Overview

Students will gain experience in planning, selecting, purchasing, preparing and serving quality food products, as well as basic nutrition, and safety and sanitation procedures. Focus on hands-on experience in all facets of culinary preparation and presentation is emphasized throughout the curriculum.

Student Experience & Projects

Students will participate in ProStart/SkillsUSA competitions, celebrate cultural events with cuisines, cooking with kids camps, community service events, buy local-buy fresh, service learning projects, job shadows, LPS lunch program review, mystery basket competency test, sell products in Academy Enterprise Store, and explore sustainable food practices.

Possible Careers

Culinary graduates may work in a variety of food service and hospitality industries including:

- Hotels
- Restaurants
- Convention Centers
- Hospitals
- Corporate Dining Facilities

Field Trips

Sysco, HyVee, The Nebraska Club, Bryan Hospital, Sage Bistro

Guest Speakers

- Chef Justin Stout, Eat, Fit, Go
- Chef Brandon Harpster, SCC
- Chef Montana Childress, Nebraska Club Executive Chef
- Ryley Schuerman, TCA graduate
- Moses Sorilla, TCA graduate
- Chef Mario Ochoa, HyVee

19.5 Dual Credits: Earn up to 20.0 Southeast Community College credits.
# Awards

**ICA Invitational - ProStart Regional:**
- 1st Place Culinary Team
- Best Entree of Show

**State ProStart Semi-Finals:** Best Menu

**ProStart National Qualifier:** 1st and 2nd Place State

**ProStart Nationals:** Top 25

**National SkillsUSA:**
- National Champion Commercial Baking: Hannah Christiansen

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**Recommended Classes to Take**

Recommended pre-TCA courses to take at your home high school

**Highly Recommended:** Culinary Foundations

**Encouraged:** Foods, Nutrition & Wellness and Food Prep & Presentation

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**YEAR 1 CLASSES**

**Junior (or Senior if pathway is not full)**

<table>
<thead>
<tr>
<th>First Semester</th>
<th>Second Semester</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSDT 1600 (1.0) Intro to Culinary/ Hospitality 1</td>
<td>FSDT 1030 (2.0) Guest &amp; Beverage Svc.</td>
</tr>
<tr>
<td>FSDT 1602 (1.5) Food Safety &amp; Sanit.</td>
<td>FSDT 1601 (1.0) Intro to Culinary/ Hospitality 2</td>
</tr>
<tr>
<td>FSDT 1604 (2.0) Culinary Fundamentals I</td>
<td>FSDT 1610 (2.0) Culinary Fund. II</td>
</tr>
</tbody>
</table>

**YEAR 2 CLASSES**

**Returning TCA Senior**

<table>
<thead>
<tr>
<th>First Semester</th>
<th>Second Semester</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSDT 1118 (3.0) Food Purchasing</td>
<td>FSDT 1350 (3.0) Basic Nutrition</td>
</tr>
<tr>
<td>FSDT 1618 (1.5) Advanced Culinary Fundamentals I w/Lab</td>
<td>FSDT 1619 (1.5) Advanced Culinary Fundamentals II w/Lab</td>
</tr>
<tr>
<td>FSDT 1620 (1.0) Baking &amp; Pastry I</td>
<td>FSDT 1621 (1.0) Baking &amp; Pastry II</td>
</tr>
</tbody>
</table>

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**Culinary Pathway**

**Recommended Classes to Take**

Recommended pre-TCA courses to take at your home high school

**Highly Recommended:** Culinary Foundations

**Encouraged:** Foods, Nutrition & Wellness and Food Prep & Presentation

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**YEAR 1 CLASSES**

**Junior (or Senior if pathway is not full)**

<table>
<thead>
<tr>
<th>First Semester</th>
<th>Second Semester</th>
</tr>
</thead>
<tbody>
<tr>
<td>11th LPS Gov’t &amp; Politics (5 LPS credits)</td>
<td>11th LPS Economics (5 LPS credits)</td>
</tr>
<tr>
<td>12th LPS English (5 LPS credits)</td>
<td>12th LPS English (5 LPS credits)</td>
</tr>
</tbody>
</table>

**YEAR 2 CLASSES**

**Returning TCA Senior**

<table>
<thead>
<tr>
<th>First Semester</th>
<th>Second Semester</th>
</tr>
</thead>
<tbody>
<tr>
<td>Senior English Seminar English (10 LPS credits)</td>
<td>Course completed over two semesters earning 5 credits each semester</td>
</tr>
</tbody>
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**Related Associate of Applied Science Degree Offered at SCC**

**AAS Degrees:** Culinary/Hospitality  | **Diploma:** Culinary/Hospitality  | **Certificates:** Dietary Manager

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**Information subject to change.**

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