



FOOD SERVICE/HOSPITALITY

Associate of Applied Science Degree
Diploma
Certificate

www.southeast.edu/FoodService

LINCOLN CAMPUS



Take your passion for food and create an art form that is appreciated using multiple senses. Nurture your desire to serve and your gift of hospitality by making others feel welcome. Successful students in this program are dedicated and driven by serving others and the creativity in working with food. It can be a very rewarding career. No two days are alike. Bon appétit!

Baking/Pastry focus

Baking/pastry graduates can produce products 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 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. The students are required to know how to create, research, plan, prepare, serve, and manage menu development and preparation.

Food Service Management focus

Food 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.



Credentialed SCC Instructors:

Certified Executive Chef, Certified Culinary Educator, Certified Working Pastry Chef, Registered Dietitian with a master's degree, Certified Dietary Manager, and Certified Diabetes Educator.

Graduate Earnings

Recent graduates report an average starting wage of \$11.90 per hour.

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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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 will become Certified Culinarians.

Course #	Course title	Credit hrs
FSDT1122	Beverage Selection & Management	2.0
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/Pastry Fundamentals I	2.0
FSDT1219	Baking/Pastry Fundamentals II	2.0
FSDT2142	Menu Writing & Development	2.0
FSDT2146	Equipment & Layout	3.0
FSDT2154	Food Service/Hospitality Seminar	1.0
FSDT2220	Buffet Decorating & Catering	2.0
FSDT2222	International Cuisine	3.0
FSDT2224	Culinary Restaurant Fundamentals	3.0
FSDT2226	Culinary Nutrition	2.0
FSDT2228	Garde Manger	2.0
FSDT2240	Culinary Industry Proficiency -Written	.5
FSDT2241	Industry Proficiency Hands On-Culinary Arts Focus	.5
FSDT2900	Food Service Internship or	
FSDT2901	Cooperative Experience	5.5
		41.0 hours

Food Service/Hospitality Core Classes:

Course #	Course title	Credit hrs
FSDT1100	Orientation to Food Service/Hospitality	1.5
+FSDT1101	Food Service Math Conversions	2.0
+FSDT1104	Food Preparation Fundamentals I	2.0
+FSDT1105	Food Preparation Fundamentals I Lab	2.0
+FSDT1108	Food Service Concepts	1.5
+FSDT1110	Food Preparation Fundamentals II	2.0
+FSDT1111	Food Preparation Fundamentals II Lab	2.0
+FSDT1114	Meal Service	1.5
+FSDT1115	Meal Service Lab	0.5
+FSDT1118	Food Purchasing	3.0
+FSDT1119	Food Purchasing Practices	1.5
+FSDT1126	Food Operations and Management	3.0
+FSDT1127	Food Operations and Management Lab	2.0
+FSDT1130	Food Service Management	4.5
+FSDT1138	Food Cost Control	4.0
+FSDT1602	Sanitation & Safety	2.0
FSDT1350	Basic Nutrition	4.5
FSDT1360	Lifetime Fitness	2.0
FSDT2140	Banquet Operations and Management	5.0
		46.5 hours

*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 will become Certified Pastry Culinarians.

Course #	Course title	Credit hrs	
FSDT1122	Beverage Selection & Management	2.0	
+FSDT1204	Artistry for the Baker	1.5	
+FSDT1218	Baking/Pastry Fundamentals I	2.0	
+FSDT1219	Baking/Pastry Fundamentals II	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	
FSDT2142	Menu Writing & Development	2.0	
FSDT2146	Equipment & Layout	3.0	
FSDT2154	Food Service/Hospitality Seminar	1.0	
FSDT2220	Buffet Decorating & Catering	2.0	
FSDT2225	Baking/Pastry Restaurant Fundamentals	3.0	
FSDT2226	Culinary Nutrition	2.0	
FSDT2242	Industry Proficiency Hands On - Baking/Pastry Focus	.5	
FSDT2245	Baking/Pastry Industry Proficiency - Written	.5	
FSDT2510	Pastry Design	2.0	
FSDT2550	Bakeshop	2.0	
FSDT2903	Cooperative Experience for Baking/Pastry or		
FSDT2904	Internship for Baking/Pastry	5.5	
		Additional Electives	2.0
			41.0 hours

Food Service Management Focus:

Course #	Course title	Credit hrs
+FSDT1122	Beverage Selection & Management	2.0
+FSDT1150	Selection of Protein Products	3.0
FSDT2142	Menu Writing & Development	2.0
FSDT2154	Food Service/Hospitality Seminar	1.0
FSDT1208	Advanced Culinary Fundamentals I	2.0
FSDT1209	Advanced Culinary Fundamentals I Lab	1.0
FSDT2146	Equipment & Layout	3.0
FSDT2243	Industry Proficiency Hands On - Dietetic Technician, Food Service Management and Lodging Focuses	.5
FSDT2246	Food Service Management Industry Proficiency - Written	.5
FSDT2901	Cooperative Experience or	
FSDT2900	Food Service Internship	5.5
OFFT1310	Office Accounting	4.5
		25.0 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 hours
Additional Electives		7.0
		41.0 hours

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.)
 Oral Communications 4.5
 Written Communications 4.5
 Mathematics 4.5-7.5
 Social Science 4.5
 Science 4.5

FSDT1350 Basic Nutrition (program requirement)

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

BSAD1050 Introduction to Business or 4.5
 ENTR1050 Introduction to Entrepreneurship 4.5
 INFO1121 Microsoft Word & PowerPoint 1.5
 (or other appropriate computer course)

24.0 hours

Event-Venue Operations Management Certificate

This certificate will equip students with an in-depth knowledge of the event and venue management industry and a practical awareness of contemporary event and venue operations. It will provide a thorough understanding of key concepts and theories in event operations combined with practical skills in key areas such as event conception and implementation, marketing, risk management, client service, and venue management.

Course #	Course title	Credit hrs
BSAD1070	Customer Service	4.5
BSAD2480	Event Marketing	4.5
ENTR1050	Introduction to Entrepreneurship	4.5
EVOM1060	Customers and the Event Experience	4.5
EVOM1150	Venue Operations Management	4.5
EVOM2900	*Event-Venue Internship or	
EVOM2901	*Event-Venue Cooperative Experience	4.5
EVOM2402	Fundamentals of Event Planning	4.5
SPCH2810	Business and Professional Communication	4.5

36.0 hours

* Course has prerequisite.



Food Industry Manager Online Certification

Food Service Training Certificate classes are offered online. This set of classes for Food Industry Managers' Certification has been granted approval from Association of Nutrition & Foodservice Professionals, 406 Surrey Woods Drive, St. Charles, Ill. 60174, 800-323-1908. Upon successful completion of all courses and FIM Co-ops, the graduate is eligible for active membership in Association of Nutrition & Foodservice Professionals and eligible to take the credentialing exam to become a CDM, CFPP. The classes meet the requirements of the School Nutrition Association for certified managers.

For more information on FIM classes contact:

Vicki Rethmeier, MS, RD, LMNT, CDE
 Director, Food Industry Manager Course
 Southeast Community College, 8800 O St, Lincoln, NE 68520-1299
 402-437-2528, 800-642-4075 x2528
 email: vrethmeier@southeast.edu

Food Industry Manager Certificate Courses:

Course #	Course title	Credit hrs
FSDT1100	Orientation to Food Service/Hospitality	1.5
++FSDT1102	Sanitation & Safety	4.5
++FSDT1104	Food Preparation Fundamentals I	2.0
++FSDT1110	Food Preparation Fundamentals II	2.0
FSDT1304	Medical Nutrition Therapy I	1.5
FSDT1350	Basic Nutrition	4.5
FSDT1887	School Food Service	1.0
FSDT1890	Food Service Management Skills	4.0

21.0 hours

Students desiring to become a Certified Dietary Manager through the Association of Nutrition & Foodservice Professionals also need to take the following classes.

FSDT1951	FIM Co-op I	.5
FSDT1952	FIM Co-op II	1.0
FSDT1953	FIM Co-op III	1.0
FSDT1954	FIM Co-op IV	1.5

4.0 hours

FSDT1887, FSDT1890 and the FIM Co-op courses transfer as electives into the associate degree for the Food Service/Hospitality program.

25.0 hours



Special Program Requirements

- All Food Service/Hospitality students must obtain a Lincoln-Lancaster County Food Handlers permit.
- Students are required to purchase a professional uniform and appropriate shoes, and provide their own transportation to off-campus practicum and co-op learning sites. A minimum grade of "C" is required for all required Food Service/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. Very strict lab attendance policies are in effect.
- Attendance is mandatory, and students must wear the appropriate uniform to all lab classes.



"My passion in life is to be the best chef that I can be. I started my culinary career right out of high school in the Food Service/Hospitality program at SCC. The program has taught me the values, strengths and joys of working in a commercial kitchen.

'It's just the tip of the iceberg,' my instructor Gerrine Schreck-Kirby used to say. She was absolutely right. Whether it was ice carving, fruit carving, banquet operation, meat

selection, or the many other teachable moments in the program, it was just the tip of the iceberg. What I was taught opened my eyes to what a chef could do. Some of the best instructors teach in SCC's program. They not only helped me pursue my dreams of working in a pastry department, but the lessons I learned from them helped give me the opportunity to work at The Ritz-Carlton and JW Marriott Orlando, Grande Lakes."

- Brandon Delgado
The Ritz-Carlton Orlando, Grande Lakes Pastry Department



Estimated Expenses

To determine overall costs, students should plan a budget that includes room, meals, clothing, laundry, medical care, recreation and entertainment, transportation, insurance, etc.

Nebraska Resident tuition rate is \$61.50 per credit hour. Out-of-state tuition rate is \$75.50 per credit hour.

Student fee is \$1.50 per credit hour. Graduation fee is \$25.

Housing is available at Beatrice and Milford campuses only. Quarterly tuition, books and fees are dependent upon classes taken.

FOOD SERVICE/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 costs of books and tools and supplies will vary slightly depending on your focus of study.

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

Tuition and Fees	\$7,182
Books	4,400
Tools/Supplies	840
Special Fees	120
Total Estimate	\$12,542

FOOD SERVICE/HOSPITALITY DIPLOMA

Based on taking an average of 15 credit hours each quarter this degree will take approximately 4 quarters to complete. The costs of books and tools and supplies will vary slightly depending on your focus of study.

Tuition and Fees	\$3,780
Books	2,250
Tools/Supplies	700
Total Estimate	\$6,730

FOOD SERVICE/HOSPITALITY CERTIFICATE

Based on taking an average of 15 credit hours each quarter this degree will take approximately 2 quarters to complete. The costs of books and tools and supplies will vary slightly depending on your focus of study.

Tuition and Fees	\$1,890
Books	1,200
Tools/Supplies	605
Total Estimate	\$3,695

FOOD INDUSTRY MANAGER ONLINE CERTIFICATION

This program offers a part-time load every quarter taking one year to complete. It is not eligible for financial aid.

Tuition and Fees	\$1,575
Books	622
Total Estimate	\$2,197

