

Foods

Oct.-Dec. 2019

Truly Mexican: Tamales

Learn how to make tamales. On the menu: green and red plus brown sugar/raisin tamales. While the tamales are steaming, we will learn how to make homemade flour tortillas.

Bring an apron, a rolling pin and a container to take tortillas home.

Keyword: Mexican

Nov. 23	S	8:30-11:30 a.m.	\$39
Lincoln, CEC, 104	Hickey	LLLX-1637-CEFB	

Truly Mexican: Dia de los Muertos Celebration

Have fun creating sweet roll loaves of Mexican bread and other delicious dishes as you discover how to celebrate, remember and honor those who have departed, the Mexican way.

Bring to class an apron and small storage containers for leftovers.

Keyword: Celebration

Oct. 19	S	1-4 p.m.	\$39
Lincoln, CEC, 104	Hickey	LLLX-1640-CEFA	

Oct. 26	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Hickey	LLLX-1640-CEFB	

Katie's Cooking Class: Soups & Stocks

Discover how to make several soups from scratch with everyday items in your pantry and refrigerator.

Bring to class pen and paper, cutting board, knife to cut vegetables, peeler, and a six-eight quart cooking pot to make your soup in and transport home.

Keyword: Soup

Oct. 22	T	6-8 p.m.	\$39
Lincoln, CEC, 104	Skinner	LLLX-2072-CEFA	

Location Key

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

NEW! Holiday Jam

Jellies, jams, conserves, preserves, marmalades, and butters are particularly fun to make and add a special touch to any holiday meal. These popular spreads, put up in jars with decorator lids or tags make excellent gifts. "Holiday Jam" is an especially tasty combination of cranberries and strawberries that will soon become a family favorite.

Bring to class and apron and oven mitt.

Keyword: Jam

Dec. 14	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Muehling	LLLX-0160-CEFA1	

Beginning Cheese Making

Discover the secrets of home cheese making. We will produce a 30-minute mozzarella, fromage blanc and homemade cottage cheese during class. A feather bread for tasting will be made using leftover whey. Sampling of homemade hard cheeses will round out the class.

Bring to class: an apron. Wear close-toed shoes and a hair restraint.

Keyword: Cheese

Oct. 12	S	8 a.m.-Noon	\$39
Lincoln, CEC, 104	Coatney	LLLX-2069-CEFA	

Oct. 12	S	1-5 p.m.	\$39
Lincoln, CEC, 104	Coatney	LLLX-2069-CEFB	

Consider Canning

Canning at home is making a comeback and is a fun and economical way to utilize the goodness from your garden or the farmers' markets. You will know exactly what is in the jars that you can at home! Preserving produce is a surprisingly simple, and fun thing to do. This is a helping demo class where you will discover the principles of canning. Be prepared for a fun class.

You will take home a small jar from the canning demo.

Keyword: Canning

Sept. 6	F	9 a.m.-Noon	\$30
Lincoln, CEC, 104	Muehling	LLLX-0495-CEFA	

Sept. 14	S	9 a.m.-Noon	\$30
Lincoln, CEC, 104	Muehling	LLLX-0495-CEFB	

Let's Get Flaky... Secrets to Pie Crusts

If you think a flaky pastry crust is too much bother, or you are new to pastry making this class will change your mind! You will be volunteering to bring the pumpkin pie at the next gathering. We will cover the important techniques for making pastry along with two mini pumpkin pies. Discover how to decorate your pie with pastry fall leaves for a genuine professional look. Let's have fun.

Bring to class: rolling pin, apron, hot pads, and a tray or box to take home your baked goodies.

Keyword: Pie

Dec. 14	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Muehling	LLLX-0460-CEFA	

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. As a bonus, you will learn the basics of dumplings and sauerkraut.

Bring to class: one (three quart) large bowl, hand mixer, one large mixing spoon to stir dough, paring knife, two or three large cookie sheets, and a container to transport kolaches home. Please wear close-toed shoes.

Keyword: Kolaches

Oct. 5	S	8:30-11:30 a.m.	\$39
Lincoln, CEC, 104	Niemann	LLLX-1613-CEFA	

Oct. 5	S	1-4 p.m.	\$39
Lincoln, CEC, 104	Niemann	LLLX-1613-CEFB	

FREE TRAINING

For information on financial assistance options, visit www.southeast.edu/cefinassist

Check out all classes offered at www.southeast.edu/continuing

Find us on Facebook® at www.facebook.com/SCCNebCE

For more information, contact us at 800-828-0072 or continuing@southeast.edu.

Cancellation/Refund Policy: You must call the Continuing Education office at 402-437-2700 or 800-828-0072 the day before the class begins to receive a 100% refund. If you call the day of the class or after it has started, no refund will be issued. If a class is cancelled or student drops (according to the refund policy), refunds will be issued to the student, unless a third party has been formally billed by SCC Business Office. **ADA Reasonable Accommodations:** SCC provides services and reasonable accommodations to allow persons with disabilities to participate in educational programs and other College activities. For information on requesting ADA reasonable accommodations, contact the SCC Area Access/Equity/Diversity Office.

Cin-Cin-Cinnamon Rolls

Does the lingering smell of cinnamon have you salivating at the airport and local mall? Learn the trade secrets to make these delicious cinnamon rolls, then listen to people rave and ask for more.

Bring to class a rolling pin, a large mixing bowl, serrated knife and a 9 inch by 13-inch pan and two hot pads.

Keyword: Rolls

Nov. 9	S	1-4 p.m.	\$39
Lincoln, CEC, 104	Michel	LLLX-2068-CEFA	

Whether You Knead It or Not

You will make a festive pumpkin ring with a cream cheese icing and spiced conchas, a Mexican sweet bread. These delicious breads are perfect for any holiday gathering or to simply enjoy at home.

Bring to class: a bundt pan, a cookie sheet with sides and an apron. Wear close-toed shoes and a hair restraint.

Keyword: Knead

Nov. 11	M	9 a.m.-1 p.m.	\$39
Lincoln, CEC, 104	Harper	LLLX-0157-CEFB	

NEW! Eat Your Whole Grains

Whole grains offer a complete package of health benefits. High fiber foods such as whole grains help provide a feeling of fullness with fewer calories. Discover new recipes that still deliver superior taste and nutrition. We will not be using meat or meat products in these recipes for a vegetarian option.

Bring to class: A chef's knife, cutting board and containers to take home leftovers (should there be any).

Keyword: Grains

Oct. 19	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Michel	LLLX-0161-CEFA	

Macarons

French and fancy with a reputation for being challenging to make. In this class you will learn the techniques needed to make beautiful and delicious macarons. You also will make a pastry cream and chocolate ganache to fill your macarons.

Bring to class: two heavy/sturdy cookie sheets, a three-quart saucepan, whisk, heat resistant spatula with a large flat head, optional stand mixer, and container to take your completed macarons home.

Keyword: Macarons

Oct. 14	M	9 a.m.-1 p.m.	\$39
Lincoln, CEC, 104	Harper	LLLX-0159-CEFA	
Nov. 23	S	12:30-4:30 p.m.	\$39
Lincoln, CEC, 104	Harper	LLLX-0159-CEFB	



Beginning Cake Decorating

Do you admire beautiful bakery cakes? Want to save money and decorate your own special occasion cakes? Ready to apply your creative skills in a new way? No matter your goal, this four-week course will help you develop the skills to create beautiful cakes with borders, writing, decorations, flowers, and much more! No specific skill is needed, just a willingness to learn and have fun!

A supply list and frosting recipe will be emailed to you upon registration so BE SURE TO INCLUDE YOUR EMAIL ADDRESS.

Keyword: Cake

Oct. 14-Nov. 4	M	6-8 p.m.	\$69
Lincoln, CEC, 104	Kreikemeier	FSDT-3001-CEFB	

Sugar Cookie Fun

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 make these treats and to prepare beautifully smooth royal icing for very impressive decorating. The theme for this class is Holiday.

Bring to class: rolling pin, large cookie sheet with sides, spatula, and any small holiday-themed cutters you may have, and an apron. Wear close-toed shoes and hair restraint needed.

Keyword: Cookie

Oct. 18	F	8:30 a.m.-12:30 p.m.	\$39
Lincoln, CEC, 104	Harper	LLLX-2053-CEFA	
Nov. 16	S	8:30 a.m.-12:30 p.m.	\$39
Lincoln, CEC, 104	Harper	LLLX-2053-CEFB	

Sugar Cookie Fun Part 2

Now that you know how to do basic outlining and flooding, take your cookies to the next level with some additional decorating techniques. You will work with air brushing, stenciling and a variety of piping techniques. It is amazing how the addition of one of the techniques will take your cookies to the next level. Bring a batch of your favorite sugar cookies in holiday shapes and get ready have some fun!

Bring to class: one batch of baked cookies, two cookie sheets with sides and a small rubber spatula. Optional: piping tips, scribe tool, and small food safe decorating brushes. Wear close-toed shoes and a hair restraint.

Keyword: Cookie

Nov. 4-5	M, T	6-8:30 p.m.	\$39
Lincoln, CEC, 104	Harper	LLLX-2054-CEFA	



Confections

This new confections class features chocolate! With a partner you will make a creamy Pot de Creme (a baked chocolate custard), whiskey walnut truffles and to balance out the sweets, spiced nuts. These delicious treats are a great addition to any holiday gift tray or gathering.

Bring to class: Four or five (4-6 ounce) ramekins or oven safe coffee cups. Wear close-toed shoes and a hair restraint. Don't forget your apron.

Keyword: Confections

Dec. 7	S	9 a.m.-1 p.m.	\$39
Lincoln, CEC, 104	Harper	LLLX-2056-CEFA	

Matcha Madness

Learn all about the green tea powerhouse, Matcha. Sample different matcha drinks and even learn how to cook with this powdered tea.

Keyword: Matcha

Nov. 8	F	6:30-8 p.m.	\$15
Lincoln, GLTC	Hefly	LLLX-0145-OCFA	

Location Key

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



NEW! Commercial Brewing Basics

Prerequisite: Advanced All-Grain Homebrewing or professional brewing experience. All participants must be at least 21 years old. Students in this course will receive instruction to further their understanding of beer production in a commercial brewing facility. Students will be able to understand the steps and equipment involved in commercial brewing, how to select ingredients and utilize basic lab procedures, and troubleshoot issues that may arise during fermentation.

(2.3 CEUs) Class will be held on Wednesdays from 6-8:30 p.m. and Saturday, Nov. 2, from 8 a.m.-5 p.m. and lunch is on your own.

Keyword: Brewing

Sept. 25-Nov. 2	W, S	See Desc.	\$360
Lincoln, CEC, 211		Powers	FSDT-7146-CEFA

Basic Cooking Skills

You have your own set of pots and pans, and maybe stocked your pantry with some essentials. Now you just have to tackle the cooking part. Here is your chance to learn some basic skills that will put you on a path to culinary greatness. These essential skills and recipes will help you build a solid foundation and become a cooking pro in no time.

Bring to class an apron and wear close-toed shoes.

Keyword: Cooking

Oct. 16-Nov. 20	W	6-8 p.m.	\$99
Lincoln, CEC, 104		Michel	LLLX-1962-CEFA

Katie's Cooking Class: Knife Techniques

Learn about different knives, their purpose and how to keep them sharp. Our culinary pro will help you discover how to safely chop and prepare different fruits and vegetables for easy consistent cooking.

Bring to class an acrylic cutting board, a chef's knife (a large basic cooking knife used for chopping), notepad, pen, and Tupperware container. Please wear close-toed shoes and hair restraint.

Keyword: Knife

Oct. 8	T	6-8 p.m.	\$39
Lincoln, CEC, 104		Skinner	LLLX-2046-CEFA

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.

Students receive their assignments online through SCC's online learning platform. Upon completion of each reading assignment, students will complete an online quiz. A minimum grade of 80 percent is required on each quiz to qualify the student to take the final ServSafe exam. The ServSafe exam is taken online in the SCC Testing Center.

Students need: computer with high-speed Internet connection, working knowledge of computer and Internet experience. Please note: You cannot access the course using an iPad or Android tablet. There is a six-hour waiting period between online registration for the class and class access.

You may register at any time for this class. After you register online, purchase the book "ServSafe Manager" at the SCC Campus Store, 8800 O St., Lincoln, or at www.sccbokstore.com. For registration and log-in information, go to <http://bit.ly/SCCFoodProtectionManagerClass>.

To register and pay, go to <http://bit.ly/RegisterCE>.

Keyword: Protection

Online	FSDT-3000-WBSA	\$65
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CULINARY/HOSPITALITY PROGRAM

The Great Plains Culinary Institute at Southeast Community College has a newly open student-run restaurant, COURSE, which is open to the public for lunches and special event meals.

Please visit our website for hours of operation, event information and menus at www.southeast.edu/course. If you have further questions, call 402-437-2727 or email course@southeast.edu.



www.ed2go.com/scnc

BROWSE COURSES IN

- Accounting and Finance
- Business
- College Readiness
- Computer Applications
- Design and Composition
- Health Care and Medical

- Language and Arts
- Law and Legal
- Personal Development
- Teaching and Education
- Technology
- Writing and Publishing



<http://bit.ly/SCC-UGotClass>

BROWSE CERTIFICATES & COURSES IN

- Business
- Business Communication
- Health
- Human Resources
- Leadership
- LEED Green Workplace Management

- New Media Marketing
- Personal Development
- Social Media for Business
- Technology Skills
- Training and Education
- Training for K12 Teachers

Location Key

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



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**. You also will receive an email with this same information 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

PLEASE PRINT

The College requests, but does not require, a student provide their Social Security number during the admissions process. Visit www.southeast.edu/collegecatalog 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			Cell Phone	<input type="checkbox"/> Home <input type="checkbox"/> 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"/> Native Hawaiian/Other Pacific Islander <input type="checkbox"/> American Indian/Alaska Native <input type="checkbox"/> Black/African-American		

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

SIGNATURE

Check Cash Mastercard AMEX Discover VISA V Code _____

Name as it appears on card: _____

Exp. Date _____ CC # _____

Billing agency (INCLUDE LETTER OF AUTHORIZATION ON COMPANY LETTERHEAD)

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?
 Yes No

SCC Staff Tuition Waiver ()

TOTAL DUE

FOR OFFICE USE ONLY

ID# _____

DE _____

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. It is the policy of SCC to provide equal opportunity and nondiscrimination in all admission, attendance, and employment matters to all persons without regard to race, color, religion, sex, age, marital status, national origin, ethnicity, veteran status, sexual orientation, disability, or other factors prohibited by law or College policy. Inquiries concerning the application of SCC's policies on equal opportunity and nondiscrimination should be directed to the Vice President for Access/Equity/Diversity, SCC Area Office, 301 S. 68th St. Place, Lincoln, NE 68510, or jsoto@southeast.edu.