

## Foods

Summer 2020



### Homemade Kolaches

Entice any guest in your home with the sweet smell of home-baked goods. Learn how to make the versatile dough that can be used to make kolaches from a local expert. You will have the opportunity to make several kolaches to take home. Recipes for homemade fillings will be included with the Sweet Roll Dough recipe. Space is limited.

Bring to class one can of your favorite kolache filling and a container for your creations.

**Keyword: Kolaches**

|                |         |                |      |
|----------------|---------|----------------|------|
| Sept. 12       | S       | 9-11:30 a.m.   | \$39 |
| York, YMS, FCS | Brunkow | AREA-4503-YKFA |      |

### 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           | S      | 9 a.m.-Noon    | \$30 |
| LIVE Online, Zoom | Hickey | LLLX-0551-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!



#### 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           | T      | 6-8:30 p.m.    | \$39 |
| LIVE Online, Zoom | 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            | T      | 6-8:30 p.m.    | \$39 |
| LIVE Online, Zoom | Harper | LLLX-2052-TCUB |      |

### Register for Both & Save!

#### The Bakeshoppe: Shortcake & Pound Cake

**Keyword: Bakeshoppe**

|                   |        |                |      |
|-------------------|--------|----------------|------|
| July 14 & Aug. 4  | T      | 6-8:30 p.m.    | \$60 |
| LIVE Online, Zoom | Harper | LLLX-2050-TCUA |      |



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/scceonlinecourses>.

### Location Key

York, YMS.....York Middle School, 1730 N. Delaware Ave.

For more information, contact **Heather Hultgrien** at 800-828-0072, ext. 3634, or [hhultgrien@southeast.edu](mailto:hhultgrien@southeast.edu)

**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            | S      | 9 a.m.-Noon    | \$39 |
| LIVE Online, Zoom | Harper | LLLX-2051-TCUA |      |



**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.

**Keyword: Cupcakes**

|                   |         |                |      |
|-------------------|---------|----------------|------|
| July 16           | Th      | 6:30-9:30 p.m. | \$29 |
| LIVE Online, Zoom | Wolcott | AREA-4588-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           | S      | 9 a.m.-Noon    | \$39 |
| LIVE Online, Zoom | Harper | LLLX-0497-TCUA |      |

**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.

**Keyword: Cake**

|                   |        |                |      |
|-------------------|--------|----------------|------|
| Aug. 15           | S      | 9 a.m.-Noon    | \$39 |
| LIVE Online, Zoom | Harper | LLLX-0158-TCUA |      |

**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.

**Keyword: Macarons**

|                   |        |                |      |
|-------------------|--------|----------------|------|
| July 25           | S      | 9 a.m.-1 p.m.  | \$39 |
| LIVE Online, Zoom | Harper | LLLX-0159-TCUA |      |

**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!



**Keyword: Fryer**

|                   |         |                |      |
|-------------------|---------|----------------|------|
| July 13           | M       | 6:45-8:45 p.m. | \$25 |
| LIVE Online, Zoom | Buethel | LLLX-0547-TCUA |      |

**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.

**Keyword: Knife**

|                   |         |                |      |
|-------------------|---------|----------------|------|
| July 8            | W       | 6-8 p.m.       | \$39 |
| LIVE Online, Zoom | Skinner | LLLX-2046-TCUA |      |



[www.ed2go.com/scrne](http://www.ed2go.com/scrne)

**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



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Check out all classes offered at [www.southeast.edu/YorkLC](http://www.southeast.edu/YorkLC)  
Find us on Facebook at [www.facebook.com/SCCLearningCenteratYork](http://www.facebook.com/SCCLearningCenteratYork)

**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.



# 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](http://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<br><input type="checkbox"/> Non-Resident | Ethnicity (select one):<br><input type="checkbox"/> Hispanic or Latino |            | <input type="checkbox"/> Not Hispanic or Latino                       | Race (Select one or more):<br><input type="checkbox"/> White <input type="checkbox"/> Asian<br><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 | ( ) |
| <b>TOTAL DUE</b>         |     |

|                            |
|----------------------------|
| <b>FOR OFFICE USE ONLY</b> |
| 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](mailto: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](http://www.southeast.edu/continuing)

