

Foods

Fall 2022



Beginning Cheese Making

This is a perfect starter course for the novice cheesemaker. Discover the ingredients and equipment used in home cheese making and produce a 30-minute mozzarella, Fromage Blanc and homemade cottage cheese during class. A feather bread for tasting will be made using leftover whey. There will be sampling of homemade hard cheeses as well.

Bring to class an apron, wear closed-toe shoes and a hair restraint.

Keyword: Cheese

Nov. 12	S	1-5 p.m.	\$39
Lincoln, CEC, 104	Coatney	LLLX-2069-CEFA1	

On Boards: Casually Chic Spreads

The charcuterie board is the essence of easy entertaining; a go-to for hosts and a fan favorite! Extremely flexible to create and requiring zero culinary skills! Not only will you discover lots of ideas and tricks, but you also will get to keep the wood hand-crafted charcuterie board that is provided in class.

Bring to class: box of your favorite crackers, along with your imagination and creativity.

Keyword: Board

Nov. 19	S	9 a.m.-Noon	\$59
Lincoln, CEC, 104	Coatney	LLLX-1656-CEFA	

Truly Mexican: Tamales

Learn how to make tamales. On the menu: green and red tamales plus conchas-Mexican sweet bread.

Bring an apron and a container for leftovers, should there be any.

Keyword: Mexican

Oct. 8	S	10 a.m.-1 p.m.	\$39
Lincoln, CEC, 104	Hickey	LLLX-1637-CEFA	
Oct. 15	S	10 a.m.-1 p.m.	\$39
Lincoln, CEC, 104	Hickey	LLLX-1637-CEFB	

CULINARY/HOSPITALITY PROGRAM

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

Please visit our website for hours of operation, event information and menus at southeast.edu/course. If you have further questions, call 402-437-2727 or email course@southeast.edu.

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: Pie

Nov. 5	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-0165-CEFA	

Holiday Flambé

Steal the show with this beautiful and impressive bombe (baked) Alaska. This is a hands-on demonstration class where you will learn to make this show-stopping flaming ice cream dessert.

Wear closed-toe shoes, apron and for safety reasons, do not wear loose clothing.

Keyword: Holiday

Dec. 3	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-0164-CEFB	



Beginning Cake Decorating

If you admire beautiful bakery cakes and want to save money and bake delicious cakes and beautifully decorate them, this unique opportunity is for you! Discover how to make a great cake as the base for your newly acquired decorating skills. Create borders, writing, flowers, and so much more. Don't miss this opportunity!

The first class will meet on Saturday, Oct. 1, as you discover how to bake a better cake. This class will continue on Tuesday, Oct. 4, with the decorating series. The supply lists, along with the frosting recipe, will be emailed to you upon registration so BE SURE TO INCLUDE YOUR EMAIL ADDRESS.

Keyword: Cake

Oct. 1 & Oct. 4-25	S T	9 a.m.-Noon 6-8 p.m.	\$79
Lincoln, CEC, 104	Harper	FSDT-3019-CEFA	

Sugar Cookie Party

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, a 1- or 2-cup measuring cup, your favorite cookie cutters, and an apron. Wear closed-toe shoes and a hair restraint.

Keyword: Cookie

Oct. 29	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-2053-CEFA	

Location Key

Lincoln, CECJack J. Huck Continuing Education Center,
301 S. 68th St. Place

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



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

Nov. 12	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-0159-CEFB	

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 (3-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

Dec. 10	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Niemann	LLLX-1613-CEFA	

Be Your Own Butcher: Whole Hog

Learn the fundamentals of whole animal butchery on a half hog with SCC Executive 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

Oct. 29	S	Noon-4 p.m.	\$229
Lincoln, LNK, D-5	Harpster		
Registration Deadline: Oct. 15		LLLX-2042-LNFA1	

Air Fryer 101

Did you know the air fryer is one of the most versatile kitchen appliances? Join us to discover what works well in an air fryer, helpful accessories, cleaning practices, and tasty recipes you can make.



Keyword: Fryer

Nov. 29	T	6-7:30 p.m.	\$19
LIVE Online, Zoom	Norder	AREA-4396-TCFHA	



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.

NEW! Let's Do Lunch: How to Become a Food Delivery Driver

Interested in a side hustle like GrubHub or DoorDash? Learn how to get started in this class.



Keyword: Driver

Nov. 16	W	Noon-1 p.m.	\$10
LIVE Online, Zoom		AREA-6665-TCFFE	

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 scbookstore.com. For registration and log-in information, go to <http://bit.ly/scfoodprotectionmanagerclass>.

To register and pay, go to <http://bit.ly/RegisterCE>.

Class will be active now through June 24, 2023. All coursework needs to be completed by June 30, 2023.

Keyword: Protection

Online	Williams-Lamb	\$65	FSDT-3000-WBUA
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Exam Prep – CDM Credentialing Exam

This online exam prep course is designed specifically for those who are eligible to sit for the CDM Credentialing Exam. Each course module begins with a pretest to help you identify your understanding of the content area. You will move through the course at your own pace, utilizing the interactive review materials, example calculations with tutorial videos, flashcards and reading materials to focus your study. Practice questions include rationale for answers and explanations for calculations. The course culminates with a simulated practice CDM exam.

Contact Vicki Rethmeier at 402-437-2528 or vrethmeier@southeast.edu for registration details. Cost \$99 per person.

Location Key

Lincoln, CECJack J. Huck Continuing Education Center,
301 S. 68th St. Place

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

Cancellation/Refund Policy: You must call the Continuing Education office at 402-437-2700 or 800-828-0072 the day before the class begins to receive a 100% refund. If you call the day of the class or after it has started, no refund will be issued. If a class is cancelled or student drops (according to the refund policy), refunds will be issued to the student, unless a third party has been formally billed by SCC Business Office. **ADA Reasonable Accommodations:** SCC provides services and reasonable accommodations to allow persons with disabilities to participate in educational programs and other College activities. For information on requesting ADA reasonable accommodations, contact the SCC Area Access/Equity/Diversity Office.



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 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"/> 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. SCC is an Equal-Opportunity co-educational college and does not discriminate based on race, color, religion, sex*, age, marital status, national origin, ethnicity, veteran status, sexual orientation, disability, or other factors prohibited by law or College policy. southeast.edu/diversity * The U.S. Department of Education's Office for Civil Rights enforces Title IX's prohibition on discrimination on the basis of sex to also include discrimination based on gender identity.