NEW! Charcuterie: What Did You Say?

It’s all the rage! The “char-cu-te-rie board can be a starter course or a light meal for a casual gathering. Discuss foods that complement each other and how to balance your board because it’s not only what you eat, it’s also what people see and how the components are arranged.

Supply fee of $15 payable to instructor in class. Cash or check only for supplies.

**Keyword: Charcuterie**

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<th>Date</th>
<th>Location</th>
<th>Time</th>
<th>Instructor</th>
<th>Fee</th>
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<tbody>
<tr>
<td>July 19</td>
<td>LIVE Online, Zoom</td>
<td>M 6:30-8:30 p.m.</td>
<td>Wolcott</td>
<td>$29</td>
</tr>
<tr>
<td>Aug. 9</td>
<td>NE City, WPBB</td>
<td>M 6:30-8:30 p.m.</td>
<td>Stavas</td>
<td>$29</td>
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Frozen Treats

In the sweltering heat of the summer, there is nothing like a chilled treat to cool you down. Learn how to make sorbet, ice cream, frozen yogurt snacks and more, using seasonal fruits, herbs and unexpected savory delights.

Supply fee of $25 payable to instructor in class. Cash or check only for supplies.

**Keyword: Treats**

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<tr>
<td>July 26</td>
<td>NE City, WPBB</td>
<td>M 6:30-8:30 p.m.</td>
<td>Stavas</td>
<td>$39</td>
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NEW! Cooking with Bourbon

From the bar to the kitchen, bourbon is a whiskey for mixed drinks however let’s explore other ways to get crafty with this versatile liquor. This hands-on demonstration will explore using it as a glaze, compliment seasonal fruit and use it in desserts.

Supply fee of $25 payable in class. Cash or check only for supplies.

**Keyword: Cooking**

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<td>Aug. 16</td>
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<td>M 6:30-8:30 p.m.</td>
<td>Stavas</td>
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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**

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For more information, contact Cindy Meyer at 800-828-0072, ext. 3636, or cmeyer@southeast.edu

Pizza on the Grill

Make a basic pizza crust from scratch and learn the technique of rolling the crust thin and sliding it on the grill to get that perfect crisp crust. We’ll make a variety of pizza sauces and toppings and a dessert pizza, too! You’ll take home pizza dough and recipes. You’ll never call for take-out pizza again!

This is a hands-on demonstration. Supply fee of $25 payable to instructor in class. Cash or check only for supplies.

**Keyword: Pizza**

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<td>M 6:30-8:30 p.m.</td>
<td>Stavas</td>
<td>$39</td>
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NEW! Grilled Pizza Advanced

So, you’ve mastered the classic grilled pizza dough and sauces! Now it is time to share new sauces and topping combinations, discover the secrets to herb-flavored and stuffed crusts and how to get pizza on the breakfast table!

This is a hands-on demonstration. You’ll take home pizza dough and recipes. Supply fee of $25 payable in class. Cash or check only for supplies.

**Keyword: Pizza**

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<td>NE City, WPBB</td>
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<td>Stavas</td>
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Girls Get Your Grill On!!

That’s right, the grill is not just for the guys! Grab your spatulas, dress for summer grilling and be ready to experiment and sample roasted meats, snacks, sides, and desserts. Guys are welcome.

This is a hands-on demonstration. There is a $25 fee associated with this course payable in class. Cash or check only for supplies.

**Keyword: Grill**

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Location Key

NE City, WPBB ........................ Whispering Pines B&B, 2018 Sixth Ave.

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.
NEW! Kids’ Cooking Camp
Ages 9-14
Kids can cook, too!
Channel your inner chef by participating in the Kids’ Cooking Camp.
Four menus from which to choose. Gain kitchen experience while having a lot of fun! Register for the entire series or choose the ones you prefer.

Bring your aprons, tie your hair back and let’s get cooking!

Register for All & Save $16!
Aug. 2-5
NE City, WPBB
M, T, W, Th
Stavas
10:30 a.m.-Noon
AREA-6415-NCUA
$100
Aug. 2
NE City, WPBB
M
10:30 a.m.-Noon
AREA-6363-NCUA
$29
Aug. 3
NE City, WPBB
T
10:30 a.m.-Noon
AREA-6363-NCUB
$29
Aug. 4
NE City, WPBB
W
10:30 a.m.-Noon
AREA-6363-NCUC
$29
Aug. 5
NE City, WPBB
Th
10:30 a.m.-Noon
AREA-6363-NCUD
$29

NEW! Make Your Own Salsa
Learn how to make your own homemade salsa. From picking the tomatoes in the garden to storage, this class will explore the entire process.

Sept. 11
Live Online, Zoom
S
10 a.m.-Noon
AREA-4442-TCFFA
$19

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.

July 24
Live Online, Zoom
Brunkow
AREA-4426-TCUYA
$39

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. Registration deadline is one week prior to class.

Aug. 9
Live Online, Zoom
Wolcott
AREA-4588-TCUF
$29

Cinnamon Rolls & Crescents
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.

July 29
Live Online, Zoom
Th
5:30-7:30 p.m.
AREA-4502-TCFA
$19

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 closed-toe shoes.

June 26
Live Online, Zoom
S
8:30-11:30 a.m.
LLLL-1613-TCUG
$39

Make Ahead: Freezer Meals, Tips & Tricks
Freezer meals are super handy whether you’re looking for convenience, trying to eat healthy, or planning ahead.
A variety of freezer meal recipes will be provided along with additional resources.

Sept. 1
Live Online, Zoom
W
Goltz
6-8 p.m.
AREA-4420-TCFFA
$19

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.
Receive your assignments online through SCC’s online learning platform. Upon completion of each assignment, you will complete an online quiz. The ServSafe exam is taken online at various SCC locations.
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 textbook “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/SCCFoodProtectionManagerClass.
To register and pay, go to http://bit.ly/RegisterCE.

Check out all classes offered at www.southeast.edu/NebraskaCityLC
Find us on Facebook at www.facebook.com/SCCLearningCenteratNebraskaCity

Location Key
NE City, NCLC …………Learning Center at Nebraska City, 819 Central Ave.

CANCELLATION/REFUND POLICY: You must call the Continuing Education office at 402-437-2700 or 800-838-5072 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. ADA Reasonable Accommodations: SCC provides services and reasonable accommodations to allow persons with disabilities to participate in educational programs and other College activities. For information on requesting ADA reasonable accommodations, contact the SCC Area Access/Equity/Diversity Office.
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

Register 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

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.

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

I identify as: Male Female X (Gender variant/Non-binary)

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 Black/African-American Latinx Native Hawaiian/Other Pacific Islander

COURSE NUMBER TITLE START DATE COST

TOTAL DUE

Would you like a receipt mailed to you? Yes No

Scc Staff Tuition Waiver

Signature

For Office Use Only

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.

SCC Staff Tuition Waiver ____________________

ID # ______________________________

De __________________

For Office Use Only

TOTAL DUE

Substitution of this form indicates that I understand: (1) that my registration is complete and that I am accountable for the tuition and fees subject to a grade in the course, (2) that should I officially drop, cancel, or withdraw, any refund in tuition will be determined by the date I submit this form; (3) the charges and tuition are due and payable in full at the time of registration regardless of the date of the class start date, (4) I attest the information contained herein is correct as stated, and if any changes in SSN, legal name, address, residence, etc. must follow the College procedures in the Student Handbook and College Catalog, (5) the policy of SCC to provide equal opportunity and nondiscrimination in all admissions, 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. Requests 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.