

Foods

Spring 2024



Twisted Pretzel Pairs

Join us for a morning of pretzel play. We will be making soft pretzel dough and learn how to shape and bake. We also will make dipping sauces. Grab your pretzel-loving partner and let's get cooking.

Bring an apron for each participant, tie hair back (if longer) and wear closed-toe shoes. Bring a container to take pretzels home. Class is designed for one child age 7-12 and one adult. Only the adult needs to register. **Keyword: Pretzel**

June 8	S	9 a.m.-Noon	\$49
Lincoln, CEC, 104	Coatney	LLLX-0466-CEUA	

Getting Started in Home Wine Making

This is an introductory session designed for those interested in making wine at home. You will leave class with basic information about the process, equipment, sanitation, recipes, and terminology before you invest in this fun hobby.

This is a great informational class, and no tasting or sampling is included. **Keyword: Wine**

April 16	T	6:30-8:30 p.m.	\$29
Lincoln, CEC, 102	Amundson	LLLX-2089-CESA	

On Boards: Casually Chic Spreads

The charcuterie board is the essence of easy entertaining for the host and a favorite of the guests. You will discover lots of ideas and tricks to make a stunning board, and you get to keep the wood charcuterie board provided in class.

Bring to class: box of your favorite crackers, along with your imagination and creativity. **Keyword: Spread**

April 27	S	9 a.m.-Noon	\$59
Lincoln, CEC, 104	Coatney	LLLX-1656-CESB	

Custom-Crafted Cutting Board

You will be creating a custom-burned cutting board you can use to serve your charcuterie.

A variety of stencil options will be available. You will take home your bamboo cutting boards with your pattern burned into the board and sealed with food-grade mineral oil. **Keyword: Board**

May 4	S	9 a.m.-Noon	\$39
Lincoln, CEC, 102	Coatney	LLLX-1237-CESB	

Truly Mexican: Enchilada

Enjoy authentic Mexican recipes. On the menu: Green Chicken Enchilada, Red Cheese Enchilada, Mexican Rice, Fresh Fruit "Enchilada," and Agua Fresca de Limon. **Keyword: Mexican**

March 30	S	9 a.m.-Noon	\$49
Lincoln, CEC, 104	Hickey	LLLX-0535-CESA	

Truly Mexican: Rellenos

If you long to discover the joy of cooking authentic Mexican food, this class opens the door to traditional family recipes (tried and true), like rice, black fiesta beans, chiles rellenos, and flan that have been the center of countless family celebrations for Lupe Hernandez Hickey, who hails from Mexico City.

Bring an apron and small storage containers to take leftovers home should there be any. **Keyword: Mexican**

June 29	S	9 a.m.-Noon	\$49
Lincoln, CEC, 104	Hickey	LLLX-0536-CEUA	

Macarons

Discover the techniques needed to make beautiful and delicious macarons. We will make and share chocolate ganache, butter cream and pastry cream fillings.

Bring to class: two heavy/sturdy cookie sheets, spatula and 1-cup liquid measuring cup. Optional: mixer powerful enough to whip egg whites into meringue or food processor. Wear closed-toe shoes and a hair restraint. **Keyword: Macarons**

April 6	S	9 a.m.-Noon	\$49
Lincoln, CEC, 104	Harper	LLLX-0159-CESC	

April 6	S	1-4 p.m.	\$49
Lincoln, CEC, 104	Harper	LLLX-0159-CESD	

Whether You Knead It or Not: On a Roll

Great tasting rolls are great on their own, or as an addition to your dinner table. You will learn the techniques to make pretzel rolls and herbed dinner rolls.

Bring to class two baking sheets, a Pyrex-type 1- or 2-cup measuring cup, a pastry brush, and containers or Ziplock bags to take your rolls home. Optional: a stand mixer with a bread dough hook. Wear a hair restraint and non-skid shoes. **Keyword: Knead**

April 20	S	9 a.m.-Noon	\$49
Lincoln, CEC, 104	Harper	LLLX-0157-CESA	

American Biscuits & English Scones

The American biscuit versus the British scone. Which is easier to make? Which tastes better? One thing for sure is both of them taste best right out of the oven. Let's uncover the mysteries of successful scone and biscuit baking.

Bring two mixing bowls, wooden spoon, 10-inch chef's knife, small package of mild or sharp shredded cheddar cheese, and zip-top bags to take your baked goods home. **Keyword: Biscuits**

June 1	S	9 a.m.-Noon	\$49
Lincoln, CEC, 104	Harper	LLLX-0494-CEUA	

Location Key

Lincoln, CECJack J. Huck Continuing Education Center,
301 S. 68th St. Place



For your convenience, we are offering LIVE Online learning opportunities. These classes are delivered live via Zoom. They are not prerecorded videos. This allows you, the student, to participate from the comfort of your home.

For more information, contact us at 402-437-2700 or continuing@seu.edu

Hand Pies

Sweet, fruity, flaky, and compact, a hand pie is the perfect on-the-go snack. You will explore different methods of making the crust and a variety of fillings.

Bring to class two cookie sheets, rolling pin, whisk, medium-sized microwave-proof bowl, and a container to transport your pies home. Wear closed-toe shoes and a hair restraint. **Keyword: Pies**

May 18 Lincoln, CEC, 104	S Harper	9 a.m.-Noon LLLX-0165-CESA	\$49
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Kolaches & Cinnamon Twists

Learn the art of Czech baking, including kolaches and cinnamon twists. As a bonus, you will learn the basics of dumplings and sauerkraut.

Bring to class: one (3-quart) large bowl, a hand mixer, one large mixing spoon to stir dough, a paring knife, two or three large cookie sheets, and a container to transport kolaches home. Wear closed-toe shoes. **Keyword: Kolaches**

April 13 Lincoln, CEC, 104	S Niemann	8:30-11:30 a.m. LLLX-1613-CESC	\$49
June 22 Lincoln, CEC, 104	S Niemann	12:30-3:30 p.m. LLLX-1613-CEUA	\$49

Beginning Cake Decorating

If you admire beautiful bakery cakes and want to save money and bake delicious cakes and beautifully decorate them, this unique opportunity is for you! Discover how to make a great cake as the base for your newly acquired decorating skills. Create borders, writing, flowers, and so much more. Don't miss this opportunity.

The first class will meet on Saturday, June 15 (9 a.m.-noon) as you discover how to bake a better cake. Your decorating class begins on Tuesday, June 18 (6-8 p.m.).

A supply list for the cake class and decorating class, along with the frosting recipe, will be emailed to you upon registration so BE SURE TO INCLUDE YOUR EMAIL ADDRESS. **Keyword: Cake**

June 15 & June 18-July 16 Lincoln, CEC, 104	S T Harper	9 a.m.-Noon 6-8 p.m. FSDT-3019-CEUA	\$89
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Sugar Cookie Party

Basic, but never boring, the sugar cookie has an invitation to almost any celebration. It can be a blank canvas for festive shapes and designs. Discover how to take this blank canvas of festive shapes and designs and decorate it with smooth royal icing for beautiful creations.

Bring to class: rolling pin, two large cookie sheets with sides, small spatula, and a 1- or 2-cup measuring cup, your favorite cookie cutters, and an apron. Wear closed-toe shoes and hair restraint.

Keyword: Cookie

May 4 Lincoln, CEC, 104	S Harper	9 a.m.-Noon LLLX-2053-CESB	\$49
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Air Fryer 101

Did you know the air fryer is one of the most versatile kitchen appliances? Join us to discover what works well in an air fryer, helpful accessories, cleaning practices, and tasty recipes.

Keyword: Fryer

May 30 LIVE Online, Zoom	Th Fangmeier	6:30-8 p.m. AREA-4396-TCUHA	\$19
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Flowering Cupcakes

Learn the art of putting gorgeous designs on top of cupcakes. Basic borders, flowers and fondant skills will be taught.



No experience necessary. A supply list will be emailed one week prior to class. **Keyword: Cupcakes**

May 1 LIVE Online, Zoom	W Wolcott	7-9 p.m.	\$29
Registration Deadline: April 24		AREA-4588-TCSBP	

Food Protection Manager Online Class

This class is accepted by the Lincoln-Lancaster County Health Department for the sanitation training needed to obtain a Food Protection Manager permit.

This course is delivered entirely online and facilitated by SCC faculty. You will receive your assignments online through Canvas. Upon completion of each reading assignment, you will complete an online quiz. A minimum of 80% is required on each quiz to for you to qualify to take the final exam (ServSafe exam). The ServSafe exam is administered online at SCC locations in Lincoln, Beatrice, Falls City, Hebron, Nebraska City, and York.

You will need a computer (PC or laptop) with high speed internet access (smartphones and tablets do not work) as well as working knowledge of computer and internet experience. The course textbook is available at the SCC Campus Store, 8800 O St., Lincoln, or at sccbookstore.com. Make sure to purchase the accompanying online exam access code. Please note, it may take up to 24 hours to gain access to the course once you're registered.

Class will be active now through June 24. All coursework needs to be completed by June 30. **Keyword: Protection**

Online	Oerman	\$65	FSDT-3000-WBUA
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Exam Prep — CDM Credentialing Exam

This online exam prep course is designed specifically for those who are eligible to sit for the Certified Dietary Manager Credentialing Exam. Each course module begins with a pretest to help you identify your understanding of the content area. You will move through the course at your own pace, utilizing the interactive review materials, example calculations with tutorial videos, flashcards, and reading materials to focus your study. Practice questions include rationale for answers and explanations for calculations. The course culminates with a simulated practice CDM exam.

Contact Vicki Rethmeier at 402-437-2528 or vrethmeier@southeast.edu for registration details. Cost is \$99 per person.



ed2go.com/scce

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Check out all classes offered at
southeast.edu/continuing

Find us on Facebook® at [facebook.com/SCCneb](https://www.facebook.com/SCCneb)

REGISTER ONLINE

You must have an email account to register online.

- Go to <http://bit.ly/RegisterCE>
- Search for your class** by entering a **key word** in the title or the **course number**. Click **Submit**. (Enter information in only one field for broader results.)
Key Word Example: *Driver*
Course Number Example: *TRAN-3398*
- Select the course** for which you wish to register. Click **Submit**.
- Enter your **personal information, certify your identification** and click **Submit**.
* You must provide your Social Security Number.
- Optional:** Enter your **Additional Registration Information** and click **Submit**.

- If you want to register for additional classes, select **Search for more classes** under "Choose one of the following." If you are finished selecting the class(es) for which you want to register, select **Register now (check out)**. Select your **Payment Type**. Click **Submit**.
- Enter your **payment information**. Click **Submit**.

You will see your **class acknowledgement** with information about your **SCC Student ID Number, SCC User ID** and **password**. **Print** this page for your records.

In the future it will be easy to register by logging in using your SCC User ID and password and it will not be necessary to provide your Social Security number again.

If you have problems getting registered, please call 402-437-2700 or 800-828-0072 for assistance.

* The College requires a student's Social Security number as a condition for enrollment online. A student's Social Security number information constitutes an "educational record" under FERPA.

OR REGISTER BY MAIL, FAX OR IN PERSON



Registration Form - Non-Credit Course

Today's Date ___/___/___

Complete this form with payment information and send via mail to Southeast Community College, Continuing Education, 301 S. 68th St. Place, Lincoln, NE 68510 OR FAX to 402-437-2703

* Required

PLEASE PRINT

The College requests, but does not require, a student provide their Social Security number during the admissions process. Visit southeast.edu/academics/college-catalog.php for additional information.

* Social Security Number OR SCC Student ID Number		* Birth Date	Name: * Last		* First	Middle Initial
* Residence Mailing Address			* City	* State	* Zip	County #
* Email Address			* <input type="checkbox"/> Cell Phone <input type="checkbox"/> Home		Business Phone	
I identify as: <input type="checkbox"/> Male <input type="checkbox"/> Female		<input type="checkbox"/> Nebraska Resident <input type="checkbox"/> Non-Resident	Ethnicity (select one): <input type="checkbox"/> Hispanic or Latino <input type="checkbox"/> Not Hispanic or Latino		Race (Select one or more): <input type="checkbox"/> White <input type="checkbox"/> Asian <input type="checkbox"/> American Indian/Alaska Native <input type="checkbox"/> Native Hawaiian/Other Pacific Islander <input type="checkbox"/> Black/African-American	

COURSE NUMBER	TITLE	START DATE	COST
-	-	-	\$
-	-	-	\$
-	-	-	\$

SIGNATURE

Check (must be included) (Checks may be converted into an electronic fund transfer, resulting in funds being held or removed immediately.)

V Code _____

Name as it appears on card: _____

Exp. Date _____ CC # _____

For the protection of your personal credit card information, do not email this form to SCC. If faxing, only use the fax number listed or verify with SCC before using another SCC fax number.

Would you like a receipt mailed to you? <input type="checkbox"/> Yes <input type="checkbox"/> No

Submission of this form indicates that I understand: 1) that my registration is complete and that I am accountable for the tuition and fees and subject to a grade in the courses listed; 2) that should I officially drop, cancel, or withdraw, any refund in tuition will be determined by the date I submit my request to Continuing Education; 3) that failure to attend a course does not constitute an official drop/withdrawal; 4) the personal information contained herein is correct as shown; and 5) any changes in SSN, legal name, address, residency, etc. must follow the College procedures in the Student Handbook and College Catalog. SCC is an Equal-Opportunity co-educational college and does not discriminate based on race, color, religion, sex, age, marital status, national origin, ethnicity, veteran status, sexual orientation, disability, or other factors prohibited by law or College policy. southeast.edu/about/other-scc-departments/access-equity-diversity-title-ix/index.php * The U.S. Department of Education's Office for Civil Rights enforces Title IX's prohibition on discrimination on the basis of sex to also include discrimination based on gender identity.

SCC Staff Tuition Waiver ()
TOTAL DUE
FOR OFFICE USE ONLY
ID# _____
DE _____