Instant Pot Cooking Basics

The Instant Pot is the latest hot kitchen appliance. Whether you have one and are scared to use it or you are thinking about buying one, this class is for you. Learn about basic features of the instant pot and how recipes can be converted and adapted. See how easy it can be! See the image for the schedule.

Keyword: Instant

Truly Mexican: Enchilada

Enjoy authentic Mexican recipes. On the menu: green salsa cream and chicken enchiladas, cheese enchiladas with red sauce, fresh fruit enchiladas, and lime/cilantro rice. The instructor is sharing her family recipes.

Bring an apron and containers to take leftovers home.

Keyword: Mexican

NEW! Truly Mexican: Breakfast

Lupe is in the kitchen cooking up Mexican breakfast: Cazuela de Huevos Ranchero, Salsa Ranchera, Cajeta and Pecan Pan Dulce. Bring your aprons and containers for leftovers (should there be any).

Keyword: Mexican

Gumbo

Gumbo is perhaps Louisiana’s most evocative and storied dish. There are twice as many variations of the rich stew as there are families in the state. Take a culinary journey to the bayou and experience what the rage is all about, just in time for Mardi Gras.

Bring to class an apron, acrylic cutting board, chef’s knife, and containers to take home leftovers. Port sausage will be used.

Keyword: Gumbo

Katie’s Cooking Class: Breakfast All Day

Katie’s back in the kitchen to show you how enormously versatile eggs are beyond breakfast.

Bring to class a chef’s knife, acrylic cutting board and paring knife. Please wear close-toed shoes and hair restraint.

Keyword: Cooking

Beginning Cheese Making

In this class we will cover ingredients and equipment used in home cheese making and 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

The Perfect Pie: Meringue Pie

While it may seem daunting, a basic meringue is nothing more than a mixture of beaten egg whites and sugar. It’s a must-have topping for many desserts, everything from a classic lemon meringue pie to a luscious Pavlova. Our meringue pro will help you become a master meringue maker in no time.

Bring to class: rolling pin, pastry cloth, dish cloth, and hand towel. You will be taking home a mini pie, so bring something in which to transport it home.

Keyword: Pie

Chocolate Flourless Torte

If you’ve got some great chocolate and white sugar in the pantry and some eggs and butter in the fridge, you are ready. Learn to make this deceptively easy and gluten-free dessert. It is rich and indulgent and a perfect dessert for Valentine’s Day or any occasion.

Bring to class: Apron, acrylic cutting board, chef’s knife, 8-inch or 9-inch round cake pan, hand mixer, two large microwave safe bowls, spatula, six eggs and a small container to take some sauce home.

Keyword: Torte

Location Key

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

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

Cancellation/Refund Policy: You must call the Continuing Education office at 402-447-7000 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 canceled 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.
Kolaches & Cinnamon Twists
Learn the art of Czech baking including how 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**

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<th>Time</th>
<th>Location</th>
<th>Instructor</th>
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<tr>
<td>Jan. 18</td>
<td>8:30-11:30 a.m.</td>
<td>Lincoln, CEC, 104</td>
<td>Niemann</td>
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<td>Jan. 18</td>
<td>1-4 p.m.</td>
<td>Lincoln, CEC, 104</td>
<td>Niemann</td>
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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**

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<td>9 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
<td>Kreikemeier</td>
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Introduction to Cheesecake
Cheesecakes are creamy, smooth, rich, dense, and absolutely delicious. Tips, techniques and pitfalls will be discussed.

Bring to class: three 8-ounce packages of cream cheese, box of graham crackers or package of Oreo cookies, 9-inch spring form pan, 9-inch by 13-inch baking pan, mixing bowl, spatula, rolling pin, and hand-held mixer. Don’t forget your apron.

**Keyword: Cheesecake**

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<td>Lincoln, CEC, 104</td>
<td>Michel</td>
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Tea Lattes
Stay warm this winter and learn how to use tea and herbs to make tasty tea lattes. We will discover how to properly steep teas for lattes and make a homemade chai latte, foggy London and matcha latte.

**Keyword: Tea**

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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**

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Katie’s Cooking Class: Knife Techniques
Expand your knowledge about different knives, their purpose and how to keep them sharp. Katie, 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**

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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.sccbookstore.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**

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.
You must have an email account to register online.

2. 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
3. Select the course for which you wish to register. Click Submit.
4. Enter your personal information, certify your identification and click Submit.
   * You must provide your Social Security Number.
5. Optional: Enter your Additional Registration Information and click Submit.

* 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

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

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
City
State
Zip
County #

Name as it appears on card:
Billing agency (INCLUDE LETTER OF AUTHORIZATION ON COMPANY LETTERHEAD)

Email Address
Cell Phone
Home Business Phone

I identify as: ☐ Male ☐ Female
☒ Nebraska Resident ☐ Non-Resident

Ethnicity (select one): ☐ Hispanic or Latino ☐ Not Hispanic or Latino

Race (Select one or more):
☒ White ☐ Asian ☐ Native Hawaiian/Other Pacific Islander ☐ American Indian/Alaska Native ☐ Black/African-American

Course Number
Title
Start Date
Cost

________________________________________
________________________________________
________________________________________
________________________________________
________________________________________
________________________________________
________________________________________

Signature

Would you like a receipt mailed to you? ☐ Yes ☐ No

SCC Staff Tuition Waiver ( )

TOTAL DUE

FOR OFFICE USE ONLY

ID# __________________
Date __________________

301 S. 68th St. Place, Lincoln, NE 68510
402-437-2700 • 800-828-0072 • FAX 402-437-2703
www.southeast.edu/continuing

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.