

Foods

Winter 2022



NEW! Valentine Flambé

Friday night flambé—sounds fun! This is a hands-on demonstration class where you will learn the basics of preparing two different special desserts and flambé as a class. We will all sit down and enjoy what we have made. You don't need to bring a thing, just be ready to have fun.

Keyword: Valentine

Feb. 11	F	6-8:30 p.m.	\$39
Lincoln, CEC, 104	Harper	LLLX-0164-CESA	

NEW! Hand Pies

Sweet, fruity, flaky, and compact—a hand pie is basically a miniature pie that fits in your hand and are the perfect on-the-go snack. You will explore different methods of making the crust and a variety of fillings.

Bring to class: two cookie sheets, rolling pin, whisk, medium sized microwave-proof bowl, and a container to transport your pies home.

Keyword: Pies

Feb. 19	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-0165-CESA	

NEW! Dessert Charcuterie (Spring & Holiday)

In true American fashion, we've taken the charcuterie idea and glorified it for dessert. A fabulous idea for a centerpiece, brunch table or any gathering of friends. You will be creating holiday/spring-themed treats for your board. Discover fun and easy shortcuts for some store-bought items, too.

Bring to class: a cupcake pan and paper liners, a cookie sheet, a 1- or 2-cup Pyrex-type liquid measuring cup, apron, and a box to take your treats home with you.

Keyword: Charcuterie

March 26	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-2361-CESA	

Location Key

Lincoln, CECJack J. Huck Continuing Education Center,
301 S. 68th St. Place
Lincoln, GLTCGreen Leaf Tea Company, 2917 Pine Lake Rd, #D



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.

Keyword: Veggie

March 5	S	9-11 a.m.	\$29
Lincoln, CEC, 104	Lambert	LLLX-0488-CESA	

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.

Keyword: Dumplings

Feb. 5	S	9-11:30 a.m.	\$39
LIVE Online, Zoom	Brunkow	AREA-4426-TCSYA	



Whether You Knead It or Not: Baguettes

Baguettes are back by popular demand. Baking bread fills a home with an incredible aroma however we don't always have the time to make bread from scratch. Join us as we learn techniques to reduce the time it takes to make fresh, delicious baguettes. We also will make an angel food cake. Bread and dessert!

Bring to class: a baking sheet, angel food cake tube pan, sifter, and apron. If you don't have an angel cake pan, call your neighbor or relative. They probably have one you can borrow as there are lots of these pans buried in cupboards. Wear non-slip shoes and hair restraint. Optional: powerful hand mixer.

Keyword: Baguettes

Jan. 29	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-2051-CESA	



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>.

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



Focaccia Bread

Have you ever wanted to bake bread, but you just thought it was too complicated? Well, here is the class for you! You'll learn to make topped focaccia and ladder-shaped fougasse bread by mixing ingredients with just a bowl and a spoon. No fancy machines or kneading required to make these delicious breads. A great accompaniment to a hearty-soup supper.

Bring to class a two-quart mixing bowl, a large mixing spoon, a sheet pan, and hot pads.

Keyword: Bread

Feb. 26	S	9 a.m.-Noon	\$29
Lincoln, CEC, 104	Michel	LLLX-0476-CESA	

Chocolate Flourless Torte

If you've got some great chocolate and white sugar in the pantry and some eggs and butter in the fridge, you are ready. Learn to make this deceptively easy and gluten-free dessert. It is rich and indulgent and a perfect dessert for Valentine's Day or any occasion.

Bring to class: apron, acrylic cutting board, chef's knife, 8- or 9-inch round cake pan, hand mixer, two large microwave safe bowls, spatula, six eggs, and a small container to take some sauce home.

Keyword: Torte

Feb. 12	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Michel	LLLX-1618-CESA	

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 needed.

Keyword: Cookie

Feb. 5	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-2053-CESA	

CULINARY/HOSPITALITY PROGRAM

The Great Plains Culinary Institute at SCC has a student-run restaurant, **COURSE**, which is open to the public for lunches and special-event meals.

Visit www.southeast.edu/course for hours of operation, event information and menus. If you have further questions, contact us at 402-437-2727 or course@southeast.edu.



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.

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Fudgy Fun

A classic favorite, fudge is a simple delicacy that is enjoyed by all ages. Discover the art of making this simple treat in your own kitchen to meet those sweet tooth needs. Marble fudge, flavored fudge, and classic chocolate fudge will be ready to enjoy at the end of class.



Supply list will be emailed two weeks prior to class.

Keyword: Fudgy

Jan. 24	M	6:30-8:30 p.m.	\$29
LIVE Online, Zoom	Lott	AREA-4460-TCSYA	

Macarons

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

Bring to class: two heavy/sturdy cookie sheets, spatula and 1 cup liquid measuring cup. Optional: mixer powerful enough to whip egg whites into meringue or food processor. Wear hair restraint and closed-toe shoes.

Keyword: Macarons

Jan. 22	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-0159-CESA	

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 (three-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.

Keyword: Kolaches

Feb. 12	S	1-4 p.m.	\$39
Lincoln, CEC, 104	Niemann	LLLX-1613-CESC	

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	FSDT-3000-WBUA
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Location Key

Lincoln, CECJack J. Huck Continuing Education Center,
301 S. 68th St. Place
Lincoln, LNSoutheast Community College, Lincoln Campus
8800 O St.

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



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

Coffee Cupping

Taste and sample a variety of fresh coffee. You will gain insight into the origin, processing and roasting profiles and learn how to use coffee tasting tools. You will practice using the 10 cupping attributes and proper coffee cupping procedures as well as taking home a sample of your new favorite coffee.



(Cupping needs to be a distraction free environment. No odors like perfume, aftershave, lotion, body odor, or cigarette smoke. It is best to avoid cupping immediately after eating, drinking, brushing teeth, or chewing gum. Try to be up and awake for 2-3 hours before cupping in the morning so your senses are most alert.)

Keyword: Coffee

Jan. 29	S	10 a.m.-Noon	\$49
Lincoln, LNK, D-2	Ahlberg	LLLX-1955-LNSA	

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, NY Strips and filets, how to portion ready to cook cuts and meat grinding.

Bring apron, boning knife if you have one and wear closed-toe shoes.

Keyword: Butcher

Feb. 19	S	1-3 p.m.	\$99
Lincoln, LNK, D-5	Harpster	LLLX-2043-LNSA	

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

Feb. 26	S	1-3 p.m.	\$49
Lincoln, LNK, D-5	Harpster	LLLX-2047-LNSA	

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

March 5	S	Noon-4 p.m.	\$219
Lincoln, LNK, D-5	Harpster	LLLX-2042-LNSA	

Cocktail Creations

In honor of the most romantic day of the year, we've gathered up some of the tastiest Valentine's Day cocktail recipes, so why not toast with a fun and flirty homemade cocktail?

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

Keyword: Cocktail

Feb. 5	S	1-3 p.m.	\$59
Lincoln, LNK, D-2	Cheever	LLLX-1960-LNSA	

NEW! History of Coffee & Café Culture Today

Coffee is one of the world's most highly traded commodities as well as being the most consumed beverage aside from water. For most people, coffee gets the day started and then continues to get us through the day. So how did the beverage grow into the cultural phenomenon it is today? You will discover the cultural, economic and environmental impact that has led us to the café culture we have today.

Keyword: Coffee

Feb. 26	S	10 a.m.-Noon	\$35
Lincoln, LNK, D-2	Ahlberg	LLLX-1957-LNSA	

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

Jan. 29	S	1-3 p.m.	\$49
Lincoln, LNK, D-5	Harpster	LLLX-2046-LNSA	

Katie's Cooking Class: Soups

Learn 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 and hair net.

Keyword: Soups

Jan. 29	S	10 a.m.-Noon	\$49
Lincoln, LNK, D-4	Skinner	LLLX-2072-LNSA	



Katie's Cooking Class: The Incredible Egg

Katie's back in the kitchen to show you how enormously versatile eggs are beyond breakfast.

Bring to class a knife. Please wear closed-toe shoes and hair restraint.

Keyword: Cooking

Feb. 5	S	10 a.m.-1 p.m.	\$29
Lincoln, LNK, D-4	Skinner	LLLX-0463-LNSA	

Katie's Cooking Class: 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

Feb. 19	S	10 a.m.-Noon	\$49
Lincoln, LNK, D-4	Skinner	LLLX-0553-LNSA	

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

Location Key

Lincoln, LNK.....Southeast Community College, Lincoln Campus, 8800 O St.



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.