



Personality + Career

Culinary students are creative and passionate about food. They enjoy working with their hands, have good attention to detail, enjoy variety, and are committed to customer service. Physical stamina to stand for long periods and the ability to multi-task are also important.

Program	Credential	What do students learn in the program?	What do students earn?	Career Opportunities
Baking/Pastry	Diploma	Students gain basic culinary, knife, baking, and cooking skills and become familiar with key terminology and industry equipment and then advance their knowledge and skills for preparing breads, laminate doughs, yeast-baked products, pies, cake decorating and assembly and fancy cookies. Students will also learn to create fine cakes, pastries, plated desserts, artisan breads, and to do both advanced sugar and chocolate pastillage, creating edible artwork.	\$15.30 per hour; \$31,824 annually	Mid-level baking positions including: Baker Cake Decorator
Baking/Pastry	Associate of Applied Science	In addition to the skills and information noted above, students gain baking/pastry industry experience through practicum and internship experiences. Students will apply their skills in real-world bakery settings. Students will also learn to create menus and develop an understanding of food service operations, including facility design. Additionally, students learn to produce desserts for fine dining banquets and buffets.	\$15.30 per hour; \$31,824 annually	Upper-level baking positions including: Executive Pastry Chef Bakery Manager Pastry Chef Head Baker
Culinary/Hospitality	Certificate	Students gain basic culinary, knife, baking, and cooking skills and become familiar with key terminology and industry equipment. Students also learn to offer good guest service and how to cost effectively purchase quality ingredients.	\$15.30 per hour; \$31,824 annually	Entry level food service positions including: Food preparation worker Cook – fast service and short order
Culinary/Hospitality Culinary Arts	Diploma	In addition to the skills learned in the certificate, students will advance their knife skills, selection and fabrication of meat and seafood, table side cooking, baking with laminate doughs, quick breads, yeast breads, fancy cookies, and international cuisine.	\$15.30 per hour; \$31,824 annually	Mid-level food service positions including: Line Cook Cook-restaurant Baker
Culinary/Hospitality Culinary Communications	Diploma	In addition to the skills learned in the certificate, students will learn to communicate about food through blogging, podcasting, and live media, explore food photography (food styling, lighting, props, and editing), and how to effectively use social media as culinary professional.	\$15.30 per hour; \$31,824 annually	Mid-level food service positions including: Line Cook Cook-restaurant
Culinary/Hospitality Hospitality Management	Diploma	In addition to the skills learned in the certificate, students will develop supervision, team building, décor and design, event coordination, customer service, professional and professional selling techniques skills.	\$15.30 per hour; \$31,824 annually	Mid-level management positions
Culinary/Hospitality	Associate of Applied Science	In addition to the advanced skills noted above, students will further refine their abilities through additional advanced coursework in the Culinary or Hospitality focus areas. Students will plan, deliver, and plate meals for the public in Course Restaurant and participate in a practicum giving students first-hand experience in the industry. Students can choose to focus in Culinary Arts, Culinary Communication, or Hospitality Management.	\$15.30 per hour; \$31,824 annually	Manager and upper level food service positions including: Chef Sous Chef Catering Chef Head Baker Pastry Chef Supervisor Production Cook

In addition to books, students are also required to purchase a uniform and knife set (available from the SCC Campus Store). * Students graduate with an entry-level certification through the American Culinary Federation. With additional experience, graduates can work toward and then earn high-level industry certifications. Students in Hospitality Management focus may work toward a diploma from the National Restaurant Association Hospitality Education Foundation (NRA) by completing NRA-designated courses, passing the NRA course finals with a minimum 75%, and completing required work experience.

» Your Next Steps to Choose SCC

- ▶ Schedule a Campus Visit - southeast.edu/visit
- ▶ Explore career options with an Admissions Counselor - southeast.edu/admissionsadvising
- ▶ Apply - southeast.edu/applynow

» Paying for SCC

- ▶ Free Application for Federal Student Aid (FAFSA) - studentaid.gov/h/apply-for-aid/fafsa
- ▶ Scholarships - southeast.edu/scholarships
- ▶ Payment Plan - mycollegepaymentplan.com/southeast
- ▶ Veteran Education Benefits - southeast.edu/veterans-services
- ▶ GAP Assistance Program - southeast.edu/gap
- ▶ Children of State Teammate Tuition Reimbursement Program - southeast.edu/children-of-state-teammate-tuition-reimbursement-program



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Scan this code for Baking course listing

Contact Admissions to get started!

402-437-2600, 800-642-4075 ext. 2600

✉ admissions@southeast.edu



2023
2024

Culinary Programs

- Baking/Pastry
- Culinary/Hospitality

» southeast.edu



A degree from SCC's Baking/Pastry or Culinary/Hospitality programs establishes our graduates as leaders in the culinary and hospitality industry as they prepare exceptional food for restaurants, bakeries, hotels, food trucks, catering businesses, and more!

Our graduates learn the art and skill of preparing all types of food and cuisine as well as the technical abilities needed to create elegant desserts, culinary masterpieces and effectively manage a kitchen, staff and resources. Throughout the program, students gain hands-on experience that prepares them to enter the workforce and immediately connect their passion for food to a fulfilling career.



**Great Plains
Culinary Institute**
AT SOUTHEAST COMMUNITY COLLEGE

Program Contact Information

Abby Hoch, Instructor/Co-Program Chair

402-437-2524

✉ ahoch@southeast.edu

Vicki Rethmeier, Instructor/Co-Program Chair

402-437-2528

✉ vrethmeier@southeast.edu

The SCC Experience

- » Students learn in state-of-the-art facilities. The Great Plains Culinary Institute opened in spring 2018, giving students access to dedicated culinary and bakery teaching labs with industry-standard equipment, a demonstration kitchen, a coffee shop, Course Ground Coffee, and an upscale dining experience at Course Restaurant. The program's facilities give students access to hands-on experience with top-of-the-line equipment and the ability to learn in real-life kitchens, preparing them for any situation.
- » The Culinary/Hospitality and Baking/Pastry programs are accredited by the American Culinary Federation, meaning that SCC's programs meet the highest standards in culinary education. Additionally, SCC's Culinary/Hospitality faculty are all professional chefs with years of industry experience. They bring their experience to the classroom, giving students access to a variety of expertise and valuable industry connections.
- » Students gain hands-on experience through a mixture of lab and classroom experiences. Students spend approximately 60% of their time in the lab and 40% of their time in the classroom. Students develop a strong foundation in basic culinary and baking techniques early in the program and advance their skills as they progress through the program.
- » Course Restaurant offers SCC Culinary/Hospitality students the unique experience of learning all aspects of working in a restaurant in a real on-campus restaurant! Students will cook for and serve the public through a variety of intentional learning experiences and course components. As part of the programs, Associate of Applied Science (AAS) students will plan, deliver, and plate meals for the public, giving them unmatched experience in a real setting.



Program	Credential	Location	Credit Hours	Tuition/Fees*	Books/Fees/Supplies	Tools	Total Cost*	Starting Term(s)	Number of Semesters Required - Full Time	Is Summer Term Required for Full Time?	Online Option	Can the Program be Completed Entirely Online?	Part-Time Option	Number of Semesters Required - Part Time	Is a summer term required for Part Time	Typical Class Schedule
Baking/Pastry	Diploma	Lincoln	36.5	R - \$4,417 NR - \$5,183	\$2,623	\$437	R - \$7,477 NR - \$8,243	Fall, Spring, Summer	2	Optional	No	No	Students can complete at their own pace.	Dependent on student's pace.	No	Classes are scheduled Monday - Friday between 7 am - 6 pm.
Baking/Pastry	Associate of Applied Science	Lincoln	63.5	R - \$7,684 NR - \$9,017	\$2,529	\$437	R - \$10,650 NR - \$11,983	Fall, Spring, Summer	4	Optional	No	No	Students can complete at their own pace.	Dependent on student's pace.	No	Classes are scheduled Monday - Friday between 7 am - 6 pm; students can expect to have a class from 4 - 10 pm one semester.
Culinary/Hospitality	Certificate	Lincoln	15.5	R - \$1,876 NR - \$2,201	\$1,000	\$241	R - \$3,117 NR - \$3,442	Fall, Spring, Summer	1	Optional	No	No	Students can complete at their own pace.	Dependent on student's pace.	No	Classes are scheduled Monday - Friday between 7 am - 6 pm.
Culinary/Hospitality Culinary Arts	Diploma	Lincoln	36.5	R - \$4,417 NR - \$5,183	\$1,732	\$241	R - \$6,390 NR - \$7,156	Fall, Spring, Summer	2-3	Optional	No	No	Students can complete at their own pace.	Dependent on student's pace.	No	Classes are scheduled Monday - Friday between 7 am - 6 pm.
Culinary/Hospitality Culinary Communications	Diploma	Lincoln	36.5	R - \$4,417 NR - \$5,183	\$1,843	\$241	R - \$6,501 NR - \$7,267	Fall, Spring, Summer	2-3	Optional	No	No	Students can complete at their own pace.	Dependent on student's pace.	No	Classes are scheduled Monday - Friday between 7 am - 6 pm.
Culinary/Hospitality Hospitality Management	Diploma	Lincoln	36.5	R - \$4,417 NR - \$5,183	\$1,393	\$241	R - \$6,051 NR - \$6,817	Fall, Spring, Summer	2-3	Optional	No	No	Students can complete at their own pace.	Dependent on student's pace.	No	Classes are scheduled Monday - Friday between 7 am - 6 pm.
Culinary/Hospitality	Associate of Applied Science	Lincoln	63.5	R - \$7,684 NR - \$9,017	\$2,301	\$241	R - \$10,226 NR - \$11,559	Fall, Spring, Summer	4	Optional	No	No	Students can complete at their own pace.	Dependent on student's pace.	No	Classes are scheduled Monday - Friday between 7 am - 6 pm; students can expect to have a class from 4 - 10 pm one semester.

*R=Resident, NR=Non-resident. Costs listed are estimates and are subject to change based on the market price of books, supplies, tools, uniforms, etc. Estimated costs also include tuition and fees. Additionally, days/times of week for class, lab, clinical/practicum are subject to change based on curriculum, facilities, instructor, and site availability. Actual program schedules will be provided prior to each enrolled term.