

# Winter 2022 Culinary Classes

## with the Great Plains Culinary Institute



### 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

### 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

### 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

**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  
continuing@southeast.edu

Check out all classes offered at [www.southeast.edu/continuing](http://www.southeast.edu/continuing)

Find us on Facebook® at [www.facebook.com/SCCNebCE](https://www.facebook.com/SCCNebCE)



# 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](http://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	( )
<b>TOTAL DUE</b>	

<b>FOR OFFICE USE ONLY</b>
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](mailto:jsoto@southeast.edu).

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[www.southeast.edu/continuing](http://www.southeast.edu/continuing)

