



SUNY NIAGARA

Baking and Pastry Arts, A.A.S.



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### Overview

Classes take place in our state-of-the-art teaching kitchens at our nationally recognized Niagara Falls Culinary Institute where students create classic desserts and pastries such as pies, cakes, candies and breads. Our curriculum combines the science of baking, the finesse of an artist, and the strategy of an entrepreneur.

### 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  
716-210-2557  
[cbarron@niagaracc.suny.edu](mailto:cbarron@niagaracc.suny.edu)

#### Division

Hospitality, Baking & Culinary Arts  
716-210-2525

*Visit full catalog for specific course offerings for each semester:*  
[www.nfculinary.org/bpa](http://www.nfculinary.org/bpa)

### Accreditations

Accredited by the  
American Culinary Federation  
Education Foundation



### Program Requirements

First Semester	Credits
CUL 130 - Sanitation and Safety	2
ENG 101 - Writing I	3
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
<b>Total Credit Hours:</b>	<b>16 Cr.</b>

Second Semester	Credits
CUL 141 - Purchasing & Costing	2
ENG 102 - Writing II & Introduction to Literature	3
_____ - Liberal Arts /General Education Elective (HUMN, SOCS, ARTS, USCV, GLBL, WLNG)	3
PAS 103 - Cakes and Tortes	3
PAS 106 - Plated Desserts	3
PAS 202 - Specialty Cakes	3
<b>Total Credit Hours:</b>	<b>17 Cr.</b>

Third Semester	Credits
BUS 229 - Business Communications OR	
SPE 101 - Speech Communication	3
PAS 142 - Baking Nutrition and Special Diets	2
PAS 201 - Candies and Confections	3
PAS 205 - Bakery Experience I	2
HOS 212 - Industry Experience	3
_____ - Mathematics & Quantitative Reasoning (MATH)	
General Education Elective	3
<b>Total Credit Hours:</b>	<b>16 Cr.</b>

Fourth Semester	Credits
PAS 207 - Bakery Experience II	2
PAS 210 - Advanced Pastry Techniques	3
PAS 215 - Advanced Production	2
_____ - Diversity: Equity, Inclusion & Social Justice (DVRS)	
General Education Elective	3
_____ - Natural Science & Scientific Reasoning (NSCI)	
General Education Elective	3
CUL 131 - Food Supervisory Management	2
<b>Total Credit Hours:</b>	<b>15 Cr.</b>

*The information provided is subject to change throughout the academic year.*

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