

Foods

Winter 2023



Ca C'est Bon (That's Good): Gumbo

It's time to head down to the bayou and learn the finer points of this true melting pot dish . . . gumbo.

Bring to class your apron, chef's knife and containers for leftovers, should there be any. Note: shellfish is used in this class.

Keyword: Bon

Jan. 21	S	9 a.m.-Noon	\$49
Lincoln, CEC, 104	Michel	LLLX-0537-CESA	

American Biscuits & English Scones

The American biscuit verses the British scone. Which is easier to make, and which tastes better? One thing is for sure that both of them taste best warm right out of the oven.

Bring two mixing bowls, a wooden spoon, a pastry blender, cutting board, 10-inch chef's knife, small package of mild or sharp shredded cheddar cheese, and zip-top bags in which to bring your baked goods home.

Keyword: Biscuits

March 4	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Michel	LLLX-0494-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: an 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. 4	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Michel	LLLX-1618-CESA	



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

Feb. 18	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-0159-CESA	
March 18	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-0159-CESB	

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

Jan. 14	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Niemann	LLLX-1613-CESA	

Hand Pies

Sweet, fruity, flaky, and compact, a hand pie is basically a miniature pie that fits in your hand and is 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

Feb. 25	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-0165-CESA	

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.

Location Key

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

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

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	



Flowering Cupcakes

Learn the art of putting gorgeous designs on top of cupcakes. Basic borders, flowers and fondant skills will be taught.

No experience necessary. A supply list will be emailed one week prior to class.

Keyword: Cupcakes

Feb. 9	Th	6:30-9:30 p.m.	\$29
LIVE Online, Zoom	Wolcott		
Registration Deadline: Feb. 2		AREA-4588-TCSA	

Basic Art of Cookie Decorating: Valentines

Decorate like a pro, including how to prepare a cookie for decorating, how to color and create different icing consistencies, how to find and use cookie decorating tools, and special techniques to give your cookies that "wow!"

Keyword: Cookie

Feb. 11	S	10 a.m.-Noon	\$59
LIVE Online, Zoom	Wolcott	AREA-4423-TCSA	

Valentine 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 Valentine cookie cutters, and an apron. Wear closed-toe shoes and a hair restraint.

Keyword: Cookie

Jan. 28	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-2053-CESA	

NEW! Dessert Tart

Try these sweet tarts to make your table pop and your tummy say "yum." Afterall, who doesn't love a buttery pastry loaded with a delectable filling?

Prior to class you will choose your choice of tart to make: caramel, coconut or banana cream. Be sure to include your email address so we can contact you. Bring to class: an apron, tart or pie pan, rolling pin, and a container to take your tart home. Optional: large star piping tip and medium saucepan.

Keyword: Tart

Jan. 7	S	9 a.m.-Noon	\$39
Lincoln, CEC, 104	Harper	LLLX-0497-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.

NEW! Let's Do Lunch: Understanding Nutrition Labels

Focus on a healthier you by learning more about the nutrition labels on foods.



Keyword: Labels

April 4	T	Noon-1 p.m.	\$10
LIVE Online, Zoom		AREA-6665-TCSFG	

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 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. All coursework needs to be completed by June 30.

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



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.