NEW! Veggie Carving Bouquet
“Wow” your friends and family by bringing elegance and fun to your table with a unique floral veggie creation. You will gain tips and tricks for easy vegetable flower carving in this beginning-level class. Your veggie creations will be arranged in a coffee mug bouquet.
 Bring to class: sharp stainless-steel paring knife, acrylic cutting board, apron, and a mug for the base of your bouquet.

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<tr>
<th>Keyword: Veggie</th>
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<td>Oct. 2</td>
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<tr>
<td>Lincoln, CEC, 104</td>
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<tr>
<td>9-11 a.m.</td>
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<td>LLLX-0488-CEFA</td>
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Vietnamese Pho

The Vietnamese soup known as pho (pronounced “fuh”) served in big bowls with funny-looking spoons, doesn’t seem like any soup you’ve ever seen (or tasted). So, what’s the deal? What is pho? Discover how to make the classic version and the short-cuts to this culinary delight.
 Bring to class: Apron, cutting board, chef’s knife and containers to take home leftovers.

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<th>Keyword: Pho</th>
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<tr>
<td>Oct. 23</td>
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<td>Lincoln, CEC, 104</td>
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<td>9 a.m.-Noon</td>
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<tr>
<td>LLLX-1614-CEFA</td>
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<td>$39</td>
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NEW! Bread Basics:
White, Rye, Cinnamon Raisin, & Houska
The ingredients are simple, but oh such wonderful results. Bake along with us as you discover the secrets to making white, rye, cinnamon raisin bread, and Houska, a traditional Christmas Czech bread. Learn variations on a basic dough with such varied results.
 Class will be LIVE online via Zoom so you can bake from your own kitchen. Supply list will be emailed one week prior to class.

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<thead>
<tr>
<th>Keyword: Bread</th>
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<tr>
<td>Dec. 4</td>
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<td>LIVE Online, Zoom</td>
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<td>AREA-4417-TCFYA</td>
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NEW! On Boards:
Casually Chic Spreads Anyone Can Make
The charcuterie board is the essence of easy entertaining; a go-to for hosts and a fan favorite! Extremely flexible to create and requiring zero culinary skills. Not only will you discover lots of ideas and tricks, but you also will get to keep the wood hand-crafted charcuterie board that is provided in class.
 Bring to class: box of your favorite crackers, along with your imagination and creativity.

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Tea Chat: Tea 101
Are you a tea drinker? If not, you should be. Discover how to brew tea correctly, sample some tasty teas, hot and iced, and discover the benefits of incorporating tea in your life. Oolong, green, or white, come, learn and find out what they all mean.

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<th>Keyword: Tea</th>
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<tr>
<td>Sept. 15</td>
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<td>Lincoln, GLTC</td>
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<td>W Rieke Hegley</td>
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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.

Location Key
Lincoln, CEC..................Jack J. Huck Continuing Education Center, 301 S. 68th St. Place
Lincoln, GLTC.................Green Leaf Tea Company, 2917 Pine Lake Rd, #D

Check out all classes offered at www.southeast.edu/continuing
Find us on Facebook* at www.facebook.com/SCCNebCE

For more information, contact us at 800-828-0072 or continuinged@southeast.edu
Sourdough Bread 101
Sourdough is a treasured part of many kitchens. Some flour, water and a little bit of patience will have your very own bubbly, active starter ready to make your incredible sourdough bread. Get tips, tricks and some tasty recipes.

Keyword: Bread
Oct. 27
LIVE Online, Zoom
W Kreikemeier
6:30-7:30 p.m.
AREA-4378-TCFNA
Nov. 8
LIVE Online, Zoom
M Kreikemeier
6-7 p.m.
LLLX-0474-TCFCA
$15

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.

Keyword: Salsa
Sept. 11
LIVE Online, Zoom
S 10 a.m.-Noon
AREA-4462-TCFFA
$19

Biscotti & Rugelach Cookies
Get a head start on unique cookies that can be made early and successfully stored until the holidays. Discover Biscotti, the Italian favorite designed for dunking and Rugelach, the rolled cookie filled with yummy goodness.

Bring to class: 8 oz. package cream cheese, 12 oz. package mini chocolate chips, 1 cup each of chopped raisins or other dried fruits and finely chopped nuts of your choice, one orange, a rolling pin, two wooden spoons, two cookie sheets, a cooling rack, and containers in which to take your cookies home.

Keyword: Cookies
Dec. 4
Lincoln, CEC, 104
S 9 a.m.-Noon
LLLX-0562-CEFA
$39

Confections
Making your own confections is easy and fun! This is an introduction to candy making. You will learn to make caramels, nougat, marshmallows, and taffy. Grab your apron, wear closed-toe shoes and come for a new adventure.

Bring to class: two 8-inch square metal cake pans, one 9-inch by 11-inch or 13-inch pan, 4- or 5-quart sauce pan, high-heat spatula, and a candy thermometer. Optional: digital scale.

Keyword: Confection
Nov. 20
Lincoln, CEC, 104
S Harper
9 a.m.-Noon
LLLX-2056-CEFA
$39

Beginning Cake Decorating
Do you admire beautiful bakery cakes? Want to save money and decorate your own special-occasion cakes? Ready to apply your creative skills in a new way? No matter your goal, this course will help you develop the skills to create beautiful cakes with borders, writing, decorations, flowers, and much more. No specific skill is needed, just a willingness to learn and have fun.

A supply list and frosting recipe will be emailed to you upon registration so BE SURE TO INCLUDE YOUR EMAIL ADDRESS.

Keyword: Cake
Oct. 4-25
Lincoln, CEC, 104
M Kreikemeier
6-8 p.m.
FSDT-3001-CEFA
$69

Sugar Cookie Fun
Basic, but never boring, the sugar cookie has an invitation to almost any celebration. It can be a blank canvas for festive shapes and designs. Discover how to make these treats and to prepare beautifully smooth royal icing for very impressive decorating.

Bring to class: rolling pin, two large cookie sheets with sides, small spatula, and a 1 or 2 cup measuring cup, your favorite cookie cutters, and an apron. Wear closed-toe shoes and hair restraint.

Keyword: Cookie
Oct. 16
Lincoln, CEC, 104
S Harper
9 a.m.-Noon
LLLX-0053-CEFA
$39

Macarons
French and fussy, macrons have a reputation for being challenging to make. Discover techniques to make beautiful and delicious macarons. We will make and share chocolate ganache, butter cream and pastry cream fillings.

Discover how to make these treats and to prepare beautifully smooth royal icing for very impressive decorating.

Keyword: Macarons
Oct. 30
Lincoln, CEC, 104
S Harper
9 a.m.-Noon
LLLX-0059-CEFA
$39

Cinnamon Rolls & Crescents
Don’t you just love the smell of fresh baked cinnamon rolls and flaky crescent rolls? Learn how to make 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.

A supply list will be emailed one week prior to class so that you can bake along with us.

Keyword: Rolls
Oct. 23
LIVE Online, Zoom
S Brunkow
9-11:30 a.m.
AREA-4502-TCFYA
$29

Location Key
Lincoln, CEC.................................Jack J. Huck Continuing Education Center, 301 S. 68th St. Place
Lincoln, LNK.........................Southeast Community College, Lincoln Campus 8800 O St.

For more information, contact us at 800-828-0072 or continuinged@southeast.edu

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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! Risotto
Discover the traditional Italian rice dish made from Arborio rice. If you give risotto your attention, it will turn into a bowl of deliciousness. You will use various ingredients as you discover how to make proper creamy risotto and use the leftovers for risotto cakes.

Keyword: Risotto

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<th>Class</th>
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<tr>
<td>Sept. 18</td>
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<td>10 a.m.-Noon</td>
<td>LLLL-1633-LNFA</td>
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NEW! Oktoberfest
It doesn’t have to be Oktoberfest to enjoy German food. However, it can’t hurt! Experience some of the classic German dishes such as pork schnitzel, warm German potato salad and, of course, German apple cake.

Bring to class your apron and chef’s knife and remember long pants (no shorts) and closed-toe shoes.

Keyword: Oktoberfest

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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 steaks and cutting them yourself is a great way to save money and enjoy more great steaks at home. You will learn how to cut ribeyes, New York strips and fillets, how to portion ready to cook cuts and meat grinding.

You will leave with approximately 15 steaks. Bring to class: boning knife (if you have one), apron and tote bag to take home vacuum-packaged chicken. Wear closed-toe shoes.

Keyword: Butcher

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<td>S</td>
<td>10 a.m.-Noon</td>
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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 and tote bag to take home vacuum-packaged chicken. Wear closed-toe shoes.

Keyword: Butcher

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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. Topics include primal cuts, portioned ready-to-cook cuts, meat grinding, and sausage making.

You will leave with approximately 25-30 pounds of pork. Wear closed-toe shoes and bring your apron and a boning knife if you have one.

Keyword: Butcher

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Classes listed below are offered through the Great Plains Culinary Institute located at 8800 O St., Lincoln.

Cocktail Creations
Create and taste six classic seasonal cocktails, two each for Thanksgiving, Christmas and New Year.

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

Keyword: Cocktail

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<td>1-3 p.m.</td>
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Coffee Brewing Methods
Discover the basics behind the brewing of coffee. You will experience a variety of ways to prepare coffee, examine the pros and cons of different brew methods and, of course, sample along the way.

Keyword: Coffee

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<td>Sept. 18</td>
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<td>10 a.m.-Noon</td>
<td>LLLL-1615-LNFA</td>
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Coffee Roasting
Discover the magic behind roasting coffee and join us for an introductory roasting experience. There are lots of things to consider when roasting: air and conductive temperature, rate of rise, profiles, origin and blends, storage and tracking.

You will leave with at least one pound of roasted coffee. Bring to class: pen and paper and wear closed-toe shoes.

Keyword: Coffee

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<td>Oct. 9</td>
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<td>8 a.m.-Noon</td>
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Knife Skills
Knife skills are the key to making cooking more enjoyable and safer. Learn about the different types of knives and how to chop, slice and dice a variety of vegetables.

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

Keyword: Knife

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<td>LLLL-2046-LNFA</td>
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Katie’s Cooking Class: Soups
Soup is gogood food, so find out how to prepare different soups from scratch. Each of our soups will begin with basic aromatic ingredients. However, each will have their own unique flavors. A broth, a pureed soup and a creamy thick soup are on the menu.

Bring to class: knife, vegetable peeler, pen, paper, container for your leftovers, and your apron. Wear closed-toe shoes.

Keyword: Soups

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<th>Date</th>
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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, vegetable peeler, pen, paper, and containers for leftovers.

Keyword: Sauces

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For more information, contact us at 800-828-0072 or continuinged@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.

Make Ahead: Freezer Meals, Tips & Tricks
Freezer meals are super handy whether you’re looking for convenience, trying to eat healthy, or planning ahead.

Instant Pot Cooking Basics
If you already have one or have your eyes on the perfect instant pot, this class is for you! Are you a bit apprehensive about using one? Learn how easy it can be and you may discover that this appliance is your favorite cooking tool.

Registration Form - Non-Credit Course
Complete this form with payment information and send via mail to Southeast Community College, Continuing Education, 310 S. 68th St. Place, Lincoln, NE 68510 OR FAX to 402-437-2703.

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.

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Have an idea for a class that could be offered live online? Please submit your idea at https://bit.ly/scceonlinecourses.
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**. 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.

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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.