



SUNY NIAGARA Culinary Cannabis Skills, Cert.



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

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Division

Hospitality, Baking & Culinary Arts

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Visit full catalog for specific course offerings for each semester:

<https://sunyniagara.edu/courses/culinary-cannabis-skills-certificate/>

<https://tinyurl.com/ycdztxxk>

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, Concentrates, & Infusions	3
HRT 202 – Biology of Cannabis	3
HRT 203 – Cannabis Products & Technologies	3

Total Credit Hours: 16 Cr.

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