

Culinary

Summer 2024

NEW! All About Apples!

Hands-on / Interactive / Demonstration

Sweet, crisp, tart, and juicy. We'll review the varieties and cover many different ways to serve up these delicious fruits. You'll be ready to head to the orchard for that peck of apples and get started making delicious recipes with your apples.

There is a \$30 fee (cash or check) payable in class.

Sept. 8	U	Noon-2 p.m.	\$39
NE City, WPBB	Stavas	AREA4411-NCFA	

NEW! Sourdough Bread Basics

Sourdough is a treasured part of many kitchens. With our, water and a little bit of patience, you will have your very own bubbly, active starter

NEW! Pasta & Pesto

Hands-on / Interactive / Demonstration

The perfect pairing. Learn to mix, roll out and cut your own fettuccini pasta. We'll use garden ingredients to create basil and arugula pesto.

There is a \$30 fee (cash or check) payable in class.


July 10	W	6-8 p.m.	\$39
NE City, WPBB	Stavas	AREA4410-NCUA	

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This class is accepted by the Lincoln-Lancaster County Health Department for the sanitation training needed to obtain a Food Protection Manager permit.

This course is delivered entirely online and facilitated by SCC faculty. You will receive your assignments online through Canvas. Upon completion of each reading assignment, you will complete an online quiz. A minimum of 80% is required on each quiz to for you to qualify to take the nal exam (ServSafe exam). The ServSafe exam is administered online at SCC locations in Lincoln, Beatrice, Falls City, Hebron, Nebraska City, and York.

You will need a computer (PC or laptop) with high-speed internet access (smartphones and tablets do not work) as well as working knowledge of computer and internet experience.

 The course textbook is available at the SCC Campus Store, 8800 O St., Lincoln, or at sccbookstore.com. Make sure to purchase the accompanying online exam access code. Please note, it may take up to 24 hours to gain access to the course once you're registered.

Class will be active now through June 24. All coursework needs to be completed by June 30. This course will reopen July 1. All coursework needs to be completed by June 27, 2025. ' j È Á 6 m Ž j ± á m 6 < i f < ë 6 %

Online	Oerman	\$65	FSDT-3000-WBUCA
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Exam Prep — CDM Credentialing Exam

This online exam prep course is designed speci cally for those who are eligible to sit for the Certi ed Dietary Manager 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, ashcards, 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 is \$99 per person.

You must have an email account to register online.