



**Associate of Applied Science Degree
Diploma
Certificate**

Credit Hours Required for Graduation:
 Associate of Applied Science Degree 62.5
 -Baking/Pastry Focus
 -Culinary Arts Focus
 -Hospitality Management Focus
 +Diploma 33.5
 • Certificate 15.5



For more information contact:

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 A0712 - Food (08/19)

Why SCC?

New, state-of-the-art learning spaces and a working restaurant await students who enroll in the program. Prepare to be impressed! 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. The new hands-on learning spaces are designed to simulate the type of spaces that are consistent with industry standards, and they will prepare you for a successful career in the industry. There's no better real-world experience than right here in the Great Plains Culinary Institute!



SCC's Culinary/Hospitality instructors impressed me the most. I got to know them all very well, and I respect them to the highest level. Their knowledge and stories helped me with my journey, and SCC made me feel confident in my skills and knowledge about the workforce. SCC gave me the proper techniques to succeed in the real world.

- Aaron Young, Personal Chef/Owner, ChefauChef



The Great Plains Culinary Institute is home to SCC's Culinary/Hospitality program. It also houses Course restaurant, an upscale dining establishment operated by students that is open to the public for lunch and dinner.



Top Career Options

- Baker
- Cake Decorator
- Cook
- Sous Chef
- Pastry Chef



Graduate Earnings

Recent graduates report an average starting wage of \$12.50 per hour.



This program's Culinary and Baking/Pastry focuses are accredited by the American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095

2019-2020 Tuition/Fee Rate Per Credit Hour	
Nebraska Resident	\$108
Out-of-state tuition/fee rate	\$129
Estimated Expenses	
Tuition/Fees	\$ 6750
Books	4400
Special Fees	120
Tools/Supplies	840
Total:	\$12,110

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.

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	28.5
plus the General Education Requirements	15.0
plus the A.A.S. degree focus area	19.0

General Education Requirements

(One class from each area below. No two classes from the same area).
(Diploma general education requirement is FSDT1350 plus one more general education class, from a different GELO area for a total of 6 hours)
(Certificate requires FSDT1350 for a total of 3 hours)

GELO #1: Oral Communications	3.0
GELO #2: Written Communications	3.0
GELO #5: Analytical, Quantitative, and Scientific Reasoning (Science)	3.0
+•FSDT1350 Basic Nutrition (program requirement)	
GELO #6: Career and Life Skills	3.0
BSAD1010 Microsoft Applications I (program requirement)	

Plus one class from one of the three areas below:	3.0
GELO #3: Critical Thinking and Problem Solving	
GELO #4: Global Awareness and Citizenship	
GELO #6: Career and Life Skills (excluding BSAD1010)	
15.0 hours	

Culinary/Hospitality Core Classes

Course #	Course title	Credit hrs
+•FSDT1010	Introduction to Culinary /Hospitality	2.0
+•FSDT1020	Culinary Fundamentals	4.0
+•FSDT1030	Guest and Beverage Services	2.0
+FSDT1040	Advanced Culinary Fundamentals	3.0
FSDT1070	Service Practicum	2.0
+•FSDT1118	Food Purchasing	3.0
+FSDT1130	Food Service Management	3.0
+•FSDT1602	Introduction to Sanitation & Safety	1.5
FSDT2010	Menu and Facility Design	2.0
FSDT2020	Culinary/Hospitality Operations and Management	4.0
FSDT2080	Culinary/Hospitality Capstone	1.0
FSDT2900/2901	Culinary/Hospitality Internship/Coop Experience	1.0
	28.5 hours	

•Certificate courses
+Diploma course

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
+FSDT1050	Baking and Pastry Fundamentals	2.0
+FSDT1060	Cake Design	2.0
+FSDT1524	Artisan Breads	1.0
FSDT1701	Baking/Pastry Restaurant Preparation Lab	2.5
+FSDT2030	Advanced Baking and Pastry Fundamentals	2.0
FSDT2060	Banquet/Buffer Operations and Management	3.5
+FSDT2226	Culinary Nutrition	1.0
+FSDT2510	Pastry Design	1.0
FSDT2701	Baking/Pastry A La Carte Practicum	4.0
	19.0 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
+FSDT1050	Baking and Pastry Fundamentals	2.0
+FSDT1150	Protein Selection	2.0
FSDT1702	Culinary Restaurant Preparation Lab	2.5
FSDT2060	Banquet/Buffer Operations and Management	3.5
+FSDT2222	International Cuisine	2.0
+FSDT2226	Culinary Nutrition	1.0
+FSDT2228	Garde Manger	2.0
FSDT2702	Culinary Ala Carte Practicum	4.0
	19.0 hours	

Hospitality Management Focus

Course #	Course title	Credit hrs
+FSDT1080	Front of House Supervision	2.0
+FSDT1090	Hospitality Décor and Design	3.0
+FSDT1150	Protein Selection	2.0
FSDT2144	Banquet/Buffer Front of House Operations & Management	2.0
FSDT2703	FOH Management A La Carte Practicum	4.0
BSADxxxx	1 Elective from BSAD (excluding BSAD1010)	3.0
OFFT1310	Office Accounting	3.0
	19.0 hours	