NEW! Truly Mexican: Mexican with Summer Garden Goodness
Enjoy the goodness of the summer garden with Lupe as you explore Calabacitas (zucchini, tomatoes, corn, and pork), Mexican corn on the cob and green patties in red sauce.

Supply list sent approximately one week prior to class. Zoom cook with us from your kitchen.

Keyword: Mexican
Aug. 22
LIVE Online, Zoom
S Hickey
9 a.m.-Noon
LLLX-0552-TCUA
$30

NEW! Whether You Knead It or Not: Puff Pastry
Puff pastry can be part of a dessert or main course and is great for making appetizers. Discover a quick method of making your own pastry and turn it into sweet and savory items. While your dough is chilling we will make flaky buttermilk biscuits.

Supply list sent approximately one week prior to class. Zoom bake with us from your kitchen.

Keyword: Pastry
Aug. 1
LIVE Online, Zoom
S Harper
9 a.m.-Noon
LLLX-2051-TCUA
$39

NEW! Summertime Tarts
Summer means lighter desserts featuring fresh fruit. In this class you will make a bright and sunny lemon tart topped with fresh fruit and whipped cream. You will learn techniques that can be used year round, with many different combinations of flavors.

Supply list sent approximately one week prior to class. Zoom bake with us from your kitchen.

Keyword: Tart
July 11
LIVE Online, Zoom
S Harper
9 a.m.-Noon
LLLX-0497-TCUA
$39

The Bakeshoppe
In the bakeshoppe we will make everyone’s bakery favorites. Zoom bake with us from your kitchen! Welcome to bakers of every level. Register for each class individually or register for both and save!

NEW! Shortcake
Shortcake is a summer favorite! You will make sweet shortcake with a fresh cooked fruit topping and finish with whipped cream. YUM!

Supply list sent approximately one week prior to class. Zoom bake with us from your kitchen.

Keyword: Bakeshoppe
July 14
LIVE Online, Zoom
T Harper
6-8:30 p.m.
LLLX-2052-TCUA
$39

NEW! Pound Cake
Discover how to take a basic quick pound cake recipe and transform it into lemon, spice, peanut butter and chocolate pound cake.

Supply list sent approximately one week prior to class. Zoom bake with us from your kitchen.

Keyword: Bakeshoppe
Aug. 4
LIVE Online, Zoom
T Harper
6-8:30 p.m.
LLLX-2052-TCUB
$39

Register for Both & Save!
The Bakeshoppe: Shortcake & Pound Cake
Keyword: Bakeshoppe
July 14 & Aug. 4
LIVE Online, Zoom
T Harper
6-8:30 p.m.
LLLX-2050-TCUA
$60

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. Look for the LIVE Online logo shown to the left to find these classes. As our learning environment changes, we look forward to offering additional classes live online.

Have an idea for a class that could be offered live online? Please submit your idea at https://bit.ly/sccceonlinecourses.

For more information, contact Holly Carr at 800-828-0072, ext. 3396, or hcarr@southeast.edu

Check out all classes offered at www.southeast.edu/FallsCityLC
Find us on Facebook at www.facebook.com/SCCLearningCenteratFallsCity
NEW! Bake a Better Cake
A beautifully decorated cake is even more memorable if it also tastes great. We will explore different types of cakes and mixing methods. You will make two different cakes and, as a class, we will review our results and discuss which cake is best used for different purposes.

Supply list sent approximately one week prior to class. Zoom bake with us from your kitchen.

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<th>Macarons</th>
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| French and fussy, macarons have a reputation for being challenging to make. In this class you will learn the techniques needed to make beautiful and delicious macarons. As a class we will make and share chocolate ganache, butter cream and pastry cream fillings.

Supply list sent approximately one week prior to class. Zoom bake with us from your kitchen.

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NEW! Air Fryer 101
Did you know that 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 yummy recipes that you can make in your air fryer. Join the fun!

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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.

Supply list sent approximately one week prior to class. Registration deadline: one week prior to class.

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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.

Supply list sent approximately one week prior to class. Zoom with us from your kitchen.

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For more information, contact Holly Carr at 800-828-0072, ext. 3396, or hcarr@southeast.edu
REGISTER ONLINE

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 #
Residence Mailing Address
Email Address
Cell Phone
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.

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TOTAL DUE

Would you like a receipt mailed to you? Yes
No

SCC Staff Tuition Waiver

FOR OFFICE USE ONLY

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