Introduction to Cake Decorating
Explore the basics of cake decorating. Cakes, frosting and tools will be discussed.

Bring an apron and an 8-inch round or square baked white cake from mix, for hands-on practice. Place your cake on a flat plate or tray.

**Keyword: Cake**
Nov. 9  M  6-8 p.m.  $19
Falls City, FCLC, Main  Reiger  AREA-4436-FCFA

Beginning Cake Decorating I
Hands-on practice using the basic tools to frost and decorate your cakes, including flowers and borders, writing techniques.

Bring an 8-inch round or square baked white cake from mix, flat plate to frost and apron.

**Keyword: Cake**
Nov. 16  M  6-8 p.m.  $19
Falls City, FCLC, Main  Reiger  AREA-4422-FCFA

Beginning Cake Decorating II
Prerequisite: Beginning Cake Decorating I
Learn to use basic flowers, borders, roses, and writing techniques to create beautiful cakes of your own. You will get to take a few samples home.

Bring an 8-inch round or square baked white cake from mix, flat plate to frost and apron.

**Keyword: Cake**
Nov. 23  M  6-8 p.m.  $19
Falls City, FCLC, Main  Reiger  AREA-4435-FCFA

**NEW!** The Great Mystery Bake Off – Nailed It Edition
Recruit the sous chefs in your family, clear the counters and join us for a bake-off via Zoom. Only amateurs need apply, no professionals here. Your team can consist of your household members or you can compete by yourself.

Each team needs to have two round cake layers baked and cooled by the challenge. These should be made ahead of time. Bonus points if you don’t use a mix, but hey, who’ll know? We’ll give you the challenge at the start of the event and you will use the cake layers to assemble it. We also suggest that you have ingredients for your favorite chocolate frosting on hand.

We are all about friendly competition and laughs. No big money winners here just bragging rights for next year. Our team of judges will be checking in with you throughout the competition, so make sure your laptop/computer/device is set up so they can see how you’re progressing and chat while you work. Space is limited so don’t be left out.

Registration deadline is Oct. 15.

**Keyword: Mystery**
Oct. 17  S  9-10 a.m.  $10
LIVE Online, Zoom  LLLX-0464-TCFA

**LIVE Online**
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](https://bit.ly/sccceonlinecourses).

For more information, contact **Holly Carr** at 800-828-0072, ext. 3396, or hcarr@southeast.edu
Coffeecake is a beloved coffee house favorite. We will combine butter to enjoy on your warm muffins. Zoom bake with us while your muffins are baking, create a cinnamon compound during the Zoom class however all recipes will be shared.

Muffins
Whether it’s breakfast, brunch or midday snack, scones are always welcome. We will make a variety of scones, both savory and sweet. While the scones are baking, as a class we will make a fruit topping and finish the class with a scone swap.

Scones
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.

Supply list will be emailed one week prior to class.

Cinnamon Rolls & Crescent Rolls
Don’t you just love the smell of fresh baked cinnamon rolls and flakey crescent rolls? Learn how to make those cinnamon rolls like grandma used to and fill your kitchen with the warm spicy smell. Use the same versatile dough to make delicious crescent rolls and master the art of sweet roll dough.

A supply list will be sent one week prior to class.

Scone swap.
We will make a fruit topping and finish the class with a savory and sweet. While the scones are baking, as a class we will make a fruit topping and finish the class with a scone swap.

Supply list will be sent approximately one week prior to class.

Cinnamon Rolls & Crescent Rolls
Don’t you just love the smell of fresh baked cinnamon rolls and flakey crescent rolls? Learn how to make those cinnamon rolls like grandma used to and fill your kitchen with the warm spicy smell. Use the same versatile dough to make delicious crescent rolls and master the art of sweet roll dough.

A supply list will be sent one week prior to class.

Muffins
Muffins are great on their own and as part of a meal. You will have a choice of banana or blueberry muffins to make during the Zoom class however all recipes will be shared. While your muffins are baking, create a cinnamon compound butter to enjoy on your warm muffins. Zoom bake with us from your kitchen!

Supply list will be sent approximately one week prior to class.

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.

Make Ahead: Freezer Meals, Tips & Tricks
Want to simplify your daily meal routine? Freezer meals are super handy whether you’re looking for convenience, trying to eat healthy, or planning ahead. We will look at meal planning strategies, explore the various options of cooking ahead, how to safely freeze food and preserve quality, what freezes well and what doesn’t, and how to store a month’s worth of meals in your freezer.

A variety of freezer meal recipes will be provided along with additional resources.

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.

Supply list will be emailed one week prior to class.

Keyword: Scones
Oct. 20
LIVE Online, Zoom
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Harper
6-8:30 p.m.
LLXX-2052-TCFA
$39

Keyword: Muffins
Nov. 3
LIVE Online, Zoom
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Harper
6-8:30 p.m.
LLXX-2052-TCFB
$39

Keyword: Coffeecake
Nov. 17
LIVE Online, Zoom
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Harper
6-8:30 p.m.
LLXX-2052-TCFC
$39

Keyword: Rolls
Dec. 12
LIVE Online, Zoom
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Brunkow
9-11:30 a.m.
AREA-4502-TCFA
$23

Keyword: Kolaches
Oct. 24
LIVE Online, Zoom
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Brunkow
9-11:30 a.m.
AREA-4503-TCFA
$39

Keyword: Instant
Oct. 6
LIVE Online, Zoom
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Renz
6-8 p.m.
AREA-4441-TCFA
$24

Keyword: Fryer
Oct. 24
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9-11 a.m.
LLXX-0547-TCFA
$25

Keyword: Knife
Oct. 14
LIVE Online, Zoom
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Skinner
6-8 p.m.
LLXX-2046-TCFA
$39

Keyword: Freezer
Nov. 12
LIVE Online, Zoom
Th
Harper
6-8 p.m.
AREA-4420-TCFA
$19

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
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.

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**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

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- 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
- 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
  - Native Hawaiian/Other Pacific Islander  
  - American Indian/Alaska Native  
  - Black/African-American

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**TOTAL DUE**

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**Submit**

Would you like a receipt mailed to you?

- [ ] Yes  
- [ ] No

**SCC Staff Tuition Waiver** (  )

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Submission of this form indicates that I understand I) that my registration is complete and that I am accountable for the tuition and fees and subject to a grade in the courses listed; II) that should I officially drop, cancel, or withdraw, any refund in tuition will be determined by the date I submit this form. III) that failure to attend a course does not constitute an official drop/withdrawal. In the event of a refund, permitted under any tuition or fee refund policy, refund will be issued only if my request to Continuing Education is received by the date provided in the Student Handbook and College Catalog. IV) that this form, and all attached documents, is complete in all respects, the information contained herein is correct as stated, and my signature constitutes a legal representation of all information, and any changes in this form, legal name, address, residency, etc. must follow the College procedures in the Student Handbook and College Catalog. V) that the College reserves the right to cancel or modify any courses, fees, or financial regulations without notice; and VI) I certify that the information on this form is true to the best of my knowledge and belief and that any information provided in this form is complete and true to the best of my knowledge. Any information that is false, misleading, or incomplete will be cause for dismissal. The College reserves the right to withhold any and all services in the college. 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.

**For Office Use Only**

**Today’s Date**

**SCC Staff Tuition Waiver** (  )

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Julie Your Name

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301 S. 68th St. Place, Lincoln, NE 68510

402-437-2700 • 800-828-0072 • FAX 402-437-2703

www.southeast.edu/continuing