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 learn 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.
This is a hands-on demonstration. Supply fee of $15 payable to instructor in class. Cash or check only for supplies.

Grilled Pizza: Classic
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.

Grilled Pizza Advanced
Now that you’ve mastered the classic grilled pizza dough and sauces, it’s 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 class. You’ll take home pizza dough and recipes. Supply fee of $25 payable in class. Cash or check only for supplies.

It’s a Wrap! Thai Asian Spring Rolls
Thai Night will explore the unique flavor combinations of this delicious cuisine and teach you to prepare an entire menu that’s fun for a group or family and gets everyone involved. From pot stickers to spring rolls, we’ll prepare all the filling ingredients and sauces. You will learn how to roll up your own personal delicious spring roll using rice papers.
This is a hands-on demonstration. There is a $25 fee associated with this course payable in class. Cash or check only for supplies.

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: Thai
Oct. 25 M 6-8:30 p.m. NE City, WPBB Stavas $29 AREA-4504-NCFA

Keyword: Bread
Oct. 27 W 6:30-7:30 p.m. Kreikemeier NE City, NCLC, 103 AREA-4378-TCFNA AREA-4378-NCFA Class is live-streamed from Lincoln.
Nov. 8 M 6-7 p.m. Kreikemeier LLLX-0474-TCFCA $15

Location Key
NE City, NCLC............Learning Center at Nebraska City, 819 Central Ave.
NE City, WPBB .........................Whispering Pines B&B, 2018 Sixth Ave.

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

**Keyword: Instant**

**Face-to-Face**
Supply fee of $10 payable to instructor in class. Cash or check only for supplies.

- Nov. 1
  - NE City, NCLC, 105
  - M 6:30-8:30 p.m.
  - Whitehead
  - AREA-4455-NCFA
  - $29

**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.

**Keyword: Bread**

- Dec. 4
  - LIVE Online, Zoom
  - S 9-11:30 a.m.
  - Krekemeier
  - AREA-4441-TCFA
  - $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 how to make your own homemade salsa. From picking the tomatoes in the garden to storage, this class will explore how to make your own homemade salsa.

**Keyword: Salsa**

- Sept. 11
  - LIVE Online, Zoom
  - S 10 a.m.-Noon
  - AREA-4462-TCFA
  - $19

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/scceucoinclasses.

Cinnamon Rolls & Crescents
Don't you just love the smell of fresh baked cinnamon rolls and flakey 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 9-11:30 a.m.
  - Brunkwon
  - AREA-4502-TCFYA
  - $29

**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.

**Keyword: Freezer**

- Nov. 10
  - LIVE Online, Zoom
  - W 6-8 p.m.
  - Goitz
  - AREA-4420-TCFEB
  - $24

**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. 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.

Class will be active now through June 24, 2022. All course work needs to be completed by June 30, 2022.

**Keyword: Protection**

- Online
  - Muhlbach
  - $65
  - FSOT-3000-WBUA

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

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

www.ed2go.com/scne

BROWSE COURSES IN
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Health
Human Resources
Leadership
LEED Green Workplace
Management
New Media Marketing
Personal Development
Social Media for Business
Technology Skills
Training and Education
Training for K12 Teachers

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

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

The College requests, but does not require, a student provide their Social Security number during the admissions process. Visit 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 | q home | q Business Phone

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

Residency: Nebraska Resident Non-Resident
Ethnicity: Hispanic or Latino Not Hispanic or Latino
Race: White Asian American Indian/Alaska Native Native Hawaiian/Other Pacific Islander Black/African-American

COURSE NUMBER | TITLE | START DATE | COST
---|---|---|---

| | | |

TOTAL DUE

Would you like a receipt mailed to you? [ ] Yes [ ] No

SCC Staff Tuition Waiver [ ]

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 course(s) listed; 2) that should I officially drop, cancel, or withdraw, any refund in tuition will be determined by the date I submit this form; 3) that I am correctly completing all spaces on this form; 4) that I am informed that the information contained herein is correct as stated, and if 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.