



NIAGARA COUNTY COMMUNITY COLLEGE

Culinary Arts, A.A.S. 16-month, accelerated curriculum



Overview

While our program will equip students with classical culinary training, our learning environment is anything but traditional. Our six state-of-the-art teaching kitchens, student-run restaurants, and award-winning instructors within our Niagara Falls Culinary Institute will give students hands-on experience needed to thrive in the restaurant industry.

Careers

Careers related to your program of study:

- Chef
- Line Cook
- Restaurant Supervisor/Manager

Some careers may require more specialized education.

Contact

Program Coordinator

Scott Steiner / 716-210-2558

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Division

Hospitality, Baking & Culinary Arts
716-210-2525

Visit full catalog for specific course offerings for each semester:

www.nfculinary.org/accelerated



Students enrolled in the Culinary Arts program will take courses in our very own fine dining restaurant "Savor". Students will rotate through every position in the restaurant including: Executive Chef, Line Cook, Pantry Cook, Bartender, Host/Hostess, Server, Front of the House Manager, Purchaser and Porter

Accreditations

Accredited by the American Culinary Federation Education Foundation



The information provided is subject to change throughout the academic year.

Program Requirements

First Semester (Fall)

	Credits
CUL 120 - Principles of Baking	3
CUL 121 - Culinary Foundations	3
CUL 130 - Sanitation and Safety	2
CUL 131 - Food Supervisory Management	2
ENG 101 - Writing I	3
SPE 101 - Speech Communication OR	3
BUS 229 - Business Communications	

Total Credit Hours: 16 Cr.

Winter Intersession

_____ - General Education Elective	3
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Total Credit Hours: 3 Cr.

Second Semester (Spring)

CUL 122 - Breakfast/Lunch	3
CUL 142 - Nutrition	2
CUL 200 - Garde Manger	3
CUL 205 - Saucier	3
HOS 212 - Industry Experience	3
ENG 102 - Writing II & Introduction to Literature	3

Total Credit Hours: 17 Cr.

Third Semester (Summer)

CUL 141 - Purchasing & Costing	2
CUL 223 - Restaurant Experience I	2
CUL 224 - Restaurant Experience II	2
HOS 133 - Service Styles and Techniques OR	3
HOS 143 - Front of the House Experience	
_____ - General Education Elective	3

Total Credit Hours: 12 Cr.

Fourth Semester (Fall)

CUL 133 - Meat and Seafood Fabrication	2
CUL 210 - American Cuisine	3
CUL 215 - International Cuisine	3
CUL 226 - Beverage Management	2
_____ - Mathematics Elective (Must fulfill a Liberal Arts)	3
_____ - General Education Elective	3

Total Credit Hours: 16 Cr.