



SUNY NIAGARA

Culinary Arts, A.A.S.



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/ciln



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.

Program Requirements

First Semester

	Credits
CUL 120 - Principles of Baking	3
CUL 121 - Culinary Foundations	3
CUL 130 - Sanitation and Safety	2
CUL 131 - Food Supervisory Management	2
CUL 141 - Purchasing & Costing	2
ENG 101 - Writing I	3

Total Credit Hours: 15 Cr.

Second Semester

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

BUS 229 - Business Communications OR	
SPE 101 - Speech Communication	3
CUL 133 - Meat and Seafood Fabrication	2
CUL 210 - American Cuisine	3
CUL 223 - Restaurant Experience I	2
HOS 133 - Service Styles and Techniques OR	
HOS 143 - Front of the House Experience	3
___ ___ - Mathematics & Quantitative Reasoning (MATH General Education Elective)	3

Total Credit Hours: 16 Cr.

Fourth Semester

CUL 215 - International Cuisine	3
CUL 224 - Restaurant Experience II	2
CUL 226 - Beverage Management	2
___ ___ - General Education Elective (ARTS, HUMN, WLNG, GLBL, SOCS, or USCV)	3
___ ___ - Natural Science & Scientific Reasoning (NSCI) General Education Elective	3
___ ___ - Diversity: Equity, Inclusion & Social Justice (DVRS) General Education Elective	3

Total Credit Hours: 16 Cr.

Accreditations

Accredited by the
American Culinary Federation
Education Foundation



American Culinary Federation
The Standard of Excellence for Chefs

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