

## FOODS

### ★ Food Service Skills Training

A class to prepare you to be an entry level food service worker. Training topics include sanitation and safety, personal hygiene, knife skills, vegetable preparation, weighting and measuring, team building and professionalism.

Attendance in every class is mandatory. This is a partnership project with SCC, Lincoln Vocational Rehabilitation Services and Nebraska Restaurant Association. Upon successful completion, you will receive a non-credit certificate from the Nebraska Restaurant Association Education Foundation.

Course Number: FSDT-3006 Tuition: \$99  
 Sec Start End Day Time Room Inst  
 CEUA July 16 Aug 6 F 9 am-Noon CEC,103 Young



### East Indian Cooking

Recipes and techniques of a basic Indian meal will be presented. Vegetarian and chicken dishes will be sampled and enjoyed.

Course Number: LLLX-1626 Tuition: \$25  
 Sec Start End Day Time Room Inst  
 LNUA July 19 July 21 M,T,W 6:30-8:30 pm SCC,E-3 Madhavan

### Vegetarian Cooking The East Indian Way

Discover delicious vegetarian dishes using herbs, vegetables, spices, yogurt, lentils and cereals.

Course Number: LLLX-1632 Tuition: \$25  
 Sec Start End Day Time Room Inst  
 LNUA July 26 July 28 M,T,W 6:30-8:30 pm SCC,E-3 Madhavan

### Vegetarian Soups & Sandwiches The East Indian Way

Learn how to prepare soups and sandwiches the East Indian way. Vegetable-based, fast, delicious, and spicy. Give your taste buds a treat!

Course Number: LLLX-1611 Tuition: \$19  
 Sec Start End Day Time Room Inst  
 LNUA Aug 2 Aug 3 M,T 6:30-8:30 pm SCC,E-3 Madhavan



### Beginning Cake Decorating

Learn the creative art of cake decorating and design in this six-week course which includes hands-on training on how to transform ordinary cakes into works of art. You will learn the basics of cake construction, icing, roses, floral spray and borders. You will practice using a variety of cake tools and tips.

📖 Supplies need to be purchased at the SCC Bookstore prior to the first week of class. Hair restraint required. Please wear closed-toed shoes. Bring to the first class... supply kit, one batch decorator icing (recipe in kit) and one cake (any size).

Course Number: FSDT-3001 Tuition: \$49  
 Sec Start End Day Time Room Inst  
 CEUA July 20 Aug 24 T 6:30-8:30 pm CEC,104 Wilkening

### Cake Decorating 2

Prerequisite: Beginning Cake Decorating (LLFK-1258)

A continuation of the beginning cake decorating. You will learn so many more interesting techniques to enhance your basic skills. We will cover flow, figure piping, piping gel, lattice, string work, basket weave, advanced flowers and rolled fondant. There will be discussion about wedding cakes.

Bring to class a double batch of decorator icing, your beginning kit, and two 8-inch round cake layers to the first class. Hair restraint required. Please wear closed-toed shoes.

Course Number: FSDT-3002 Tuition: \$49  
 Sec Start End Day Time Room Inst  
 CEUA Aug 31 Oct 5 T 6-8 pm CEC,104 Wilkening

### Hello Cupcake

Cupcakes...the little handful that doesn't need a fork. Learn clever techniques and ideas for creating cupcakes too adorable to eat.

Bring to class: one dozen unfrosted cupcakes, straight small spatula, and six containers such as small custard cups or coffee cups to mix frosting colors.

Course Number: LLLX-1634 Tuition: \$24  
 Sec Start End Day Time Room Inst  
 CEUA Aug 14 Aug 14 S 9-11 am CEC,104 Wilkening

### Kids & Moms Cake Decorate 101

A class designed for an adult/child pair in the basics of cake decorating. Learn easy to create decorating techniques that will be useful and fun.

📖 Both adult and child need to register and pay tuition. Cake decorating kit to be purchased at the SCC Bookstore prior to first class. Bring to class two 8-inch round cakes with base, spatula, decorating kit and double batch of frosting. (Recipe is in decorating kit. Use two pounds of powdered sugar.)

Course Number: LLLX-0498 Tuition: \$20  
 Sec Start End Day Time Room Inst  
 CEUA July 17 July 31 S 9-11 am CEC,104 Wilkening  
 CEUB July 21 Aug 4 W 6-8 pm CEC,104 Wilkening  
 CEUC July 26 Aug 9 M 6-8 pm CEC,104 Wilkening

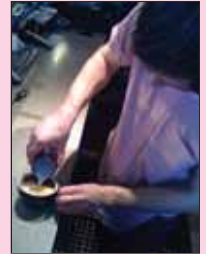
## BARISTA SKILLS: THE THIRD-WAVE COFFEE EXPERIENCE

### ★ Basic Barista Training

Get your grind on!! Learn the different facets of being a barista. You will develop a solid understanding of how to properly grind, brew and serve espresso and coffee drinks. The instructor will demonstrate how to properly care for and use espresso and coffee equipment. We also will discuss and demonstrate how to make a variety of popular specialty drinks. By the end of the day, you'll have a solid understanding of how to prepare specialty coffee and espresso drinks.

Lunch will be provided. Class will be held at Cultiva Coffee Roasting Company, 1501 South St.

Course Number: LLLX-0149 Tuition: \$160  
 Sec Start End Day Time Room Inst  
 OCUA July 17 July 17 S 8 am-5 pm See Desc Ferguson



### ★ Advanced Barista Training

Prerequisite: Basic Barista Training

We will take what you've experienced with the Basic Barista Training class and apply it to a variety of situations, showing you the tricks to free pour latte art, develop skills for speed and control of waste, and will put these skills to action behind a real coffee bar at a local café. This class will help develop the knowledge and skills learned in the Basic Barista Training into practical everyday application behind the bar, and you'll be pouring latte art by the end of class!!

Class will be held at Cultiva Coffee Roasting Company, 1501 South St.

Course Number: LLLX-0150 Tuition: \$90  
 Sec Start End Day Time Room Inst  
 OCUA July 24 July 24 S 1-5 pm See Desc Ferguson

### ★ Barista Competition-Advanced

Prerequisite: Advanced Barista Training or permission by instructor

This is a course designed specifically for barista competition training. Class will be completely focused on learning the rules and regulations for barista competitions and strengthening your abilities and actualizing potential. We will help you establish a focus and direction for your presentation, give you advice and insight on what the judges are looking for, and help you enter the Midwest Regional Barista Competition for 2010-2011. By the end of class, you will have a complete understanding of the issues and goals involved in developing a competition routine.

Lunch will be provided. Class will be held at Cultiva Coffee Roasting Company, 1501 South St.

Course Number: LLLX-0151 Tuition: \$335  
 Sec Start End Day Time Room Inst  
 OCUA July 31 Aug 1 S,U 8 am-5 pm See Desc Ferguson

## COFFEE CUP ART

### ★ Seed to Cup: The Coffee Chain

Discover where your morning coffee comes from . . . farm to café. Travel to get a feel for the production of coffee without ever leaving your seat, as well as a tour of a coffee roasting facility to get a hands-on experience. Explore organic and Fair Trade certifications and their role in helping audit the coffee chain of events and how they help provide you with more traceability and transparency of your coffee.

Class will be held at Cultiva Coffee Roasting Company, 1501 South St.

Course Number: LLLX-0152 Tuition: \$30  
 Sec Start End Day Time Room Inst  
 OCUA July 7 July 7 W 7-9 pm See Desc Ferguson



### ★ Coffee Cupping 101

Experience benefits and techniques of cupping coffee. Uncover the differences between country of origin and degree of roast. Taste the difference between Arabica and Robusta. We will touch on some common flavor attributes and defects discovered in coffee. This class is a lot of fun and you'll be drinking quite a bit of coffee, so be prepared to be highly caffeinated by the end of class!

Class will be held at Cultiva Coffee Roasting Company, 1501 South St.

Course Number: LLLX-0153 Tuition: \$35  
 Sec Start End Day Time Room Inst  
 OCUA July 11 July 11 U 1-3:30 pm See Desc Ferguson

### ★ Coffee Roasting 101

Learn how to roast coffee! Develop roast profiles for different degrees of roast and what home roasting methods work best for you. We'll roast coffees at different times and temperatures and cup the results the following day. After this class, you'll be able to roast your own at home and understand what goes on in the process.

Class will be held at Cultiva Coffee Roasting Company, 1501 South St.

Course Number: LLLX-0154 Tuition: \$65  
 Sec Start End Day Time Room Inst  
 OCUA Aug 7 Aug 8 S,U 2-4 pm See Desc Ferguson

## Kolaches & Cinnamon Twists

Learn the art of Czech baking. By learning to make kolaches and cinnamon twists from a State Fair first place winner. You will learn how to make yeast dough as well as many ways to twist the dough.

Bring two (3-qt.) large bowls, hand mixer, two large mixing spoons, paring knife, and two or three large cookie sheets to class. As a bonus you will learn the basics of dumplings and sauerkraut. Please wear closed-toed shoes. Tuition includes supplies.

Course Number:	LLLX-1613	Tuition:	\$25			
Sec	Start	End	Day	Time	Room	Inst
CEUA	Aug 7	Aug 7	S	9 am-12:30 pm	CEC,104	Niemann

## Beginning Knife Techniques & Basic Saut eage

Emeril had to start somewhere and it probably was with a knife technique class. If you are in awe of the knife techniques used on the Food Channel, then this class is for you. Learn about different knives, their purpose, and how to keep them sharp. Our SCC culinary instructor will help you discover how to safely chop and prepare a number of different fruits and vegetables for easy consistent cooking. Once you have these veggies cut up, learn how to prepare them!

Bring to class a cutting board (acrylic or wood cutting board approximately 13" x 20"), a chef's knife (a large basic cooking knife used for chopping), notepad and pen. Please wear closed-toed shoes.

Course Number:	LLLX-2046	Tuition:	\$20			
Sec	Start	End	Day	Time	Room	Inst
CEUA	July 22	July 22	Th	6-8 pm	CEC,104	Young

## Sushi Rolls

Sushi is both delicious and fun to make. Learn the basics from Aaron Young of the Culinary Program at SCC. Try your hand at making sushi. It is a lot easier than you think.

Bring to class: chef's knife, cutting board, towel, notepad and pen.

Course Number:	LLLX-0155	Tuition:	\$25
Sec	Start	End	Day
CEUA	July 29	July 29	Th
Time	Room	Inst	
6-9 pm	CEC,104	Young	



## Hors D'oeuvres

Hors d'oeuvres: those tasty little bites that can make your next party a big hit. Discover composition and preparation techniques for some great appetizers from Aaron Young of the Culinary program at SCC.

Bring to class: chef's knife, cutting board, towel, notepad and pen.

Course Number:	LLLX-0156	Tuition:	\$25			
Sec	Start	End	Day	Time	Room	Inst
CEUA	Aug 5	Aug 5	Th	6-9 pm	CEC,104	Young

## FOOD SERVICE/HOSPITALITY PROGRAM

As part of their education experience, the Culinary Arts students will be participating in classes that prepare meals that simulate a restaurant experience.

Restaurant class meals will be offered from 11 a.m. to noon on Thursdays in July and August. Buffet Decorating and Catering classes will have three buffets. Cost of each meal is \$12.50.

Seating is limited. Call Marcia Blender at 402-437-2445 for exact dates and reservations. Payment is expected when the reservation is made.



## LEVEL IV FOOD HANDLERS

### Sanitation Class

This class is accepted by the Lincoln-Lancaster County Health Department for the sanitation training needed to obtain a Level IV Food Handler permit. It is a convenient home study course. Classes are offered monthly to fit your busy schedule. Once you have completed three review quizzes at home (with a 75 percent or better score), you will be eligible to take the final exam. Quizzes are available in English and Spanish.

After you register, you can pick up your information packet in Room J-2 between 8 a.m.-4 p.m. Monday through Thursday at 8800 O St. or call 402-437-2701 to register over the phone with a credit card. The textbook, *ServeSafe Course book*, is available at the SCC Bookstore.

Course Number:	FSDT-3000	Tuition:	\$60
Sec	Register	By Quizzes Due	Final Exam Dates
TCUA	July 14	July 28	Aug 1, 2 or 3
TCUB	Aug 4	Aug 18	Aug 22, 23 or 24
TCUC	Sept 1	Sept 15	Sept 19, 20 or 21

# Register Today

This will take you to WebAdvisor to register.  
Click the Continuing Education bar to get started.