



NIAGARA COUNTY COMMUNITY COLLEGE

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.

Contact

Program Coordinator

Scott Steiner

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Division

Hospitality, Baking & Culinary Arts

716-210-2525

Visit full catalog for specific course offerings for each semester:

www.nfculinary.org/culs

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
BUS 122 - Small Business Management OR	
BUS or ACC elective by advisement	3

Total Credit Hours: 12 Cr.

Accreditations

Accredited by the
American Culinary Federation
Education Foundation



Students enrolled in the Culinary Skills Certificate 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.

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