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

Oct. 24
LIVE Online, Zoom
Buehne
9-11 a.m.
LLXL-0547-TCFA
$25

Location Key
York, YKLC  Learn Center at York, 3130 Holen Ave. (Inside the Holthus Convention Center)

For more information, contact Heather Hultgrien at 800-828-0072, ext. 3634, or hhultgrien@southeast.edu

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.

Supplied list sent approximately one week prior to class. Zoom with us from your kitchen.

Keyword: Knife

Oct. 14
LIVE Online, Zoom
Skinner
6-8 p.m.
LLXL-2046-TCFA
$39

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

Oct. 5
LIVE Online, Zoom
Kreikemeier
6-7 p.m.
LLXL-0474-TCFA
$12

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

Dec. 9
York, YKLC, J
W
6-8 p.m.
Lott
AREA-4420-YKFA
$19

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
LIVE Online, Zoom
S
9-10 a.m.
LLXL-0464-TCFA
$10

Location Key
York, YKLC  Learn Center at York, 3130 Holen Ave. (Inside the Holthus Convention Center)

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.

For more information, contact Heather Hultgrien at 800-828-0072, ext. 3634, or hhultgrien@southeast.edu
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**

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**

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

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**

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

Coffeecake

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

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

**Keyword: Coffeecake**

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

Cinnamon Rolls & Crescent Rolls

Don't you just love the smell of fresh baked cinnamon rolls? Learn how to make those grandma used to and fill your 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**

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

Homemade Kolaches

Entice any guest in your house 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**

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

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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)
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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**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](http://www.southeast.edu/collegecatalog) for additional information.

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**COURSE NUMBER** | **TITLE** | **START DATE** | **COST**
---|---|---|---

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**SIGNATURE**

- Check
- Cash
- Mastercard
- AMEX
- Discover
- VISA
- V Code ________

Name as it appears on card: __________________________

Exp. Date __/____

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.

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