

# Summer 2021 Culinary Classes

## with the Great Plains Culinary Institute



### NEW! Be Your Own Butcher: Steak Cutting

Be your own butcher and discover how to cut steaks from large beef subprimals that are commonly sold in Sam's, Costco and supermarkets. Buying these items and cutting them yourself is a great way to save money and enjoy more great steaks at home.

Bring to class: boning knife (if you have one), containers or wrap for the meat and apron. Wear closed-toe shoes.

**Keyword: Butcher**

Aug. 28	S	1-3 p.m.	\$79
Room D-5		Harpster	LLLX-2043-LNFA

### NEW! Be Your Own Butcher: Whole Hog

Learn the fundamentals of whole animal butchery on a half hog with Chef Brandon Harpster. Understanding the process can easily translate to any other small-game animal.

You will leave with approximately 10 pounds of pork. Bring to class: boning knife (if you have one), containers or wrap for the meat and apron. Wear closed-toe shoes.

**Keyword: Butcher**

July 31	S	Noon-4 p.m.	\$219
Room D-5		Harpster	LLLX-2042-LNUA

### NEW! Be Your Own Butcher: Poultry

Embrace the whole chicken, and then cut it into pieces. Save money by cutting up a whole chicken into portioned ready-to-use pieces.

Bring to class: boning knife if you have one, apron, container or zip bags to take chicken home. Wear closed-toe shoes.

**Keyword: Poultry**

Aug. 14	S	1-2:30 p.m.	\$49
Room D-5		Harpster	LLLX-2047-LNUA

### NEW! Mariscos

Dive into seafood with some marvelous mariscos dishes. Traditional shrimp cocktail, Mahi fish tacos and red snapper Veracruz...yum!

Bring to class: apron, chef's knife, and containers for leftovers, should there be any.

**Keyword: Mariscos**

Aug. 7	S	10 a.m.-1 p.m.	\$59
Room D-4		Rawlings	LLLX-2041-LNUA

### NEW! Ice Cream & Sorbet

I scream, you scream, we all scream for ice cream! You will be making a variety of ice creams and sorbets in class. Enjoy some in class and take some home, too.

**Keyword: Cream**

July 24	S	9 a.m.-Noon	\$49
Room D-3		Nennemann	LLLX-2040-LNUA

### NEW! S'mores

S'mores are so good and you will be creating all of the s'more parts . . . graham crackers, marshmallows and chocolate bars. How fun is that?

Bring your apron and a container to take your s'mores home.

**Keyword: S'mores**

Aug. 28	S	9 a.m.-Noon	\$49
Room D-3		Nennemann	LLLX-2048-LNFA

### Dinner Night: Dinner & Drinks for 2

This is a fun new twist on take out. You will make your romantic dinner for two in class, take it home and reheate in the comfort of your own home or hideaway. Three courses with a summer theme (starter, entrée and dessert). You will be learning two cocktails to recreate at home that pairs with your meal and a table setting to help set the mood.

Bring: apron and containers to take items home. Wear closed-toe shoes.

**Keyword: Dinner**

Aug. 21	S	10 a.m.-2 p.m.	\$69
Room D-2		Cheever	LLLX-0472-LNUA

### Homemade Pasta & Sauces

Try your hand at homemade pasta with lighter sauces. Spaghetti marinara and basil, chicken linguine with basil pesto and shrimp capellini with olive oil, garlic, lemon, and parmesan.

Bring to class: your apron, chef's knife and containers for leftovers, should there be any.

**Keyword: Pasta**

July 17	S	10 a.m.-1 p.m.	\$49
Room D-4		Rawlings	LLLX-1652-LNUA

### Pan Sauces

Pan sauces, as the name suggests, are made in the exact same skillet you've used to sauté meat, poultry or fish. Utilize all of those leftover browned bits stuck to the bottom of the pan, and with a few ingredients, create a smooth sauce that looks and tastes as rich as a time-consuming French sauce in a matter of minutes.

Bring to class: chef's knife, apron and containers for leftovers.

**Keyword: Sauces**

Aug. 7	S	10 a.m.-Noon	\$49
Room D-5		Skinner	LLLX-0553-LNUA

### Cocktail Creations

Summer-style cocktails are coming your way. Using fresh fruit juices and handmade syrups we will create fun takes on summer favorites like margaritas, mojitos and sangria.

You must be 21 to register for this class, and be prepared to show ID when you arrive to class. Bring your apron, too.

**Keyword: Cocktail**

July 17	S	1-3 p.m.	\$59
Room D-2		Cheever	LLLX-1960-LNUA

### Coffee Brewing Methods

Discover the basics behind the brewing of coffee at home or at the office. We will demonstrate how to make the best cup of coffee to match your preferred tastes. We will taste coffees brewed different ways and talk about how the roast, water and grind changes the taste.

**Keyword: Coffee**

July 24	S	10 a.m.-Noon	\$39
Room D-2		Ahlberg	LLLX-1615-LNUA

### 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 about 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**

Aug. 14	S	10 a.m.-Noon	\$39
Room D-2		Ahlberg	LLLX-1955-LNUA

### Katie's Cooking Class: Breakfast All Day

Katie's back in the kitchen to show you how enormously versatile eggs are beyond breakfast.

Bring to class a chef's knife, acrylic cutting board and paring knife. Please wear closed-toe shoes and hair restraint.

**Keyword: Cooking**

July 10	S	9-11 a.m.	\$49
Room D-4		Skinner	LLLX-0463-LNUA

### Knife Techniques

Expand your knowledge about different knives, their purpose, and how to keep them sharp and how to efficiently chop, slice and dice a variety of common vegetables.

Bring to class a chef's knife and apron. Wear closed-toe shoes.

**Keyword: Knife**

July 17	S	1-3 p.m.	\$49
Room D-5		Harpster	LLLX-2046-LNUA

**All classes will be held at  
Southeast Community College,  
Lincoln Campus, 8800 O St., Lincoln.**

Check out all classes offered at [www.southeast.edu/continuing](http://www.southeast.edu/continuing)  
Find us on Facebook® at [www.facebook.com/SCCNebCE](https://www.facebook.com/SCCNebCE)

For more information, contact us at  
800-828-0072 or  
[continuing@southeast.edu](mailto:continuing@southeast.edu)



# 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**. **Print** this page 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](http://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"/> X (Gender variant/Non-binary)		<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](mailto:jsoto@southeast.edu).