

**★ "Hands-On" Intro to Fresh Pasta Making**  
**Saturday, March 24, 2012** ↪ Trip

For more information on the The Culinary Center in Kansas City bus trip, see click **HERE**.

**Beginning Cake Decorating** ↪ Cake

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. 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).*

Jan. 4-Feb. 8	W	9-11 a.m.	\$49
CEC, 102	Wilkening	FSDT-3001-CEWA	
Jan. 4-Feb. 8	W	6:30-8:30 p.m.	\$49
CEC, 104	Wilkening	FSDT-3001-CEWB	

**Cake Decorating 2** ↪ Cake

Prerequisite: Beginning Cake Decorating (FSDT-3001)

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.*

Feb. 15-Mar. 21	W	6:30-8:30 p.m.	\$49
CEC, 104	Wilkening	FSDT-3002-CEWA	

**Fun with Fondant (& Gum Paste)** ↪ Cake



The porcelain smooth finish of rolled fondant creates a beautiful base for a variety of embellishments and decorations. Rolled fondant is a popular choice for wedding cakes, but it does not

have been reserved for nuptials alone, it makes a good icing for any special occasion cake.

*Upon registration email nholmans@southeast.edu for the buttercream frosting recipe. Optional: Wilton fondant and gum paste kit. Bring to the first class: 8-inch round double layer cake, 36 ounces of fondant, sharp paring knife, buttercream frosting, spatula, scissors and ruler.*

Jan. 23-Feb. 6	M	6:30-8:30 p.m.	\$45
CEC, 104	Wilkening	FSDT-3007-CEWA	

**Mom & Me Decorate 101** ↪ Cake

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 one 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.)*

Jan. 7-21	S	9:30-11:30 a.m.	\$25
CEC, 104	Wilkening	LLLX-0498-CEWA	

**Cake Pops**

Your favorite sweet treats are more fun to eat when you can grab and enjoy on the go. Discover this new



sensation, cake on a stick! You will need to bake a chocolate or vanilla cake following a very simple recipe prior to class. The recipe will be emailed to your one week prior to the class date so be sure to include your email address on the registration form. Your imagination will run wild with the ideas you can do with this crazy thing.

*Bring one can ready-made frosting the flavor of your cake (vanilla or chocolate), a 9 inch by 13 inch cake either in or out of the pan, wax paper, cookie sheet, a large mixing bowl, a large spoon and a container or pan to transport home your cake pops.*

Jan. 10	T	9-11 a.m.	\$25
CEC, 102	Wilkening	LLLX-0496-CEWA	
Jan. 24	T	6:30-8:30 p.m.	\$25
CEC, 104	Wilkening	LLLX-0496-CEWB	

**Hello Cupcake** ↪ 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, kitchen shears/scissors, and six containers such as small custard cups or coffee cups to mix frosting colors.*

Jan. 9	M	6:30-8:30 p.m.	\$25
CEC, 104	Wilkening	LLLX-1634-CEWA	

**The Incredible Egg** ↪ Egg

Learn about the incredible egg and its different uses in the kitchen beyond breakfast. SCC culinary instructor Aaron Young will show you how enormously versatile eggs are.

*Bring to class: chef's knife, cutting board and paring knife.*

Jan. 19	Th	6-9 p.m.	\$25
CEC, 104	Young	LLLX-0463-CEWA	

**Kolaches & Cinnamon Twists** ↪ Kolaches

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.*

Feb. 18	S	9 a.m.-12:30 p.m.	\$29
CEC, 104	Niemann	LLLX-1613-CEWA	

**★ Super Bowl Snacks** ↪ Snacks

It's almost Super Bowl Sunday, and everyone is looking forward to football, food, friends, and commercials. Be ready for the big game with great snacks and hearty appetizers for your guests.

*Bring a 12-inch chef's knife, a cutting board, a large mixing bowl, pack of smokie sausages, and containers to take home your creations.*

Jan. 28	S	9 a.m.-Noon	\$29
CEC, 104	Michel	LLLX-0545-CEWA	

**★ Valentine Truffles** ↪ Truffles

Truffles taste rich and decadent, but they are surprisingly easy to make. It doesn't get any simpler—or more delicious—than this. Chocolate and cream come together to form divine, melt-in-your-mouth truffles. Not only will you have a wonderful valentine gift, but we will also make the gift box to put your truffles in.

*Bring a 12-inch chef's knife, a 12-inch ruler, a pencil, wax paper, a baking sheet pan, and container to take home truffles.*

Feb. 11	S	9 a.m.-Noon	\$29
CEC, 104	Michel	LLLX-0546-CEWA	

**Sushi Rolls** ↪ Sushi

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 (French knife), cutting board, towel, notepad, pen and container.*

Jan. 26	Th	6-9 p.m.	\$29
CEC, 104	Young	LLLX-0155-CEWA	
Feb. 2	Th	6-9 p.m.	\$29
CEC, 104	Young	LLLX-0155-CEWB	

**Preparing Fish 101** ↪ Fish

Everyone knows that fish is good for you. But it seems that many people are afraid of cooking fish at home. Americans eat only about 15 pounds of fish per person per year, but we eat twice as much fish in restaurants as at home. Many cooks are simply reluctant to try cooking fish at home. Buying, storing and cooking fish isn't difficult; it just requires a little knowledge.

*Bring a sauté pan, a notepad and pen to class.*

Feb. 9	Th	6-9 p.m.	\$29
CEC, 104	Young	LLLX-0497-CEWA	

**Cooking Made Easy: Exotic Asian Treats** ↪ Asian

Do you love the taste of Asian cuisine, but hate the MSG aftertaste of takeout food? Discover how you can prepare at home tasty, healthy and inexpensive meals minus complicated preparation techniques. We will maximize the use of the crock pot, rice cooker and toaster grill to prepare a variety of Asian dishes including Gai-Fahn (chicken rice), Briyanni (Indian savory rice), Tom-Yam (Thai spicy soup), Ayam Percik (Indonesian grilled chicken) and Nasi Lemak (Malaysian coconut rice). Tasting included!

Feb. 21-23	T, W, Th	6-8 p.m.	\$45
CEC, 101	Hussin	LLLX-0465-CEWA	

**Location Key**

CEC \_\_\_\_\_ Continuing Education Center  
301 S. 68th St. Place

**Cooking Made Easy:  
Exotic Asian Treats 2**



In this second series, you will learn the secrets of stir-frying as well as more tricks on how to maximize the use of common easy-to-use electric utensils – rice cooker, toaster grill and electric wok. You will learn how to prepare home-cooked healthy (and cheap) meals, minus the typical MSG aftertaste of take-out food. Dishes include Chap-choy (Singapore mixed veggie stir-fry), Ginger-Cashew Chicken (Szechuan stir-fry chicken) Pattaya Rice (Southern Thai fried rice), Mamak noodles (Malaysian-Indian fried noodles), Curry Puff (Malaysian-Eurasian savory-spicy pastry) and more! There is no prerequisite for this course, and fees are inclusive of food tasting.

Feb. 28-Mar. 1	T, W, Th	6-8 p.m.	\$45
CEC, 101	Hussin	LLLX-0464-CEWA	

**Shortcut Cooking**



Do you find cooking tedious? Messy? Time consuming? Or do you seldom cook because you think it is? Do you loathe eating leftovers? Yet find it uneconomical to cook small quantities? Come learn the secrets of shortcut cooking and be amazed at how easy, tasty, healthy, fast and cheap home-cooking can be. We will learn useful tips and handy tricks that make grocery shopping, kitchen management and cooking processes become time and cost efficient—core survival skills for modern living today. We will explore and experiment how to adapt these skills for a variety of exotic Asian, Italian, Mexican and good old American recipes. Class includes take-home ingredients and in-class food tasting.

Feb. 24	F	6-8 p.m.	\$25
CEC, 102	Hussin	LLLX-0538-CEWA	

**The Tea Experience: Everything You Wanted to Know About Tea & Then Some**



As the second most popular drink in the world, tea is rapidly growing in popularity as people are discovering its many benefits from health benefits to pure enjoyment. Where coffee began its meteoric rise in popularity starting in the 1990s, tea is just beginning its journey today. This workshop will expose students to everything tea including history, benefits, different varieties, tea cultivation and production, origins of tea, the language of tea and an opportunity to taste several varieties at a tea “cupping.”

Jan. 24-26	T, Th	6:30-8:30 p.m.	\$25
CEC, 303	Verhoeff	LLLX-0143-CEWA	

**Sausage-Making Made Easy**



With a hands-on experience, you will learn to make summer sausage, bratts, polish sausage, jerky, and many other types of sausages with simple, inexpensive equipment in your home. The course will cover casings, spices, types of meat to use (including deer and elk meat), stuffing, smoking, and ideas to make a simple smoker. Learn the basics of sausage making or how to smoke that perfect turkey.

*NOTE: Class will be held at Sanders Country Kitchen, 2499 – 25th Road, Dwight, NE. Take Highway 79 to County Road D (which is the first road past the gas stations in Valparaiso). Travel west 4 miles, follow the signs, and when you reach the white mailbox, you are there.*

Feb. 4	S	10 a.m.-2 p.m.	\$69
See Desc	Sanders	LLLX-1616-OCWA	

**Sausage Making II:  
The Next Step: Let's Eat!**



If you liked the first class, you'll love this one. Lots of good/easy things to eat straight from the smoker. Learn how to make smoked chickens/turkeys, smoked pork loins, bacon, and smoked fish so bring your appetites.

*Taking Sausage-Making Made Easy is helpful, but not necessary. NOTE: Class will be held at Sanders Country Kitchen, 2499 – 25th Road, Dwight, NE. Take Highway 79 to County Road D (which is the first road past the gas stations in Valparaiso). Travel west 4 miles, follow the signs, and when you reach the white mailbox, you are there.*

Feb. 11	S	10 a.m.-2 p.m.	\$69
See Desc	Sanders	LLLX-0471-OCWA	

**Healthy Breads**



Learn techniques and recipes in creating healthy breads from a state fair blue ribbon winner. Vitamin packed recipes for the bread lover as well as the basic of yeast bread making. Topics include tomato base, fruit, wheat germ, and more. As a bonus, you will also learn how to make garlic rolls. An easy way to impress your family and friends this holiday season!

*Bring to class: two (3 quart) large mixing bowls, hand mixer, two large mixing spoons, two or three bread pans, large cookie sheet, smaller baking pan, dish towel and dish cloth. Please wear closed-toed shoes. Tuition includes supplies.*

Feb. 4	S	9 a.m.-12:30 p.m.	\$29
CEC, 104	Niemann	LLLX-1617-CEWA	

**Beginning Knife Techniques  
& Basic Sautéing**



Bobby Flay 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.*

Jan. 12	Th	6-8 p.m.	\$29
CEC, 104	Young	LLLX-2046-CEWA	

**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 402-437-2700 to register over the phone with a credit card. The textbook, ServeSafe Course book, is available at the SCC Bookstore.*

Register by Jan. 5 Quizzes Due Jan. 19 \$60

Final Exam Dates Jan. 23, 24 or 25 FSDT-3000-TCWA

Register by Feb. 2 Quizzes Due Feb. 16 \$60

Final Exam Dates Feb. 20, 21 or 22 FSDT-3000-TCWB

Register by Feb. 23 Quizzes Due Mar. 8 \$60

Final Exam Dates Mar. 12, 13 or 14 FSDT-3000-TCWC

**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 and 6:30 to 7:30 p.m. on Thursdays in Winter. Buffet Decorating and Catering classes will have three buffets on Tuesdays from 11 a.m. to noon.

*Cost for lunch will be \$13 and dinner will be \$21. Seating is limited. Please call Marcia Blender at 402-437-2446 for exact dates and reservation information. Payment is expected when reservation is made.*

**Location Key**

CEC \_\_\_\_\_ Continuing Education Center  
301 S. 68th St. Place  
SCC \_\_\_\_\_ Southeast Community College  
8800 O St.