

2018-2019

SOUTHEAST
COMMUNITY
COLLEGE
NEBRASKA

CULINARY/ HOSPITALITY

Associate of
Applied Science
Degree

Diploma

Certificate

LINCOLN CAMPUS

www.southeast.edu/culinary



New, state-of-the-art learning spaces and a working restaurant await students who enroll in the program. This is the place where you can take your passion for food and create an art form that is appreciated using multiple senses. Successful students in this program are dedicated and driven by serving others and the creativity inspired by working with food. This is a rewarding career. No two days are alike. See for yourself the new hands-on learning spaces that will prepare you for a successful career in the industry.

Baking/Pastry focus

Baking/pastry graduates produce everything from simple baked goods to glamorous desserts. Baking/pastry graduates know the importance of visual appeal as well as taste when it comes to their specialty. Breads, cakes, chocolates, pies, tarts, cookies, soufflés, truffles, and other delectable creations are limited only by the creativity of the pastry chef.

Culinary Arts focus

Culinary arts is the art of preparing and cooking foods. Students in this focus are responsible for skillfully preparing healthy, nutritious meals that are pleasing to the eye and the palate. Students will learn how to create, research, plan, prepare, serve, and manage menu development and preparation.

Hospitality Management focus

Hospitality service managers may take care of the food service program in single- or multiple-site locations according to policies and procedures and federal/state requirements. They provide leadership, support and guidance to ensure that food quality standards, inventory levels, food safety guidelines, and customer service expectations are met. They may maintain records of income and expenditures, food, supplies, personnel, and equipment.

Special Program Requirements

- All Culinary/Hospitality students must obtain a Lincoln-Lancaster County Food Handlers permit.
- Students are required to purchase a set of professional knives, professional uniform and appropriate shoes. Students must provide their own transportation to off-campus co-op learning sites.
- A minimum grade of "C" is required for all required Culinary/Hospitality program courses. A minimum grade of "C" is required for all courses which serve as prerequisites before students may advance to the next course in the sequence.



course



Graduate Earnings

Recent graduates report an average starting salary of \$25,500 per year.

For more information contact:

Brandon Harpster, Program Chair
402-437-2863, 800-642-4075 ext. 2863
bharpster@southeast.edu

or the College Admissions Office
Lincoln 402-437-2600, 800-642-4075 ext. 2600

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A.A.S. Degree Requirements:

To receive an Associate of Applied Science degree in the Culinary/Hospitality program, students must complete the following requirements:

Culinary/Hospitality Core Classes
plus the General Education Requirements
plus the A.A.S. degree focus area

General Education Requirements:

Contact your program advisor to select general education courses from each category which will meet your program's graduation requirements. See the General Education pages online for a complete list.

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

GELO #1:	Oral Communications	4.5
GELO #2:	Written Communications	4.5
GELO #5:	Analytical, Quantitative, and Scientific Reasoning (Science)	4.5
FSDT1350	Basic Nutrition (program requirement)	

In addition, students will complete the following courses to fulfill program requirements.

GELO #6:	Career and Life Skills	
BSAD1010	Microsoft Applications I	4.5

Plus one class from one of the three areas below:

GELO #3:	Critical Thinking and Problem Solving	
Mathematics:	Any course with MATH prefix 1040 level or higher	
	Any course with ANTH, SOCI, PSYC, HIST, POLS, GEOG, and EDUC prefix	
Humanities:	Any course with prefix of ARTS, MUSC, THEA, HUMS, RELS, PHIL, SPAN	
	Any course with ENGL 2000 level or higher	4.5
		22.5 hours

Culinary/Hospitality Core Classes:

Course #	Course title	Credit hrs
FSDT1100	Orientation to Culinary/Hospitality	1.5
++FSDT1101	Culinary Conversions and Pricing	2.0
++FSDT1104	Culinary Fundamentals I	2.0
++FSDT1105	Culinary Fundamentals I Lab	2.0
++FSDT1110	Culinary Fundamentals II	2.0
++FSDT1111	Culinary Fundamentals II Lab	2.0
+FSDT1114	Guest Service	1.5
++FSDT1117	A La Carte Service Practicum	2.0
+FSDT1118	Food Purchasing	4.5
FSDT1122	Beverage Selection and Management	2.0
+FSDT1126	Food Operations and Management	3.0
+FSDT1127	Food Operations and Management Lab	2.0
+FSDT1130	Food Service Management	4.5
FSDT1240	Banquet Service Lab	1.5
FSDT1350	Basic Nutrition	4.5
++FSDT1602	Introduction to Sanitation & Safety	2.0
FSDT1700	Ala Carte Service Lab	2.0
FSDT2142	Menu Writing and Development	2.0
FSDT2146	Equipment and Layout	3.0
FSDT2154	Culinary/Hospitality Seminar	1.0
FSDT2905	Culinary/Hospitality Internship Experience	1.0
		48.0

*Certificate courses
+Diploma courses



Baking/Pastry Focus:

The Baking/Pastry Focus is accredited by the Accrediting Commission of the American Culinary Federation's Education Foundation. Graduates of this focus who are also American Culinary Federation members at the time of graduation will become Certified Pastry Culinarians.

Course #	Course title	Credit hrs
++FSDT1204	Artistry for the Baker	1.5
++FSDT1218	Baking Fundamentals	2.0
++FSDT1219	Pastry Fundamentals	2.0
FSDT1508	Advanced Baking Fundamentals	2.0
FSDT1509	Advanced Pastry Fundamentals	2.0
FSDT1515	Advanced Cake and Design	2.0
FSDT1524	Artisan Breads	2.0
FSDT1701	Bake/Pastry Restaurant Preparation Lab	3.0
FSDT2140	Banquet Operations and Management	5.0
FSDT2220	Buffet Decorating & Catering	2.0
FSDT2226	Culinary Nutrition	2.0
FSDT2242	Industry Proficiency Hands On - Baking/Pastry Focus	0.5
FSDT2245	Baking/Pastry Industry Proficiency - Written	0.5
FSDT2510	Pastry Design	2.0
FSDT2701	Baking/Pastry A La Carte Practicum	4.0
	Additional Culinary Elective either:	3.0
	1208 and 1209 ACF I and Lab	
	or 2222 International	35.5 hours

Culinary Arts Focus:

The Culinary Arts Focus is accredited by the Accrediting Commission of the American Culinary Federation's Education Foundation. Graduates of this focus who also are American Culinary Federation members at the time of graduation will become Certified Culinarians.

Course #	Course title	Credit hrs
FSDT1150	Selection of Protein Products	3.0
FSDT1204	Artistry for the Baker	1.5
++FSDT1208	Advanced Culinary Fundamentals I	2.0
++FSDT1209	Advanced Culinary Fundamentals I Lab	1.0
++FSDT1214	Advanced Culinary Fundamentals II	2.0
++FSDT1215	Advanced Culinary Fundamentals II Lab	1.0
FSDT1218	Baking Fundamentals	2.0
FSDT1219	Pastry Fundamentals	2.0
FSDT1702	Culinary Restaurant Preparation Lab	2.0
FSDT2140	Banquet Operations and Management	5.0
FSDT2220	Buffet Decorating & Catering	2.0
FSDT2222	International Cuisine	3.0
FSDT2226	Culinary Nutrition	2.0
FSDT2228	Garde Manger	2.0
FSDT2240	Culinary Industry Proficiency -Written	0.5
FSDT2241	Culinary Industry Proficiency - Hands On	0.5
FSDT2702	Culinary Ala Carte Restaurant Lab	4.0
		35.5 hours

Hospitality Management Focus:

Course #	Course title	Credit hrs
++FSDT1150	Selection of Protein Products	3.0
FSDT1208	Advanced Culinary Fund. 1	2.0
FSDT1209	Advanced Culinary Fund. 1 Lab	1.0
FSDT1410	Hospitality Event Management	2.0
FSDT1420	Hospitality Supervision	2.0
FSDT1430	Table Décor/Design	2.0
FSDT1440	Tablesides Management	3.5
FSDT2243	Industry Proficiency Hands On	.5
FSDT2246	Industry Proficiency - Written	.5
FSDT2703	A la Carte Management Practicum	4.0
FSDT2144	Banquet Front of the House Mgmt.	5.0
OFFT1310	Office Accounting	4.5
BSAD	Additional Business Electives	4.5
		34.5 hours

Suggested Business Electives

BSAD1070	Customer Service	4.5
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	Principles of Macroeconomics	4.5
ENTR1050	Introduction to Entrepreneurship	4.5
ENTR2040	Entrepreneurship Feasibility Study	4.5
ENTR2070	Entrepreneurship and Financial Topics	4.5
ENTR2090	Entrepreneurship Business Plan	4.5
		9.0
	Additional Electives	7.0
		41.0 hours



Estimated Expenses

Nebraska Resident tuition/fee rate is \$69.50 per credit hour. Out-of-state tuition/fee rate is \$83.50 per credit hour. Graduation fee is \$25.

Housing is available at Beatrice and Milford campuses only. Tuition, books and fees are dependent upon classes taken each quarter.

Students should plan a budget that includes room, meals, clothing, laundry, medical care, recreation and entertainment, transportation, insurance, etc.

Tuition, books, fees, and tools/supplies are dependent upon classes taken and will vary slightly depending on your focus of study.

CULINARY/HOSPITALITY A.A.S. DEGREE

Based on completing an average of 14 credit hours each quarter this program will take approximately 8 quarters to complete.

The Associate of Applied Science degree is the only degree recognized by the American Culinary Federation's Education Foundation upon graduation to be a Certified Culinarian or Certified Pastry Culinarian.

Tuition and Fees	\$7,645
Books	4,400
Tools/Supplies	840
Special Fees	120
Total Estimate	13,005

CULINARY/HOSPITALITY DIPLOMA

Based on taking an average of 15 credit hours each quarter this degree will take approximately 4 quarters to complete.

Tuition and Fees	\$4,170
Books	2,250
Tools/Supplies	700
Total Estimate	\$7,120

CULINARY/HOSPITALITY CERTIFICATE

Based on taking an average of 16.5 credit hours each quarter this degree will take approximately 2 quarters to complete.

Tuition and Fees	\$2,085
Books	908
Tools/Supplies	350
Total Estimate	\$3,343