



# SUNY NIAGARA

## Culinary Skills, Cert.



### Overview

The certificate in Culinary Skills provides students with hands-on as well as the theoretical aspects of food service. Students are taught in modern labs and gain valuable experience working in the college's student-run restaurant.

### Careers

Careers related to your program of study:

- Banquet Cook
- Line Cook
- Pantry Cook

*Some careers may require more specialized education.*

### Contact

#### Program Coordinator

Scott Steiner  
716-210-2558

#### Division

Hospitality, Baking & Culinary Arts  
716-210-2525

Visit full catalog for specific course offerings for each semester:

[www.nfculinary.org/culs](http://www.nfculinary.org/culs)



Students enrolled in the Culinary Skills Certificate 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

	<b>Credits</b>
CUL 120 - Principles of Baking	3
CUL 121 - Culinary Foundations	3
HOS 133 - Service Styles and Techniques OR	
HOS 143 - Front of the House Experience	3
CUL 130 - Sanitation and Safety	2
CUL 131 - Food Supervisory Management	2

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**Total Credit Hours: 13 Cr.**

#### Second Semester

CUL 122 - Breakfast/Lunch	3
CUL 142 - Nutrition	2
CUL 223 - Restaurant Experience I	2
CUL 224 - Restaurant Experience II	2

\_\_\_ \_\_\_ - Liberal Arts General Education elective by advisement to be selected from MATH, DVRS, NSCI, COMW, COMO, ARTS, HUMN, WLNG, GLBL, SOCS, or USCV 3

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**Total Credit Hours: 12 Cr.**

### Accreditations

Accredited by the  
American Culinary Federation  
Education Foundation



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