



SUNY NIAGARA

Baking and Pastry Arts, A.A.S.



Overview

Classes take place in our state-of-the-art teaching kitchens at our nationally recognized Niagara Falls Culinary Institute where students create classic desserts and pastries such as pies, cakes, candies and breads.

Our curriculum combines the science of baking, the finesse of an artist, and the strategy of an entrepreneur.

Careers

Careers related to your program of study:

- Assistant Baker
- Assistant Pastry Chef
- Baker

Some careers may require more specialized education.

Contact

Program Coordinator

Cathy Barron
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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/bpa

Accreditations

Accredited by the
American Culinary Federation
Education Foundation



Program Requirements

First Semester

	Credits
CUL 130 - Sanitation and Safety	2
ENG 101 - Writing I	3
PAS 100 - Baking Theory and Principles	3
PAS 101 - Breads, Rolls and Breakfast Pastries	3
PAS 102 - Classical Pastries	3
PAS 110 - Baking Foundations	2
Total Credit Hours:	16 Cr.

Second Semester

CUL 141 - Purchasing & Costing	2
ENG 102 - Writing II & Introduction to Literature	3
____ - Liberal Arts /General Education Elective (HUMN, SOCS, ARTS, USCV, GLBL, WLNG)	3
PAS 103 - Cakes and Tortes	3
PAS 106 - Plated Desserts	3
PAS 202 - Specialty Cakes	3
Total Credit Hours:	17 Cr.

Third Semester

BUS 229 - Business Communications OR	
SPE 101 - Speech Communication	3
PAS 142 - Baking Nutrition and Special Diets	2
PAS 201 - Candies and Confections	3
PAS 205 - Bakery Experience I	2
HOS 212 - Industry Experience	3
____ - Mathematics & Quantitative Reasoning (MATH)	
General Education Elective	3
Total Credit Hours:	16 Cr.

Fourth Semester

PAS 207 - Bakery Experience II	2
PAS 210 – Advanced Pastry Techniques	3
PAS 215 – Advanced Production	2
____ - Diversity: Equity, Inclusion & Social Justice (DVR)	
General Education Elective	3
____ - Natural Science & Scientific Reasoning (NSCI)	
General Education Elective	3
CUL 131 - Food Supervisory Management	2
Total Credit Hours:	15 Cr.

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