New! New! New!

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.

Registration deadline is Oct. 15.

Keyword: Gingerbread

New! New! New!

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's iced and completed with seasonal decorations.

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

You will create your gingerbread house masterpiece of their own. No kits here!

Bring to class:
- 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 your apron.

Keyword: Yule

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.

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

Keyword: Mystery

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

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's iced and completed with seasonal decorations.

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

You will create your gingerbread house masterpiece of their own. No kits here!

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.

Registration deadline is Oct. 15.

Keyword: Gingerbread

New! New! New!

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's iced and completed with seasonal decorations.

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

You will create your gingerbread house masterpiece of their own. No kits here!

Bring to class:
- 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 your apron.

Keyword: Yule

For more information, contact us at 800-828-0072 or continuinged@southeast.edu
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
Lincoln, CEC, 104
S
9 a.m.-Noon
$39

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
Lincoln, LNK, D-4
S
Rawlings
10 a.m.-12:30 p.m.
$39

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
Lincoln, LNK, D-2
S
Ferguson
10 a.m.-Noon
$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
Lincoln, LNK, D-4
S
Krekemeier
6-7 p.m.
$12

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, focaccia and baguettes.

Wear non-slip shoes and bring your apron.

Keyword: Bread
Oct. 17
Lincoln, LNK, D-3
S
Nenneman
8 a.m.-Noon
$49

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
Lincoln, LNK, D-2
S
Lott
6:30-8:30 p.m.
$29

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, focaccia and baguettes.

Wear non-slip shoes and bring your apron.

Keyword: Bread
Oct. 17
Lincoln, LNK, D-3
S
Nenneman
8 a.m.-Noon
$49

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
Lincoln, LNK, D-2
S
Ferguson
10 a.m.-Noon
$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
Lincoln, LNK, D-4
S
Krekemeier
6-7 p.m.
$12

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, focaccia and baguettes.

Wear non-slip shoes and bring your apron.

Keyword: Bread
Oct. 17
Lincoln, LNK, D-3
S
Nenneman
8 a.m.-Noon
$49

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
Lincoln, LNK, D-2
S
Lott
6:30-8:30 p.m.
$29
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

<table>
<thead>
<tr>
<th>Date</th>
<th>Location</th>
<th>Provider</th>
<th>Time</th>
<th>Supply List</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oct. 20</td>
<td>LIVE Online, Zoom</td>
<td>Harper</td>
<td>6-8:30 p.m.</td>
<td>LLLX-2052-TCFA</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Date</th>
<th>Location</th>
<th>Provider</th>
<th>Time</th>
<th>Supply List</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nov. 3</td>
<td>LIVE Online, Zoom</td>
<td>Harper</td>
<td>6-8:30 p.m.</td>
<td>LLLX-2052-TCFB</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Date</th>
<th>Location</th>
<th>Provider</th>
<th>Time</th>
<th>Supply List</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nov. 17</td>
<td>LIVE Online, Zoom</td>
<td>Harper</td>
<td>6-8:30 p.m.</td>
<td>LLLX-2052-TCFC</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Date</th>
<th>Location</th>
<th>Provider</th>
<th>Time</th>
<th>Supply List</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oct. 24</td>
<td>LIVE Online, Zoom</td>
<td>Brunkow</td>
<td>9-11:30 a.m.</td>
<td>AREA-4503-TCFA</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Date</th>
<th>Location</th>
<th>Provider</th>
<th>Time</th>
<th>Supply List</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oct. 3</td>
<td>LIVE Online, Zoom</td>
<td>Niemann</td>
<td>8:30-11:30 a.m.</td>
<td>LLLX-1613-CEFCC</td>
</tr>
<tr>
<td>Oct. 3</td>
<td>LIVE Online, Zoom</td>
<td>Niemann</td>
<td>1-4 p.m.</td>
<td>LLLX-1613-CEFD</td>
</tr>
</tbody>
</table>

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.
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.

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Instructor</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oct. 14</td>
<td>6-8 p.m.</td>
<td>Skinner</td>
<td>LLLX-2046-TCFA</td>
<td>$39</td>
</tr>
</tbody>
</table>

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.

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Instructor</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nov. 12</td>
<td>6-8 p.m.</td>
<td>Bueche</td>
<td>LLLLX-0547-TCFA</td>
<td>$19</td>
</tr>
</tbody>
</table>

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/sccfoodprotectionmanager.

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.

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.

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 us at 800-828-0072 or continuinged@southeast.edu
**Register Online**

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.

---

**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. 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.

Social Security Number OR SCC Student ID Number
Birth Date
Name: Last
First
Middle Initial
State
City
Zip
County 
Email Address
Cell Phone
Home Business 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 American Indian/Alaska Native Native Hawaiian/Others Pacific Islander 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.

---

6. 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.

7. 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.