NEW! Cajun Cook
Learn how simple it is to bring a taste of New Orleans home. Our chef has spent years perfecting the creole flavor so you don’t have to.
Demonstration and sampling round out the class.

Keyword: Cook
Sept. 28
Plattsmouth, FKHM
M Shaw
6-8 p.m.
AREA-4456-PLUA

NEW! Basic Art of Cookie Decorating: Halloween & Holiday Editions
We will learn all the basics: how to prepare a cookie for decorating, how to color and create different icing consistencies, how to find and use cookie decorating tools and special techniques to give your cookies the professional look! Limited space. This class will have a festive/seasonal theme showcasing six different designs. Everyone will leave the class with a dozen beautifully decorated cookies to take home.
Product sales will not be a part of this class.

Keyword: Cookie
Halloween Edition
Oct. 24
Louisville, SHSH
S Wolcott
10 a.m.-Noon
AREA-4423-FLTA

Holiday Edition
Nov. 21
Louisville, SHSH
S Wolcott
10 a.m.-Noon
AREA-4423-FLTB

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.
LLXX-0464-TCFA

$10

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
M Kreikemeier
6-7 p.m.
LLXX-0474-TCFA

$12

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
LIVE Online, Zoom
W Lott
6:30-8:30 p.m.
AREA-4458-TCFA

$29

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.

Check out all classes offered at www.southeast.edu/PlattsmouthLC
Find us on Facebook at www.facebook.com/SCCLearningCenteratPlattsmouth

For more information, contact Lyn Belitz at 800-828-0072, ext. 2298, or lbelitz@southeast.edu
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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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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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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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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Coffee Cake
Coffee cake is a beloved coffee house favorite. We will create a cinnamon coffee cake with your choice of a crunchy crumble or streusel topping.

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

Keyword: Coffee Cake

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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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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!

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

Keyword: Instant

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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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Katie’s Cooking Class: Knife Techniques
Expand your knowledge about different knives, their purpose, and how to keep them sharp. Katie, our culinary expert 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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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

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Look for the LIVE Online logo shown to the left to find these classes.

For more information, contact Lyn Belitz at 800-828-0072, ext. 2298, or lbelitz@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 canceled 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.

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.

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

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<thead>
<tr>
<th>Social Security Number OR SCC Student ID Number</th>
<th>Birth Date</th>
<th>Name: Last</th>
<th>First</th>
<th>Middle Initial</th>
<th>State</th>
<th>Zip</th>
<th>County #</th>
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**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:**

**Would you like a receipt mailed to you?**
- Yes
- No

**SCC Staff Tuition Waiver**

**For Office Use Only**

**Submission of this form indicates that I understand:**
- That my registration is complete and that I am accountable for the tuition and fees subject to a grade in the course(s) listed;
- That should I officially drop, cancel, or withdraw, any refund in tuition will be determined by the date I submit written notice of withdrawal to the Office of Student Services;
- That evidence of my withdrawal status will be recorded in the college’s records, which will be maintained for a period of five years from the date of the withdrawal. If I am registered in a certificate program or associate degree program, my withdrawal status will be maintained for the period of time as required by the state in which I am registered;
- That my Social Security number and other personally identifiable information I have provided will not be released except as required by law without my written permission;
- That evidence of my withdrawal status will be released only to the extent permitted by FERPA and other laws and polices of the College.

**Required field:**
- Check
- Cash
- Mastercard
- American Express
- 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.**