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.

| Date       | Time       | Instructor | Location | Supply Fee
|------------|------------|------------|----------|-------------
| Sept. 1    | 6-8 p.m.   | Goltz      | AREA-4420-TCFFA | $19
| Sept. 14   | 6:30-8:30 p.m. | Hebron, HNLC, 101 | AREA-4420-HNFA | $19

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.

| Date       | Time       | Instructor | Location | Supply Fee
|------------|------------|------------|----------|-------------
| Sept. 11   | 10 a.m.-Noon | Wolcott   | AREA-4462-TCFFA | $19

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.

| Date       | Time       | Instructor | Location | Supply Fee
|------------|------------|------------|----------|-------------
| July 19    | 6:30-8:30 p.m. | Wolcott   | AREA-4453-TCUPA | $29

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.

| Date       | Time       | Instructor | Location | Supply Fee
|------------|------------|------------|----------|-------------
| July 24    | 9:15 a.m.  | Brunkow    | AREA-4426-TCUYA | $19

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.

| Date       | Time       | Instructor | Location | Supply Fee
|------------|------------|------------|----------|-------------
| Aug. 9     | 6:30-9:30 p.m. | Wolcott   | AREA-4588-TCUPA | $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.

| Date       | Time       | Instructor | Location | Supply Fee
|------------|------------|------------|----------|-------------
| July 29    | 5:30-7:30 p.m. | Wolcott   | AREA-4502-TCUPA | $19

Location Key

Hebron, HNLC................................Learning Center at Hebron, 610 Jefferson 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/SCCCOnlineCourses.

For more information, contact Crystal Fangmeier at 800-828-0072, ext. 5591, or cfangmeier@southeast.edu
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.

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.

Kid Food Hour
Ages 8-14
Hey kids! Join us online for fun to learn how to prepare tasty (and nutritious!) food! Each week is a new food hour. With adult supervision, you can prepare along with us!

Keyword: Food

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<th>KFH: Movie Night Theme</th>
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Check out all classes offered at www.southeast.edu/HebronLC
Find us on Facebook at www.facebook.com/SCCLearningCenteratHebron

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.

Cancillation/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. 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.

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 □ Nebraska Resident □ Non-Resident □ Hispanic or Latino □ Not Hispanic or Latino □ White □ Asian □ Native Hawaiian/Other Pacific Islander □ Black/African-American

Ethnicity (select one) Race (Select one or more): 

Email Address: ____________________________ Phone: ____________________________

Would you like a receipt mailed to you? □ Yes □ No

Signature: ____________________________ Date: __________

SCC Staff Tailor Waiver ( )

TOTAL DUE: __________

For Office Use Only

ID# __________

TOTAL DUE: __________
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**. **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.