



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.

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



Contact

Program Coordinator

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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-skills-certificate/>
<https://tinyurl.com/4cuc6ntd>

Program Requirements

First Semester	Credits
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
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
Total Credit Hours:	12 Cr.

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