

Foods

Fall 2020

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

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|------------------------|--------|----------------|------|
| 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

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|------------------------|--------|----------------|------|
| 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

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|-------------------|---|----------------|------|
| Oct. 17 | S | 9-10 a.m. | \$10 |
| LIVE Online, Zoom | | LLLX-0464-TCFA | |



NEW! Sourdough Bread 101

Sourdough is a treasured part of many kitchens. Flour, water and a little bit of patience you will have your very own bubbly, active starter ready to make your incredible sourdough bread. Get tips, tricks and some tasty recipes.

Keyword: Bread

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| Oct. 5 | M | 6-7 p.m. | \$12 |
| LIVE Online, Zoom | Kreikemeier | LLLX-0474-TCFA | |



NEW! Egg-cellent Eggs!

Did you know there are 100 different ways to make eggs? If you are tired of eating eggs cooked the same way over and over, this class is a must. Learn ten different ways to cook eggs. The best part is you will learn to do this in your own kitchen.

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



Keyword: Eggs

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|-------------------|------|----------------|------|
| Nov. 4 | W | 6:30-8:30 p.m. | \$29 |
| LIVE Online, Zoom | Lott | AREA-4458-TCFA | |

NEW! Fudgy Fun

A classic favorite, fudge is a simple delicacy that is enjoyed by all ages. Discover the art of making this simple treat in your own kitchen to satisfy your sweet tooth. Marble fudge, flavored fudge, and classic chocolate fudge will be ready to enjoy at the end of class.

Supply list will be emailed two weeks prior to class.



Keyword: Fudgy

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| Oct. 10 | S | 9-11 a.m. | \$29 |
| LIVE Online, Zoom | Lott | AREA-4460-TCFA | |



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

Falls City, FCLC..... Learning Center at Falls City, 3200 Bill Schock Blvd.



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.



Keyword: Rolls

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

Scones

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.

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



Keyword: Scones

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| Oct. 20 | T | 6-8:30 p.m. | \$39 |
| LIVE Online, Zoom | Harper | LLLX-2052-TCFA | |

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.



Keyword: Muffins

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| Nov. 3 | T | 6-8:30 p.m. | \$39 |
| LIVE Online, Zoom | Harper | LLLX-2052-TCFB | |

Coffecake

Coffecake is a beloved coffee house favorite. We will create a cinnamon coffecake with your choice of a crunchy crumble or streusel topping.

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



Keyword: Coffecake

| | | | |
|-------------------|--------|----------------|------|
| Nov. 17 | T | 6-8:30 p.m. | \$39 |
| LIVE Online, Zoom | Harper | LLLX-2052-TCFC | |

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: Kolaches

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

Instant Pot Cooking Basics

The Instant Pot is the latest hot kitchen appliance. Whether you have one and are scared to use it or you are thinking about buying one, this class is for you. Learn about basic features of the instant pot and how recipes can be converted and adapted. See how easy it can be!



Keyword: Instant

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| Oct. 6 | T | 6-8 p.m. | \$24 |
| LIVE Online, Zoom | Renz | AREA-4441-TCFA | |

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.



Keyword: Fryer

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|-------------------|-------|----------------|------|
| Oct. 24 | S | 9-11 a.m. | \$25 |
| LIVE Online, Zoom | Bueth | LLLX-0547-TCFA | |

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

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|-------------------|---------|----------------|------|
| Oct. 14 | W | 6-8 p.m. | \$39 |
| LIVE Online, Zoom | Skinner | LLLX-2046-TCFA | |

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.



Keyword: Freezer

| | | | |
|-------------------|----|----------------|------|
| Nov. 12 | Th | 6-8 p.m. | \$19 |
| LIVE Online, Zoom | | AREA-4420-TCFB | |



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Have an idea for a class that could be offered live online? Please submit your idea at <https://bit.ly/scceonlinecourses>.

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



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 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 <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.

301 S. 68th St. Place, Lincoln, NE 68510
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www.southeast.edu/continuing

