USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module
General Principles of Foundational Science	Biology of tissue response to disease	Chronic inflammatory responses	Year 2	Module 16 - Anti-Inflammatory Diet
		acute inflammation and mediator systems	Year 1	Module 16 - Anti-Inflammatory Diet
			Year 1	all hands-on modules
			Year 1	Module 1 - Introduction to Cullinary Medicine
			Year 1	Module 33 - Pharmaceutical Treatment of Obesity
			Year 2	Module 34 - Systematic Treatment of Obesity
			Year 2	Module 21 - Mindfulness and Motivational Interviewing

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USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module
Normal age-related findings and care of the well pa	Infancy and childhood (0-12 years)	Lifestyle and routine preventive health care: nutrition	Year 2	Module 1 - Introduction to Cullinary Medicine
	Adolescence (13-17 years	Lifestyle and routine preventive health care: nutrition	Year 2	Module 2 - Weight Manangement and Portion Control
	Adulthood (18-64 years)	Lifestyle and routine preventive health care: nutrition	Year 2	Module 3 - Fats
	Older Adulthood (65 years and older)	Lifestyle and routine preventive health care: nutrition	Year 2	Module 4 - Food Allergy and Intolerance
				Module 6 - Module 6 - Sodium, Potassium, and Hypertension
				Module 7 - Carbohydrates
				Module 8 - Pediatric Diet
				Module 12 - Nutrition in Pregnancy
				Module 20 - Geriatric Diet

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USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module
Immune System	Abnormal Processes: Health and Health Maintenance, Screening, Diagnosis, Management, Risks, Prognosis	HIV/AIDS: HIV1 and HIV2; AIDS; AIDS complicati	Year 1	Module 16 - Anti-Inflammatory Diet
	Abnormal Processes: Health and Health Maintenance, Screening, Diagnosis, Management, Risks, Prognosis	noninfectious complications	Year 1	Module 16 - Anti-Inflammatory Diet

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USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module
Behavioral Health	Abnormal Processes: Mood disorders	major depressive disorder	Year 2	Module 5 - Protein, Amino Acids, Vegetarian Diets, and Eating Disorders
	Abnormal Processes: Eating disorders	anorexia nervosa; binge-eating disorder; bulimia nervosa; eating disorder	Year 2	Module 15 - Food and Neurocognition
				Module 22 - Eating Disorders

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USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module
Nervous System & Special Senses	Abnormal Processes: Cerebrovascular disease	carotid artery stenosis/atherosclerosis/occlusion/dissection	Year 2	Module 6 - Carbohydrates
	Abnormal Processes: Degenerative disorders/amnestic syndromes	Alzheimer disease	Year 2	Module 15 - Food and Neurocognition
	Abnormal Processes: Degenerative disorders/amnestic syndromes	mild neurocognitive disorder, mild cognitive impairment	Year 2	Module 16 - Anti-Inflammatory Diet
				Module 18 - CHF

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USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module
Musculoskeletal System	Abnormal Processes: degenerative/metabolic disorders of joints	gout, gouty arthritis, pseudogout	Year 2	Module 9 - Sports Nutrition
	Abnormal Processes: degenerative/metabolic disorders of joints	gout, gouty arthritis, pseudogout	Year 2	Module 16 - Anti-Inflammatory Diet

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USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module
Cardiovascular System	Abnormal Processes: Hypertension	essential hypertension	Year 1	Module 1 - Introduction to Cullinary Medicine
	Abnormal Processes: Dyslipidemia	hypercholesterolemia; hyperlipidemia; hypertriglyceridemia; lipoproteins	Year 1	Module 2 - Weight Manangement and Portion Control
	Abnormal Processes: Heart failure	congestive heart failure	Year 1	Module 3 - Fats
			Year 1	Module 4 - Food Allergy and Intolerance
			Year 1	Module 6 - Module 6 - Sodium, Potassium, and Hypertension
			Year 1	Module 7 - Carbohydrates
			Year 1	Module 15 - Food and Neurocognition
			Year 1	Module 16 - Anti-Inflammatory Diet
			Year 1	Module 18 - CHF

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USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module
Renal & Urinary System	Abnormal Processes: Metabolic and regulatory disorders	hypertensive renal disease (renal complications of hypertension)	Year 1	Module 6 - Module 6 - Sodium, Potassium, and Hypertension

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USMLE Section	USMLE Sub-section	Objective	Academic Leve	HMF Module
Gastrointestinal Systen	Normal Processes: Organ structure and function	gastrointestinal motility	Year 1	Module 2 - Weight Manangement and Portion Control
	Normal Processes: Cell/tissue structure and function	salivary, gastrointestinal, pancreatic, hepatic secretory products, including enzymes, proteins, bile salts, and proc	Year 1	Module 4 - Food Allergy and Intolerance
	Abnormal Processes: immunologic and inflammatory disorders	celiac disease	Year 1	Module 13 - Celiac Disease
	Abnormal Processes: immunologic and inflammatory disorders	inflammatory bowel disease	Year 1	Module 17 - IBS/IBD/GERD
	Abnormal Processes: Disorders of the oral cavity, salivary glands, and esophagu	esophagitis/esophageal reflux	Year 1	
	Abnormal Processes: Disorders of the oral cavity, salivary glands, and esophagu	(GERD); esophagitis	Year 1	
	Abnormal Processes: Disorders of the stomach, small intestine, colon, rectum, a	malnutrition and malabsorption, including lactose intolerance	Year 1	
	Abnormal Processes: Disorders of the stomach, small intestine, colon, rectum, a	diverticula, diverticulitis, diverticulosis	Year 1	
	Abnormal Processes: Disorders of the stomach, small intestine, colon, rectum, a	dyspepsia/hyperacidity; gastric ulcer; gastritis; peptic ulcer	Year 1	
	Abnormal Processes: Disorders of the liver and biliary system, noninfectious	fatty liver	Year 1	

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USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module
Pregnancy, Childbirth, & the Puerperium	Prenatal care: preconception counseling and care	nutritional assessment	Year 2	Module 12 - Nutrition in Pregnancy
	Prenatal care: supervision of normal pregnancy	nutrition, including weight management		Module 2 - Weight Management and Portion Control
	Systemic disorders affecting pregnancy, labor and delivery, and puerperium	diabetes mellitus		Module 6 - Carbohydrates
	Systemic disorders affecting pregnancy, labor and delivery, and puerperium	hypertension		Module 5 - Protein, Amino Acids, Vegetarian Diets, and Eating Disorders
	Abnormal Processes: Obstetric complications	acute fatty liver of pregnancy; anemia of pregnancy		Module 12 - Nutrition in Pregnancy
	Abnormal Processes: Obstetric complications	gestational diabetes		Module 12 - Nutrition in Pregnancy
	Abnormal Processes: Obstetric complications	preeclampsia, eclampsia		Module 12 - Nutrition in Pregnancy
	Abnormal Processes: Newborn (birth to 4 weeks of age)	phenylketonuria		Module 28 PKU Nutrition
	Abnormal Processes: Menstrual and endocrine disorders	polycystic ovarian syndrome	Year 2	Module 24 - Polycystic Ovary Syndrome

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USMLE Section	USMLE Sub-section	Objective	**Academic Level**	**HMF Module**
Endocrine	Abnormal Processes: Diabetes mellitus	diabetes mellitus, type 1; diabetes mellitus, type 1.5; diabetes mellitus, type 2; diabetes mellitus	Year 2	Module 2 - Weight Manangement and Portion Control
	Abnormal Processes: Diabetes mellitus	metabolic syndrome	Year 2	Module 2 - Weight Manangement and Portion Control
				Module 12 - Nutrition in Pregnancy
				Module 24 - Polycystic Ovary Syndrome
				Module 33 – Pharmaceutical Treatment of Obesity
				Module 34 – Systematic Treatment of Obesity

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USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module
Multisystem Processes & Disorders	Normal Processes **Principles of nutrition**	functions of nutrients (eg, essential, trans-fatty acids, cholesterol)	Year 1	Module 3 - Fats
	Abnormal Processes: Nutrition	obesity	Year 1	Module 2 - Weight Manangement and Portion Control
	Abnormal Processes: Nutrition	enteral/parenteral nutrition (TPN)	Year 1	Module 29 – Parenteral and Enteral Nutrition
				Module 24 - Polycystic Ovary Syndrome
				Module 33 – Pharmaceutical Treatment of Obesity
				Module 34 – Systematic Treatment of Obesity

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USMLE Section	USMLE Sub-section	Objective	Academic Level	HMF Module			
Social Sciences	Communication and interpersonal skills: Patient interviewing, consultation, and interactions with the fa	making decisions (eg, eliciting patient's perspectives)	Year 1	Module 1 - Introduction to Cullinary Medicine			
	Communication and interpersonal skills: Patient interviewing, consultation, and interactions with the fa	supporting emotions	Year 1	Module 2 - Weight Manangement and Portion Control			
	Communication and interpersonal skills: Patient interviewing, consultation, and interactions with the fa	enabling patient behaviors (eg, education and counseling)		Module 21 - Mindfulness and Motivational Interviewing			
		Recognize the epidemiology of the obesity epidemic.	Year 2	Module 33 – Pharmaceutical Treatment of Obesity			
		Describe motivational interviewing skills appropriate to each of the sta	Year 1	Module 34 – Systematic Treatment of Obesity			

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