

Cooking, Baking & Making

Beatrice, Deshler, Dorchester, Fairbury, Falls City, Lincoln, Louisville, Nebraska City, Plattsmouth, Wilber, & York



BEATRICE, NE

Kolache: Bake & Take

Czech this out! Learn the art of Czech baking. You will learn how to make the yeast dough and the various fillings.



Instructor will demonstrate how to make Kolache the modern way by using a bread machine. Recipes for the Kolache and fillings will be available.

Bring an airtight container to take some Kolache home. There is a \$10 fee associated with this course payable to instructor in class.

Keyword: Kolache

Oct. 16	M	6:30-9 p.m.	\$29
Beatrice, KEN, 187		Broz-Clauss	BBBX-1022-BEFA

Fun with Fondant



Don't let fondant worry you. This class will teach you the basics of using fondant in a fun, noncompetitive environment. You will learn how to make

fondant from scratch, learn how to make some basic decorations for a cupcake and finally how to fondant and decorate a cake.

Bring to class: small water spray bottle, small pizza cutter, rolling pin and container to take your cake home. There is a \$20 fee associated with this class paid to the instructor in the first class. Registration deadline is Oct. 16 or when enrollment limit is met. **Keyword: Fondant**

Oct. 19-Nov. 2	Th	7-9 p.m.	\$49
Beatrice, KEN, 334		York	BBBX-1190-BEFA

Secrets to Better Pies

Ever wonder how grandma made those mouth-watering pies? Learn her secrets and impress your family and friends. You will learn simple techniques for rolling pie crust and dough from our instructor, who is often referred to as "the pie lady." An actual pie will be demonstrated, start to finish. Students will roll a top and bottom crust to take home.

It is suggested students bring rolling pin, a rolling mat or pastry cloth. The rest of the supplies will be furnished. And of course, what class would be complete without taste-testing!

Keyword: Pies

Oct. 21	S	9 a.m.-Noon	\$29
Beatrice, KEN, 334		Hollman	BBBX-1003-BEFA



Cupcake Kids

Kids will learn the "fun"amentals of cake decorating and kitchen

safety in this hands-on class. Learn how to frost and decorate cupcakes with seasonal themes. This class is appropriate for children ages 6 to 12.

Tuition includes cupcakes, frosting and all supplies. Bring a rolling pin and an airtight container to take your finished cupcakes home.

Keyword: Cupcakes

Spooktacular Cupcakes

Oct. 28	S	9-11 a.m.	\$19
Beatrice, KEN, 331		York	BBBX-1081-BEFA

Turkey Time Cupcakes

Nov. 18	S	9-11 a.m.	\$19
Beatrice, KEN, 331		York	BBBX-1081-BEFA

Snow Much Fun Cupcakes

Dec. 16	S	9-11 a.m.	\$19
Beatrice, KEN, 331		York	BBBX-1081-BEFA

DESHLER, NE

NEW! Holiday Pies

Having trouble making that perfect pie for the holiday season? Join a State Fair-winning pie maker to learn tips and tricks to make that perfect a pie just in time for your Thanksgiving Day celebration.

There is a \$10 fee associated with this course payable to instructor at the beginning of class. Registration deadline Nov. 14. **Keyword: Pies**

Nov. 21	T	6:30-9 p.m.	\$19
Deshler, TCFG, Activities Bldg, Kitchen		Deepe	AREA-4498-HNFA

DORCHESTER, NE

Introduction to Homemade Wine & Home Brew

Have you ever wanted to make your own wine or home brew? Learn about the simple process and equipment you will need to get started making your own beverages from fruit, juice or kits that will impress any connoisseur.

This is a lecture and demo class only. NO alcohol will be used. Students must be 21 years of age or older to register and attend this class. Students will be required to show proof of age in class. **Keyword: Wine**

Oct. 10	T	6:30-8:30 p.m.	\$19
Dorchester, Fire Hall		Clauss	AREA-4425-HNFA

Czech Cuisine

Learn to make the traditional Czech recipes, including Kolache, rye bread, raised dumplings, liver dumpling soup, then enjoy this fine meal at lunchtime.

Keyword: Czech

Nov. 18	S	9 a.m.-Noon	\$19
Dorchester, DHS, Kitchen		Broz-Clauss	AREA-4583-HNFA

FAIRBURY, NE

Beginning Cake Decorating

Learn to use basic flowers, borders, roses, and writing techniques to create beautiful cakes of your own. You will get to take a few samples home.

Keyword: Cake

Nov. 7	T	6:30-8:30 p.m.	\$19
Fairbury, FHS, FHA		Schwisow	AREA-4422-HNFA

Location Key

DHS	Dorchester High School, 506 W. Ninth St., Dorchester
FHS	Fairbury Junior-Senior High School, 1501 Ninth St., Fairbury
Fire Hall	512 Washington, Dorchester
KEN	SCC Beatrice Campus, Kennedy Center, 4771 W. Scott Road, Beatrice
TCFG	Thayer County Fairgrounds, 1302 Fourth St., Deshler

FALLS CITY, NE

Introduction to Cake Decorating



Cake decorating can be fun. Learn all the basics from cakes, frostings and the tools you will need to try

cake decorating.

Bring an eight-inch round or square baked white cake from mix, a flat plate to frost and an apron. **Keyword: Cake**

Nov. 7	T	6-8 p.m.	\$19
Falls City, FCLC, Main	Strecker	AREA-4436-FCFA	

Beginning Cake Decorating I

This is hands-on practice using the basic tools to frost and decorate your cakes, including flowers and borders and writing techniques.

Bring an eight-inch round or square baked white cake from mix, a flat plate to frost and an apron. **Keyword: Cake**

Nov. 14	T	6-8 p.m.	\$19
Falls City, FCLC, Main	Strecker	AREA-4422-FCFA	

Beginning Cake Decorating II

Prerequisite: Beginning Cake Decorating I

Learn to use basic flowers, borders, roses, and writing techniques to create beautiful cakes of your own. You will get to take a few samples home.

Bring an eight-inch round or square baked white cake from mix, a flat plate to frost and an apron. **Keyword: Cake**

Nov. 21	T	6-8 p.m.	\$19
Falls City, FCLC, Main	Strecker	AREA-4435-FCFA	

LINCOLN, NE

Fun with Fondant: Purse Project

The porcelain smooth finish of fondant creates a beautiful base for this clever cake that looks like a purse. This is so cool!



Email nholman@southeast.edu for supply list.

Keyword: Fondant

Oct. 18	W	6-9 p.m.	\$39
Lincoln, CEC, 101	Wilkening	FSDT-3005-CEFA	

Wedding Cake Basics: A "How To" Class

Prerequisite: Basic decorating skills are required

This class will help unravel the mysteries of wedding cake planning, preparing and decorating. A small tier cake using supports will be constructed. Many decorating ideas and tools will be available to help you design your own special tiered cake. If you have wondered how to construct a tiered cake for a special event or wedding, join us!

A supply list will be send one week prior to the class so be sure to include you email on your registration form. **Keyword: Cake**

Oct. 26	Th	6-9 p.m.	\$39
Lincoln, CEC, 104	Wilkening	FSDT-3003-CEFA	

Dia de los Muertos Celebration

Have fun creating sweet roll loaves of Mexican bread and other delicious dishes as you discover how to celebrate, remember and honor those who have departed, the Mexican way.

Bring to class an apron and small storage containers for leftovers. **Keyword: Celebration**

Oct. 21	S	9 a.m.-Noon	\$29
Lincoln, CEC, 104	Hickey	LLLX-1640-CEFA	

Oct. 28	S	9 a.m.-Noon	\$29
Lincoln, CEC, 104	Hickey	LLLX-1640-CEFB	

Kolaches & Cinnamon Twists

Learn the art of Czech baking. By learning 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: two (3 quart) large bowls, hand mixer, one large mixing spoons, paring knife, two or three large cookie sheets, and a container to transport kolaches home. Please wear closed-toed shoes. **Keyword: Kolaches**

Oct. 14	S	9 a.m.-12:30 p.m.	\$29
Lincoln, CEC, 104	Niemann	LLLX-1613-CEFA	

Beginning Knife Techniques & Basic Sautéing

Learn about different knives, their purpose, and how to keep them sharp. Our culinary pro will help you discover how to safely chop and prepare different fruits and vegetables for easy consistent cooking.

Bring to class an acrylic cutting board, a chef's knife (a large basic cooking knife used for chopping), notepad, pen, and Tupperware container. Please wear closed-toed shoes and hair restraint such as ponytail holder. **Keyword: Knife**

Oct. 11	W	7-9 p.m.	\$29
Lincoln, CEC, 104	Skinner	LLLX-2046-CEFA	

Cooking 101: The Course for Absolute Beginners

We assume you know nothing about cooking and will take it from there. You will learn about basic cooking equipment, how to make a salad and vinaigrette, roast root vegetable, prepare a delicious meal complete with a protein, starch, and vegetable, and make an easy dessert.

Bring to class: apron and hair restraint such as ponytail holder, chef's knife, acrylic cutting board, notepad, pen and Tupperware container. Please wear closed-toed shoes. **Keyword: Cooking**

Nov. 6-8	M, W	7-9 p.m.	\$79
Lincoln, CEC, 104	Skinner	LLLX-0473-CEFA	

Intermediate Cooking

You can get around the kitchen and make a few things to get by, so now you need to know a little more. Let Chef Katie show you how to get a little saucy in the kitchen with mother sauces and other fundamental cooking techniques such as sautéing, grilling and butchering.

Bring to class: apron and hair restraint such as ponytail holder, chef's knife, acrylic cutting board, notepad, pen and Tupperware container. Please wear closed-toed shoes. **Keyword: Cooking**

Dec. 4-6	M, W	7-9 p.m.	\$59
Lincoln, CEC, 104	Skinner	LLLX-0478-CEFA	



Tea Chat: Basics

Are you a tea drinker? If not, you should be. Discover how to brew tea correctly, sample some tasty teas, hot and iced, and discover the benefits of incorporating tea in your life. Oolong, green, white...come and find out what they all mean.

Keyword: Tea

Oct. 18	W	7-8:30 p.m.	\$20
Lincoln, GLTC	Hefley	LLLX-0144-OCFA	

Tea Chat: Go Green

Dive into the world of green teas. Sample varieties from around the world and find out why and how to incorporate it into your lifestyle.

Keyword: Tea

Nov. 8	W	7-8:30 p.m.	\$20
Lincoln, GLTC	Hefley	LLLX-0144-OCFB	

Location Key

CEC.....	Jack J. Huck Continuing Education Center, 301 S. 68th St. Place, Lincoln
FCLC.....	Learning Center at Falls City, 116 W. 19th St., Lower Level, Falls City
GLTC.....	Green Leaf Tea Company, 2917 Pine Lake Road, #D, Lincoln



Both Barista Classes

Register for both Basic and Advanced Barista Training classes and **SAVE!**

Class is held Saturday from 9 a.m.-5 p.m. and Sunday from noon-4 p.m.

Keyword: Barista

Oct. 14-15	S, U	See Desc.	\$249
Lincoln, TCR		Ferguson	FSDT-3016-OCFA

Basic Barista Training

Get your grind on! Learn the different facets of being a barista. You will develop a solid understanding of how to properly grind, brew and serve espresso and coffee drinks. The instructor will demonstrate how to properly care for and use espresso and coffee equipment. We will also discuss and demonstrate how to make a variety of popular specialty drinks. By the end of the day you will have a solid understanding of how to prepare specialty coffee drinks.

Keyword: Barista

Oct. 14	S	9 a.m.-5 p.m.	\$185
Lincoln, TCR		Ferguson	FSDT-3014-OCFA

Advanced Barista Training

Prerequisite: Basic Barista Training (FSDT-3014) or instructor permission


We will take what you've experienced with the Basic Barista Training class and apply it to a variety of situations, showing you the tricks to free pour latte art, develop skills for speed and control of waste, and will put these skills to action behind a real coffee bar at a local cafe. This class will help develop the knowledge and skills learned in the Basic Barista Training into more practical applications behind the bar, and you'll be applying latte art by the end of class!

Keyword: Barista

Oct. 15	U	Noon-4 p.m.	\$95
Lincoln, TCR		Ferguson	FSDT-3015-OCFA

Food Protection Manager 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 Moodle, SCC's online learning platform. Upon completion of each reading assignment, students will complete an online quiz. A minimum grade of 80 percent 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.*

Students will 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 droid 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 textbook "ServSafe Manager" at the SCC Campus Store. For registration and log-in information, go to <http://bit.ly/SCCFoodProtectionManagerClass>.

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

LOUISVILLE, NE

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! Limited space. This class will have a festive/seasonal theme showcasing six different designs.

Everyone will leave the class with a dozen beautifully decorated cookies to take home. Keyword: Cookie



Halloween Edition

Oct. 26	Th	6:30-9:30 p.m.	\$55
Louisville, SHSH		Wolcott	AREA-4423-PLFA

Holiday Edition

Dec. 9	S	1-4 p.m.	\$55
Louisville, SHSH		Wolcott	AREA-4423-PLFB

NEBRASKA CITY, NE

Basic Fruit Pies

Our very own local legendary pie baker, Chris Gress, will teach you how to make basic fruit pie filling, pie dough and the art of rolling it out during this hands-on workshop. End the evening with a piece of pie and a cup of coffee, plus a fresh-baked pie that you created to take home.

Bring a rolling pin to class. There is a \$15 fee associated with this course payable to instructor in class. Keyword: Pies

Nov. 7	T	5-8 p.m.	\$24
NE City, CAM		Gress	AREA-4578-NCF A

PLATTSMOUTH, NE

Table Designs

Are you having guests for the holidays? Present your dinner table with flair, holiday or not. Bring your table to life using dishes, textile and décor. For your next formal or casual dinner, make your table inviting and "wow" your family or guests. See how to create an ambiance for your table, make each person feel treated and learn tips for shopping, all with hands-on fun!



You are welcome to bring your own plate or dish to class that you want to design your table around and get ideas. Keyword: Table

Oct. 14	S	9:30-11 a.m.	\$35
Plattsmouth, PLLC, 103		Krumrey	AREA-5690-PLFA



Let's Talk Tea Too

Tea, tisane, herbal infusion? What's the difference? Join us for a discussion of tea, including preparation, tasting, food pairings, and more. We will enjoy treats inspired by fresh herbs and everyone will take home a special gift.

Keyword: Tea

Oct. 17	T	7-8 p.m.	\$15
Plattsmouth, HERB		Mueller	AREA-4376-PLFA

Location Key

CAM.....	Central Apple Market, 701 Central Ave., Nebraska City
PLLC.....	Learning Center at Plattsmouth, 537 Main St., Plattsmouth
SHSH.....	Simply Home Sweet Home Studio, 8980 Raven Drive, Louisville (Class location is rural, three miles from Hwy 66)
TCR.....	The Coffee Roaster, 5022 Old Cheney Road, Lincoln

NEW! Cheese Please!

Have a favorite? We will learn about similar cheeses, different types and various applications.

This class will leave you knowledgeable about using the right cheese at the right time.



There is a \$15 fee associated with this course payable to the instructor in class. Chef Slattery also is a culinary instructor. **Keyword: Cheese**

Nov. 9	Th	6-8 p.m.	\$19
Plattsburgh, PLLC, COMM		Slattery	AREA-4434-PLFA

NEW! Intermediate Brewing

This class extends your knowledge and understanding of the brewing process from the Basic Brewing class. You will learn the use of specialty grains and equipment in brewing. After completing this class you should be able to make a beer that uses specialty grains and hops to enhance the flavor of a homebrewed beer.

Students must be 21 years of age or older to register and attend this class. Students will be required to show proof of age in class.

Keyword: Brewing

Oct. 28	S	9 a.m.-Noon	\$25
Plattsburgh, SHAW		Robert	AREA-4571-PLFA

NEW! Advanced Brewing

In the advanced brewing class you will learn to use malted grain to make wort for the freshest beer. You will learn about the differences in uses of hops and specialty yeasts. After completing this class you will be able to make beer from just grain, hops, water, and yeast.

Students must be 21 years of age or older to register and attend this class. Students will be required to show proof of age in class.

Keyword: Brewing

Dec. 9	S	9 a.m.-Noon	\$25
Plattsburgh, SHAW		Robert	AREA-4570-PLFA

WILBER, NE

Sausage Making Made Easy

If you have ever wanted to learn the basics of sausage making or how to smoke that perfect turkey, this is the class for you. The course will cover casing, spices, the type of meat to use (including deer and elk), stuffing, smoking, and ideas to make a simple smoker.

Keyword: Sausage

Nov. 7	T	6:30-8:30 p.m.	\$19
Wilber, Frank's		Havel	AREA-4424-HNFA

YORK, NE

NEW! Classy Condiments

We all love a good sandwich, with piles of meat and veggies, but let's face it, a great-tasting condiment can make or break that meal. Learn to make your own mayo, mustard, salad dressings, and sauces



so you can enjoy fresher and healthier options to serve your family and friends. Some of these recipes make delightful gifts as well! You'll be able to take home some samples with the recipes and see just how tasty they are when you take them with your sack lunch the next day!

There will be a \$10 supply fee, payable to the instructor, at the beginning of class. Registration deadline Oct. 20. **Keyword: Condiments**

Oct. 24	T	6:30-8:30 p.m.	\$19
York, YMS, FCS		Lott	AREA-4433-YKFA

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 go home with a new skill and new recipes.

Bring 1-2 fresh fruit, such as an apple, peach or plum, and a container to take home samples.

Keyword: Dumplings

Oct. 28	S	9:30 a.m.-Noon	\$23
York, YMS, FCS		Brunkow	AREA-4426-YKFA

NEW! Dips, Drinks & Delectables for the Holidays

We're all busy during the holiday season and need easy, but tasty, treats to take to those office potlucks, or provide for our own gatherings at home for family and friends. In this class we'll prepare and sample some fun treats that you can make ahead or whip up in just a few minutes using ingredients that are easy to find. Fun beverage recipes to go with the delectables will be available, as well as special presentations for your guests to enjoy.

There will be a \$10 supply fee, payable to the instructor, at the beginning of class. Registration deadline Nov. 3. **Keyword: Dips**

Nov. 7	T	6:30-8:30 p.m.	\$19
York, YMS, FCS		Lott	AREA-4432-YKFA

Location Key

Frank's.....Frank's Smokehouse, 217 W. Third, Wilber
 HERB.....Herban Coffee Lab, Eclectic Bakery & Bistro, 527 Main St., Plattsburgh
 PLLC.....Learning Center at Plattsburgh, 537 Main St., Plattsburgh
 SHAW.....Shaw Hardware, 433 Main St., Plattsburgh
 YMS.....York Middle School, 1730 N. Delaware Ave., York

Register Online for SCC Continuing Education Classes

You must have an email account to register online.

1. Go to <http://bit.ly/RegisterCE>.
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.

“Southeast community college

Jack J. Huck Continuing Education Center,
301 S. 68th St. Place, Lincoln, NE 68510
402-437-2700 • 800-828-0072 • FAX 402-437-2703

** The College requires a student's Social Security number as a condition for enrollment. A student's Social Security number information constitutes an "educational record" under FERPA.*