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*

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
<th>Course Code</th>
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<tbody>
<tr>
<td>Aug. 22</td>
<td>9 a.m.-Noon</td>
<td>LIVE Online, Zoom</td>
<td>Hickey</td>
<td>LLLLX-0552-TCUA</td>
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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*

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<th>Time</th>
<th>Location</th>
<th>Instructor</th>
<th>Course Code</th>
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<tbody>
<tr>
<td>Sept. 12</td>
<td>9 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
<td>Hickey</td>
<td>LLLLX-0536-CEFA</td>
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</tbody>
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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*

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<td>LIVE Online, Zoom</td>
<td>Harper</td>
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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*

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<th>Instructor</th>
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<tbody>
<tr>
<td>Sept. 19</td>
<td>9 a.m.-12:30 p.m.</td>
<td>Lincoln, CEC, 104</td>
<td>Muehling</td>
<td>LLLLX-1602-CEFA</td>
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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*

<table>
<thead>
<tr>
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<th>Time</th>
<th>Location</th>
<th>Instructor</th>
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</thead>
<tbody>
<tr>
<td>July 14</td>
<td>6-8:30 p.m.</td>
<td>LIVE Online, Zoom</td>
<td>Harper</td>
<td>LLLLX-2052-TCUA</td>
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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*

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<td>LIVE Online, Zoom</td>
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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*

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<th>Location</th>
<th>Instructor</th>
<th>Course Code</th>
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<tbody>
<tr>
<td>Aug. 4</td>
<td>6-8:30 p.m.</td>
<td>LIVE Online, Zoom</td>
<td>Harper</td>
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</tbody>
</table>

Register for Both & Save!

The Bakeshoppe: Shortcake & Pound Cake

*Keyword: Bakeshoppe*

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<th>Time</th>
<th>Location</th>
<th>Instructor</th>
<th>Course Code</th>
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<tbody>
<tr>
<td>July 14 &amp; Aug. 4</td>
<td>6-8:30 p.m.</td>
<td>LIVE Online, Zoom</td>
<td>Harper</td>
<td>LLLLX-2050-TCUA</td>
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</tbody>
</table>

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.


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](http://www.southeast.edu/continuing)

Find us on Facebook® at [www.facebook.com/SCCNebCE](http://www.facebook.com/SCCNebCE)

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

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<td>July 11</td>
<td>9 a.m.-Noon</td>
<td>Tart</td>
<td>Harper</td>
<td>LIVE Online, Zoom</td>
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### 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.

### 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>9 a.m.-Noon</td>
<td>Cake</td>
<td>Harper</td>
<td>LIVE Online, Zoom</td>
<td>$39</td>
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### 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.

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<th>Location</th>
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<tbody>
<tr>
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<td>9 a.m.-1 p.m.</td>
<td>Macarons</td>
<td>Harper</td>
<td>LIVE Online, Zoom</td>
<td>$39</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 (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.

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<th>Location</th>
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<td>1-4 p.m.</td>
<td>Kolaches</td>
<td>Niemann</td>
<td>LLLX-1613-CEFB</td>
<td>$39</td>
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</table>

### 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.

### 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!

### 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 bake with us from your kitchen.

### Location Key

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

For more information, contact us at 800-828-0072 or continuinged@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

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

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/studenthandbook 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.

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 (I)

For Office Use Only

TOTAL DUE ______

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Register Today!
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.