Fall 2021 Culinary Classes with the Great Plains Culinary Institute

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**

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
<th>Code</th>
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<tbody>
<tr>
<td>Oct. 2</td>
<td>1-3 p.m.</td>
<td>Lincoln, LNK, D-5</td>
<td>Harpster</td>
<td>LLLX-2047-LNFA</td>
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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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<tbody>
<tr>
<td>Nov. 13</td>
<td>Noon-4 p.m.</td>
<td>Lincoln, LNK, D-5</td>
<td>Harpster</td>
<td>LLLX-2042-LNFA</td>
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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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<th>Time</th>
<th>Location</th>
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<tr>
<td>Oct. 16</td>
<td>1-3 p.m.</td>
<td>Lincoln, LNK, D-2</td>
<td>Cheever</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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<th>Time</th>
<th>Location</th>
<th>Instructor</th>
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<td>Sept. 18</td>
<td>10 a.m.-Noon</td>
<td>Lincoln, LNK, D-4</td>
<td>Rawlings</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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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**

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<td>Sept. 25</td>
<td>10 a.m.-Noon</td>
<td>Lincoln, LNK, D-4</td>
<td>Skinner</td>
<td>LLLX-2072-LNFA</td>
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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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All classes will be held at Southeast Community College, Lincoln Campus, 8800 O St., Lincoln.

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

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**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](http://www.southeast.edu/collegecatalog) for additional information.

<table>
<thead>
<tr>
<th>Social Security Number OR SCC Student ID Number</th>
<th>Birth Date</th>
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<th>Zip</th>
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<td>Residence Mailing Address</td>
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<td>Cell Phone</td>
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<td>Email Address</td>
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- I identify as:  
  - Male  
  - Female  
- Nebraskan Resident  
- Non-Resident  
- Hispanic or Latino  
- Not Hispanic or Latino  
- Race (Select one or more):  
  - White  
  - Asian  
  - American Indian/Alaska Native  
  - Native Hawaiian/Other Pacific Islander  
  - Black/African-American

### COURSE NUMBER

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<th>COURSE NUMBER</th>
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<th>START DATE</th>
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**SIGNATURE**

- Check  
- Cash  
- Mastercard  
- AMEX  
- Discover  
- VISA  
- CC #  
- Exp.Date  
- 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  

**TOTAL DUE**

**SCC Staff Tuition Waiver**

| ID# __________________ | DE __________________ |

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Submission 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(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 failure to attend a course does not constitute an official drop/withdrawal; [4] the personal information I certify on this form is complete and accurate; and [5] any changes in SSS, legal name, address, residence, 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 admissions, employment 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/Inclusion, SCC Area Office, 301 S. 68th St. Place, Lincoln, NE 68510, or jsoto@southeast.edu.

301 S. 68th St. Place, Lincoln, NE 68510  
402-437-2700 • 800-828-0072 • FAX 402-437-2703  
[www.southeast.edu/continuing](http://www.southeast.edu/continuing)