrigenomics, nutrigenetics and culinary genomics from a public health perspective. The Genomic Kitchen PRO course allows experts to learn how we present these concepts to the public using our M.I.S.E. principles. This professional-level course includes an introduction to nutrigenomics and culinary genomics and is accompanied by a rigorous review of the science that informs both of these disciplines. The course includes handouts, sample recipes and is supported by extensive scientific references. Experts participating in this course may use materials for education and counseling in private practice. No prior knowledge of nutrigenomics is required. This course and the public equivalent does not require genomic testing.

The Culinary Genomics Certificate Program begins with the Genomic Kitchen PRO course as a foundation and includes 5 additional advanced modules. Advanced modules include case studies that link the basic concepts of nutrigenomics to the kitchen (culinary genomics). Advanced modules also include deeper insights into recipe selection, organization and meal planning using nutrigenomics principles. They also include a deeper review of the food and nutrition science that informs which ingredients to choose and how to prepare them for optimal food-gene interaction and nutrient utilization.

Q: What does the Certificate in Culinary Genomics mean?

A: A Certificate in Culinary Genomics demonstrates that you understand and can apply the essentials of nutrigenomics to recipe selection, meal planning, and meal preparation. Additionally, that you can explain nutrigenomics and its relevance to health from a public health (non-clinical) perspective.

Q: Is the Genomic Kitchen PRO course required before I take the Culinary Genomics Certificate Program?

A: No. The Genomic Kitchen PRO course is included in the Culinary Genomics Certificate Program. It is the foundation you study before you enter into the 5 advanced modules that comprise the Certificate Program.



Q: How can I use the materials from this course?

A: You may use any of the handouts and recipes from either the GK PRO or the Culinary Genomics Certificate Program to educate your clients in private practice. If you wish to teach the public Genomic Kitchen Course (Public-facing equivalent course), there is an additional fee that licenses you to teach the public course as a live (not online) course. The license fee covers the course materials, all course updates, additional ongoing supporting science, and recipes. You will also receive mentoring and have full-time access to Amanda for questions and additional support

Q: Can I refer clients to the public Genomic Kitchen Courses?

A: Yes you may refer clients and can receive a referral fee for all registered clients if you wish. Or you may simply request a discount code for your clients. Contact us for more information.

Q: What is your refund policy?

A: Refunds or course cancellations can only be issued if you request a refund in writing within 30 days of the original date of course purchase. Date of course purchase applies whether you have made a full or partial payment for your course. No refunds are issued for any unused portion of the course.