

Fall 2021 Culinary Classes

with the Great Plains Culinary Institute



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

Sept. 18 S 10 a.m.-Noon \$49 Lincoln, LNK, D-4
Rawlings LLLX-1633-LNFA

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

Oct. 9 S 10 a.m.-Noon \$49 Lincoln, LNK, D-4
Rawlings LLLX-0548-LNFA

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. You will learn how to cut ribeyes, New York strips and filets, 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), containers or wrap for the meat and apron. Wear closed-toe shoes.

Keyword: Butcher

Nov. 6 S 1-3 p.m. \$99 Lincoln, LNK, D-5
Harpster LLLX-2043-LNFB

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

Oct. 2 S 1-3 p.m. \$49 Lincoln, LNK, D-5
Harpster LLLX-2047-LNFA

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

Nov. 13 S Noon-4 p.m. \$219 Lincoln, LNK, D-5
Harpster LLLX-2042-LNFA

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

Oct. 16 S 1-3 p.m. \$59 Lincoln, LNK, D-2
Cheever LLLX-1960-LNFA

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

Sept. 18 S 10 a.m.-Noon \$49 Lincoln, LNK, D-2
Ahlberg LLLX-1615-LNFA

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

Oct. 9 S 8 a.m.-Noon \$59 Lincoln, LNK, D-2
Ahlberg LLLX-0151-LNFA

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

Oct. 23 S 1-3 p.m. \$49 Lincoln, LNK, D-5
Harpster LLLX-2046-LNFA



Katie's Cooking Class: Soups

Soup is goooood 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

Sept. 25 S 10 a.m.-Noon \$49 Lincoln, LNK, D-4
Skinner LLLX-2072-LNFA

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

Oct. 16 S 10 a.m.-Noon \$49 Lincoln, LNK, D-4
Skinner LLLX-0553-LNFA

**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
Find us on Facebook® at www.facebook.com/SCCNebCE

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