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 $30
9 a.m.-Noon Hickey LLLX-0552-TCUA

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 $39
9 a.m.-Noon Harper LLLX-2051-TCUA

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 $39
9 a.m.-Noon Harper LLLX-0497-TCUA

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!

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

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 $39
6-8:30 p.m. Harper LLLX-2052-TCUA

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 $39
6-8:30 p.m. Harper LLLX-2052-TCUB

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 Crystal Fangmeier at 800-828-0072, ext. 5591, or cfangmeier@southeast.edu

Check out all classes offered at www.southeast.edu/HebronLC
Find us on Facebook at www.facebook.com/SCCLearningCenteratHebron
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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<td>July 8</td>
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<td>6-8 p.m.</td>
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Macarons
French and fussy, macrons 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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<td>July 25</td>
<td>S</td>
<td>9 a.m.-1 p.m.</td>
<td>Harper</td>
<td>LLLX-0159-TCUA</td>
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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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<td>July 16</td>
<td>Th</td>
<td>6:30-9:30 p.m.</td>
<td>Wolcott</td>
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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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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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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 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.

For your convenience, we are offering Live Online learning opportunities. These classes are delivered live via Zoom. 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.
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 | | State | Zip | County #
Residence Mailing Address | City | | | | |
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 ☑ American Indian/Alaska Native ☑ Native Hawaiian/Other Pacific Islander ☑ Black/African-American

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SIGNATURE

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

SCC Staff Tuition Waiver (                            )

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 course(s) listed; (2) that should I officially drop, cancel, or withdraw, any refund in tuition will be determined by the date I submit the form; (3) that I have read, understood, and agreed to abide by the rules and regulations contained herein; and, (4) to any changes in SCC, 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, employment and educational 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. Requests 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.

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