CULINARY/HOSPITALITY

Lincoln Campus (some core courses online)

Culinary/Hospitality program. Our experienced instructors will prepare you to work in the industry. State-of-the-art learning spaces, including a full-service restaurant and coffee shop, await you as you explore focus areas in Baking/Pastry, Culinary Arts and Hospitality Management. Our 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 is the Right Choice

- SCC’s program is accredited by the American Culinary Federation Education Foundation. Students graduating in the Culinary or Baking/Pastry focus with an A.A.S. degree receive entry-level certification with the ACF.
- Experience real-world hands-on training in Course Restaurant and Course Ground Coffee
- Gain further real-world experience with our 60-hour Internship/Co-op you’ll complete with one of our industry partners
- You’ll have a variety of hands-on lab classes related to the industry, giving you direct experience in preparing, cooking, serving, and hosting

Our program offers a variety of focus options to help you meet your goals!

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, trifles, and other delectable creations are limited only by the creativity of the pastry chef.

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 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.

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.

2020-2021 Resident Estimated Expenses

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<tr>
<th>Item</th>
<th>Resident Tuition/Fees</th>
<th>Non-Resident Tuition/Fee Rate Per Credit Hour</th>
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<tr>
<td>Tuition/fee rate per credit hour</td>
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<tr>
<td>Resident tuition/fees</td>
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This program’s Culinary and Baking/Pastry focuses are accredited by the American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095.