

Food Service/Hospitality

☑ Associate of Applied Science Degree ☑ Diploma ☑ Certificate

TYPES OF JOBS AVAILABLE:

- Culinary Arts graduates cook in clubs, hotels, retirement centers, fine dining restaurants or catering services
- Food Service Management graduates work in institution, family restaurants, fast food, health care and hotels performing supervision or entry level management.
- Dietetic Technician graduates usually work in health care or long-term care facilities doing either clinical or management duties under the supervision of a dietician.
- Lodging graduates may be employed in hotels and motels as well as banquet-type businesses.
- Graduates of the Food Service Training Certificate courses usually work in many types of institutional food services and may be currently employed and updating their skills.

PROGRAM ENTRY AND AWARDS

The Food Service/Hospitality program is located on the Lincoln Campus and accepts new students each quarter. Part-time students are admitted on a space-available basis.

SPECIAL PROGRAM REQUIREMENTS

All Food Service/Hospitality students must obtain a Lincoln-Lancaster County Food Handlers permit.

Dietetic Technology students are required to complete a physical examination and earn a Cardiopulmonary Resuscitation card prior to entering the second quarter of the program. Students will be required to purchase a professional uniform and appropriate shoes, and provide their own transportation to off-campus practicum and co-op learning sites. A minimum grade of "C" is required for all required Food Service/Hospitality program courses. A minimum grade of "C" also is required for all courses which serve as prerequisites before students may advance to the next course in the sequence.

FOR MORE INFORMATION CONTACT:

Jo Taylor, Program Chair
402-437-2465, 800-642-4075 x2465, jtaylor@southeast.edu
or the College Admissions Office
Lincoln 402-437-2600, 800-642-4075 x2600

LINCOLN CAMPUS

Credit Hours Required for Graduation:

Associate of Applied Science Degree:	113.0
Diploma:	72.0
Certificate	40.0

A.A.S. DEGREE REQUIREMENTS:

To receive an Associate of Applied Science degree in the Food Service/Hospitality Program, students must complete the following requirements:

Food Service/Hospitality Core Classes	48.0 hours
plus the General Education Requirements	24.0 hours
plus the AAS degree Focus area	41.0 hours

FOOD SERVICE/HOSPITALITY CORE CLASSES:

COURSE #	COURSE TITLE	CREDIT HRS
FSDT1100	Introduction to the Food Service/Hospitality Industry	1.5
+•FSDT1102	Sanitation & Safety	4.5
+•FSDT1104	Quantity Food Preparation I	2.0
+•FSDT1105	Quantity Food Preparation I Lab	2.0
+•FSDT1108	Food Service Concepts	1.5
+•FSDT1110	Quantity Food Preparation II	2.0
+•FSDT1111	Quantity Food Preparation II Lab	2.0
+FSDT1114	Meal Service I	1.5
+FSDT1115	Meal Service I Lab	0.5
+FSDT1118	Food Purchasing	4.0

Course list for General Education requirements on page 65.

+FSDT1119	Food Purchasing Practices	1.5
+FSDT1126	Food Production I	3.0
+FSDT1127	Food Production I Lab	2.0
+FSDT1130	Food Service Strategies	3.0
+FSDT1131	Food Service Strategies Lab	1.5
+FSDT1138	Food Cost Control	4.0
FSDT1350	Basic Nutrition	4.5
FSDT1360	Lifetime Fitness	2.0
FSDT2140	Food Production II	5.0
		48.0 hours

FOOD SERVICE MANAGEMENT FOCUS:

COURSE #	COURSE TITLE	CREDIT HRS
FSDT1122	Beverage Selection and Management	2.0
FSDT1150	Selection of Meat Products	3.0
FSDT2142	Meal Service II	2.0
FSDT2154	Food Service Hospitality Seminar I	1.0
FSDT2160	Co-op Education or Practicum	5.5
FSDT1208	Advanced Food Prep I	2.0
FSDT1209	Advanced Food Prep I Lab	1.0
OFFT1310	Office Accounting I	4.5
FSDT2146	Equipment & Layout	3.0
FSDT2240	Industry Proficiency	1.0
		25.0 hours

Suggested Business Electives		
BSAD1090	Business Law I	4.5
BSAD2270	Professional Selling	4.5
BSAD2370	Human Resource Management	4.5
BSAD2520	Principles of Marketing	4.5
BSAD2430	Marketing Communications	3.0
ECON2110	Macroeconomics	4.5
ENTR1050	Intro. To Entrepreneurship	4.5
ENTR1060	Entrepreneurship Opp Analysis	4.5
ENTR2070	Entrepreneurship and Financial Topics	4.5
ENTR2090	Entrepreneurship Business Plan	4.5
		9.0 hours

Additional Electives	7.0
41.0 hours	

CULINARY ARTS FOCUS:

The Culinary Arts Focus is currently granted accreditation by the Accrediting Commission of the American Culinary Federation's Foundation. Graduates of this focus who are also American Culinary Federation members at the time of graduation will become certified.

COURSE #	COURSE TITLE	CREDIT HRS
FSDT1122	Beverage Selection and Management	2.0
FSDT1150	Selection of Meat Products	3.0
FSDT2142	Meal Service II	2.0
FSDT2154	Food Service Hospitality Seminar I	1.0
FSDT2160	Food Service Co-op or Hospitality Co-op or Practicum	5.5
FSDT1204	Artistry for Baker	1.5
+•FSDT1208	Advanced Food Prep I	2.0
+•FSDT1209	Advanced Food Prep I Lab	1.0
+FSDT1214	Advanced Food Prep II	2.0
+FSDT1215	Advanced Food Prep II Lab	1.0
FSDT2218	Professional Baking	2.0
FSDT2220	Buffet Decorating & Catering	1.0
FSDT2221	Buffet Decorating & Catering Lab	1.0
FSDT2222	International Cuisine	3.0
FSDT2224	Restaurant Fundamentals	3.0
FSDT2226	Culinary Nutrition	2.0
FSDT2228	Garde Manger	2.0
FSDT2230	Advanced Pastry	2.0
FSDT2146	Equipment and Layout	3.0
FSDT2240	Industry Proficiency	1.0
		41.0 hours

•Certificate courses
+Diploma courses

DIETETIC TECHNICIAN FOCUS:

The Dietetic Technician Focus is accredited by the Commission on Accreditation for Dietetics Education, 120 So. Riverside Plaza, Suite 2000, Chicago, IL 60606-6995, 800-877-1600. Upon graduation all students will be mailed a verification statement indicating completion of program requirements. Graduates of this focus are eligible to take the registration exam and apply for membership in the American Dietetic Association.

COURSE #	COURSE TITLE	CREDIT HRS
+•FSDT1304	Diet Therapy I	1.5
+•FSDT1305	Diet Therapy I Practicum	.5
+FSDT1308	Nutrition II	3.0
+FSDT1309	Nutrition II Practicum	1.0
FSDT1312	Diet Therapy II	2.0
FSDT1313	Diet Therapy II Practicum	1.0
FSDT2318	Diet Therapy III	2.0
FSDT2319	Diet Therapy III Practicum	1.0
FSDT2324	Dietetic Technician Practicum	5.5
FSDT2326	Dietetic Technician Seminar	2.0
FSDT2330	Nutrition III	3.0
FSDT2146	Equipment and Layout	3.0
FSDT2240	Industry Proficiency	1.0
BIOS2130	Human Physiology or	
BIOS1000	Structure & Function of the Human Body	6.0
MEDA1101	Medical Terminology I	2.0
	Additional Electives	6.5
		41.0 hours

LODGING FOCUS:

FSDT1404	Lodging and Hospitality	3.0
FSDT1406	Tourism and Hospitality	3.0
FSDT2154	Food Service/Hospitality Seminar I	1.0
FSDT2160	Coop Education or	
FSDT2180	Practicum	5.5
FSDT2402	Fundamentals of Event Planning	4.5
FSDT2240	Industry Proficiency	1.0
ACCT1200	Principles of Accounting	4.5
BSAD2540	Principles of Management	4.5
		27.0 hours

Suggested Food Service/Hospitality Electives

FSDT1122	Beverage Selection	2.0
FSDT2142	Meal Service II	2.0
FSDT2146	Equipment and Layout	3.0
		5.0 hours

Suggested Business Electives

BSAD1090	Business Law I	4.5
BSAD2270	Professional Selling	4.5
BSAD2370	Human Resource Management	4.5
BSAD2520	Principles of Marketing	4.5
BSAD2430	Marketing Communications	4.5
ECON2110	Macroeconomics	4.5
ENTR1050	Introduction To Entrepreneurship	4.5
ENTR1060	Entrepreneurship Opp Analysis	4.5
ENTR2070	Entrepreneurship and Financial Topics	4.5
ENTR2090	Entrepreneurship Business Plan	4.5
		9.0 hours

GENERAL EDUCATION REQUIREMENTS:

Contact your program advisor to select general education course/s from each category which will meet your program's graduation requirements. See page 65 for complete list.

(One class from each area below. No two classes from the same area.)

ORAL COMMUNICATIONS	4.5
WRITTEN COMMUNICATIONS	4.5
MATHEMATICS	4.5-7.5

SOCIAL SCIENCE	4.5
SCIENCE	

FSDT1350 Basic Nutrition (program requirement) 4.5

(Plus the following two classes.)

COMPUTER TECHNOLOGY	
In addition, students will complete the following courses to fulfill program requirements (6 credit hours)	
BSAD1050	Introduction to Business 4.5
INFO1121	Microsoft Word & PowerPoint 1.5
(or other appropriate course)	
24.0 hours	

FOOD SERVICE/HOSPITALITY DIPLOMA:

72.0 credit hours

+Diploma courses are marked with a plus sign. Take the Food Service/Hospitality Core Courses, plus two General Education classes and additional FSDT classes to equal 72.0 hours.

FOOD SERVICE/HOSPITALITY CERTIFICATES:

Dietetic Technician Certificate:	40.0 hours
Culinary Arts Certificate:	40.0 hours
Lodging Focus Certificate:	40.0 hours
Food Service Management Certificate:	40.0 hours

• Certificate courses are marked with a bullet. Take the Food Service/Hospitality Core Courses plus one General Education class, plus other FSDT courses to equal 40 hours.

FOOD INDUSTRY MANAGER ONLINE CERTIFICATION

Food Service Training Certificate classes are offered online.



This set of classes for Food Industry Managers' Certification has been granted approval from Dietary Managers Association, 406 Surrey Woods Drive, St. Charles, Ill. 60174, 800-223-1908. Successful completion of all courses and precepted field experience

make the graduate eligible for active membership in Dietary Managers Association and eligible to take the credentialing exam to become a CDM, CFPP. The classes meet the requirements of the School Nutrition Association for certified managers.

FOOD INDUSTRY MANAGER CERTIFICATE COURSES:

COURSE #	COURSE TITLE	CREDIT HRS
FSDT1870	Sanitation & Safety	1.5
FSDT1872	Food Preparation Techniques	1.0
FSDT1876	Introduction to Food Service	1.0
FSDT1879	Protein & Starch Cookery Lab	.5
FSDT1881	Yeast & Quick Breads Lab	.5
FSDT1883	Fruits, Vegetables & Salads Lab	.5
FSDT1885	Desserts Lab	.5
FSDT1886	Basic Nutrition & Menu Planning	2.0
FSDT1887	School Food Service	1.0
FSDT1888	Principles of Diet Therapy & Nutrition Assessment	2.0
FSDT1896	Management Skills I	1.5
FSDT1898	Management Skills II	2.0
		14.0 hours

In addition, students will complete one general education course to fulfill program requirements. Recommended classes are:

SPCH1090	Fundamental of Human Communication	or	4.5
SPCH2810	Business & Professional Communication	or	4.5
PSYC1250	Interpersonal Relations	or	4.5
PSYC2960	Life-Span Human Development		4.5
			4.5 hours

These 18.5 hours of Food Industry Manager courses transfer into the Food Service/Hospitality associate degree program for FSDT1108 Food Service Concepts; FSDT1105 Quantity Food Prep I Lab; FSDT1111 Quantity Food Prep II Lab; and five elective hours.

FOR MORE INFORMATION CONTACT:
Lois Cockerham, 402-437-2712, 800-828-0072 x2712,
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This program offers classes online!

