**Truly Mexican: Tacos, Tacos & More Tacos**

Tacos is the name of the game! Tacos al pastor, chorizo and potato tacos and bricklayer tacos with street salsa and horchata.

Bring your aprons and join the fun!

<table>
<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
</tr>
</thead>
<tbody>
<tr>
<td>June 5</td>
<td>9 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
<td>S. Hickey</td>
</tr>
</tbody>
</table>

$39

**Keyword: Tacos**

**Truly Mexican: Mole Poblano**

Learn to make a sacred Mexican family tradition in Lupe's family of mole poblano, using dried chili peppers, spices and chocolate served with chicken and the ubiquitous arroz (rice). Don't miss out!

Bring an apron and small storage containers to take leftovers home.

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<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
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<tbody>
<tr>
<td>April 24</td>
<td>9 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
<td>S. Hickey</td>
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$10

**Keyword: Mexican**

**Truly Mexican: Pozole**

A new chapter in the Truly Mexican cookbook: chicken pozole with homemade corn tortillas, spicy black beans and flan for dessert.

Bring and apron and containers to take leftovers home.

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<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
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<tbody>
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<td>May 22</td>
<td>9 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
<td>S. Hickey</td>
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$10

**Keyword: Mexican**

**NEW! Home Chocolatier 2**

This class builds on the tempering skills learned in the Home Chocolatier I. You will discover how to make garnishes/accents, add a splash of color and how to dip solid fillings.

Cost includes the chocolate and all additional supplies. Bring to class: a plastic bowl that won't hold heat, a spatula for stirring and an offset spatula for spreading, hair dryer or heat gun and a chocolate or candy thermometer. You will need containers for your finished chocolates. Wear hair net and non-slip shoes. Don’t forget your apron—chocolate can get messy!

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<th>Instructor</th>
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<tr>
<td>April 17</td>
<td>9 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
<td>S. Harper</td>
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</table>

$49

**Keyword: Chocolatier**

**Beginning Sourdough Bread 101**

Sourdough is a treasured part of many kitchens. With flour, water and a little bit of patience, you will have your very own bubbly, active starter ready to make your incredible sourdough bread.

Get tips, tricks and some tasty recipes.

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<thead>
<tr>
<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
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</thead>
<tbody>
<tr>
<td>May 11</td>
<td>6:30-7:30 p.m.</td>
<td>Lincoln, CEC, 104</td>
<td>S. Kreikemeier</td>
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$12

**Keyword: Bread**

**Cheesemaking**

A perfect starter course for the novice cheesemaker. We will cover ingredients and equipment used in home cheesemaking and will produce a 30-minute mozzarella, Fromage Blanc and homemade cottage cheese during class. A feather bread for tasting will be made using leftover whey. Sampling of homemade hard cheeses will round out the class.

Bring to class an apron, wear close-toed shoes and a hair restraint.

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<th>Date</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
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<td>May 1</td>
<td>8 a.m.-Noon</td>
<td>Lincoln, CEC, 104</td>
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$39

**Keyword: Cheese**

For more information, contact us at 800-828-0072 or continuinged@southeast.edu
Cheesemaking Around the World
International cheeses...yum! Let’s take our mozzarella one step further and turn it into string cheese, Paneer (a cheese popular in India), Amish Clabber Cheese, Herbed chevre and Greek Feta. Don’t miss this one.

Bring your apron, wear close-toed shoes and hair restraint.

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Basic Art of Cookie Decorating
We will learn all the basics: 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 the professional look!

Students pick up cookie kits at Simply Home Sweet Home.

<table>
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<tr>
<th>Keyword: Cookie</th>
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<tr>
<td>April 26</td>
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<tr>
<td>LIVE Online, Zoom</td>
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<tr>
<td>M Wolcott</td>
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<tr>
<td>6:30-8:30 p.m.</td>
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<tr>
<td>AREA-4423-TCSA</td>
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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, a 1 or 2 cup measuring cup, your favorite Valentine cookie cutters, and an apron. Wear close-toed shoes and hair restraint needed.

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<th>Keyword: Cookie</th>
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<td>June 12</td>
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<td>Lincoln, CEC, 104</td>
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<td>S Harper</td>
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Macarons
French and fuzzy, macarons have a reputation for being challenging to make. In this class you will learn the techniques needed to make beautiful and delicious macarons. As a class 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. Wear a hair restraint and close-toed shoes. If Directed Health Measures warrant, this class will move to the Zoom cook from home option.

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Bake a Better Cake
A beautifully decorated cake is even more memorable if it also tastes great. We will explore different types of cakes and mixing methods. You will make two different cakes and, as a class, we will review our results and discuss which cake is best used for different purposes.

Bring to class: any combination of four 8-inch or 9-inch round or square cake pans, or two 9-inch by 13-inch rectangular pans, a large spatula, and a 1 or 2 cup liquid measuring cup. Wear a hair restraint and close-toed shoes. Optional: a hand or stand mixer. If Directed Health Measures warrant, this class will move to the Zoom cook from home option.

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<th>Keyword: Cake</th>
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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.

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<tr>
<th>Keyword: Cupcakes</th>
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Homemade Kolaches
Entice any guest in your home with the sweet smell of homemade baked goods. Learn how to make the versatile dough that can be used to make Kolaches from a local expert. You will have the opportunity to make several Kolaches. Recipes for homemade fillings will be included with the Sweet Roll Dough recipe.

Supply list will be emailed one week prior to class.

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Katie’s Cooking Class: Knife Techniques
Expand your knowledge about different knives, their purpose, and how to keep them sharp. Katie, our culinary pro will help you discover how to safely chop and prepare different fruits and vegetables for easy consistent cooking.

Bring to class: acrylic cutting board, a chef’s knife (a large basic cooking knife used for chopping), notepad, pen, and Tupperware container. Please wear closed-toe shoes and hair restraint such as a ponytail holder. This is currently an “in person” class, however, should health directives change, this class will be offered LIVE Online via Zoom.

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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.


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

www.ed2go.com/sccne

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BROWSE COURSES IN
Accounting and Finance
Business
College Readiness
Computer Applications
Design and Composition
Health Care and Medical
Language and Arts
Law and Legal
Personal Development
Teaching and Education
Technology
Writing and Publishing
NEW! French Pastry & Desserts
Come and speak with a French accent as you prepare some classic French desserts such as crème brûlée and others.

Bring your apron and containers for your creations.

April 10
Lincoln, LNK, D-3
S
Nennemann
9 a.m.-Noon
LLlx-1901-LNSA
$49

NEW! Cocktail Creations
Do you enjoy a quality Old Fashioned or Manhattan cocktail at your favorite restaurant or bar, but can’t seem to get it right at home? We can show you how. Discover how to create traditional cocktails from scratch using fresh premium ingredients. Learn how to create homemade infused simple syrups to create your own cocktail at home.

You must be 21 to register for this class and be prepared to show ID when you arrive to class. Bring your apron, too.

May 1
Lincoln, LNK, D-2
S
Cheever
1-3 p.m.
LLlx-1963-LNSA
$59

NEW! Eat & Drink Like a Local
Beer tasting of a variety of styles from local brewers paired with small plates featuring products from local producers. Enjoy demos that show you how to prepare portions of the menu at home.

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

April 10
Lincoln, LNK, D-2
S
Yates/Cheever
1-3 p.m.
LLlx-1963-LNSA
$59

NEW! Fondant Cakes & Decorations
Fondant is a playdough-like sugar paste that can be rolled out and draped over a simple or sculpted cake. It creates a smooth seamless finish for a dramatic and creative look. Discover how to work with fondant as you cover and decorate your cake.

Bring your apron, chefs knife and something to transport your cake home.

April 24
Lincoln, LNK, D-3
S
Nennemann
9 a.m.-Noon
LLlx-1622-LNSA
$49

NEW! May Day or Mother’s Day Table Scape
Not only is Mother’s Day a time to celebrate and thank all the wonderful moms in your life, but it’s also a great excuse to host and style a beautiful spring brunch. Setting up a gorgeous table shows your guests how special they are and makes an event that much more memorable.

Whether you're hosting a full meal, passing some snacks or having a tea party, we will create a centerpiece and supporting décor to impress your guests. We also will cover the basics of how to properly set a table.

April 17
Lincoln, LNK, D-5
S
Williams-Lamb
9 a.m.-3 p.m.
LLlx-1047-LNSA
$79

NEW! Homemade Pasta & Sauces
Try your hand at homemade pasta spaghetti with pesto, taliatelle with bolognese and ravioli with marinara.

Bring to class: your apron, chef’s knife and containers for leftovers, should there be any.

April 24
Lincoln, LNK, D-4
S
Rawlings
10 a.m.-1 p.m.
LLlx-1652-LNSA
$49

NEW! French Pastry & Desserts
Come and speak with a French accent as you prepare some classic French desserts such as crème brûlée and others.

Bring your apron and containers for your creations.

April 10
Lincoln, LNK, D-3
S
Nennemann
9 a.m.-Noon
LLlx-1901-LNSA
$49

NEW! Coffee Brewing Methods
Discover the basics behind the brewing of coffee at home or at the office. We will demonstrate how to make the best cup of coffee to match your preferred tastes. We will taste coffees brewed different ways and talk about how the roast, water and grind changes the taste.

Keyword: Coffee
April 17
Lincoln, LNK, D-2
Ahlberg
10 a.m.-Noon
LLlx-1615-LNSA
$39

NEW! Coffee Cupping & Flavor Profiling
Coffee lovers, this is your class! You will learn how to cup coffee and participate in cupping a variety of coffees as well as discovering about green coffees, origins and flavor profiles. Find out about the Coffee Taster’s Flavor Wheel, Le Nex Du Cafe sampling kit and Q-grader training.

Keyword: Coffee
March 27
Lincoln, LNK, D-2
Ahlberg
10 a.m.-Noon
LLlx-1905-LNSA
$39

NEW! May Day or Mother’s Day Table Scape
Not only is Mother’s Day a time to celebrate and thank all the wonderful moms in your life, but it’s also a great excuse to host and style a beautiful spring brunch. Setting up a gorgeous table shows your guests how special they are and makes an event that much more memorable.

Whether you’re hosting a full meal, passing some snacks or having a tea party, we will create a centerpiece and supporting décor to impress your guests. We also will cover the basics of how to properly set a table with China and silverware.

Bring to class: scissors, flower snips and a box or support to transport your centerpiece home.

Keyword: Table
May 6
Lincoln, LNK, D-7
Williams-Lamb
4-6 p.m.
LLlx-1004-LNSA
$79
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.

Students receive their assignments online through SCC’s online learning platform. Upon completion of each reading assignment, students will complete an online quiz. A minimum grade of 80% is required on each quiz to qualify the student to take the final ServSafe exam.

The ServSafe exam is taken online in the SCC Testing Center in Beatrice or Lincoln or at the Learning Center at Hebron or Nebraska City.

Students need: computer with high-speed internet connection, working knowledge of computer and internet experience. 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.

You may register at any time for this class. After you register online, purchase the book “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/sccffoodprotectionmanager.

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

Keyword: Protection

Online
FSOT-3000-WBUA

$65

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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 www.southeast.edu/course. If you have further questions, call 402-437-2727 or email course@southeast.edu.

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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 for additional information.

Social Security Number OR SCC Student ID Number
Birth Date
Name: Last First Initial
Residence Mailing Address
City
State
Zip
County #
Email Address
Cell Phone
Home Business Phone
I identify as: 
Nebraska Resident
Race (Select one or more):
American Indian/Alaska Native
Native Hawaiian/Other Pacific Islander
Black/African-American
Hispanic or Latino
White
Asian
Not Hispanic or Latino
Male
Female
Nebraska Resident
Non-Resident
Ethnicity (select one or more):

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COURSE NUMBER
TITLE
START DATE
COST

---

Would you like a receipt mailed to you? 
Yes No

SCC Staff Tuition Waiver

TOTAL DUE

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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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Register Online for SCC Continuing Education Classes

You must have an email account to register online.


2. Search for your class by entering either 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.

6. 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.

7. 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. You also will receive an email with this same information 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.