

Foods

Summer 2020

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	

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 your apron and small storage containers in case of leftovers.

Keyword: Mexican

Sept. 12	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Hickey	LLLX-0536-CEFA	

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	

The Perfect Pie: Two Crust Fruit Pie

Discover the basics of pie crust and pastry techniques as you create a yummy summer favorite, three-fruit pie.

Bring to class: Rolling pin, pastry cloth, dish cloth and hand towel. You will be taking home a mini pie so something to transport it home in. Wear close-toed shoes.

Keyword: Pie

Sept. 19	S	9 a.m.-12:30 p.m.	\$39
Lincoln, CEC, 104	Muehling	LLLX-1602-CEFA	

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	

Location Key

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

Check out all classes offered at
www.southeast.edu/continuing
Find us on Facebook® at
www.facebook.com/SCCNebCE



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>.

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	

Sugar Cookie Fun

Basic, but never boring, the sugar cookie has an invitation to almost any celebration. It can be a blank canvas for festive shapes and designs. Discover how to make these treats and to prepare beautifully smooth royal icing for very impressive decorating.

Bring to class: rolling pin, two large cookie sheet with sides, small spatula, and a 1- or 2- cup measuring cup, your favorite cookie cutters, and an apron. Wear close-toed shoes and hair restraint.

Keyword: Cookie

Sept. 19	S	8:30 a.m.-12:30 p.m.	\$39
LIVE Online, Zoom	Harper	LLLX-2053-CEFA	

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, 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.



Keyword: Macarons

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

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 (3-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

Aug. 29	S	8:30-11:30 a.m.	\$39
Lincoln, CEC, 104	Niemann	LLLX-1613-CEFA	
Aug. 29	S	1-4 p.m.	\$39
Lincoln, CEC, 104	Niemann	LLLX-1613-CEFB	



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! 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	Bueth	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	



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

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

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>.

Keyword: Protection 

Online FSDT-3000-WBSA \$65



www.ed2go.com/sccne

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



<http://bit.ly/SCC-UGotClass>

BROWSE CERTIFICATES & COURSES IN

Business
Business Communication
Health
Human Resources
Leadership
LEED Green Workplace
Management

New Media Marketing
Personal Development
Social Media for Business
Technology Skills
Training and Education
Training for K12 Teachers

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 continuing@southeast.edu

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.



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.

PLEASE PRINT

Today's Date

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 <input type="checkbox"/> Non-Resident		Ethnicity (select one): <input type="checkbox"/> Hispanic or Latino <input type="checkbox"/> Not Hispanic or Latino		Race (Select one or more): <input type="checkbox"/> White <input type="checkbox"/> Asian <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 ()

TOTAL DUE

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 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.

Register Online for SCC Continuing Education Classes

You must have an email account to register online.

1. Go to <http://bit.ly/RegisterCE>.
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.



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

* 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.