



**SUNY NIAGARA**  
**Baking and Pastry Arts, Cert.**



**Overview**

The certificate in Baking & Pastry Arts provides students with the basic knowledge of baking and pastry techniques that will prepare them for employment. Students will also be able to demonstrate an understanding of kitchen etiquette and professionalism, apply purchasing principles to the operation of a bakery and/or pastry shop.

**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  
 716-210-2557  
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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/bpac](http://www.nfculinary.org/bpac)

**Accreditations**

Accredited by the  
 American Culinary Federation  
 Education Foundation



**Program Requirements**

**First Semester**

	<b>Credits</b>
CUL 130 - Sanitation and Safety	2
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
<b>Total Credit Hours:</b>	<b>13 Cr.</b>

**Second Semester**

PAS 103 - Cakes and Tortes	3
PAS 106 - Plated Desserts	3
PAS 202 – Specialty Cakes	3
PAS 205 - Bakery Experience I	2
SPE 101 - Speech Communication	3
<b>Total Credit Hours:</b>	<b>14 Cr.</b>

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