



CULINARY/HOSPITALITY

Associate of Applied Science Degree
Diploma
Certificate

www.southeast.edu/culinary

LINCOLN CAMPUS



The Clark Enersen Partners artist rendering of new space.

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 is a very rewarding career. No two days are alike.



**GREAT PLAINS
CULINARY INSTITUTE**
at Southeast Community College

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.

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.

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.



The Clark Enersen Partners artist rendering of new space.



Graduate Earnings

Recent graduates report an average starting wage of \$16.20 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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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	46.5
plus the General Education Requirements	22.5
plus the A.A.S. degree focus area	41.0

Culinary/Hospitality Core Classes:

COURSE #	COURSE TITLE	CREDIT HRS
FSDT1100	Orientation to Culinary/Hospitality	1.5
++FSDT1101	Culinary Conversions and Pricing	2.0
++FSDT1104	Culinary Fund. I	2.0
++FSDT1105	Culinary Fund. I Lab	2.0
++FSDT1108	Food Service Concepts	1.5
++FSDT1110	Culinary Fund. II	2.0
++FSDT1111	Culinary Fund. 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 Mgmt.	3.0
++FSDT1127	Food Operations and Mgmt. Lab	2.0
++FSDT1130	Food Service Mgmt.	4.5
++FSDT1138	Food Cost Control	4.0
++FSDT1602	Introduction to Sanitation & Safety	2.0
FSDT1350	Basic Nutrition	4.5
FSDT1360	Lifetime Fitness	2.0
FSDT2140	Banquet Operations and Mgmt.	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 who are also American Culinary Federation members at the time of graduation will become Certified Pastry Culinarians.

COURSE #	COURSE TITLE	CREDIT HRS
FSDT1122	Beverage Selection & Mgmt.	2.0
++FSDT1204	Artistry for the Baker	1.5
++FSDT1218	Baking/Pastry Fund. I	2.0
++FSDT1219	Baking/Pastry Fund. II	2.0
FSDT1508	Advanced Baking Fund.	2.0
FSDT1509	Advanced Pastry Fund.	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	Culinary/Hospitality Seminar	1.0
FSDT2220	Buffet Decorating & Catering	2.0
FSDT2225	Baking/Pastry Restaurant Fund.	3.0
FSDT2226	Culinary Nutrition	2.0
FSDT2242	Industry Proficiency Hands On - Baking/Pastry Focus	0.5
FSDT2245	Baking/Pastry Industry Proficiency - Written	0.5
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



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 Culinarians.

COURSE #	COURSE TITLE	CREDIT HRS
FSDT1122	Beverage Selection & Mgmt.	2.0
FSDT1150	Selection of Protein Products	3.0
FSDT1204	Artistry for the Baker	1.5
++FSDT1208	Advanced Culinary Fund. I	2.0
++FSDT1209	Advanced Culinary Fund. I Lab	1.0
++FSDT1214	Advanced Culinary Fund. II	2.0
++FSDT1215	Advanced Culinary Fund. II Lab	1.0
FSDT1218	Baking/Pastry Fund. I	2.0
FSDT1219	Baking/Pastry Fund. II	2.0
FSDT2142	Menu Writing & Development	2.0
FSDT2146	Equipment & Layout	3.0
FSDT2154	Culinary/Hospitality Seminar	1.0
FSDT2220	Buffet Decorating & Catering	2.0
FSDT2222	International Cuisine	3.0
FSDT2224	Culinary Restaurant Fund.	3.0
FSDT2226	Culinary Nutrition	2.0
FSDT2228	Garde Manger	2.0
FSDT2240	Culinary Industry Proficiency - Written	0.5
FSDT2241	Industry Proficiency Hands On-Culinary Arts Focus	0.5
FSDT2900	Food Service Internship or	
FSDT2901	Cooperative Experience	5.5
		41.0 hours

Food Service Management Focus:

COURSE #	COURSE TITLE	CREDIT HRS
++FSDT1122	Beverage Selection & Mgmt.	2.0
++FSDT1150	Selection of Protein Products	3.0
FSDT2142	Menu Writing & Development	2.0
FSDT2154	Culinary/Hospitality Seminar	1.0
FSDT1208	Advanced Culinary Fund. I	2.0
FSDT1209	Advanced Culinary Fund. I Lab	1.0
FSDT2146	Equipment & Layout	3.0
FSDT2243	Industry Proficiency Hands On - Food Service Mgmt. Focus	.5
FSDT2246	Food Service Mgmt. 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 Mgmt.	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	
Science	4.5	
FSDT1350	Basic Nutrition (program requirement)	

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

BSAD1010	Microsoft Applications I	4.5
	Plus one class from one of the three areas below:	
Mathematics, Social Science or Humanities	4.5	
		22.5 hours



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 \$65.50 per credit hour. Out-of-state tuition rate is \$79.50 per credit hour. Student fee is \$2 per credit hour. Graduation fee is \$25.

Housing is available at Beatrice and Milford campuses only.

Tuition, books, fees, and tools/supplies are dependent upon classes taken and will vary slightly depending on your focus of study.

CULINARY/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 Associate of Applied Science degree is the only degree recognized by the American Culinary Federation's Education Foundation upon graduation to be a Certified Culinarian or Certified Pastry Culinarian.

Tuition and Fees	\$7,425
Books	4,400
Tools/Supplies	840
Special Fees	120
Total Estimate	\$12,785

CULINARY/HOSPITALITY DIPLOMA

Based on taking an average of 15 credit hours each quarter this degree will take approximately 4 quarters to complete.

Tuition and Fees	\$4,050
Books	2,250
Tools/Supplies	700
Total Estimate	\$7,000

CULINARY/HOSPITALITY CERTIFICATE

Based on taking an average of 16.5 credit hours each quarter this degree will take approximately 2 quarters to complete.

Tuition and Fees	\$2,228
Books	908
Tools/Supplies	350
Total Estimate	\$3,486