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

This program’s Culinary and Baking/Pastry focuses are accredited by the American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32085

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

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

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.

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 49.5 hours
 plus the A.A.S. degree focus area 19.0 hours

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 #3: Analytical, Quantitative, and Scientific Reasoning (Science) 3.0
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 3.0
GELO #4: Global Awareness and Citizenship 3.0
GELO #6: Career and Life Skills(excluding BSAD1010) 3.0

19.0 hours

Culinary/Hospitality Core Classes
Course # Course title Credit hrs
**FSDT1010 Introduction to Culinary/Hospitality 2.0
**FSDT1020 Culinary Fundamentals 4.0
**FSDT1030 Food Service Management 2.0
**FSDT1040 Advanced Culinary Fundamentals 3.0
FSDT1050 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

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.

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.

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 are also American Culinary Federation members at the time of graduation will become Certified Pastry Culinarians.

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.

Hospitality Management Focus

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