SUNY **AGARA** Culinary Cannabis Skills, Cert.

SUNY NIAGARA



Overview

The Niagara Falls Culinary Institute (NFCI) recognizes the increasing national interest in the integration of cannabinoids and terpenes into food and beverage products. As the culinary cannabis industry continues to emerge, education in this field emphasizes safety, product consistency, and profitability. A comprehensive understanding of cannabis plant anatomy, cannabinoids and the human endocannabinoid system, terpenes, extracts and concentrates, and accurate dosing is essential to ensure both the safety of consumers and the success of professionals in this growing field.

Careers

Culinary cannabis careers include specialized roles within the food and beverage industry, focused on the innovative integration of cannabis into culinary practices. Graduates may pursue roles such as:

- Culinary Cannabis Chef
- * Cannabis Beverage Mixologist
- Cannabis Sommelier / Culinary Cannabis Consultant
- Infused Edible Product Development / R&D Some careers may require more specialized education.

Contact

Program Coordinator

Nathan Koscielski 716-210-2544

Division

Hospitality, Baking & Culinary Arts 716-210-2525

Visit full catalog for specific course offerings for each semester:

https://sunyniagara.edu/courses/culinary-skillscertificate/

Program Requirements

First Semester	Credits
CUL 121 - Culinary Foundations	3
CUL 250 – Culinary Cannabis & Edibles	2
HRT 161 – Medical Applications of Cannabis	3
HRT 160 – Cannabis: Society, Policy, and Compliance	3
BIO 102/L – Introduction to Plant Biology	3
Total Credit Hours:	14 Cr.
Second Semester	
CUL 120 - Principles of Baking	3
CUL 130 - Sanitation and Safety	2
CUL 131 - Food Supervisory Management	2
CUL 255 – Culinary Cannabis Extracts, Infusions, &	
Concentrates	3
HRT 202 – Biology of Cannabis	3
HRT 203 – Cannabis Products & Technologies	3
Total Credit Hours:	16 Cr.