



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

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Division

Hospitality, Baking & Culinary Arts

716-210-2525

Visit full catalog for specific course offerings for each semester:

[Culinary Skills Certificate](#)

<https://tinyurl.com/bmy2fdyv>

Accreditations

Accredited by the

American Culinary Federation

Education Foundation



Program Requirements

First Semester

	Credits
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

Total Credit Hours: 13 Cr.

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 – Foundations of Communication	3

Total Credit Hours: 14 Cr.

The information provided is subject to change throughout the academic year. 3/10/2026