NEW! Whether You Knead It or Not: Pizza

It’s a pizza party! You will learn to make your own pizza dough and turn it into a custom pizza. Gather your ingredients. We’ll send you a list and Zoom bake with us from your kitchen. You will make your main dish and sweet dessert pizza when class is over—dinner is done!

Keyword: Knead
Jan. 30 9 a.m.-Noon $39
LIVE Online, Zoom S Harper LLLLX-0157-TCSA
Registration Deadline: Jan. 27

Whether You Knead It or Not: Baguettes

Zoom bake baguettes with us. Discover techniques to reduce the time it takes to make fresh, delicious baguettes. While your baguettes are proofing, you will make a totally delicious angel food cake from scratch. Don’t run and hide, this will be great fun! Two fabulous finished products.

Your Zoom class information will be sent a few days prior to class and in enough time to gather your supplies. Be sure to include your email address.

Keyword: Knead
Feb. 13 9 a.m.-Noon $39
LIVE Online, Zoom S Harper LLLLX-2051-TCSA

Delectable Dumplings

Learn the amazing skill of making delicious dumplings for any part of the meal. In this class, you will learn to make baking powder dumplings, two kinds of potato dumplings that can be eaten as a main course and dessert dumplings. Learn the process, make and sample, and leave with a new skill and new recipes.

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

Keyword: Dumplings
March 13 9-11:30 a.m. $29
LIVE Online, Zoom S Brunkow AREA-4426-TCSA

Sourdough Bread 101

Sourdough is a treasured part of many kitchens. With 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
Feb. 2 6-7 p.m. $12
LIVE Online, Zoom T Kreikemeier LLLLX-0474-TCSA
Feb. 16 6-7 p.m. $12
LIVE Online, Zoom T Kreikemeier BBBX-2032-TCSB

NEW! Cottage Cheese, Yes Please!

Try something new! Learn to make cottage cheese at home. Zoom cook with us as we prepare cottage cheese, a fresh cheese curd product with a mild flavor. We will be cooking in our kitchen and you will be in yours.

A supply list will be sent prior to class.

Keyword: Cheese
Feb. 6 1-4 p.m. $39
LIVE Online, Zoom S Coatney LLLLX-1968-TCSB
Registration Deadline: Feb. 3

NEW! A Whole Lotta Shakin': How to Make Great Cocktails at Home

We're in the midst of a cocktail craze, and for good reason, a well-made cocktail is a revelation. You’ll learn all about the about the different liqueurs and spirits, the art of mixology and recipes to make your own classic and craft cocktails at home after class.

Keyword: Cocktails
Jan. 28 6-8 p.m. $19
LIVE Online, Zoom Th Wageman AREA-4461-TCSA

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.
Macarons
French and fussy, macarons have a reputation for being challenging to make. In this class you will learn the techniques needed to make beautiful and delicious macarons. As a class we will make chocolate ganache, butter cream and pastry cream fillings. Zoom bake with us from your kitchen.

Supply list sent approximately one week prior to class.

**NEW! Decorating Tips & Tricks**
Here is a fun opportunity for those of you interested in cake decorating. If you are thinking about decorating or have dabbled a bit and just want some additional information, this hour is for you. Offered via Zoom we will cover all kinds of things related to decorating...equipment, frosting, finishes, tips, tricks, what works and what doesn’t. See you on your computer screen!

**The Great Mystery Bake Off – Nailed It Edition**
It's going to get messy in the kitchen—but that's ok! 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 cake layers baked and cooled by the challenge date. There is a trick, so don’t bake them until you get the email instructions one week prior to the bake off date. These should be made ahead of time.

We'll give you the challenge at the start of the event and you will use the cakes to assemble it. We also suggest that you have ingredients for your favorite frosting on hand.

This will be great FUN! We are all about FRIENDLY competition and laughs. Sorry to say, no big money winners here just bragging rights for your favorite frosting on hand.

**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. Recipes for homemade fillings will be included with the Sweet Roll Dough recipe.

**Flowering Cupcakes**
Learn the art of putting gorgeous designs on top of cupcakes. Basic borders, flowers and fondant skills will be taught. No experience necessary. A supply list will be emailed one week prior to class.

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Check out all classes offered at www.southeast.edu/continuing
Find us on Facebook® at www.facebook.com/SCCIebCE
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
Jan. 19
LIVE Online, Zoom
T Renz
6-8 p.m.
AREA-4455-TCSA
$25
Feb. 23
LIVE Online, Zoom
T Kreikemeier
6-8 p.m.
BBBX-2007-TCSA
$25
March 10
LIVE Online, Zoom
W Lott
6:30-8:30 p.m.
AREA-4455-TCSA
$25

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.

Keyword: Knife
Jan. 27
LIVE Online, Zoom
W Skinner
6-8 p.m.
LLXX-2046-TCSA
$39

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 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
Feb. 25
LIVE Online, Zoom
Th
6-8 p.m.
AREA-4420-TCSA
$19

Cancelation/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 cancelled 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.

For more information, contact us at 800-828-0072 or continuinged@southeast.edu
You must have an email account to register online.


2. **Search for your class** by entering either 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**.

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.

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*The College requires a student’s Social Security number as a condition for enrollment. A student’s Social Security number information constitutes an “educational record” under FERPA.