

NIAGARA COUNTY COMMUNITY COLLEGE

Culinary Arts, A.A.S.

16-month, accelerated curriculum



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.

Contact

Program Coordinator

Scott Steiner / 716-210-2558 ssteiner@niagaracc.suny.edu

Division

Hospitality, Baking & Culinary Arts 716-210-2525

Visit full catalog for specific course offerings for each semester: www.nfculinary.org/accelerated



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



Program Requirements

First Semester (Fall)	redits
CUL 120 - Principles of Baking	3
CUL 121 - Culinary Foundations	3
CUL 130 - Sanitation and Safety	2
CUL 131 - Food Supervisory Management	2
ENG 101 - Writing I	3
SPE 101 - Speech Communication OR	3
BUS 229 - Business Communications	
Total Credit Hours:	16 Cr.
Winter Intersession	
- General Education Elective	3
Total Credit Hours:	3 Cr.
Sacard Samastan (Spring)	
Second Semester (Spring)	2
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 & Introduction to Literature	3
Total Credit Hours:	17 Cr.
Third Semester (Summer)	
CUL 141 - Purchasing & Costing	2
CUL 223 - Restaurant Experience I	2
CUL 224 - Restaurant Experience II	2
HOS 133 - Service Styles and Techniques OR	3
HOS 143 - Front of the House Experience	
General Education Elective	3
Total Credit Hours:	12 Cr.
Fourth Semester (Fall)	
CUL 133 - Meat and Seafood Fabrication	2
CUL 210 - American Cuisine	3
CUL 215 - International Cuisine	3
CUL 226 - Beverage Management	2
Mathematics Elective (Must fulfill a Liberal Arts	s) 3
General Education Elective	3
Total Credit Hours:	16 Cr.