



# SUNY NIAGARA Culinary Arts, A.A.S



## Overview

While our program will equip students with classical culinary training, our learning environment is anything but traditional. Our six state-of-the-art teaching kitchens, student-run restaurants, and award-winning instructors within our Niagara Falls Culinary Institute will give students hands-on experience needed to thrive in the restaurant industry.

## Careers

Careers related to your program of study:

- Chef
- Line Cook
- Restaurant Supervisor/Manager

Some careers may require more specialized education.

*Students enrolled in the Culinary Arts 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.*

## Accreditations

*Accredited by the American Culinary Federation Education Foundation*



American Culinary Federation  
The Standard of Excellence for Chefs

## Contact

### Program Coordinator

Scott Steiner  
716-210-2558  
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### Division

Hospitality, Baking & Culinary Arts  
716-210-2525

*Visit full catalog for specific course offerings for each semester:*

<https://sunyniagara.edu/courses/culinary-arts-a-a-s/>  
<https://tinyurl.com/4vsfvmcn>

## Program Requirements

### First Semester

### Credits

CUL 120 - Principles of Baking	3
CUL 121 - Culinary Foundations	3
CUL 130 - Sanitation and Safety	2
CUL 131 - Food Supervisory Management	2
CUL 141 - Purchasing & Costing	2
ENG 101 - Writing I	3

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### Total Credit Hours:

**15 Cr.**

## Second Semester

CUL 122 - Breakfast/Lunch	3
CUL 142 - Nutrition	2
CUL 200 - Garde Manger	3
CUL 205 - Saucier	3
HOS 212 - Industry Experience	3
ENG 102 - Writing II	3
<b>Total Credit Hours:</b>	<b>17 Cr.</b>

## Third Semester

BUS 229 - Business Communications OR	
SPE 101 – Foundations of Communication	3
CUL 133 - Meat and Seafood Fabrication	2
CUL 210 - American Cuisine	3
CUL 223 - Restaurant Experience I	2
HOS 133 - Service Styles and Techniques OR	
HOS 143 - Front of the House Experience	3
____ - Mathematics & Quantitative Reasoning (MATH General Education Elective)	3
<b>Total Credit Hours:</b>	<b>16 Cr.</b>

## Fourth Semester

CUL 215 - International Cuisine	3
CUL 224 - Restaurant Experience II	2
CUL 226 - Beverage Management	2
____ - General Education Elective (ARTS, HUMN, WLNG, GLBL, SOCS, or USCV)	3
____ - Natural Science & Scientific Reasoning (NSCI) General Education Elective	3
____ - Diversity: Equity, Inclusion & Social Justice (DVRS) General Education Elective	3
<b>Total Credit Hours:</b>	<b>16 Cr.</b>

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