NEW! The Bakeshoppe
In the bakeshoppe we will make everyone’s bakery favorites. These are hands-on classes that welcomes bakers of every level. Bring your apron and wear your hair restraint and non-slip shoes. Register for each class individually or register for the series and save!

Scones
Whether it’s breakfast, brunch or a midday snack, scones are always welcome. We will make a variety of scones, both savory and sweet. While the scones are baking, as a class we will make a fruit topping and finish the class with a scone swap.

Bring to class two cookies sheets and a container to take your scones home.

Keyword: Bakeshoppe

Muffins
Muffins are great on their own and as part of a meal. We will make a variety of muffins and while they are baking, create a compound butter to enjoy on the muffins.

Bring to class: two 12-cup muffin pans and a container to take home your muffins.

Keyword: Bakeshoppe

Coffeecake
Coffeecake is a beloved coffee house favorite. We will create a cinnamon coffeecake with your choice of a crunchy crumble or streusel topping.

Bring to class: a 9-inch by 11-inch or 9-inch by 13-inch baking pan.

Keyword: Bakeshoppe

Register for the Series & Save!

The Bakeshoppe: Full Series

Keyword: Bakeshoppe

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 continuinged@southeast.edu

NEW! Tacos, Tacos & More Tacos
Tacos is the name of the game!
Tacos al pastor, chorizo and potato tacos and bricklayer tacos with street salsa and horchata.

Bring your aprons and join the fun!

Keyword: Tacos

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 red salsa, rice, frijoles refritos, and chiles rellenos 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.

Keyword: Mexican

Truly Mexican: Appetizers
Delicious Mexican appetizers that include: Chicken and/or potato Flautas, Salpicon tostadas, Salsa Verde, Cilantro Cream Sopapilla Cinnamon Crescents.

Bring an apron and small containers for leftovers. Keyword: Mexican

Truly Mexican: Breakfast
Lupe's in the kitchen cooking up Mexican Breakfast: migas, frontier beans and ricotta dulce de leche pancakes.

Bring your aprons, and containers for leftovers (should there be any).

Keyword: Mexican

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

Cancelation/Refund Policy: You must call the Continuing Education Office at 402-477-7200 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.
**NEW! Whether You Knead It or Not: Baguettes**

Baguettes are back by popular demand. Baking bread fills a home with an incredible aroma however we don’t always have the time it takes to make bread from scratch. Join us as we learn techniques to reduce the time it takes to make fresh, delicious baguettes. While your baguettes are proofing you will make a angel food cake. How about that? Bread and dessert!

Bring to class: a baking sheet, angel food cake tube pan, sifter, and apron. If you don’t have an angel cake pan, call your neighbor or relative, they probably have one you can borrow as there are lots of these pans buried in cupboards. Wear non-slip shoes and hair restraint. Optional: powerful hand mixer.

**Keyword: Baguettes**

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>March 28</td>
<td>9 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
<td>Harper</td>
<td>LLLX-2057-CESA</td>
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**NEW! Cheesemaking Around the World**

International cheeses...yum! Let’s take our mozzarella one step further and turn it into string cheese, Paneer (a cheese popular in India), Amish Clabber cheese, Herbed Chèvre and Greek Feta. Don’t miss this one.

Bring your apron. Wear close-toed shoes and a hair restraint.

**Keyword: Cheese**

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
<th>Code</th>
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<tr>
<td>June 13</td>
<td>8 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
<td>Coatney</td>
<td>LLLX-1627-CESA</td>
</tr>
</tbody>
</table>

**Beginning Cheese Making**

A perfect starter course for the novice cheese maker. 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**

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
<th>Code</th>
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<tbody>
<tr>
<td>May 9</td>
<td>8 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
<td>Coatney</td>
<td>LLLX-2069-CESC</td>
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**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**

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
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<tr>
<td>April 4</td>
<td>8 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
<td>Mushling</td>
<td>LLX-1607-CESB</td>
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**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 butter cream and chocolate ganache to fill your macarons.

Bring to class: two heavy/sturdy cookie sheets, a #12 Wilton piping tip or any tip that is approximately 3/8 inch. Optional: mixer powerful enough to whip egg whites into merringue and container to take your completed macarons home.

**Keyword: Macarons**

<table>
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<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
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<td>May 16</td>
<td>9 a.m.-1 p.m.</td>
<td>Lincoln, CEC, 104</td>
<td>Harper</td>
<td>LLLX-0159-CESA</td>
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**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>Date</th>
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<th>Location</th>
<th>Instructor</th>
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<tr>
<td>April 25</td>
<td>8:30-11:30 a.m.</td>
<td>Lincoln, CEC, 104</td>
<td>Niemann</td>
<td>LLLX-1613-CESC</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**

<table>
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<th>Instructor</th>
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<td>6-8 p.m.</td>
<td>Lincoln, CEC, 104</td>
<td>Kreikemeier</td>
<td>FSDT-3001-CESB</td>
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**Katie’s Cooking Class: Knife Techniques**

Every time you cook, you’ll be using a knife. So it’s best that you learn how to use one safely and efficiently! Cooking becomes much easier, and safer, when you know how to choose, use, sharpen and store your knives. Our culinary pro will help you discover how to safely prepare different fruits and vegetables for easy consistent cooking.

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

**Keyword: Knife**

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**Location Key**

Lincoln, CEC ............... Jack J. Huck Continuing Education Center, 301 S. 68th St. Place
Lincoln, GLTC ............. Green Leaf Tea Company, 2917 Pine Lake Road, #D
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 to take the final ServSafe exam.

The ServSafe exam is taken online in the SCC Testing Center in Beatrice or Lincoln or at the Learning Center at Hebron or Nebraska City.

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.

COURSE is at the SCC Lincoln Campus, 8800 O St., Lincoln. 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.

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  First Middle Last
Residence Mailing Address  City  State  Zip  County #
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 ☐ American Indian/Alaska Native
☐ Native Hawaiian/Other Pacific Islander ☐ Black/African-American

COURSE NUMBER  TITLE  START DATE  COST

TOTAL DUE

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

SCC Staff Tuition Waiver (L)

FAX FOR OFFICE USE ONLY

SIGNATURE ____________________________________________________________________________
☐ Check ☐ Cash ☐ Mastercard ☐ AMEX ☐ Discover ☐ Visa  V Code ____________________________
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.

For more information, contact us at 800-828-0072 or continuinged@southeast.edu
You must have an email account to register online.


2. **Search for your class** by entering either 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**.

6. 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**.

7. 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.

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