

2021
2022

YOUR FUTURE. YOUR CHOICE.

www.southeast.edu/Culinary

CHOOSE YOU!



Expand your passion for all things culinary in our 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!

Credit hours required for graduation:

Culinary/Hospitality

»Certificate 15.5

Culinary/Hospitality - Baking/Pastry Focus

»Associate of Applied Science 62.5

»Diploma 35.5

Culinary/Hospitality - Culinary Arts Focus

»Associate of Applied Science 62.5

»Diploma 35.5

Culinary/Hospitality - Hospitality Management Focus

»Associate of Applied Science 62.5

»Diploma 35.5



Scan this code to access the course listing

For more information contact:

Robert Epps, Program Director
402-437-2526, 800-642-4075 ext. 2526
repps@southeast.edu

or the Admissions Office at
402-437-2600
admissions@southeast.edu

Equal Opportunity/NonDiscrimination Policy - It is the policy of Southeast Community College to provide equal opportunity and nondiscrimination in all admission, attendance, and employment matters to all persons without regard to race, color, religion, sex, age, marital status, national origin, ethnicity, veteran status, sexual orientation, disability, or other factors prohibited by law or College policy. Inquiries concerning the application of Southeast Community College's policies on equal opportunity and nondiscrimination should be directed to the Vice President for Access/Equity/Diversity, SCC Area Office, 301 S. 68th Street Place, Lincoln, NE 68510, 402-323-3412, FAX 402-323-3420, or jsoto@southeast.edu.

This publication should not be considered a contract between SCC and any prospective student. SCC's Board of Governors reserves the right to make changes to this publication during the life of the publication and without notice.

A0714 - CULI (06/21)

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 American Culinary Federation.
- 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, truffles, 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.

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

» Career Options

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

Recent Graduates

report a yearly average starting salary of

\$27,768

2021-2022 estimated expenses to graduate with an award of 62.5 credit hours.

Resident	
Tuition/Fee Rate Per Credit Hour	\$114
Resident Tuition/Fees	\$7,125
Books	\$1,200
Supplies	\$440
Special Fees	\$120
Tools	\$260
Uniform	\$150
Total:	\$9,295

Non-Resident	
Tuition/Fee Rate Per Credit Hour	\$135
Non-Resident Tuition/Fees	\$8,437.50