

Foods

Fall 2020

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	

NEW! Gingerbread House & More

A fun class where adult and child (age 4+) work together to create a gingerbread masterpiece of their own. No kits here! You will create your gingerbread house that looks great and also tastes delicious. Celebrate with us at the Great Plains Culinary Institute.

Bring a container to transport your gingerbread creation home. Class is designed for one adult and one child. Only the adult needs to register and pay cost. Wear non-slip shoes and bring your aprons. Please Note: Parents/guardians are responsible for the supervision and behavior of minors while on campus or in a continuing education adult/child class.



Keyword: Gingerbread

Dec. 12	S	9-11 a.m.	\$39
Lincoln, LNK, D-4	Yates	LLLX-1616-LNFA	
Dec. 12	S	12:30-2:30 p.m.	\$39
Lincoln, LNK, D-4	Yates	LLLX-1616-LNFB	

NEW! Yule Log

The Buche de Noel cake is a French Christmas tradition that dates back to the 19th century. Join us to make a rolled and filled chocolate cake that is iced and completed with seasonal decorations.

Bring to class: a small box or container of red, green or white fondant, an offset spatula and a tray or cookie sheet to transport your completed cake. Optional: mixer, small seasonal cookie cutters, jelly roll pan, any other decorations for your cake. Wear non-slip shoes and a hair restraint, bring an apron.

Keyword: Yule

Nov. 14	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-1653-CEFA	

NEW! Julia's Kitchen: Celebrating French Cooking

Celebrate the French Cuisine, Julia Child and her famous cookbook "Mastering the Art of French Cooking." We will be cooking some of Julia's favorites: French onion soup, Coq Au Van, and chocolate mousse. Bon Appetit!

You must wear non-slip shoes and bring your apron.

Keyword: Cooking

Oct. 17	S	10 a.m.-1 p.m.	\$39
Lincoln, LNK, D-4	Yates	LLLX-0477-LNFA	

Truly Mexican: Tacos, Tacos & More Tacos

Tacos is the name of the game! Tacos al pastor, chorizo and potato tacos and bricklayer tacos with street salsa and horchata.

Bring your apron and join the fun!

Keyword: Tacos

Oct. 10	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Hickey	LLLX-2045-CEFA	

Truly Mexican: Breakfast

Lupe's in the kitchen cooking up Mexican Breakfast: chilaquiles, frontier beans and avocado tomato salad.

Bring your aprons, and containers for leftovers.

Keyword: Mexican

Oct. 24	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Hickey	LLLX-1647-CEFA1	

Truly Mexican: Appetizers

Delicious Mexican appetizers including: Chicken, potato flautas, salpicon tostadas, salsa verde, cilantro cream sopapilla cinnamon crescents.

Bring an apron and small containers for leftovers.

Keyword: Mexican

Nov. 7	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Hickey	LLLX-0560-CEFA	

Location Key

Lincoln, CECJack J. Huck Continuing Education Center,
301 S. 68th St. Place
Lincoln, LNK.....Southeast Community College, Lincoln Campus,
8800 O St.



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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.

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

Truly Mexican: Rellenos

If you long to discover the joy of cooking authentic Mexican food, this class opens the door to traditional family recipes, like red salsa, rice, frijoles refritos, and chiles rellenos. The instructor knows her stuff as she hails from Mexico City.

Bring your apron and small storage containers in case of leftovers.

Keyword: Mexican

Nov. 21	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Hickey	LLLX-0536-CEFB	



Sushi Basics

Sushi rice and rolls are on the menu at the Great Plains Culinary Institute where Instructor Kelley Rawlings will help you get acquainted with the knives, ingredients and equipment to make your own delicious sushi. Let's dive right in, it's easier than you think!

Keyword: Sushi

Oct. 24	S	10 a.m.-12:30 p.m.	\$39
Lincoln, LNK, D-4	Rawlings	LLLX-0155-LNFA	
Nov. 21	S	10 a.m.-12:30 p.m.	\$39
Lincoln, LNK, D-4	Rawlings	LLLX-0155-LNFB	

Coffee Cupping & Flavor Profiling

Coffee Lovers, this is your class! You will learn how to cup coffee and participate in cupping a variety of coffees as well as discovering green coffees, origins and flavor profiles. Find out about the Coffee Taster's Flavor Wheel, Le Nex Du Cafe sampling kit and Q-grader training.

Keyword: Coffee

Oct. 10	S	10 a.m.-Noon	\$39
Lincoln, LNK, D-2	Ferguson	LLLX-1955-LNFA	
Nov. 14	S	10 a.m.-Noon	\$39
Lincoln, LNK, D-2	Ferguson	LLLX-1955-LNFB	

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

NEW! Yeast Bread

Your family's mouths will be watering from the great aroma of fresh bread that you will want to create after this class. Discover the basic techniques and procedures to create cinnamon rolls, foccacia and baguettes.

Wear non-slip shoes and bring your apron.

Keyword: Bread

Oct. 17	S	8 a.m.-Noon	\$49
Lincoln, LNK, D-3	Nenneman	LLLX-1630-LNFA	



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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	

Beginning Cheese Making

A perfect starter course for the novice cheesemaker. We will cover ingredients and equipment used in home cheese-making and will produce a 30-minute mozzarella, Fromage Blanc and homemade cottage cheese during class. A feather bread for tasting will be made using leftover whey. Sampling of homemade hard cheeses will round out the class.

Bring to class an apron, wear close-toed shoes and a hair restraint.

Keyword: Cheese

Sept. 26	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Coatney	LLLX-2069-CEFA	

Cheesemaking Around the World

Let's take our mozzarella one step further and turn it into string cheese, Paneer (a cheese popular in India), Amish Clabber Cheese, Herbed chevre and Greek Feta. Don't miss this one.

Bring your apron, wear close-toed shoes and hair restraint.

Keyword: Cheese

Oct. 17	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Coatney	LLLX-1627-CEFA	

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	



NEW! Home Chocolatier

Take your holiday goodie trays to the next level with filled chocolate bon-bons. Discover the basics of tempering chocolate to use for decorations and filled bonbons.

Bring to class 1.5 or 2 quart microwaveable plastic bowl, thermometer suitable for chocolate, small spatula, hair dryer, wear slip resistant shoes and be sure to bring an apron. Chocolate is messy!

Keyword: Chocolatier

Oct. 31	S	9 a.m.-Noon	\$49
Lincoln, CEC, 104	Harper	LLLX-1654-CEFA	

Location Key

Lincoln, CECJack J. Huck Continuing Education Center,
301 S. 68th St. Place
Lincoln, LNK.....Southeast Community College, Lincoln Campus,
8800 O St.

For more information, contact us at
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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.

Keyword: Cookie

Oct. 10	S	1-5 p.m.	\$39
Lincoln, CEC, 104	Harper	LLLX-2053-CEFB	

Sugar Cookie Fun Part 2

Now that you know how to do basic outlining and flooding, take your cookies to the next level with some additional decorating techniques. You will work with air brushing, stenciling and a variety of piping techniques. It is amazing how the addition of one of the techniques will take your cookies to the next level. Bring a batch of your favorite sugar cookies in holiday shapes and get ready have some fun!

Bring to class: one batch of baked cookies, two cookie sheets with sides and a small rubber spatula. Optional: piping tips, scribe tool, small food safe decorating brushes. Wear close-toed shoes and a hair restraint.

Keyword: Cookie

Oct. 24	S	1-5 a.m.	\$39
Lincoln, CEC, 104	Harper	LLLX-2054-CEFA	

Beginning Cake Decorating

This four-week course will help you develop the skills to create beautiful cakes with borders, writing, decorations, flowers, and much more. No specific skill is needed, just a willingness to learn and have fun.

A supply list and frosting recipe will be emailed to you upon registration so BE SURE TO INCLUDE YOUR EMAIL ADDRESS.

Keyword: Cake

Oct. 26-Nov. 16	M	6-8 p.m.	\$62
Lincoln, CEC, 104	Kreikemeier	FSDT-3001-CEFA	



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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

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	

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

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

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.

Keyword: Kolaches

Oct. 3	S	8:30-11:30 a.m.	\$39
Lincoln, CEC, 104	Niemann	LLLX-1613-CEFC	

Oct. 3	S	1-4 p.m.	\$39
Lincoln, CEC, 104	Niemann	LLLX-1613-CEFD	

Location Key

Lincoln, CEC Jack J. Huck Continuing Education Center,
301 S. 68th St. Place
Lincoln, LNK Southeast Community College, Lincoln Campus,
8800 O St.

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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.



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

Keyword: Rolls

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!



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

Keyword: Instant

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.



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

Keyword: Fryer

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.



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

Keyword: Knife



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.



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

Keyword: Freezer

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% 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/scfoodprotectionmanager>.

To register and pay, go to <http://bit.ly/RegisterCE>.

Online	FSDT-3000-WBSA	\$65
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Keyword: Protection



www.ed2go.com/scce

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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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