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
Jan. 21
Plattsmouth, PLLC, 102
Th Whitehead
7-9 p.m.
AREA-4455-PLSA
$25
Feb. 23
LIVE Online, Zoom
T Kreikemeier
6-8 p.m.
$25
March 4
Plattsmouth, PLLC, 102
Th Whitehead
7-9 p.m.
AREA-4455-PLSB
$25
March 10
LIVE Online, Zoom
W Lott
6:30-8:30 p.m.
AREA-4455-TCSB
$25

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.

Keyword: Cupcakes
March 15
LIVE Online, Zoom
M Wolcott
6:30-9:30 p.m.
AREA-4588-TCSA
$29
Registration Deadline: March 8

Basic Art of Cookie Decorating: Valentines
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
Feb. 13
Louisville, SHSH
S Wolcott
10 a.m.-Noon
AREA-4423-PLSA
$71

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

Air Fryer 101
Did you know 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
Jan. 25
LIVE Online, Zoom
M Buethe
6:30-8:30 p.m.
LLXLX-0547-TCSA
$25
March 23
LIVE Online, Zoom
T Norder
6-7:30 p.m.
AREA-4396-TCSA
$25

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

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.

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.

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.

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 different liqueurs and spirits, the art of mixology and recipes to make your own classic and craft cocktails at home after class.

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 next time. 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 are progressing and chat while you work. Space is limited so don’t be left out.

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.

Supply list will be emailed one week prior to class.

For more information, contact Lyn Belitz at 800-828-0072, ext. 2298, or lbelitz@southeast.edu
Nutrient Dense Foods: Grass-Fed Meat, Pastured Poultry, Eggs & Bone Broth

Learn the difference between grass-fed and grain-fed meat as well as the benefits of pastured poultry, eggs and pork. We also will look at bone broth and why we want to re-introduce this nutrient-dense food into our diet.

Fats & Oils

Learn why fats are essential to our health. Fats play a critical role in our mental well-being and are linked to weight loss. Learn about their importance as well as how to recognize counterfeits.

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.

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.

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/sccconlinecourses.

For more information, contact Lyn Belitz at 800-828-0072, ext. 2298, or lbelitz@southeast.edu.
Register Online for
SCC Continuing Education Classes

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.

* 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.