

**Scholarships
Available**

NCCC Horticulture Program Spring 2024 Workforce Development Cannabis Classes (1/16/24 – 5/10/24)

The Biology of Cannabis

A detailed study of the anatomy and physiology of cannabis. This course introduces students to the unique features of cannabis biology including: species evolution and taxonomy, morphology and floral traits, cannabinoids, terpenes, tropisms, plant genetics, and breeding. Topics will be presented to increase awareness of the role external environmental factors play in producing internal responses in cannabis. Instructor:

Instructor: Melissa Moore Fee: \$250

Option 1: On Campus Mondays 11am – 1:30pm Room B114 -or-

Option 2: Asynchronous Web-Based Lecture

Cannabis Pest Management

Designed to develop the student's skills for biotic and abiotic diagnostic problem identification and understanding of potential prevention and treatment options in the cannabis industry. This course covers the identification of various environmental, nutrient, and insect, disease, and weed pest issues as well as cultural, non-chemical, organic, biological controls, and synthetic chemical pest management options and how they impact quality control issues. Emphasis is placed on sustainable, best management practices.

Instructor: Melissa Moore Fee: \$250

Option 1: On Campus Fridays 8:20am - 10:50am Room C228 -or-

Option 2: Asynchronous Web-Based Lecture

Cannabis Products and Technologies

This course will review popular cannabis products and examine the technology used to manufacture these products. Students will learn the production processes and technologies. Major and minor cannabinoids will be discussed and how they pertain to various end-use products. Full spectrum, broad spectrum, distillates, and isolate extracts will be defined. Students will discover current advances in cannabinoid sourcing methods.

Instructor: Melissa Moore Fee: \$250

Option 1: On Campus Thursdays 8:20am - 10:50am Room C228 -or-

Option 2: Asynchronous Web-Based Lecture

Fall 2024 Classes: Cannabis: Society, Policy, and Compliance, Medical Applications of Cannabis, Cannabis Production, Culinary Cannabis, Cannabis Extracts, Concentrates, and Infusions

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Culinary Cannabis & Edibles

This course includes an important introduction to the legal, financial, and societal issues surrounding the culinary cannabis industry. Learn about the laws that govern cannabis distribution, cultivation, possession, and consumption for adults and medical patients. Additionally, this course will explore the history of cannabis, plant anatomy, concentrates and extracts, the human endocannabinoid system, cannabis terpenes, culinary cannabis industry math, cannabis shopping/storage/cooking, and careers available in the industry. This course is specifically designed to prepare students for the American Culinary Federation Specialization Certificate in Culinary Cannabis and Edibles Exam.

This course is presented in person at Niagara Falls Culinary Institute.

Instructor: Chef Nathan Koscielski Fee: \$250 NFCI Room 234

Mondays 3:00 – 4:50

Culinary Cannabis Extracts, Concentrates, and Infusions

This lab-style course is specifically designed to be taken after the completion of the Culinary Cannabis & Edibles lecture-style course. In this course, you will learn the methodologies of how to prepare and make a variety of cannabis extracts, concentrates, and infusions. This course will explore the depth of flavors and aromas associated with cannabis terpenes and flavonoids, all while learning how to properly match those to different foods and beverages. Learn the science of the human endocannabinoid system, and how cannabinoids & phyto-cannabinoids interact with this system. Culinary cannabis industry math will ensure proper dosing and safe handling of infused products produced by using broad-spectrum hemp (which does not contain THC). Pre-requisite: Culinary Cannabis and Edibles Students must purchase and wear the NFCI culinary student uniform.

This course is presented in person at Niagara Falls Culinary Institute.

Instructor: Chef Nathan Koscielski Fee: \$250 NFCI Room 218

Tuesdays 9:00 – 2:50

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- All classes are open to the public. These classes are non-credit. **Seats are limited. Sign Up Now!**
 - You will receive a certificate of completion for the non-credit course, if you attend at least 85% of all sessions of the course and earn a grade of at least 70%.
 - You can turn your certificates of completion into credit towards a Horticulture certificate or AAS degree. Up to 7 credits may be awarded through the Credit for Prior Learning Process.

For information on class content, email:

Melissa Moore, mmoore@niagaracc.suny.edu

Chef Nathan Koscielski, nkoscielski@niagaracc.suny.edu

To sign up, visit : <https://www.niagaracc.suny.edu/wd/cannabis-classes/>

- Fill out the Course Application
- Fill out the Scholarship Application (deadline 12/15/2023)
- Then, call the Workforce Development Office directly at 716-614-6236 to finalize registration