Westchester Community College Continuing Education

Looking to **Change Careers**
or **Explore Your Inner You?**

**CAREER OPTIONS:**
- Certified Life Coach
- Real Estate Appraiser Assistant Supervisor
- Court Interpreter
- Author-preneur
- Phlebotomy Technician
- Interior Decorator
- SolidWorks 3D Modeling

**CONTINUING EDUCATION FOR:**
- Funeral Directors
- Real Estate Salespersons & Appraiser
- Insurance Professionals

**WORK SUCCESS:**
- Surgical Technology Exam Review
- OMG: I Need a Job!
- Social Media for Businesses

**LIFELONG LEARNING:**
- Intro to Chinese Culture
- Freebies for Windows
- Westchester Wildlife
- Anna Karenina
- One-on-One Music Lessons
- Dance Fitness Extravaganza

www.sunywcc.edu/ce  •  continuinged@sunywcc.edu
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Non-credit classes in this brochure, unless otherwise noted, are intended for adult students (18+) only.
Questions? Email us at continuinged@sunywcc.edu. To register, call 914-606-6830 or visit us at www.sunywcc.edu/CE

How to Register
Returning Students:
• You can register by phone, fax, mail, or in person
• You can register and pay online with our easy self-service registration system at www.sunywcc.edu/MyWCC

Activate your User ID to use MyWCC! If you don’t know your User ID, call us at 914-606-6830, option 1 to get it. Once active, log in and click the link for Student Center.

New Students:
• You can register by phone, fax, mail, or in person
• You can register and pay online with our easy self-service registration system at www.sunywcc.edu/MyWCC

Create a user account and enroll using our First Time student process. Look for "Registration for First Time Continuing Education Students" link in the upper right corner of the MyWCC page.

Problems using MyWCC? Forgot your password?
Get help at MyWCChelpdesk@sunywcc.edu
Learn how to gain the skills needed, find out about job opportunities and discover how to market yourself during this 2-hour information session.

CE-WRITG 2056, 6 Wed., Feb. 5-Mar. 26 (skip 2/19 & 3/19), 7:00-9:00 pm, Room TBD, $125. L. Francis. #14235

10 Steps to a Federal Job
The federal government anticipates hiring a number of new employees! Know which agencies are hiring. Get tips for federal resume and essay writing, understand vacancy announcement terminology and learn about salaries.

CE-CRXPL 2007, 1 Sat., Apr. 12, 9:30 am-1:30 pm, Room TBD, $40. S Reid. #13754

Property Management
Learn successful property management, how to locate properties for purchase, and how to maximize cash returns and appreciation. Topics covered include: investment types/analysis, rent collection, tenant selection, budgeting for repairs and capital improvements, landlord relations, legal protection, insurance, and taxes.

CE-REAL 2012, 2 Sat., Mar. 1 & 8, 9:00 am-4:30 pm, Room TBD, $175. D Alvarez. #13996

You’re On the Air: How to Make It in Voice-Overs!
Voice-overs are hot today. Learn about an exciting, new way to turn voice-overs into a thriving full- or part-time business. Get a personal evaluation of your voice at the end of the class!

CE-COMM 2008, 1 Sat., Feb. 8, 3:00-5:00 pm, KN-C-2, #45. A Schwartz. #13854

Import/Export A to Z
Basic methods for importing or exporting goods, including how to deal with U.S. customs, foreign quota requirements, airlines and freight charges, letters of credit, banks, and everything you need to know to get the goods to your local distribution point.

CE-BUS 2002, 2 Tues., Apr. 8 & 15, 7:00-9:00 pm, Room TBD, $75. P Batra. #13741

Accounting & Bookkeeping for Beginners
An introduction to beginning accounting practices including: transaction analysis, journal entries, general ledger, and financial statements. Bring a calculator to class.

Purchase textbook and workbook and bring to first day of class. 2.0 CEUs.

CE-BUS 2003, 5 Sat., Feb. 8-Mar. 8, 8:00 am-12:30 pm, KN-C-3, $285 (+ textbook). H Cuevas. #13742

Accounting and Bookkeeping, Part 2
Practice and expand your knowledge through various exercises and real-world examples. Includes posting and journalizing entries, completing work sheets, preparing and analyzing financial statements, recording inventory and calculating depreciation, payroll accounting, taxes, and reports. Bring a calculator to class; purchase textbook and workbook and bring to first day of class.

CE-BUS 2030, 5 Sat., Mar. 15-Apr. 12, 8:00 am-12:30 pm, KN-C-3, $285 (+ textbook). H Cuevas. #13743

STUDENT FEE INFORMATION
All students pay a student fee, which is $8.00 for Valhalla campus classes and $3.25 for classes held at any off-campus location. This fee is payable once each semester, regardless of the number of classes in which a student is enrolled. All students also pay a non-refundable $5.00 registration fee each semester.

CONTINUINGED@SUNYWCC.EDU • WWW.SUNYWCC.EDU
Become a Certified Life Coach and Earn Continuing Education course Units from the International Coaching Federation
Success today requires advanced communication and leadership skills useful to you right now. We offer accelerated learning techniques, expert modeling, and proven methods that are ready for immediate use.

CCM®@WCC is powered by CoachVille, the world largest coach training organization. You choose how to use your coach training:

- Accelerate your personal development (explore that encore career idea)
- Build a new career as an ICF certified coaching professional
- Amplify your influence by learning a coach approach to your present career or lifestyle

Coach training through CCM®@WCC provides the affordable, flexible, and solid foundation from which to launch. Find out more about CCM®@WCC at www.CCMWCC.com

**Free Information Sessions**
Tuesday, January 7, 10:00 am-12:00 noon in Knollwood Center Room 5, OR 6:30-8:30 pm in Classroom Bldg. Room 100.

Meet Lorraine Esposito, CCM’s founder, and special guest for a live, on-campus information session. Discover the numerous opportunities available to those who possess the communication and leadership skills of a trained life coach. Learn about the methods-based coaching model and sample the curriculum. The events are FREE—but reservations are required by Jan. 3. To RSVP go to www.ccmwcc.com/Open-House.html or call 914-606-6830 and press 1.

**Level 1 Coach Training: The Pursuit of Human Greatness**
Classes deliver immediately usable leadership and coaching skills through methods-based modeling. Learn how to enter the market place making offers to fill your practice.

- **Basic Coaching Skills & Ethics**
  Learn and practice the eleven core coaching competencies. Leverage your strengths and avoid common pitfalls. 15 ICF-CCEUs.
  6 Tues., Jan. 21-Feb. 25, $300.
  Sec. A: 10:00 am-12:00 noon
  Sec. B: 6:30-9:00 pm

- **Play Two Win Method**
  Unleash the spirit of play! Learn a 9-step method to design winnable game plans for tangible results. 30 ICF-CCEUs.
  12 Tues., Mar. 4-May 27, 6:30-9:00 pm, $600.

- **Step Up and Stand Out**
  Learn how to communicate with confidence to start (or restart) your business. 15 ICF-CCEUs.
  Summer Schedule TBA, $300.

- **Practicum Participant:**
  **Required for Certification**
  Practice coaching under the guidance of an ICF certified coach. Written feedback of your coaching is included. Space limited to 5 students per session. 5 ICF-CCEUs per session.
  **Teleconference Only**
  1 Sat., 10:00 am-3:00 pm, $250.
  Sec. A: Apr. 12    Sec. B: May 10

**Level 2 Coach Training: The Pursuit of Inner Freedom**
Transform your basic coaching skills into coaching proficiency and learn yet another reliable method. You’ll also connect with other coaches for mentorship and mastermind sessions thereby establishing your network of on-going professional support.

- **Coaching Proficiencies**
  Learn the language of masterful coaching. Created by the late Thomas Leonard, founder of the ICF, these 15 proficiencies bring coaching to life for both coach and client. 15 ICF-CCEUs.
  6 Wed., Mar. 26-Apr. 30, 6:30-9:00 pm, $300.

- **Inner Freedom Method**
  Transform unconscious patterns of resistance into a powerful source of energy. Learn a 9-step method to restore the inner freedom that energizes action. 30 ICF-CCEUs.
  12 Wed., May 7-July 23, 6:30-9:00 pm, $600.

- **Group Mentor Coaching**
  Join a small group of ten coaches in a needs-driven mentor group class. You’ll expand your coaching skills, develop confidence, and create a long-lasting supportive relationship with other coaching professionals. 15 ICF-CCEUs.
  Summer Schedule TBA, $300.

**Coming Soon!**

**Level 3 Coach Training: The Pursuit of Personal Evolution**
Learn more about all our classes at www.CCMWCC.com/classes
All of our certified coach training programs are accredited by the International Coach Federation.
Find out more about each level of coach training and register for spring classes at www.CCMWCC.com or email CoachLorraine@CCMWCC.com.

NOTE: Payment options are available through www.CCMWCC.com.

Textbook required.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
Health Information Technology

This non-credit training program is designed to meet the nation's emerging need for health information technology professionals. A background in healthcare and/or information technology is strongly recommended. For more information and specific details about this career training, visit www.sunywcc.edu/health-tech or email hitech@sunywcc.edu.

Paralegal

From single practice law offices in Westchester and multi-partner law firms in New York City to in-house corporate legal departments throughout the country, paralegals are in heavy demand. Employment opportunities are "expected to grow much faster than the average of all occupations through the year 2018" (Department of Labor Statistics). For more information, or for a Spring 2014 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, email steve.leone@sunywcc.edu, or visit us online at www.sunywcc.edu/paralegal.

The goal of our Paralegal Program is to provide students with substantive knowledge of the law, together with hands-on working experience, which will enable them to work ethically under the supervision of an attorney in the public or private sector. Students entering into the Paralegal Certificate Program must have obtained at least 60 college credits from an accredited institution, 18 hours of which must be in general education as defined by the American Bar Association. The schedule of classes can be found at our website at www.sunywcc.edu.

The Associate Degree in Paralegal (64 credits) and the Paralegal Certificate (30 credits)

The Associate Degree is for the first-time college student and combines general education and paralegal courses.

The Certificate Program offers only the paralegal courses and is available to students who have completed an associate or bachelor's degree. Students in the certificate program must complete 30 credits of paralegal study. Those courses can be completed in as few as two semesters but must be completed within three years.

Courses in Paralegal Studies are ABA approved and can be taken on a full- or part-time basis. Classes are offered on weekdays, in the evenings, and on Saturdays. Summer courses are also available.

There are five required courses and five electives:

Required courses: Elective courses (choose five):

Introduction to Paralegal Studies Elder Law Intellectual Property
(preq, for all other classes) Healthcare Law Family Law
Litigation Immigration Law Real Property Law
Computer Appl. for the Law Office Medical Malpractice Estates, Wills, Trusts
Legal Research and Writing Criminal Law Torts and Investigations
Internship Partnership and Corp. Contracts Administration

Bankruptcy Evidence Law

Schedule options include an evening/weekend intensive program as well as daytime courses.

Join us for a Paralegal Open House
December 12 from 6:00-7:00 pm
Gateway Center, Room GTW-110

Medical Billing and Coding Certificate

This 22-credit certificate is intended for those who wish to gain employment as billers, coders, and medical records technicians in insurance companies, hospitals, and doctors' offices. For more information, or for Spring 2014 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, email steve.leone@sunywcc.edu, or visit us online at www.sunywcc.edu

Entrepreneurship/Small Business Management

The certificate program for Entrepreneurship/Small Business Management is designed for individuals interested in starting or maintaining a small business. Completing this certificate will help the small business entrepreneur maximize the skills and abilities necessary to do business in our complex environment. For more information, or for a Spring 2014 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, email steve.leone@sunywcc.edu, or visit us online at www.sunywcc.edu.
Our Associate in Applied Science in Energy Systems, developed in conjunction with Con Edison, Energy, and the New York Power Authority (NYPA), will help create a solution to urgent workforce needs: New York's energy providers face a critical shortage in educated technicians to operate essential power distribution and generation systems. According to NYPA, the growth in jobs will be specifically for workers who are highly educated and skilled in technology. The Energy Systems program will prepare graduates for entry-level positions in energy generation, transmission and distribution.

- Core requirements provide the background and skills required for a technical career in the fields of gas, fossil, nuclear, and hydroelectric power
- Electives allow for exploration of a variety of specialities or a focus on one
- Liberal arts core provides the communication, math, and science skills that employers seek
- Possible job titles include Plant Operator, Chemistry Technician, Radiation Protection Technician, Electrical Maintenance Technician, Instrument & Controls Technician, Mechanical Maintenance Technician, Gas Field Technicians, Systems Protection Control Technicians, and Meter Technicians

For more information, or for a Spring 2014 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, or email steve.leone@sunywcc.edu

### CERTIFICATIONS & LICENSING

#### Fiber Optics Training Certificate

Course fees include all books and study materials. This program is offered in partnership with BDI datalynk. For more information, visit www.bdidatalynk.com/newyork.htm or call them at 512-785-9024. To register, call Westchester Community College at 914-606-6830 and press 1 or visit us online at www.sunywcc.edu/ce.

**Certified Fiber Optics Technician Course (CFOT)**  
This introductory 3-day fiber optics course is designed for interested in becoming a Certified Fiber Optics Technician. This program prepares the student to take the CFOT (Certified Fiber Optics Technician) test, sanctioned by the FOA (Fiber Optics Association), which is given and graded the final class day. This course also introduces the student to industry standards governing FTTH (Fiber To The Desk), FTTH (Fiber To The Home), LAN/WAN fiber networks, and basic fusion and mechanical splicing. Students will learn how to identify fiber types; recognize various connectors used in fiber installation; and install, terminate, splice, and properly test installed fiber cable to existing standards. This program explores the history and future of fiber optics and fiber optics capabilities, and cost of installation. Standards covered: NEC/FOA-301-2004, EIA/TIA 568-B.3, ANSI/TIA/607-A, and NEC Article 770-50, upon successful completion, this program is recognized for BICSI CECs (Continuing Education Credits): RCDD 21, Installer Level/2 Technician 21 CECs.  
**Suggested Prerequisites:** Basic working knowledge of computers. Able to see and identify small items and able to speak and understand the English language.  
**CE-TECH 2000, M/T/W, Jan. 27-29, 8:00 am-5:00 pm, LIB-G36, $700. #13758**

**NEW**  
Certified Fiber Optics Specialist Outside Plant (CFOS/O)  
For students who will be directly involved with installing Outside Plant (OSP) Fiber Optics Cabling. Further, it is an add-on course to their FOA portfolio once they have successfully completed the 3-day, basicCFOT course and can be taken concurrently with the CFOT course. This advanced Fiber Optics Training combines lecture sessions and 85% hands-on activities to prepare the student to take the CFOS/O, OSP hands on and written exams that are sanctioned by the FOA (Fiber Optics Association) and given and graded the final class day. This course introduces the student to industry standards governing the installation, testing, and troubleshooting of OSP fiber optic cable. Proper Mid-Span Access procedures will be demonstrated during the course. Students will learn how to properly identify OSP fiber cabling types, recognize various outside plant closures used in OSP fiber installation, install, prepare, terminate, splice, and properly test and troubleshoot installed OSP fiber cable to existing standards. Course fee includes study materials, Test Book, CD, and exams and 1-year membership to the FOA. Note: The student must pass both the written and hands on exams to successfully pass this course. This course is accredited by BICSI for CECs (pending).  
**Prerequisite:** CFOT Course or another formal Fiber Optics Training Course within preceding 6 months or 1 year fiber optics related experience. Must have taken and passed the Basic CFOT Exam prior to registering for CFOS/T with the FOA.  
**CE-TECH 2001, Th/F, Jan. 30 & 31, 8:00 am-5:00 pm, LIB-G36, $675 (fee also includes 1-year membership in the FOA). #13759**

**Certified Fiber Optics Specialist in Testing & Maintenance (CFOS/T)**  
This 2-day program offers advanced training to anyone involved with the testing and maintenance of fiber optics networks. A focal point in the program is to offer a general, easy to understand, approach to fiber optics testing standards with little theory and considerable hands-on activities. This comprehensive program explains the variety of testing standards, equipment and technological approaches used in fiber network testing and splicing and how to choose among them. Subject matter includes a detailed study of ANSI/TIA/EIA-526-14(7)A, OTDR fundamentals and uses, OTDR vs. Insertion Loss Testing, Return Loss Testing, and Attenuation testing using the Power Source and Light Meter. This course is accredited by BICSI for 14 RCDD CECs and 12 Installation CECs.  
**Prerequisite:** CFOT Course or another formal Fiber Optics Training Course within preceding 6 months or 1 year fiber optics related experience. Must have taken and passed the Basic CFOT Exam prior to registering for CFOS/T with the FOA.  
**CE-TECH 2001, Th/F, Jan. 30 & 31, 8:00 am-5:00 pm, LIB-G36, $675 (fee also includes 1-year membership in the FOA). #13759**

**Certified Fiber Optics Technician Course (CFOT)**  
This introductory 3-day fiber optics course is designed for interested in becoming a Certified Fiber Optics Technician. This program prepares the student to take the CFOT (Certified Fiber Optics Technician) test, sanctioned by the FOA (Fiber Optics Association), which is given and graded the final class day. This course also introduces the student to industry standards governing FTTH (Fiber To The Desk), FTTH (Fiber To The Home), LAN/WAN fiber networks, and basic fusion and mechanical splicing. Students will learn how to identify fiber types; recognize various connectors used in fiber installation; and install, terminate, splice, and properly test installed fiber cable to existing standards. This program explores the history and future of fiber optics and fiber optics capabilities, and cost of installation. Standards covered: NEC/FOA-301-2004, EIA/TIA 568-B.3, ANSI/TIA/607-A, and NEC Article 770-50, upon successful completion, this program is recognized for BICSI CECs (Continuing Education Credits): RCDD 21, Installer Level/2 Technician 21 CECs.  
**Suggested Prerequisites:** Basic working knowledge of computers. Able to see and identify small items and able to speak and understand the English language.  
**CE-TECH 2000, M/T/W, Jan. 27-29, 8:00 am-5:00 pm, LIB-G36, $700. #13758**

**NEW**  
Certified Fiber Optics Specialist Outside Plant (CFOS/O)  
For students who will be directly involved with installing Outside Plant (OSP) Fiber Optics Cabling. Further, it is an add-on course to their FOA portfolio once they have successfully completed the 3-day, basicCFOT course and can be taken concurrently with the CFOT course. This advanced Fiber Optics Training combines lecture sessions and 85% hands-on activities to prepare the student to take the CFOS/O, OSP hands on and written exams that are sanctioned by the FOA (Fiber Optics Association) and given and graded the final class day. This course introduces the student to industry standards governing the installation, testing, and troubleshooting of OSP fiber optic cable. Proper Mid-Span Access procedures will be demonstrated during the course. Students will learn how to properly identify OSP fiber cabling types, recognize various outside plant closures used in OSP fiber installation, install, prepare, terminate, splice, and properly test and troubleshoot installed OSP fiber cable to existing standards. Course fee includes study materials, Test Book, CD, and exams and 1-year membership to the FOA. Note: The student must pass both the written and hands on exams to successfully pass this course. This course is accredited by BICSI for CECs (pending).  
**Prerequisite:** CFOT Course or another formal Fiber Optics Training Course within preceding 6 months or 1 year fiber optics related experience. Must have taken and passed the Basic CFOT Exam prior to registering for CFOS/T with the FOA. This course may be taken immediately after successfully completing the CFOT course.  
**CE-TECH 2001, Th/F, Jan. 30 & 31, 8:00 am-5:00 pm, LIB-G36, $675 #14273**
Home Inspection and Locksmith Training

In partnership with American Home Inspectors Training (AHIT), we now offer training to prepare for a career in Home Inspection. Get ready to both start and operate your own successful home inspection business or to be a significant contributor in an established company. For those new to the field, our classroom-based training program gets you started. For those already established and looking for professional development opportunities, our online classes make it easy!

Classroom-Based Home Inspection Training Program

Our hands-on program will show you how to succeed as a professional home inspector. The courses and field training provide you with a step-by-step process to execute a complete professional home inspection and produce a professional home inspection report. In addition, the classroom courses provide information on how to start, market, and build your own business. Perform actual inspections with our instructors. Curriculum approved by NYS. All classes held in the Valhalla campus library, LIB-G36 (within the Academic Support Center).


For additional course information on the home inspection licensing training programs and to register, visit www.ahit.com/affiliates/sunywcc or contact American Home Inspectors Training Institute, N19 W24075 Riverwood Dr., Waukesha, WI 53188. Phone: 800-441-9411 or 262-754-3744. Fax: 262-754-3748. Registration through AHIT only.

Online Professional Development Classes

Certified Dietary Manager Program

A 16-week hybrid course: part classroom and part self-study. Upgrade your skills in food service management or become a food service supervisor. HS Diploma/GED is required and you must be currently employed in a food service department under an RD (who acts as your preceptor). Includes Nutrition Therapy, Food Service Management, and Human Resource Management. Includes 120 hrs. classroom/self-study and 150 hrs. fieldwork as required for certification, plus certification exam review with review materials. Approved by the Dietary Managers Association.

CE-NUTR 2002, on campus dates: 12 Tues., Jan. 21-May 6 (skip 2/25, 3/18, 4/1 & 4/22), 4:00-8:00 pm, Room TBD, $600 (+ textbooks to be ordered from the ANFP at www.anfponline.org; use school code 321202). J Seid. #14046

How to Read a Course Description...

Course Title

Improve Your Writing Skills

For both new and out-of-practice writers. Learn to write clearer sentences, develop effective paragraphs, design opening statements, arrange facts and ideas logically, and increase readability. A knowledge of basic grammar rules is assumed.

Catalog Number

CE-COMP 1000, 8 Thurs., Mar. 1-Apr. 26 (skip 3/15), 6:00-7:30 pm, AAB-414, $110. E Collins. #12345

Building and Room Number

Cost

Instructor

Class Number

For updates, visit www.sunywcc.edu/ce

(For updates, visit www.sunywcc.edu/ce)
Personal Training Programs

Personal Training Certification Orientation: Online
Get the most comprehensive information on one of the hottest jobs! Meet one of our veteran teachers using WebEx and get a clear picture of what to expect in the course and the great rewards that await you. This FREE online WebEx is a great way to learn about the field and the program. You’ll have the opportunity to ask questions and participate in a live chat with our instructor on Thurs., Feb. 6, 5:00 pm. Go to: http://attendee.gotowebinar.com/register/5375937112021346816; Meeting Number: 801 692 362; Meeting Password: success

Personal Training Certification
Come join this fun profession and be a part of what Fortune Magazine & ABCNEWS.com states as the 4th hottest job in the U.S. at a national average of $34 an hour. Employers like 24 Hour Fitness, LA Fitness and Gold's Gyms are just a few of the club groups that seek out our graduates. Whether a career move or for your own personal knowledge, get all the information you need to become a Certified Personal Trainer. This challenging course is taught over a 5-week period for better retention and skill competency; the national exam is held on the 6th week. This 60-hour program has 15 hours of lecture, 15 hours of hands-on practical training, and a 30-hour internship that networks many graduates right into a job. Prepares you for success with key topics that include biomechanics, exercise physiology, fitness testing, equipment usage, and health assessment. CPR/AED is needed to receive the certificate. W.I.T.S. is the only major certifying body in the country providing comprehensive practical training and internship components. Textbook is required and not included in course fees; call to order and start reading immediately 888-330-9487; www.witseducation.com.
CE-CERTS 2018, 6 Sat., Feb. 22-Mar. 29, 9:00 am-4:00 pm, Room TBD (morning lecture held on campus; afternoon practical held offsite), $675. #13980

Note: W.I.T.S. is an approved CEU provider for the Board of Certification for Athletic Trainers (BOC), the American Occupational Therapy Association (AOTA), National Certification Board for Therapeutic Massage & Bodywork (NCBTMB), Veterans Training and Education, the International Association of Continuing Education and Training (IACET). The American Council on Education has recommended 3 undergraduate academic credits for this course.

Certified Coding Associate (CCA) Exam Prep
Intended to assist the new coding practitioner in preparing for the national certification examination, which measures coding competency and offers credibility to your coding proficiency. Bring both coding manuals and required text to class.
CE-HCARE 2000, 4 Sat., Feb. 1-22, 9:00 am-12:00 noon, KNC-2, $150 (+ textbook). S Herzberg. #13964

Industrial, Institutional & Structural Pesticide Applicator Certificate
Offered in partnership with the Environmental and Facilities Institute
This NYSDEC-accredited training and certification course is for professionals who work in or who have an interest in the application of pesticides; it will train those who will be applying pesticides in commercial and residential buildings for control of insect and rodent pests. Students receive the core training needed to begin their careers as pesticide applicators and to strengthen their skill set to meet the continuing and new challenges found in the industry. Students are prepared to take the NY State Department of Environmental Conservation Pesticide Applicators Core & 7a examinations for Pesticide Technician eligibility and certification.
Course study topics include: state & federal laws and regulations, pesticides and pests, safety, poisoning, fundamentals of integrated pest management, equipment, storage and record keeping. The NYDEC State certification exam will be offered on campus for registrants.
CE-CERTS 2038, 5 Wed., Mar. 5-Apr. 2 (plus DEC exam date), 3:00-9:30 pm, Room TBD, $600 (+ Core & 7a manuals; cost is $90 for the set; can be purchased at the Cornell University Extension Center or from the instructor). D Alvarez. #13981

NOTE: Attendance is critical in order to successfully complete this program. Make-up classes are subject to availability and location, and at an additional fee paid directly to EFI. For additional course information and licensing and training programs, contact E&FI at: admin@efitraining.com or call EFI at 914-295-2296.
Grade C Water Operator Certification

This approved 18-hour program is the required course for operators seeking a Grade C Certification for systems serving 1000 people or less. Course covers water facilities with basic treatment, filtration, booster pump stations, storage tanks, disinfection, fire protection, cross-connections, and small distribution facilities. 100% attendance required to sit for exam.

CE-CERTS 2010, 6 Thurs., Mar. 13-Apr. 17, 6:30-9:30 pm, Room TBD, $275 (+ textbook). J Wines. #13756

Grade D Water Distribution Operator Certification

This approved 15-hour program is the required course for operators seeking a Grade D Certification. Course covers basic hydraulics, operator math, cross connection control, distribution system O&M (leak detection), pipes & joints, valves and other miscellaneous tools and operations. Also covers emergency planning, work zones, trench and job site safety, water main installation and repair, and maps and records. 100% attendance required to sit for exam.

CE-CERTS 2011, 5 Mon., Mar. 17-Apr. 14, 6:30-9:30 pm, Room TBD, $250 (+ textbook). J Wines. #13757

“Servsafe” Food Service Sanitation & Safety

Available at Valhalla campus, Mt. Vernon and Ossining Extension Centers, and Port Chester Middle School. Mandatory for anyone who handles and/or distributes food. English and Spanish sections available. Prepare for the Dept. of Health Food Protection Certificate exam; also meets State Agriculture and Markets education requirements for food purveyors. Call 914-606-6830 (press 1) for schedule and registration form.


Continuing Education for Funeral Directors

These workshops are held at the Ossining Center in the Arcadian Shopping Center on Rte. 9. Call 914-606-7400 to register. Each workshop is approved for 2.0 CEUs; 1 Thurs., $105.

The Funeral Director as an Effective Communicator

Focuses on the basic skills that lead to effective communication, specifically interacting with the bereaved, staff communication, and public speaking in the workplace.

CE-FUNER 2000OS, May 8, 1:00-3:00 pm. #14140

Professional Ethics and Public Relations

Designed to assist the funeral director in raising his/her self-awareness as a competent, professional member of the community.

CE-FUNER 2001OS, May 8, 3:30-5:30 pm. #14145

Register for both the Effective Communicator and Professional Ethics courses for only $205. Savings will reflect when your course fees are calculated after enrolling.

Construction Trades, Crafts and Apprentice Training

Westchester Community College and Construction Training Centers of New York State, the educational affiliate of Associated Builders and Contractors Empire State Chapter, offer NCCEC nationally accredited construction craft training programs that meet NYS DOL apprentice guidelines. These classes are most appropriate for individuals in an existing apprenticeship program. For more information on upcoming classes for apprentices, go to www.sunywcc.edu/pdc.
TEST PREP

Nursing Exam Review
For those planning to take competitive entrance exams for nursing programs nationwide. Topics include: test taking skills, basic math review (decimals, fractions, and percentages), human biology review, basic chemical formulas and interactions.
CE-TESTG 2003, 3 Sat., Jan. 25-Feb. 8, 9:00 am-4:00 pm (includes 1-hour lunch break), KNc-5, $225. R Karve. #14076

GED Exam Prep
Prepare for the NYS high school equivalency examination. Includes instruction in all exam content areas as well as test-taking skills. You must have an 8th grade reading level and be at least 19 years of age to take the exam.
CE-TESTG 1001, 20 M/W, Jan. 27-Apr. 2, 6:30-8:30 pm, Room TBD, $295 (+ textbook). #14026

Citizenship Exam Preparation: Offered through the College’s Welcome Center
Designed for students whose English is at least at a high-beginning level (ELI Level 3+). Students will learn about American history and government and practice their English language skills as they prepare for the civics and English portions of the U.S. Citizenship exam. To register, or for more information, please call Eileen McKee at 914-606-5626. Class is FREE but students must pay $8 FSA fee and $5 registration fee.
ELI-ESL 1860, GTW-110.
Sec. C: 6 Wed., Feb. 5-Mar. 12, 6:30-9:30 pm.

Test Prep: Teacher Assistant/Paraprofessional Certification Exam
The NYS certification exam for teacher assistants/paraprofessionals (ATAS) assesses your reading, writing, and basic math skills. Brush up in these areas and get information on the upcoming exam.
For more info on the NYS Teaching Assistant Certification, visit www.highered.nysed.gov
Register for either or both of these review classes.

Develop Your Test-Taking Skills
Designed to help you master effective test-taking strategies to help reduce your anxiety and improve your performance. Includes isolating key words, techniques for answering multiple choice questions and review of reading and writing skills. Includes information on registering for the exam.
CE-TESTG 1000, 2 Tues., Jan. 28 & Feb. 4, 6:00-9:00 pm, Room TBD, $69. P Alexander. #14027

Basic Math Skills Review
This foundation course will include a review of the basic math skills needed for success in a variety of settings. Topics covered include percentages and decimals, basic calculations, and basic graphing and charting.
CE-BSKLS 1000, 3 Thurs., Mar. 27-Apr. 10, 6:00-9:00 pm, KNc-3, $90. #14029

Review for Nursing Entrance Exams
These review classes for college nursing entrance exams are offered at the Mt. Vernon Extension Center and are intended for students who have completed the pre-requisites for entrance into the nursing program of their choice. Call 914-606-7200 to register for these classes.

English for the Pre-Nursing Student
For those planning to take competitive nursing entrance exams and needing help with the English portion of the exam. Topics covered include punctuation, grammar, sentence structure, and vocabulary.
CE-TESTG 2005MV, 5 Sat., 9:00 am-12:00 noon, $190 (+ textbook).
Sec. A: Feb. 1-Mar. 1. #13838
Sec. B: Mar. 15-Apr. 12. #13842

Math for the Pre-Nursing Student
For those planning to take competitive nursing entrance exams and needing help with the math portion of the exam. Topics covered include operations, percent, ratios, proportions, measurements, graphs, and algebra.
CE-TESTG 2006MV, 5 Sat., 12:30-3:30 pm, $190 (+ textbook).
Sec. A: Feb. 1-Mar. 1. #13840
Sec. B: Mar. 15-Apr. 12. #13844

Spring 2014 Continuing Education Schedule was prepared by the Publications Office, the Continuing Education Department of Westchester Community College and TypeWorks. Information contained within this schedule is subject to change. Visit www.sunywcc.edu for updated information.
Robert P. Astorino
Westchester County Executive
Joseph N. Hankin
President, Westchester Community College

Textbook required.
Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
SKILLS FOR COLLEGE & WORK SUCCESS

NY/Westchester County Residency: All tuition rates in the section below are resident rates. Call 914-606-6830 (press 1) for information. Non-residents are welcome, but pay a 175% non-resident surcharge in addition to the regular tuition.

Spelling & Grammar Workshop

Improve your spelling skills through phonics, syllabification, and the study of prefixes, suffixes, and roots. Grammar instruction includes parts of speech, sentence structure, and punctuation. The focus is on correcting the most common errors. For native English speakers only.
CE-BSKLS 1004, 10 Tues., Feb. 11-Apr. 15, 7:00-9:00 pm, KNC-4, $225 (+ textbook). P Alexander. #14030

Spelling 101

Are you embarrassed by misspelling and a poor vocabulary? Learn the phonetic and syllable-based rules that lead to better spelling. Learn word roots and apply new words in communicating. Recommended for anyone who wants to improve spelling skills.
CE-BSKLS 1005, 4 Sat., Feb. 1-22, 10:30 am-12:00 noon, Room TBD, $69. P Alexander. #14031

Building a Good Vocabulary

Learn new words, their spellings, pronunciations, definitions and how to use each correctly in a sentence. The importance of prefixes and suffixes in identifying a word will be explained. Bring a paperback dictionary to class.
CE-BSKLS 1001, 6 Thurs., Jan. 16-Feb. 20, 6:00-8:00 pm, KNC-3, $138. P Alexander. #14032

Math 101

For those who want a math brush-up before tackling college-level math classes. This refresher class covers skills in basic math through algebra.
CE-BSKLS 1003, 8 Tues., Feb. 4-Mar. 25, 6:30-8:30 pm, Room TBD, $184 (+ $25 materials fee, payable to instructor). S Zidan. #13744

How to Register

Returning Students:
• You can register by phone, fax, mail, or in person
• You can register and pay online with our easy self-service registration system at www.sunywcc.edu/MyWCC

Activate your User ID to use MyWCC! If you don’t know your User ID, call us at 914-606-6830, option 1 to get it. Once active, log in and click the link for Student Center.

New Students:
• You can register by phone, fax, mail, or in person
• You can register and pay online with our easy self-service registration system at www.sunywcc.edu/MyWCC

Create a user account and enroll using our First Time student process. Look for “Registration for First Time Continuing Education Students” link in the upper right corner of the MyWCC page.

Problems using MyWCC? Forgot your password?
Get help at MyWCChelpdesk@sunywcc.edu

12 contininged@sunywcc.edu • www.sunywcc.edu

Textbook required.

Improve Your Writing Skills

For both new and out-of-practice writers. Learn to write clearer sentences, develop effective paragraphs, design opening statements, arrange facts and ideas logically, and increase readability. A knowledge of basic grammar rules is assumed.
CE-WRTG 1000, 6 Thurs., Feb. 27-Apr. 3, 6:00-8:00 pm, KNC-5, $138. P Alexander. #14034

Master Time Management Skills

Learn to prioritize, organize, and carry out tasks in a timely manner.
CE-PRSDV 1000, 3 Sat., Mar. 1-15, 6:30-9:30 pm, KNC-2, $103. P Alexander. #14035

Learning Strategies and Study Skills

Thinking of returning to school or the workforce? Or simply want to improve your ability to learn more effectively? Empower yourself by improving your study skills and boosting your confidence. Topics include: organization and time management, textbook reading, note taking and highlighting, memory techniques, reducing test taking anxiety, and test taking strategies.
CE-BSKLS 1002, 4 Thurs., Apr. 10-May 1, 7:00-9:00 pm, KNC-3, $92. #14033

Study Skills for Adults

Designed to improve your ability to read, study, learn, and succeed in college and other situations. Individual and group instruction in reading comprehension, note taking, and study skills.
CE-CLPRP 1000, 5 Sat., Mar. 22-Apr. 19, 6:30-8:30 pm, KNC-3, $115. P Alexander. #14036

Test-Taking Made Easy

Good test-taking skills will help you succeed, both in school and in life. Designed to help you master effective test-taking strategies to help reduce your anxiety and improve your performance. Includes isolating key words, techniques for answering multiple-choice questions, and organizing your essays.
CE-TESTG 1002, 3 Mon., Apr. 14-28, 6:30-9:30 pm, KNC-2, $103. P Alexander. #14028
For Job Success

How to Be an Administrative Assistant Superstar
Learn the effective techniques and behaviors that are used to support the highest of senior executives and that will make you a standout in your company. You’ll learn how to evaluate your and your supervisor’s styles, and how to take the initiative in handling situations. Your instructor will share tips and techniques from a 20 year career as an executive assistant.

CE-BUS 2065, $45.
Sec. A: 1 Sat., Mar. 8, 9:00 am-12:00 noon, GTW-209. #14229
Sec. B: 1 Wed., Apr. 9, 6:00-9:00 pm, GTW-203. #14230

NEW
OMG! I Need a Job
If you are entering the workforce for the first time, this class will give you advice and tips that are proven to be successful. Geared toward the new graduate, this session will provide guidance on how to make the most of your part-time and volunteer work experience on your resume, handling the interview, and presenting yourself in a way that will stand out from the rest.

CE-JBPPR 2027, $40.
Sec. A: 1 Sat., Mar. 1, 9:00 am-12:00 noon, GTW-209. #14227
Sec. B: 1 Mon., Apr. 7, 6:00-9:00 pm, GTW-209. #14228

Public Speaking with Ease
Develop proficiency in public speaking through techniques, practice and feedback. Each participant will deliver 5 speeches, each falling into a traditionally recognized category: anecdote, informative, persuasive, virtue and tribute. You’ll also learn oral interpretation by speaking from prepared texts.

CE-COMM 2004, 6 Tues., Jan. 14-Feb. 18, 7:00-9:00 pm, KNC-3, $125. S Horowitz. #13745

Mock Interview Workshop
Learn how to make a winning impression by using correct verbal and non-verbal techniques and to highlight your capabilities and strengths during an interview. This interactive class will discuss proper interviewing etiquette, how to respond to difficult questions, the importance of researching the prospective employer, and follow-up procedures after the interview. Resumes will be reviewed and evaluated. Students will practice interviewing and get individualized feedback and tips on their specific situations.

CE-JBPPR 2023, 3 Thurs., Mar. 13-27, 7:00-9:00 pm, KNC-3, $65. H Cuevas. #13746

How to Schmooze
Do you hate walking into a room where you don’t know anyone? If you want to make connections for professional or personal reasons, effective schmoozing is essential. Networking is both a learned skill and an art. Successful schmoozing may yield many benefits: a promotion at work, a date, investor interest, etc. This interactive class will introduce you to how to schmooze without being fake. Learn key techniques, participate in various exercises, and get individualized feedback and tips.

CE-PRSDV 2072, 2 Tues., Feb. 18 & 25, 6:30-9:30 pm, KNC-2, $65. H Cuevas. #13747

THE CENTER FOR INSURANCE EDUCATION
All courses have been approved by the NYS Insurance Department, 518-474-6630, as meeting the educational requirements under Sections 2103 & 2104 of the Insurance Law.

Life, Accident and Health Pre-Licensing
NYS approved class to prepare for the State exam. Textbook is required and chapters 1-14 must be read prior to the first class. Sign up 1 week in advance.

CE-INS 2007, 8 F/S/Su, Mar. 7-9, 8:00 am-5:00 pm and Mon., Mar. 10, 8:00 am-1:00 pm, F/S: KNC-5 and Su/M: LIB-G38, $375 (+ textbook). J Sayour. #13804

Insurance Property and Casualty Brokers Pre-Licensing
NYS approved class to prepare for the State exam.

CE-INS 2006, 32 M/W, Jan. 15-May 7 (skip 1/20), 6:30-10:00 pm, KNC-5, $895 (+ textbook). E Martinson. #13799

Textbook required.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
This is the 45-hour required course for the Real Estate Brokers licensing exam. Preerequisite: Real Estate Salespersons course.

Real Estate Management
Approved for 6 hrs. of CE for Salespersons and Brokers.
CE-REAL 2023, 1 Sat., Mar. 29, 9:00 am-4:00 pm (1-hour lunch break), LIB-G36, $125.
D Alvarez. #13997

Real Estate Investments
Approved for 3.5 hrs. of CE for Appraisers, Salespersons and Brokers.
CE-REAL 2022, 1 Sat., Apr. 26, 9:00 am-12:30 pm, KNC-3, $70. D Alvarez. #13998

Real Estate Appraisal
These qualifying courses are approved by the Appraisal Qualifications Board (AQB) and the NYS Department of State (DOS), 518-474-4429, as meeting the educational requirements under Section 1103 to meet NYS Licensed Appraiser Assistant, Licensed and Certified Residential, and Certified General categories. The courses may be taken in any sequence; however, DOS recommends that R-5 and R-6 be taken first so that the student has a clearer understanding of the appraisal profession and process.

Note: NYS now requires that students must be in 100% attendance for the qualifying courses. Required textbooks are available at the Westchester Community College bookstore (914-606-6475) or can be ordered online at www.sunywcc.edu/bookstore unless otherwise noted. All the qualifying courses (both Residential and General) have a textbook associated with each course.

R-5: Basic Appraisal Principles
A 30-hr. qualifying course. Approved for 19.5 hrs. of CE for Salespersons and Brokers upon passing the exam.
CE-REAL 2013, 8 M/W, Jan. 27-Feb. 19, 6:00-9:45 pm, KNC-4, $395. D Zagaroli. #13866

R-6: Basic Appraisal Procedures
A 30-hr. qualifying course. Approved for 19.5 hrs. of CE for Salespersons and Brokers upon passing the exam.
CE-REAL 2014, 8 M/W, Feb. 24-Mar. 19, 6:00-9:45 pm, KNC-4, $395. D Zagaroli. #13867

CENTRE FOR REAL ESTATE EDUCATION
All courses have been approved by the NYS Department of State. For further licensing and exam information, contact the New York Department of State at 518-474-4429 or visit www.dos.state.ny.us/lcns/realestate/index.html

Free Career Seminar:
Real Estate Salesperson, Broker and Appraisers
Wed., Jan. 8, 6:30-8:00 pm, KNC-5, D Zagaroli.
FREE, but please call 914-606-6830, option 1 to reserve your space.

Real Estate Property Management Certificate
Effective management in real estate enables property and facility managers, investors, appraisers and realtors to forecast building operation costs and services, establish budgets, reduce liability, maximize cash return and enhance appreciation. Course topics include both financial and hands-on aspects and will cover fundamentals of real estate management and appraisal, financial and cash flow; investment properties, rent collection, tenant selection and landlord/tenant relations, construction, environmental impacts, and real estate ownership. Course concentrations will be structured to residential and multi-unit properties. Salespersons and Brokers: Complete this certificate and earn 19.5 hours of CE, then complete your CE requirement by taking the required 3-hr. Fair Housing course to reach 22.5 hours.

Real Estate Management
Approved for 4 hrs. of CE for Salespersons and Brokers.
CE-REAL 2011, 1 Sat., Apr. 26, 1:00-5:00 pm, KNC-3, $80. D Alvarez. #13999

Property Management and Construction
Approved for 6 hrs. of CE for Appraisers, Salespersons and Brokers.
CE-REAL 2004, 1 Wed., May 7, 9:30 am-4:30 pm (1-hour lunch break), LIB-G36, $125.
D Zagaroli. #13879

Appraisal Principles and Procedures
Approved for 6 hrs. of CE for Appraisers, Salespersons and Brokers.
CE-REAL 2011, 1 Sat., Apr. 26, 1:00-5:00 pm, KNC-3, $80. D Alvarez. #13999

Real Estate Licensing and Continuing Education Courses
All courses are approved by NYS Department of State, as meeting the educational requirements under Sections 176.3 and 176.4. Real Estate Appraisal Classes also qualify as CE for Salespeople and Brokers – see appraisal section below. For further licensing and exam information, call 518-474-4429 or visit www.dos.state.ny.us/lcns/realestate/index.html

Real Estate Broker
This is the 45-hour required course for the brokers licensing exam. Prerequisite: Real Estate Salespersons course.
CE-REAL 2017, 12 M/W, Mar. 26-May 5, 6:15-10:00 pm, LIB-G36, $395 (+ textbook).
D Zagaroli. #13881

Real Estate Salespersons
Meets the current NYS Department of State requirement: 75-hr. required course for salespersons licensing exam.
CE-REAL 2024
Sec. A: 20 T/Th, Jan. 14-Mar. 20, 6:00-10:00 pm, KNC-4, $595 (+ textbook).
D Zagaroli. #13882
Sec. B: Intensive: 12 Sa/Su, Mar. 8-Apr. 13, 9:00 am-3:30 pm, KNC-4, $595 (+ textbook).
D Zagaroli. #13885

Real Estate Appraisal
Meets the current NYS Department of State licensing requirement: 75-hr. required course for salespersons licensing exam.
CE-REAL 2024
Sec. A: 20 T/Th, Jan. 14-Mar. 20, 6:00-10:00 pm, KNC-4, $595 (+ textbook).
D Zagaroli. #13882
Sec. B: Intensive: 12 Sa/Su, Mar. 8-Apr. 13, 9:00 am-3:30 pm, KNC-4, $595 (+ textbook).
D Zagaroli. #13885

Real Estate Management
Approved for 4 hrs. of CE for Salespersons and Brokers.
CE-REAL 2011, 1 Sat., Apr. 26, 1:00-5:00 pm, KNC-3, $80. D Alvarez. #13999
NEW! Appraiser Assistant Supervisory Courses

The New York State Department of State has implemented changes to the New York Appraiser Program pursuant to the Dodd-Frank Wall Street Reform and Consumer Protection Act of 2010, which has amended several sections of Title XI of the Financial Institutions Reform, Recovery, and Enforcement Act of 1989 (FIRREA Title X).

All New York State Licensed Appraiser Assistants must be supervised by a New York State approved Supervisory Appraiser as of July 1, 2013. If you're an Appraiser Assistant, prepare now for the required supervision as outlined in Section 1104(b) of the rules and regulations of New York State Real Estate Appraisal Board. Initial courses will include:

- Appraiser Assistant Supervisory Course 101: USPAP Overview and Data Collection
- Appraiser Assistant Supervisory Course 102: Property Inspection and Data Analysis
- Appraiser Assistant Supervisory Course 103: Residential Report Writing

The courses will be taught by Domenic Zagaroli, a NYS approved Supervisory Appraiser and Instructor. For additional information and class dates, please contact him at 914-309-3001 or via email at domzagaroli@aol.com

CE Courses Approved for Appraisers, Salespersons and/or Brokers

The following continuing education courses are approved for various disciplines including salespersons, brokers, and appraisers. Please check individual courses for appropriate approval status. No textbooks are required for CE courses; applicable handouts will be distributed in class and are included as part of the tuition. CE requires 100% attendance to earn a certificate of completion. If you are taking the classes for Sales or Broker CE, please bring your pocket card with your Unique ID number to class so that your CE certificate can be processed properly.

Short Sales & Foreclosures

Learn what qualifies as a short sale and what qualifies as a foreclosure and make money in the default real estate market. Navigate the process and get the deal done by following these steps. Approved for 7.5 hrs. of CE for Salespersons and Brokers.

CE-REAL 2026, 1 Sat., Jan. 18, 9:00 am-5:30 pm, Room TBD, $95. S Macaulay. #13750

Real Estate Closing

Master the closing process and review documents such as commitment letter, final walk through, Settlement/HUD 1 form, and invoice, as well as fine tuning interpersonal skills to ensure a successful closing. Approved for 15 hrs. of CE for Salespersons and Brokers.

CE-REAL 2018, 2 Sat., Feb. 1 & 8, 9:00 am-5:30 pm, KN-C-4, $175. S Macaulay. #13753

Real Estate Documents

Learn to save all documents and open a transaction file for all correspondence. Identify the steps necessary to develop and follow documents in order to arrive at a closing date. Approved for 7.5 hrs. of CE for RE Salespersons and Brokers.

CE-REAL 2019, 1 Sat., Feb. 22, 9:00 am-5:30 pm, Room TBD, $95. S Macaulay. #13751

Analysis of Market Sales: When Are They Comparables?

Approved for 3 hrs. of CE for Appraisers, Salespersons and Brokers. Mandatory CE class.

CE-REAL 2003, 1 Tues., Apr. 15, 9:30 am-12:30 pm, LIB-G36, $70. D Zagaroli. #13892
Advanced Home Construction for Realtors
The agent will gain a clear understanding of how a home is built from the drawing stage to completion. He/she will also learn to identify utilities, fixtures and other components in a home. Approved for 4 hrs. of CE for Salespersons and Brokers.
CE-REAL 2039, 1 Mon., Mar. 3, 6:00-10:00 pm, Room TBD, $80. J Baratta. #13905

3-Hr. Fair Housing
This is a mandatory continuing education class that must be taken every 2 years as part of the continuing education renewal cycle. Approved for 3 hrs. of CE for Salespersons and Brokers. Mandatory CE class.
CE-REAL 2032, 1 Tues., Mar. 11, 9:30 am-12:30 pm, LIB-G36, $40. D Zagaroli. #13890

Why Size Matters: Calculating Gross Living Area
Includes issues such as what is considered in the calculation of gross living area (GLA) by the secondary market and the procedures for measuring various styled homes. The employed methods will standardize the calculation process and aid the client to obtain accurate results. Case studies will illustrate some of the difficulties that may be encountered during the inspection process. Approved for 3 hrs. of CE for Salespersons, Brokers and Appraisers.
CE-REAL 2044, 1 Tues., Mar. 11, 1:30-4:30 pm, LIB-G36, $70. D Zagaroli. #13891

Real Estate Financing
Learn the process flow from initial meeting to closing. Ask the right questions, confirm pre-approval and proof of funds, communicate effectively with the lender and follow guidelines and procedures. Approved for 15 hrs. of CE for Salespersons and Brokers.
CE-REAL 2021, 2 Sat., Mar. 29-Apr. 5, 9:00 am-5:30 pm, Room TBD, $175. S Macaulay. #13752

Property Management and Investments
Learn successful property management, how to locate properties for purchase, and how to maximize cash returns and appreciation. Topics covered include: investment types/analysis, rent collection, tenant selection, budgeting for repairs and capital improvements, landlord relations, legal protection, insurance, and taxes. Approved for 15 hrs. of CE for Salespersons and Brokers.
CE-REAL 2012, 2 Sat., Mar. 1 & 8, 9:00 am-4:30 pm, Room TBD, $175. D Alvarez. #13996

The Deal Killers: Appraisers, Underwriters and Home Inspectors
Find out the reasons why a mortgage is not approved because of the appraisal report, actions of the loan underwriter, and/or the findings of the home inspector. There are ethical obligations that must be adhered to along the way by the parties involved. Learn how to be proactive so a real estate transaction can be salvaged. Approved for 3 hrs. of CE for Appraisers, Salespersons and Brokers.
CE-REAL 2038, 1 Tues., Apr. 15, 1:30-4:30 pm, LIB-G36, $70. D Zagaroli. #13893

How to Register
Returning Students:
• You can register by phone, fax, mail, or in person
• You can register and pay online with our easy self-service registration system at www.sunywcc.edu/MyWCC
Activate your User ID to use MyWCC! If you don’t know your User ID, call us at 914-606-6830, option 1 to get it. Once active, log in and click the link for Student Center.

New Students:
• You can register by phone, fax, mail, or in person
• You can register and pay online with our easy self-service registration system at www.sunywcc.edu/MyWCC
Create a user account and enroll using our First Time student process. Look for “Registration for First Time Continuing Education Students” link in the upper right corner of the MyWCC page.

Problems using MyWCC? Forgot your password? Get help at MyWCCHelpdesk@sunywcc.edu

continuinged@sunywcc.edu  ■  www.sunywcc.edu

Textbook required.
CENTER FOR ALLIED HEALTHCARE TRAINING

All of the following classes, unless otherwise noted, are held at the Ossining Extension Center, 22 Rockledge Ave., in the Arcadian Shopping Center. Call 914-606-7400 for more information and to register for classes in this section.

Infection Control Seminar
New York State approved coursework for practicing MDs, physicians' assistants, dentists, dental hygienists, RNs, LPNs, optometrists, funeral directors, and podiatrists.

**CE-HCARE 2010OS, 1 Wed., Jan. 29, 6:00-9:00 pm, $80. #14103**

Infection Control for Phlebotomy Students
Prerequisite for students entering Phlebotomy. Designed for entry-level healthcare professionals and includes key infection control concepts and regulations surrounding infection control practices in New York State.

**CE-HCARE 2009OS, 6:00-10:00 pm, $85. J Borreggine.**
Sec. A: Mon., Feb. 3. #14104
Sec. B: 1 Thurs., Feb. 6. #14105

Electrocardiography (ECG)
Introduction to the techniques necessary to perform a twelve-lead electrocardiogram, troubleshoot technical problems, and identify normal and common abnormal rates. Prerequisite: Infection Control for Phlebotomy Students. Upon successful course completion, students earn a WCC certificate and are eligible to take the Certified ECG Tech Examination offered by the NHA; additional exam cost of $150. Bring a bag lunch.

**CE-HCARE 2007OS, 9:00 am-3:00 pm, $340. Sec. A: 4 Fri., May 2-23. #14106
Sec. B: 4 Sat., May 3-24. #14107
Sec. C: 4 Sun., May 4-25. #14108**

Phlebotomy Training Program
Introduces basic concepts of the procedures used for obtaining blood from veins and capillaries. The use of equipment and types of blood tubes will be explained. Prerequisite: Infection Control for Phlebotomy Students. Upon successful completion, earn a WCC certificate. Bring a bag lunch.

**CE-HCARE 2044OS, $620 (+ textbook). J Borreggine.**
Sec. A: 8 M/F, Feb. 10-Mar. 7, 4:00-8:30 pm. #14113
Sec. B: 8 S/Su, Feb. 15-Mar. 9, 9:00 am-1:30 pm. #14114

Phlebotomy Practicum
Under the direction and supervision of a certified phlebotomy instructor, students will receive hands-on experience in phlebotomy and will practice venipuncture and capillary sticks in accordance with regulations of the National HealthCareer Association (NHA) on each other. Prerequisite: successful completion of Infection Control for Phlebotomy Students and Phlebotomy Training Program. NOTE: completion of 30 live sticks required to sit for the NHA Certified Phlebotomist Examination. Requires advance application, background check and hepatitis screening. Application deadline: Feb. 14.

**CE-HCARE 2045OS, $400 (+ textbook). Sec. A: 15 Mon., Mar. 10-Jun. 23, 4:00-7:00 pm. Sec. B: 15 Sat., Mar. 15-Jun. 21, 9:00 am-12:00 noon.**

Spanish for Medical Professionals
Focuses on specific vocabulary, communication skills and medical terminology used in realistic, everyday situations in the healthcare workplace.

**CE-LANG 2107OS, $5 Sat., Mar. 1-29, 12:30-4:30 pm, $120 (+ textbook). #14264**

**NEW Surgical Technology Certification Review Course**
Designed to prepare surgical technologists for the National Certification Exam to become a Certified Surgical Technologist or renew certification through Association of Surgical Technologists. Review basic surgical practices and techniques in the peri-operative environment, anatomy and physiology, pharmacology, and microbiology. Includes comprehensive examination study resource for test taking strategies. Prerequisite: Current or previously certified CST or a graduate of a surgical technology program accredited by CAASHEP or ABHES. For more information call 914-606-7400.

**At Ossining Center: CE-HCARE 2046OS, 12 Sat., Feb. 9-Apr. 26, 9:00 am-3:30 pm, $400. #14470**

BLS for Health Care Providers
Designed for medical and dental professionals and those entering a medical or allied health program. The course includes one and two person rescue techniques for infants, children, and adults, and use of the AED (automated external defibrillator). In order to participate, you must have a pocket face mask (available at the Campus Bookstore in Valhalla). This is an American Heart Association certification course.

1 Sat., Feb. 22 9:00 am-5:00 pm, $80 (+ $5 materials fee, payable to instructor). J Lederman.

**At Valhalla Campus: CE-HCARE 2005, Feb. 15, PEB-5. #13792**

**At Ossining: CE-HCARE 2000OS, #14117**

Certified Nursing Assistant
New York State approved training for nursing assistants. Prepare for employment in hospitals and nursing homes. 120-hour course includes classroom work and clinical experiences at a local nursing home. Application to program and a personal interview are required before registration; application due date is February 7, 2014. Enrollment is admissions-based; call 914-606-7400 for application.

**CE-HCARE 2001OS, $1,470 (+textbook/workbook).**
Sec. A: M/W/Th, Mar. 3-May 15, 5:30-9:30 pm. Sec. B: T/W/Th, Mar. 4-May 15, 9:00 am-1:00 pm.
Certified Patient Care Technician Program (CPCT)
This 120-hour program includes a clinical externship, is designed to prepare Patient Care Technicians to function as multi-skilled care providers in a variety of healthcare settings, such as hospitals, long-term care settings, or skilled nursing facilities. Gain additional skills for routine patient care treatments including simple lab tests, EKG’s, simple dressing changes, and phlebotomy, utilize current technology, and employ physical and occupational therapy safety standards. Upon successful completion, students are eligible to take the CPCT exam offered by the National Healthcareer Association; additional exam cost of $149. Prerequisite: valid NY Certified Nurse Assistant license. Next class begins Feb, 2014; enrollment is applications-based; call 914-606-7400 for application and admissions requirements. Deadline for Spring 2014 admission is Jan. 13.
CE-HCARE 2035OS, T/Th, Feb. 11-May 15, 4:30-9:30 pm, $1,410.

Information Sessions for Allied Health Careers
All meet from 5:00-6:00 pm at the Ossining Center and are FREE; call 914-606-7400 to reserve your space.
Nursing Assistant, Patient Care Technician and Phlebotomy
Choose Thurs., Jan. 2 or Tues., Jan. 7

NEW RN Refresher Course
Designed for registered nurses who have been away from a practice setting and are looking to return to a staff position. Provides an update on theoretical content and clinical practice. Prerequisites: New York State R.N. License and current CPR certification for healthcare professionals (BLS). For more information call 914-606-7400.

Computers & Information Technology
Computer students: please bring a USB flash drive to class. Classes are taught with Windows 7 and Office 2010 except as noted.

Essential Computer Skills 1 – Operational Skills
Whether you’ve been using the computer for a while or are a new user, you will pick up some tips and new skills from this course! Learn about the Windows desktop, using menus, toolbars, and panels, launching programs, keyboard and mouse operations, and more.
CE-COMP 2073, $140 (+ textbook).
Windows 7
Sec. A: 1 Sat., Jan. 25, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-209. #14168
Sec. B: 2 T/Th, Feb. 4 & 6, 6:30-9:30 pm, GTW-203. #14169
Sec. C: 1 Tues., Feb. 18, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-209. #14170
Windows 8
Sec. D: 2 M/W, Mar. 17 & 19, 1:00-4:00 pm, GTW-215. #14171
Sec. E: 2 Wed., Apr. 16 & 23, 6:30-9:30 pm, GTW-215. #14172

Essential Computer Skills 2 – Mastering Windows 7
Build your confidence and get control of your computer with these techniques for using Windows 7. Learn to manage and organize your files and folders; use control panels; protect your computer and your identity with Windows security settings; use Windows Live Mail; getting the most from Internet Explorer.
Prerequisite: Essential Computer Skills 1 or equivalent experience.
CE-COMP 2074, $280 (+ textbook).
Windows 7
Sec. A: 2 Sat., Feb. 1 & 8, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-209. #14177
Sec. B: 4 T/Th, Feb. 11-20, 6:30-9:30 pm, GTW-203. #14178
Sec. C: 2 Tues., Feb. 25 & Mar. 4, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-209. #14179
Windows 8
Sec. D: 4 M/W, Mar. 24-Apr. 2, 1:00-4:00 pm, GTW-215. #14180
Sec. E: 4 Wed., Apr. 30-May 21, 6:30-9:30 pm, GTW-215. #14181

Save $ when you register for both Essential Computer Skills classes during the Spring for only $378.
Savings will reflect when your course fees are calculated after enrolling.

Where required, textbooks can be purchased at the bookstore at 914-606-6475 or ordered online at www.sunywcc.edu

Textbook required.
Accounting and Finance

**Bookkeeping with QuickBooks and Excel Non-Credit Certificate**

Earn this certificate by completing our Introduction to QuickBooks class, the Excel series, and Accounting & Bookkeeping for Beginners (see p. 4). Apply for the certificate upon completing all requirements.

**Introduction to QuickBooks**

Learn how to handle accounts payable and receivable, customer info, inventory, payroll, and track your business's financial health. These sections are open to all students but are particularly suitable for those who have some previous experience with bookkeeping. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.

CE-COMP 2013, $410 (+ textbook).

Sec. A: 6 Mon., Feb. 24-Mar. 31, 6:00-9:00 pm, GTW-203. #14096

Sec. B: 4 Th/F/M/T, Apr. 3-8, 9:00 am-1:30 pm, GTW-203. #14097

**Performing Payroll in QuickBooks**

Preparing payroll for a small business can be much easier with the powerful features of QuickBooks. Learn to set up a payroll, pay employees, use timesheets and reports, and create standard federal and state payroll forms. Prerequisite: Introduction to QuickBooks or equivalent experience.

CE-COMP 2033, 1 Mon., Apr. 7, 6:00-9:00 pm, GTW-203, $70. #14157

Social Networking and Internet Applications

**Social Media for the Masses**

Social media continues to grow and transform itself. Learn how to connect and more efficiently use several of the more popular social media sites: LinkedIn, Facebook, Pinterest, Twitter, Flickr, Google Plus, Flickr. Learn how to connect these sites, understand when to like something, set security features, promote yourself, join groups, understand hashtags, and social media "etiquette." This course will introduce these sites and get you on the road to using social media more effectively. Prerequisite: Essential Computer Skills 1 or equivalent experience.

CE-COMP 2015, $135.

Sec. A: 4 M/W, Mar. 31-Apr. 9, 6:00-9:00 pm, GTW-215. #142098

Sec. B: 2 M/W, May 12 & 14, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215. #14099

**Using Pinterest, a Social Network for Fun and Profit**

Pinterest is a social network that allows you to save images from anywhere, along with links to where they were found, and to organize them into virtual bulletin boards or inspiration boards. Learn to create your own Pinboards, re-pin and "like" images that others have posted and how to use Pinterest in marketing your business. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.

CE-COMP 2109, 2 Sat., Feb. 1 & 8, 9:00 am-12:00 noon, GTW-203, $65. #14220

**Social Networking with Facebook**

Facebook and other social networks, such as YouTube and Farmville, enable millions of older adults to stay involved with children, grandchildren, and distant family members. Learn how to find and connect with old friends and family members to share activities and renew relationships. Join millions of others of all ages in the fun of managing virtual farms on the Internet. Share photos and videos to stay in touch. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.

CE-COMP 2071, 2 Sat., Feb. 15 & 22, 9:00 am-12:00 noon, GTW-203, $90. #14163

**Social Networking with LinkedIn**

LinkedIn is the world's largest professional networking site and is a valuable tool for creating and maintaining a list of contacts with others. Job seekers, employers, and those looking for business opportunities all benefit from the power of LinkedIn. Get started making your own connections. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.

CE-COMP 2099, $135.

Sec. A: 1 Sat., Mar. 15, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-209. #14212

Sec. B: 1 Sat., Apr. 12, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-209. #14213

**Introduction to Prezi**

Prezi is an innovating and exciting online presentation tool that will take your presentation to the next level. You will have fun learning the many ways Prezi can tell your story. Best of all, you can use Prezi for free! Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.

CE-COMP 2107, $75.

Sec. A: 2 Sat., Mar. 22 & 29, 9:00 am-12:00 noon, GTW-209. #14217

Sec. B: 2 Thurs., May 1 & 8, 6:30-9:30 pm, GTW-203. #14218

**Freebies for Windows**

Did you ever wish you had better tools for using Windows? There is a lot of free software which will enhance the Windows experience, such as a Dashboard for applications, programs to make finding files easier, utilities for system maintenance and malware detection, browser add-ons, compression tools (for sending large files and photos), Password Manager, and more. Learn how to use these utilities to keep your computer safer and use your computer more efficiently. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.

CE-COMP 2114, 1 Wed., Apr. 3, 6:00-9:00 pm, GTW-215, $40. #14226

Textbook required.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
NEW! Social Media for Business Non-Credit Certificate

Is your company taking advantage of social media and using it wisely? Complete the following three courses to earn a non-credit Certificate in Social Media for Business.

Social Media for Business: What is “Social Media”?
Social Media has burst onto the scene faster than business know how to handle it. With new ways to reach clients, companies find themselves grappling to understand and implement new strategies. What is the social media landscape, how does it work, and how much of a game changer will it be for your business. This course will shape your understanding of social media marketing and help you think more critically about your company’s use of social networks.
CE-COMP 2110, 2 Wed., Feb. 5 & 12, 6:00-8:00 pm, GTW-215, $80. #14221

Tools & Techniques for Marketing Your Business
Explore how a variety of social media tools such as LinkedIn, Facebook, Twitter, and YouTube can increase your business’ visibility and consumer impact. Get hands-on training on how to open accounts and participate in these networks to drive traffic to your company website. We’ll also look at tracking how effective your social media campaigns are and how to gather information for targeted marketing.
CE-COMP 2111, 2 Wed., Feb. 19 & 26, 6:00-8:00 pm, GTW-215, $80. #14222

Social Media for Business: Ethical Issues
How do you share information about you and your company widely but wisely? The social media sphere emphasizes the personal by putting a face on cyberspace. To make that human connection with your customers you’ll need to balance exposure with privacy concerns, intellectual property rules and regulations, and general online codes of ethics. Learn about basic “netcitizenship.” We’ll look at examples of questionable behavior in social media spaces and also examine exemplary Facebook pages, LinkedIn postings, and tweets that make both people and businesses stand out among their competitors.
CE-COMP 2111, 2 Wed., Mar. 5 & 12, 6:00-8:00 pm, GTW-215, $80. #14223

Save $5 when you register for all three Social Media for Business classes during the Spring for only $216. Savings will be reflected when your course fees are calculated after enrolling.

MS Office Skills Non-Credit Certificate

The applications in the Microsoft Office Suite (Access, Excel, Word, PowerPoint) are widely used and these skills are expected of today’s working professional. Complete our series of classes in these four programs to qualify for this non-credit certificate. Apply for the certificate upon completing all requirements.

How to Register

Returning Students:
- You can register by phone, fax, mail, or in person
- You can register and pay online with our easy self-service registration system at www.sunywcc.edu/MyWCC

Activate your User ID to use MyWCC! If you don’t know your User ID, call us at 914-606-6830, option 1 to get it. Once active, log in and click the link for Student Center.

New Students:
- You can register by phone, fax, mail, or in person
- You can register and pay online with our easy self-service registration system at www.sunywcc.edu/MyWCC

Create a user account and enroll using our First Time student process. Look for "Registration for First Time Continuing Education Students" link in the upper right corner of the MyWCC page.

Problems using MyWCC? Forgot your password?
Get help at MyWCChelpdesk@sunywcc.edu

MS Office Skills Non-Credit Certificate

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Activate your User ID to use MyWCC! If you don’t know your User ID, call us at 914-606-6830, option 1 to get it. Once active, log in and click the link for Student Center.

New Students:
- You can register by phone, fax, mail, or in person
- You can register and pay online with our easy self-service registration system at www.sunywcc.edu/MyWCC

Create a user account and enroll using our First Time student process. Look for "Registration for First Time Continuing Education Students" link in the upper right corner of the MyWCC page.

Problems using MyWCC? Forgot your password?
Get help at MyWCChelpdesk@sunywcc.edu
Microsoft Office Applications

Prepare for the Microsoft Office certification exams or just build new skills. Our Microsoft applications courses are taught using MS Office 2010 except as noted.

MS Office Skills for the Workplace

Today’s workplace is competitive! Don’t let weak computer skills hold you back. Learn to use key applications in the Microsoft Office Suite – Word, Excel, PowerPoint, and Outlook – in this intensive introductory course. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.

CE-COMP 2004, 15 M/W/F, Mar. 10-Apr. 25, 9:00 am-12:00 noon, GTW-209, $999 (+ textbook).

#14092

MS Word – Level 1

Get started with Word even if you have not done word processing before. Covers editing documents, formatting text, paragraphs and documents and creating and formatting tables – fundamental skills for creating letters, reports and documents. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.

CE-COMP 2029, $280 (+ textbook).

Word 2010

Sec. A: 4 T/Th, Feb. 4-13, 6:30-9:30 pm, GTW-209. #14141
Sec. B: 4 Sat., Feb. 22-Mar. 15, 1:00-4:00 pm, GTW-215. #14143
Sec. C: 4 T/Th, Mar. 11-20, 9:00 am-12:00 noon, GTW-209. #14142

Word 2013

Sec. D: 4 T/Th, Apr. 8-17, 6:30-9:30 pm, GTW-215. #14144

MS Word – Level 2

Expand your skills and enhance your documents by adding graphics, using styles and templates, and managing multi-page documents. Create personalized mailings by merging data into your documents. Learn how easy it is to turn your Word document into a web page. Prerequisite: Microsoft Word Level 1 or equivalent experience.

CE-COMP 2030, $280 (+ textbook).

Word 2010

Sec. A: 4 T/Th, Feb. 18-27, 6:30-9:30 pm, GTW-209. #14146
Sec. B: 4 Sat., Mar. 22-Apr. 12, 1:00-4:00 pm, GTW-215. #14148
Sec. C: 4 T/Th, Mar. 25-Apr. 3, 9:00 am-12:00 noon, GTW-209. #14147

Word 2013

Sec. D: 4 T/Th, Apr. 22-May 1, 6:30-9:30 pm, GTW-215. #14149

MS Word – Level 3

Master more advanced features of Word such as building forms, creating charts and diagrams, collaborating with others on a document, working with references, advanced graphics, and integrating Word with other applications. Prerequisite: Microsoft Word Level 2 or equivalent experience.

CE-COMP 203, $280 (+ textbook).

Word 2010

Sec. A: 4 T/Th, Mar. 4-13, 6:30-9:30 pm, GTW-209. #14150
Sec. B: 4 Sat., Apr. 26-May 17, 1:00-4:00 pm, GTW-215. #14152
Sec. C: 4 T/Th, Apr. 8-17, 9:00 am-12:00 noon, GTW-209. #14141

Word 2013

Sec. D: 4 T/Th, May 6-15, 6:30-9:30 pm, GTW-215. #14153

Save $5 when you register for all three Word classes during the Spring for only $756. Savings will be reflected when your course fees are calculated after enrolling.

Textbook required.

MS Excel – Level 1

Get started with Excel even if you have not used a spreadsheet before. Includes building and editing worksheets, formatting a worksheet, working with charts and working with formulas and functions. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.

CE-COMP 2020, $280 (+ textbook).

Excel 2010 sections

Sec. A: 4 Wed., Feb. 5-26, 6:30-9:30 pm, GTW-209. #14109
Sec. B: 4 Sat., Feb. 22-Mar. 15, 9:00 am-4:00 pm, GTW-215. #14110
Sec. C: 4 T/Th, Mar. 18-27, 6:30-9:30 pm, GTW-203. #14111

Excel 2013 section

Sec. D: 4 T/Th, Jan. 28-Feb. 6, 6:30-9:30 pm, GTW-215. #14112

MS Excel – Level 2

Expand your skills in Excel by learning to use and analyze tables, and enhance your charts and worksheets. Explore techniques for managing workbooks, sharing Excel files, and incorporating web information. Prerequisite: Microsoft Excel Level 1 or equivalent experience.

CE-COMP 2021, $280 (+ textbook).

Excel 2010

Sec. A: 4 Wed., May 26-30, 6:30-9:30 pm, GTW-209. #14120
Sec. B: 4 Sat., Mar. 22-Apr. 12, 9:00 am-4:00 pm, GTW-215. #14121
Sec. C: 4 T/Th, Apr. 1-19, 6:30-9:30 pm, GTW-203. #14122

Excel 2013

Sec. D: 4 T/Th, Feb. 11-20, 6:30-9:30 pm, GTW-215. #14123

MS Excel – Level 3

Master more advanced features of Excel such as What-If Analysis, analyzing data with PivotTables, exchanging data with other programs and advanced worksheet management. Prerequisite: Microsoft Excel Level 2 or equivalent experience.

CE-COMP 2022, $280 (+ textbook).

Excel 2010

Sec. A: 4 Wed., Apr. 2-23, 6:30-9:30 pm, GTW-209. #14125
Sec. B: 4 Sat., Apr. 26-May 17, 9:00 am-4:00 pm, GTW-215. #14126
Sec. C: 4 T/Th, Apr. 25-26, 6:30-9:30 pm, GTW-203. #14127

Excel 2013

Sec. D: 4 T/Th, Feb. 25-Mar. 6, 6:30-9:30 pm, GTW-215. #14128

Save $5 when you register for all three Excel classes during the Spring for only $756. Savings will be reflected when your course fees are calculated after enrolling.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
MS Access – Level 1
Get started with Access, the Office Suite’s powerful database program. Includes building and editing tables, using queries, forms and reports, and modifying your database structure. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2017, 4 T/Th, Mar. 18-27, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #14100

MS Access – Level 2
Expand your skills in Access by learning to create multiple table queries, develop forms and subforms, create charts and PivotTables, and build advanced queries. Explore how to share Access data with other applications and enhance your reports. Prerequisite: Microsoft Access Level 1 or equivalent experience.
CE-COMP 2017, 4 T/Th, Apr. 1-10, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #14101

MS Access – Level 3
Master more advanced features of Access such as creating macros, creating modules, and developing advanced forms and reports. Learn how to simplify the database interface for other users and tips for maintaining your database. Prerequisite: Microsoft Access Level 2 or equivalent experience.
CE-COMP 2017, 4 T/Th, Apr. 22-May 1, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #14102

Save $5 when you register for all three Access classes during the Spring for just $756 Savings will be reflected when your course fees are calculated after enrolling.

MS Outlook – Email Functions
Tame your Inbox with these techniques for managing your email. Learn the many options Outlook provides for creating, reading and sending email, working with attachments, flagging and categorizing messages, and working with distribution lists and your contacts. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2017, 4 T/Th, Apr. 8-17, 1:00-4:00 pm, GTW-209, $140 (+ textbook). Sec. A: 2 T/Th, Mar. 11 & 13, 1:00-4:00 pm, GTW-209, #14184 Sec. B: 2 T/Th, May 8 & 10, 6:30-9:30 pm, GTW-209, #14185

MS Outlook – Level 2
Enhance your presentations with a variety of chart types. Integrate PowerPoint with other programs, like Excel, to represent data graphically with more impact. Include multimedia and web resources in your presentations. Explore options for preparing a presentation for live delivery, web delivery, and distribution on CD. Prerequisite: Microsoft PowerPoint Level 1 or equivalent. $280 (+ textbook).
CE-COMP 2016, GTW-203.
PowerPoint 2010
Sec. A: 4 T/Th, Apr. 8-17, 1:00-4:00 pm, GTW-209, #14134 Sec. B: 4 M/W, May 8-14, 6:30-9:30 pm, GTW-203, #14135
PowerPoint 2013
Sec. C: 4 M/W, Mar. 17-26, 6:30-9:30 pm, GTW-215, #14166

Save $5 when you register for both MS PowerPoint classes during the Spring for just $504 Savings will be reflected when your course fees are calculated after enrolling.

Microsoft Office – One on One
Get the benefits of the expertise of our experienced instructors in a one on one, two-hour session! Whether you want a private tutorial or you’re struggling with getting an Office application to do what you need, our One on One program can help. We will match you with one of our excellent instructors to meet at our Valhalla campus for a session arranged by appointment. Call Mary Beth Jerry at 914-606-7904 to set an appointment time. A two-hour session is $240.

Microsoft Certification Training – Online Programs
If our class schedule doesn’t match your availability, you can still train for a new career and sharpen your computer skills by enrolling in our online class offered in partnership with Education to Go/Gatlin Education Services. For more information, see page 27 or visit www.careertraining.ed2go.com/sunywcc

22 continuinged@sunywcc.edu ■ www.sunywcc.edu

Textbook required.
MS Word Basics
Learn the fundamentals of word processing for creating basic documents. Enter and edit text, correct spelling and grammar as you type, change fonts and font sizes, emphasize text, set margins and tabs, use bullets and numbering, create an envelope, search for and replace text. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2032, 1 Fri., Feb. 14, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203, $140 (+ textbook). #14155

Creating Brochures, Flyers and Newsletters with MS Word
Learn to use clip art, graphics, Word Art objects and watermarks, insert special characters and symbols, format text in columns, and use borders and shading. Prerequisite: Word Basics or equivalent experience.
CE-COMP 2030, 1 Fri., Feb. 21, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203, $140. #14094

Creating Custom Mailings with Word Mail Merge
Design form letters with merge fields; create data lists in Word or use data from Excel or Access; sort and select data records; create mailing labels. Prerequisite: Word Basics or Word Level 1 or equivalent experience. Excel and/or Access experience is helpful.
CE-COMP 2006, 1 Fri., Feb. 28, 9:00 am-1:00 pm, GTW-203, $70. #14093

MS Excel Basics
Learn the fundamentals: enter and edit text and values; create simple formulas; select cells and ranges; move around the worksheet; change column widths and row heights; insert and delete rows and columns; format numbers; copy and move data from one location to another using menus, fill-handle and drag and drop; save, retrieve and print worksheets. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2023, 1 Fri., Mar. 7, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203, $140. #14130

Data Management with MS Excel
Learn to sort data with multiple keys, validate data, create a data-entry form and get subtotals based on various criteria. Use named ranges and Lookup tables to retrieve and summarize data. Import data into Excel from other applications. Prerequisite: Excel Basics or Excel Level 1 or equivalent experience.
CE-COMP 2010, 1 Fri., Mar. 14, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203, $140. #14095

Using MS Excel Functions
Learn to use a variety of financial and statistical functions to analyze your data. Develop conditional calculations using the logical functions. Track time-dependent data with date and time functions. Prerequisite: Excel Basics, MS Excel Level 1 or equivalent experience.
CE-COMP 2010, 1 Fri., Mar. 21, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203, $140. #14160

Using MS Excel Charts
Excel supports a wide variety of standard types of charts and graphs. Create effective charts that clearly and accurately convey the meaning of your data. Prerequisite: Excel Basics or Excel Level 1 or equivalent experience. Prerequisite: Excel Basics, MS Excel Level 1 or equivalent experience.
CE-COMP 2034, 1 Fri., Mar. 29, 9:00 am-1:00 pm, GTW-203, $70. #14159

Using PivotTables in Excel
A PivotTable is an interactive table that automatically extracts, organizes, and summarizes your data, making it easier to analyze. If you work with large data sets, PivotTables can help you make comparisons, detect patterns and relationships, and analyze trends with ease. Prerequisite: Excel Level 2 or equivalent experience.
CE-COMP 2086, 1 Fri., Apr. 4, 9:00 am-1:00 pm, GTW-203, $70. #14210

MS Access Basics
Learn the fundamentals of developing a database in this powerful application. This intensive course will give you a quick introduction to the concepts and tools you need to get started in creating tables, forms, queries and reports. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2081, 1 Fri., May 9, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203, $140 (+ textbook). #14197

MS PowerPoint Basics
Learn the fundamentals skills needed to create effective PowerPoint presentations that incorporate text, graphics, charts, and tables. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2027, 1 Fri., Apr. 25, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203, $140 (+ textbook). #14137

MS PowerPoint Tips for Presenters
If you are already using PowerPoint these tips will help you make your presentations more efficient, consistent, and effective by mastering color schemes, templates, fonts, and navigation techniques. Prerequisite: PowerPoint Basics or PowerPoint Level 1 or equivalent experience.
CE-COMP 2028, 1 Fri., May 2, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203, $140 (+ textbook). #14138

Business Solutions with Microsoft Office
Your time and training dollars are stretched—these short courses are designed to teach just the skills you require to meet specific business needs.

Take Your Microsoft Office Certification Exams on Campus!
You can now take your Microsoft Office Specialist certification exams at the Valhalla campus.
Contact Mary Beth Jerry by email at marybeth.jerry@sunywcc.edu or 914-606-7904 for further details or to make a test appointment.
Introduction to SQL

This course will allow the student to understand and write SQL (Structured Query Language), the language used to manipulate and read data from relational databases such as Access, Oracle, and Microsoft SQL Server.

CE-COMP 2102, 3 Sat., Mar. 1-15, 9:00-12:00 pm, GTW-203, $350 (+ textbook). #14214

Advanced SQL

This course is a follow up to the Introduction to SQL course, and shows the student how to take full advantage of SQL's expressive power that goes far beyond the simple SELECT statement. Topics include applying real-world scenarios based on instructor experiences. Prerequisite: Introduction to SQL.

CE-COMP 2108, 3 Sat., Mar. 22-Apr. 5, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203, $350 (+ textbook). #14219

Quick Start to Personal Branding for Artists, Designers and Job Seekers

Personal branding is very important when looking for a job, starting a business, or changing careers. Examples will be given on how to create a personal brand strategy and brand statement, from color theory and tag lines to an online presence. In the end, you’ll gain access to job aids and the Personal Branding Toolkit to help you create your own personal brand.

CE-BUS 2055PE, 1 Sat., Feb. 1, 9:00 am-3:00 pm, $100. #14005

Quick Start to Game Design in 48 Hours

Learn to design interactive game interfaces. Students will learn programming skills necessary to make the characters they develop leap through levels and take on challengers. Working with a C++ like scripting language allows students to write the same gameplay logic on Windows or OSX and have it work on other platforms! This course will result in each student completing and quality testing a gaming portfolio under the supervision of an experienced game designer.

CE-DGART 2018PE, 8 Sat., Feb. 1-Mar. 29 (skip 3/22), 9:00 am-3:00 pm, $550 (+ $50 lab fee). #14004

Digital Art Computer Classes in Peekskill

For more information or to register, call 914-606-7300.

Intro to the Mac

Computers provide essential life skills for adults to function effectively. Computer Art and Design programs require basic knowledge of a Macintosh operating system. This introductory class, for those new to the computer or to the Apple Operating System, explains the hardware and software. This course is intended for those with low computer literacy skills. Beginners will learn basic skills, i.e., using the mouse, using menus and icons, managing files, folders and windows, and navigation in text. The use of storage media and printers will be explained.

CE-COMP 1000PE, $35.

Sec. A: 1 Sat., Feb. 1, 9:30 am-12:30 pm.

#14001

Sec. B: 1 Mon., Feb. 3, 6:30-9:30 pm.

#14002

Open Studio Access Package at Peekskill

The Center for the Digital Arts at Peekskill is an artist’s space and a friendly environment in which to work. The Center hosts five Apple post-production studios including two video labs, an animation studio, and facilities for other digital projects. This package is for the professional or aspiring artist with competent computer skills who wants to continue to develop a portfolio and use the Center’s resources; choose daily access fee or package fee. Note: Interview with Technical Support Manager required.

CE-DGART 2003PE, M/T/W/Th, Jan. 27-May 9, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee $302. #14003

CE-DGART 2050PE, daily access subscription fee $27 per day (+ $50 lab fee).
Quick Start to User Experience Design in 24 Hours
What makes one digital experience more compelling than another? Study models of interaction design from different digital experiences. Learn how to create an ideal user experience by utilizing different tools and methodologies including content strategy, information architecture, visual design, and interaction design. This course is helpful for those who are wishing to expand their knowledge of the different types of design or considering a career change. After this class, students will have a better understanding of how to create a great user experience.
CE-DGART 2042PE, 4 Sat., Feb. 1-22, 9:30 am-3:30 pm, $386 (+ $50 lab fee). #14006

Quick Start to Photoshop CS6 in 24 Hours
Learn to use the latest version of Photoshop with time management features and enhancements for web and video designers. This training package will include: imaging formats, use of Photoshop in computer imaging, and output for the Web. No previous experience with Photoshop is necessary; previous computer experience required.
CE-DGART 2042PE, 4 Sat., Feb. 1-22, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #14007

Quick Start to Dreamweaver CS6 in 24 Hours
Learn to use the latest version of Dreamweaver, a website design tool. Use HTML, text, and images to design a creative interactive online experience. No previous experience with Dreamweaver is necessary; previous computer experience required.
CE-DGART 2038PE, 4 Sat., Feb. 22-Mar. 15, 9:30 am-3:30 pm, $386 (+ $50 lab fee). #14008

Quick Start to Illustrator CS6 in 24 Hours
Learn to use the latest version of Illustrator with new 3D and web features. Includes: digital illustration, drawing tools, Bezier curves, fonts, and use of Illustrator in graphic design and in 3D. No previous experience with Illustrator is necessary; previous computer experience required.
CE-DGART 2040PE, 4 Sat., Mar. 1-29 (skip 3/22), 9:00 am-3:00 pm, $386 (+ $50 lab fee). #14009

Quick Start to InDesign CS6 in 24 Hours
Learn to use the latest version of InDesign and take advantage of the integrative power of CS and the dynamic nature of its print-to-web solutions. Includes: an overview of graphic layout and design, an overview of interface and tools, and a hands-on exercise. No previous experience with InDesign is necessary; previous computer experience required.
CE-DGART 2041PE, 4 Sat., Apr. 5-26, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #14018

Quick Start to HTML
Learn the basic language of the Web: HyperText Markup Language (HTML). This workshop will enable students to understand the code behind the “goopy” interfaces. A basic glossary of HTML tags and other professional support resources will be provided. In addition, an overview of HTML W3C standards and how HTML works with CSS will be addressed.
CE-DGART 2044PE, 1 Sat., Feb. 8, 10:00 am-4:00 pm, $235 (+ $50 lab fee). #14010

Quick Start to CSS
Learn the various customization and layout possibilities available through the use of cascading style sheets (CSS). Students will manipulate text, fonts, images, links and behaviors using CSS. In addition, students will receive instruction on how to build a basic web layout with CSS. Learn how web browsers interpret HTML that has been styled with CSS. Knowledge of HTML required.
CE-DGART 2043PE, 1 Sat., Feb. 15, 10:00 am-4:00 pm, $235 (+ $50 lab fee). #14011

Quick Start to Cloud Computing
Learn what cloud computing is and how it can change the way you use your digital mobile devices. Examines many free and/or low cost solutions for the average computer user to backup and share data, as well as create content. We’ll address iCloud, an Apple service for making the latest version of the data available to everyone of your compatible devices, such as iPhone, iPod, iPad, Mac, or even PC. This workshop will also touch on the following apps: iTunes, iPhoto, iMovie, iWork apps and other cloud-based services such as Google Apps, Amazon Cloud Drive, Tumblr, Dropbox, Flickr, Instagram and others. Students will gain hands-on experience. Mac experience preferred; no other experience required.
CE-COMP 2095PE, 1 Sat., Mar. 29, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #14012

Quick Start to WordPress
Learn to create your own blog or website with WordPress. This introduction will give you an overview of the most important concepts and techniques. You’ll learn the difference between self-hosting and using a free site, how to install WordPress, how to add content to posts, and more. This course is intended for beginners who have no experience with WordPress.
CE-DGART 2045PE, 1 Sat., Mar. 29, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #14013

Quick Start to Photoshop Elements
Learn to use the latest version of Adobe Photoshop Elements with a focus on personal photo imaging. This course will provide an overview of the software. In addition to learning the basics of the Adobe Photoshop Elements workspace, step-by-step procedures on how to adjust, fix, and organize your photographs will be demonstrated with the opportunity to practice on instructor-provided images. This course is perfect for the beginner interested in learning digital imaging for personal use with an eye towards further enhancing their imaging skills.
CE-DGART 2028PE, 1 Sat., Apr. 5, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #14014
Certified Cisco Network Associate
Cisco Network Academy

The college is an official Cisco Network Academy offering classes for the CCNA, CCNP, and A+ Certifications. For CCNA and CCNP, there are four classes to prepare for the industry standard exam. The Academy also offers A+ certification with only one class is needed to prepare for the certification. These classes also earn credits toward a college degree. The Academy at Westchester Community College also offers the preparation classes for CCNA: Voice over IP (fall semester only) and CCNA: Security (spring semester only) For more information, or for a Spring 2014 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, email steve.leone@sunywcc.edu, or visit us at www.sunywcc.edu under Computer Science.

Join us for a Cisco Open House
December 10 from 6:00-7:00 pm
Gateway Center, Room GTW-110

Computer Aided Design (CAD)
A one-year certificate program in CAD technology designed to prepare you for employment opportunities using AutoCAD, the most popular design software. Continue on in various A.A.S. degree programs or enter the civil, mechanical, or architectural technology fields. Take individual courses or the overall certificate program. For more information, or for a Spring 2014 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, email steve.leone@sunywcc.edu, or visit us at www.sunywcc.edu under Mechanical Technology.

Computer Applications Specialist Certificate
This 25-credit certificate includes office computer and current business applications, and prepares you for employment as a Computer Applications Specialist, Office Assistant, Customer Service Rep and other administrative office support positions. Full- or part-time study is available, both day and evening. For more information, or for a Spring 2014 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, email steve.leone@sunywcc.edu, or visit us at www.sunywcc.edu.

For information about our 1-credit Keyboarding courses - Essentials or Speedbuilding - please call 914-606-6658.

LEARNING ONLINE
Education to Go Courses

Our instructor-led online courses from Education to Go each run for 6 weeks and consists of 12 lessons. The lessons are supplemented by interactive quizzes, assignments, tutorials, and an online discussion area available via the Web. Read your lessons and ask questions of your instructor at the time most convenient to you. Tuition for each course is $125.

How to learn more about – and register for – our Education to Go online courses

Explore
Visit the web site: www.ed2go.com/sunywcc
Use the Search feature or click on Courses to see a list of all course categories. Click on a category name to see a list of all courses in that topic. Click a course title to see a full description.

Learn More
Find a course you like? Click on the no-obligation Enroll Now button located on the course description page. As you complete the process you may request further details by email on how to complete your registration and tuition payment.

Register
Follow the instructions in the email message to complete your registration and tuition payment by mail, phone, fax or online.

Grow!
Once your class begins, go to www.ed2go.com/sunywcc and click the Classroom link. Log in with the password you set up when you enrolled and enjoy your class!

All online classes start on these dates:
Jan. 15 • Feb. 19 • Mar. 19 • Apr. 16
Check course descriptions for information on required texts, software, etc.
Have questions? Call Mary Beth Jerry at 914-606-7004 or email marybeth.jerry@sunywcc.edu

We have hundreds of Spring classes in these categories; see complete descriptions at www.ed2go.com/sunywcc

Accounting Languages
Art, History, Psychology, & Literature Math, Philosophy, & Science
Basic Computer Literacy Personal Development
Business Administration Personal Enrichment
Child Care & Parenting Personal Finance & Wealth Building
Computer Applications Sales & Marketing
Courses for Teaching Professionals Start Your Own Business
Database Management & Programming Test Prep
Digital Photography & Digital Video The Internet
Grant Writing & Non-Profit Management Web Page Design
Healthcare, Nutrition, & Fitness Writing & Publishing

Tuition for each course is $125.

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ONLINE CERTIFICATE PROGRAMS

Set your own schedule to build your skills or prepare for a new career with our convenient online courses.

Ed2Go Career Certificate Courses

Our partnership with Education to Go brings opportunities to pursue high-end training and certification programs with the ease of distance learning access. Classes begin whenever you are ready—you can begin your class within a few days of completing your registration. Tuition for the class includes all texts and materials.

IT and Software Development Certificates, including
- CompTIA A+: 230 hours, $1,695
- CompTIA Network+ Certification Training: 80 hours, $1,495
- Microsoft Certified Solutions Associate (MCSA) Server 2008: 275 hours, $2,195
- Microsoft Office 2010 Master Certification Training: 300 hours, $1,695

Business Certificates, including
- Administrative Professional with Microsoft Office 2010 Master: 380 hours, $1,995
- Six Sigma Blackbelt: 200 hours, $2,695
- Certified Bookkeeper: 140 hours, $1,995
- Professional Bookkeeping with QuickBooks: 140 hours, $1,895
- Certified Global Business Professional: 160 hours, $2,495
- Payroll Practice and Management: 80 hours, $1,795
- Management for IT Professionals: 380 hours, $2,295
- Travel Agent Training: 250 hours, $1,795

Healthcare Certificates, including
- ICD-10 Medical Coding: 200 hours, $1,795
- Video Game Design and Development, including
  - 3ds max: 300 hours, $1,695
  - Video Game Design and Development: 500 hours, $1,995

For more information on these and other courses, go to careertraining.ed2go.com/sunywcc or contact Mary Beth Jerry at 914-606-7904 (email: marybeth.jerry@sunywcc.edu).

Cheetah Learning Project Management

Online Certificate Programs

Cheetah Learning Accelerated Project Management Master Certificate
Become a leader of change in your organization as you develop the skills to competently and confidently lead a fast and effective project management team. This 125-hour online program teaches you critical negotiation skills, helps you create a customized project Management Toolbox of best practices and includes a demonstration project. All instructors have PMP certification. Tuition for the Certificate Program is $5,427. If you are preparing for your PMP certification, take this certificate with an integrated PMP Exam Prep for $8,190.

Cheetah PM Fundamentals Certificate prepares you to earn the Project Management Institute’s Certified Associate in Project Management credential (CAPM) and build your PM skills. This 85-hour program includes access to certified CAPM coaches as you prepare to take the CAPM exam. $3,275.

Cheetah Online Exam Prep for the PMP® Exam includes the two-week Cheetah Exam Prep® for the PMP® Pre-Course which satisfies PMI’s required 35 hours of education. Prepare for the exam with access to a personal PMP exam prep coach for four weeks. $3,163.

For more details, contact Mary Beth Jerry at 914-606-7904 (email: marybeth.jerry@sunywcc.edu)

We also offer hundreds of online courses to meet your personal and professional development needs. See pg. 26 for more information.

Textbook required.
PROFESSIONAL DEVELOPMENT CENTER

Resources for Business, Management, and Individuals

The Professional Development Center provides a wide range of employee training and training-related services. For information, email us at PDC@sunywcc.edu or visit our website at www.sunywcc.edu/pdc.

Essentials of Management
This program provides the new manager with information on the skills they will need in order to move from being an individual contributor to getting work done through others. The program will focus on what that change means in terms of his or her organizational role and behaviors.
CE-BUS 2061, 9:00 am-4:00 pm, Room TBD, $300.
Sec. A: 2 Tues., Mar. 4 & 11. #14193
Sec. B: 2 Sat., Apr. 5 & 12. #14196

Managerial Styles
This program helps experienced managers understand the impact that their managerial style has on employee motivation, engagement and organizational results. It will include two self-assessment instruments; participants will use this data to create action plans to motivate their employees.
CE-BUS 2062, 9:00 am-4:00 pm, Room TBD, $300 (+ $50 materials fee, payable to instructor).
Sec. B: 2 Sat., May 3 & 10. #14202

Effective Business Writing Workshop
Workshop format provides special opportunity to explore and develop your business writing style. Focus is placed on writing effective business letters and emails, being aware of different protocols for writing to peers, supervisors, or team members. We will provide samples to help advance your business writing to the next level. Please bring up to three letters or emails to work on, as well.
CE-BUS 2066, Room TBD, $300
Sec. A: 4 Tues., Mar. 25, 6:30-9:30 pm.
#14243
Sec. B: 2 Wed., Apr. 30 & May 7, 9:00 am-4:00 pm.
#14244

Effective Presentations
Oral presentations are associated with success. Our program is hands-on and includes a variety of typical business situations, as well as varying levels of formality. Practice and develop your own unique skills in the “safety” of our classroom environment.
CE-BUS 2064, Room TBD, $300
#14203
Sec. B: 2 Fri., May 9 & 16, 9:00 am-4:00 pm.
#14204

Successful Sales - Fundamentals, Tips and Techniques
New salesperson and those seeking to refresh their technique will start with the fundamentals of successful sales and practice selling in a safe classroom environment. The class will cover face-to-face sales and telephone activities to engage the prospect and close the sale.
CE-BUS 2063, 9:00 am-4:00 pm, Room TBD, $300
Sec. A: 2 Sat., Mar. 8 & 15. #14205
Sec. B: 2 Tues., Apr. 1 & 8. #14206

Customer Service Workshop
This workshop will help you understand different customer types, how to best deliver service to each one, and how to emphasize and respond appropriately to service issues. This workshop includes practical aspects of customer service, complaint handling, and approaches to problem resolution.
CE-BUS 2060, 9:00 am-4:00 pm, Room TBD, $300.
Sec. A: 2 Sat., Mar. 22 & 29. #14207
Sec. B: 2 Thurs., May 1 & 8. #14208

Solidworks 3D Modeling
This hands-on course is for those who wish to have a fundamental understanding of Solidworks. It will cover basic theory, drawing theory, part modeling, assembly modeling and some advanced part modeling and analysis. The lab is equipped with a 3D printer to build models.
CE-TECH 2028, $750 (+ $30 lab fee).
Sec. A: 5 T/Th, Mar. 4-Apr. 3, 6:00-9:00 pm.
Room TBD. #14209
Sec. B: 5 Sat., Mar. 15-Apr. 12, 9:00 am-4:00 pm.
Room TBD. #14211

Topics in Industrial Design and Product Development
This course looks at the design and design parameters of a product before it is brought to market. It covers market trends, design trends and material trends all of which influence a product’s final design. Financing and marketing a product will be discussed, as well as aspects of patent applications.
CE-BUS 2059, Room TBD, $750
Sec. A: 5 T/Th, Apr. 29-May 29, 4:00-7:00 pm.
#14215
Sec. B: 5 Sat., May 3-June 7 (skip 5/24), 9:00 am-4:00 pm.
#14216

For business-related computer classes, see page 23

continuinged@sunywcc.edu ■ www.sunywcc.edu

Textbook required.
Professional Development Center
The Professional Development Center offers training and organizational development services to help Westchester County’s businesses and non-profit organizations meet their goals. Services include:

- Needs assessment
- Customized training - at your location or ours
- Organizational development solutions
- Job aids
- Short-term, professional staffing for training related positions
- And other services to help enhance business profitability

For more information please call the Professional Development Center at 914-606-6669 or email us at pdc@sunywcc.edu

LANGUAGES & LITERATURE

Textbook required unless otherwise noted. Textbooks available at the Campus Bookstore 914-606-6472; call for hours. Books can also be ordered online at www.sunywcc.edu

Mandarin Chinese
12 sessions, Room TBD, $240.

**Beginning Level 1:** CE-LANG 2900, Wed., Jan. 15-Apr. 2, 7:00-9:00 pm. R. Chen. #13760

**Beginning Level 2:** CE-LANG 2901, Sat., Jan. 18-Apr. 5, 11:05 am-1:05 pm, (no textbook). R. Chen. #13761

**Intermediate 1:** CE-LANG 2902, Fri., Jan. 17-Apr. 4, 7:00-9:00 pm, (no textbook). R. Chen. #13762

**Intermediate 2:** CE-LANG 2908, Prerequisite: Intermediate 1 or basic knowledge of Chinese language. Uses same text as beginning classes. Sat., Jan. 18-Apr. 5, 9:00-11:00 am. R. Chen. #13763

**Advanced:** CE-LANG 2903, Tues., Feb. 4-Apr. 22, 7:00-9:00 pm. E. Lu. #13764

Italian
12 Sat., Jan. 18-Apr. 5, Room TBD, $220.

**Beginning Level 1:** CE-LANG 2401, 9:00-10:30 am. F. Maddalena. #13962

**Beginning Level 2:** CE-LANG 2402, 9:00-10:30 am. J. Spedaliere. #13769

**Intermediate Level 1:** CE-LANG 2403, 10:30-12:00 noon. F. Maddalena. #13963

**Intermediate Level 2:** CE-LANG 2404, 12:00 noon-1:30 pm. F. Maddalena. #13964

**Adv. Conversation & Grammar:** CE-LANG 2406, 10:30 am-12:00 noon. J. Spedaliere. #13770

**Conversational Italian for Travelers**
Using a conversational approach, you’ll learn introductory dialogues, verb conjugation and pronunciation. Learn to feel comfortable as a traveler to Italy or as a student of Italian culture.

**At Mahopac:** 6:30-8:30 pm, $120. R. Lundry. **Beginner:** CE-LANG 2400MA, 7 Wed., Apr. 30-June 11, #14279

**Intermediate:** CE-LANG 2409MA, 7 Thurs., May 1-June 12, #14280

**Antologia del cinema italiano:** Anthology of Italian Cinema
Throughout the late ‘60s and early ‘70s, Italian cinema continued to offer the movie-going public a uniquely diverse perspective into the realities (and surrealism) of those tempestuous and often bizarre years. Representing this monumental, revolutionary moment in Italian and world cinematic history, four films will be presented for viewing, analysis and discussion. Contingent on time and availability, the selected films will be chosen from those not viewed in the Fall ’13 semester and the following: La decima vittima (Pietri 1965); I racconti di Canterbury (Pasolini 1972); Amarcord ( Fellini 1973); Film d’amore e d’anarchia (Wertmuller 1973); Il portiere di note (Cavani 1974).

**CE-FILM 2015:** 12 Sat., Jan. 18-Apr. 5, 12:15-1:45 pm, Room TBD, $220. J. Spedaliere. #13771
Beginning Latin
Beginning Latin provides a key not only to a deeper understanding of modern English and the Romance languages, but also to the wide-ranging cultural legacy of ancient Rome. An introduction to the richness and beauty of classical Latin.
CE-LANG 2008, 6 Tues., Jan. 21-Feb. 25, 6:30-8:30 pm, Room TBD, $125, D Matson. #13772

Discovering Brazilian Language and Culture (Beginning Portuguese)
It’s time to learn Brazilian Portuguese, the sixth most spoken language in the world, from simple everyday usage of vocabulary, grammar, introductions, requests, offers, and common expressions, to a better understanding of Brazilian culture itself. Learn language the fun way!
CE-LANG 2010, 10 Wed., Mar. 5-May 7, 7:00-9:00 pm, Room TBD, $220, R Santos. #13802

Portuguese Intermediate
If you have the basics of Portuguese, improve your speaking, writing, listening, and reading skills by learning more complex grammar structures and vocabulary.
CE-LANG 2009, 10 Thurs., Mar. 6-May 8, 7:00-9:00 pm, Room TBD, $220, R Santos. #13803

Immersion Portuguese for Advanced Learners
Jump into a more advanced Portuguese class by focusing on the practical use of the language. Get fluent and build confidence when handling a discussion with a native speaker. This course brings complex reading and listening, vocabulary, grammar, writing and intense conversation. Discussions about Brazilian culture, current news, films, articles and music are incorporated through activities, role-play and mock situations. Class is taught in Portuguese only.
CE-LANG 2015, 10 Fri., Mar. 7-May 9, 7:00-9:00 pm, Room TBD, $220, R Santos. #14260

Spanish
10 sessions, Room TBD, $220 (+ $5 materials fee, payable to instructor).
Beginning Level 1: CE-LANG 2104. E Vernon-Buffer. Sec. A: Sat., Jan. 18-Mar. 22, 9:00-11:00 am. #13775
Sec. B: Mon., Jan. 13-Mar. 24 (skip 1/20), 6:30-8:30 pm. #13776
Sec. B: Tues., Jan. 14-Mar. 18, 6:30-8:30 pm. #13778
Intermediate: CE-LANG 2106. Sec. A: Sat., Jan. 18-Mar. 29 (skip 2/22), 9:00-11:00 am, (no textbook), M Khalil. #13779
Sec. B: Thurs., Jan. 16-Mar. 20, 6:30-8:30 pm. E Vernon-Buffer. #13780
Advanced: CE-LANG 2107 Sat., Jan. 18-Mar. 29 (skip 2/22), 11:15 am-1:15 pm. (no textbook), M Khalil. #13781

Canta Con Migo: Sing With Me!
Singing is the easiest way to learn a romance language. Come learn Spanish through song!
CE-LANG 2118, 10 Fri., Jan. 17-Mar. 21, 5:30-7:30 pm, Room TBD, $220 (+ $5 materials fee, payable to instructor), E Vernon-Buffer. #13782

Cuentos Cortos (Short Stories)
An intermediate course that focuses on Spanish short stories. Discover the beauty of each story as you discuss the themes and culture within each and improve your Spanish-speaking ability.
CE-LIT 2008, 10 Wed., Jan. 15-Mar. 19, 6:30-8:30 pm, Room TBD, $220 (+ textbook, + $5 materials fee, payable to instructor). E Vernon-Buffer. #13783

American Sign Language
2.0 CEUs. 10 Wed., $199 (+ textbook), Room TBD, P Dimili.
ASL 1: An Introduction to American Sign Language (ASL). Includes basic grammar, vocabulary, fingerspelling, numbers, and cultural information related to the deaf community. No prerequisites.
CE-LANG 1000, Feb. 19-Apr. 30 (skip 4/16), 6:45-8:45 pm. #13784
ASL 2: A continuation of ASL 1. Expands vocabulary, grammatical knowledge, and cultural awareness. Introduces increasingly complex grammatical aspects. Prerequisites: ASL 1 or permission from the instructor.
CE-LANG 1001, Feb. 19-Apr. 30 (skip 4/16), 4:30-6:30 pm. #13785

Interested in Teaching a Lifelong Learning Class?
We’re always interested in hearing your ideas for a new Lifelong Learning class. If you have a particular skill or expertise that you’d like to share, we want to hear about it. Please email andrea.morville@sunywcc.edu for a class proposal packet. We’re planning now for Summer and Fall 2014.
Mainstream is an innovator in exciting educational programming and career change options designed for adults 50 and older. These affordable courses are tailored to meet the needs of mature adults. Additional information about courses and programs can be found at www.sunywcc.edu/mainstream, by calling the Mainstream office at 914-606-6793, or by emailing mainstream@sunywcc.edu.

All Mainstream classes meet in the Knollwood Center, unless otherwise noted.

Genealogy: Researching Your Family Tree
CE-PRSDV 2089VA, 3 Tues., Apr. 1-22 (skip 4/15), 10:00 am-12:00 noon, $60. T Lauriano. #13796

Hot Topics in the News
CE-POLTC 2002VA, 5 Tues., 10:00 am-12:00 noon, $100. V Bonelli. Sec: A: Jan. 28-Feb. 25, #13872
Sec: B: Mar. 4-Apr. 8 (skip 3/18), #13873

Writing for a Change
CE-WRITG 2045VA, 6 Tues., Jan. 28-Mar. 4, 10:30 am-12:30 pm, $120. J Kreiswirth. #13860

19th Century American Painting
CE-ART 2099VA, 6 Thurs., Mar. 6-Apr. 10, 2:00-4:00 pm, $120. C Andersen. #13793

Creative Writing
CE-WRITG 2033VA, 6 Thurs., Mar. 20-May 1 (skip 4/17), 1:30-3:30 pm, $120. K Rippstein. #13860

Classical Architecture and the Continuity of Design
CE-HIST. 2024VA, 6 Tues., Mar. 18-Apr. 29 (skip 4/15), 11:00 am-1:00 pm, $120. B Levy. #13796

Introduction to Chinese Culture
CE-CULTR 2027VA, 7 Mon., Jan. 27-Mar. 10, 10:00 am-12:00 noon, $140. J Coppola. #13987

Buddhism: History and Practice
CE-PHIL 2001VA, 5 Thurs., Apr. 24-May 22, 10:00 am-12:00 noon, $100. J Coppola. #13988

Guitar is Fun!
CE-MUSIC 2046VA, 8 Thurs., Mar. 6-May 1 (skip 4/17), 12:00 noon-1:00 pm, $90. D Moran. #13859

Guitar is Fun: Next Steps!
CE-MUSIC 2054VA, 8 Thurs., Mar. 6-May 1 (skip 4/17), 1:15-2:15 pm, $90. D Moran. #13983

Piano is Fun!
CE-MUSIC 2053VA, 8 Tues., Mar. 4-Apr. 29 (skip 4/15), 12:00 noon-1:00 pm, $90. D Moran. #13984

Piano is Fun: Next Steps!
CE-MUSIC 2052VA, 8 Tues., Mar. 4-Apr. 29 (skip 4/15), 1:15-2:15 pm, $80. D Moran. #13985

Discovering Your Inner Musician
CE-MUSIC 2048VA, 6 Mon., Feb. 3-Mar. 10, 12:30-2:30 pm, $120. S Volpe. #14020

World Music
CE-MUSIC 2065VA, 6 Tues., Feb. 4-Mar. 11, 12:30-2:30 pm, $120. S Volpe. #14231

Still Life Drawing
CE-ART 2126VA, M/W, Feb. 10 & 12, 12:30-3:30 pm, $60. S rockier. #13986

Tournament of Classical Performers
CE-MUSIC 2050VA, 5 Thurs., Jan. 30-Feb. 27, 10:00 am-12:00 noon, $100. R Hallman. #13794

Aquacise
CE-FITS 2000VA, 10:00-11:00 am, PEB-Pool, $70. A Lee. Sec: A: 7 Mon., Jan. 27-Mar. 10. #13874
Sec: B: 7 Mon., Mar. 24-May 5. #13875
Sec: C: 7 Fri., Jan. 24-Mar. 7. #13876

Water Healing Exercise Aquatics
CE-FITS 2040VA, 11:00 am-12:00 noon, PEB-Pool, $70. A Lee. Sec: A: 7 Mon., Jan. 27-Mar. 10. #13880
Sec: B: 7 Mon., Mar. 24-May 5. #13883
Sec: C: 7 Fri., Jan. 24-Mar. 7. #13884

Gentle Yoga Stretch
CE-FITS 2029VA, 8 Thurs., Mar. 6-Apr. 24, 11:00 am-12:30 pm, $120. S Kelner. #13979

Zumba Gold for Seniors
CE-FITS 2028VA, 6 Mon., Jan. 27-Mar. 3, 11:00 am-12:00 noon, $60. M. Lockwood. #13978

Introduction to Birds
CE-SCI 2013VA, 2 Mon., May 5 & 12, 9:30-11:00 am, $30. W Chadwick. #13795

Westchester Wildlife
CE-SCI 2020VA, 3 Fri., Mar. 14-28, 9:30-11:00 am, $45. W Chadwick. #13989

Intro to Winter Birds
CE-SCI 2018VA, 1 Mon., Jan. 27, 9:30-11:00 am, $15. W Chadwick. #13990

Winter Birds Walk
CE-SCI 2019VA, 1 Wed., Jan. 29, 9:30-11:00 am, $15. W Chadwick. #13991

Estate Planning/Living Wills
CE-FIN 2001VA, 4 M/T/Th, Apr. 21-28, 1:00-3:00 pm, $80. M Richman/A Leinwand. #13797

Parenting Your Adult Children
CE-FAMILY 2002VA, 4 Mon., Mar. 31-Apr. 21, 1:00-3:00 pm, $80. A Leinwand. #13947

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
Meet individually with Gloria Goldstein to further explore, clarify, and generate your personal career plan. A one-hour session is $90. To schedule your appointment, call 914-606-6535 or email mainstream@sunywcc.edu.

The Center for the Mature Worker assists adults 50 or older who are looking to change careers, upgrade their skills, or start their own businesses. Courses are designed to help participants gain the skills needed to successfully compete in today’s job market.

A New Direction in a Changing World
Are you looking for a new career or feeling stuck in your current job? Are you considering an Encore Career or making a meaningful change? Join us to analyze your interests, transferable skills, and values by completing the SDS Interest Inventory. Increase an understanding of your options and develop a targeted plan. Led by Gloria Goldstein, nationally certified Career Counselor who specializes in Encore Careers. For more information, call 914-606-6535 or email mainstream@sunywcc.edu.

Small Business Training Designed for Mature Adults
Have you always thought of starting your own business or do you currently have a home business that you’d like to expand? Whether you are new to the business world or have prior experience, this training program will prepare you for success as an entrepreneur and will help you to develop and refine your plan, manage cash flow and operations, with a focus on issues of concern to mature entrepreneurs. This 14-week course will begin Spring 2014. Cost: $400 (+ textbook). For more information call 914-606-6659 or email mainstream@sunywcc.edu.

Health Information Technology
See p. 6 for information.

Clinical Nurse Adjunct Instructor and Nurse Educator Training
This program is designed to train experienced nurses to be Clinical Nurse Adjunct Instructors and to supervise students in a variety of healthcare settings, and also to help train nurses to be more effective preceptors or educators on their job. Presented in conjunction with the Department of Nursing, this 65-hour program includes 35 hours of classroom instruction and 30 hours of practicum. Begins Spring 2014. Cost: $1,250 (+ textbook); CEUs pending. Class limited to 10. For more information, call 914-606-6659 or email mainstream@sunywcc.edu.

Operation Talent Bank: Job Search Skills & Computer Training
Designed for mature adults who are actively looking for work. Includes 15 hours of job search skills (resume writing, interviewing skills, self-assessment and job search strategies) and 15 hours of computer training in Excel and PowerPoint. This program is sponsored by the Women’s Research and Education Fund in partnership with the Westchester County Office for Women. Cost: $30. For more information or to find out if you qualify, call 914-606-6659 or email mainstream@sunywcc.edu.

College Entry and Degree Completion Designed for Mature Adults
Thinking about starting or completing your Associate Degree? Westchester Community College offers an exciting opportunity designed for adults 50 or older who want to return to school after a long break, or who want to start college for the first time. Take courses with your peers and learn in a supportive environment that can help give you the skills and confidence to make your transition to college a success. Contact Barbara Lioizeaux at 914-606-7704 or back2college@sunywcc.edu for information session dates and times and to reserve your space at the next information session.
**FILM & CULTURE**

**NEW Shoot Film!**
Explore the growing popular interest of shooting with film cameras. Yes, you have to work to see how your photographs turn out; there is no delete button, and you have only 36, or 12, or even 1, chances to commit an idea to an image. But the images are beautiful, with an extraordinary tonal range you don’t get from digital. You’ll also learn how to develop film cheaply and easily and then use your computer to make prints. Explore how to choose and buy a camera (or use one you already have), put it into operating shape, test and calibrate it, and most of all, have fun with it. Designed for any level of expertise, from newbie to working professional. We’ll explore all formats, from 35mm to view camera, and work mostly with B&W (although color is welcome).

CE-PHOTO 2013, 8 Wed., Jan. 15-Mar. 5, 6:00-8:00 pm, Room TBD, $150. G Miller. #14236

**NEW Hannah Arendt: Her Life and Work**
Explore the life and work of Hannah Arendt, a famous German-Jewish émigré, who lived and taught in New York City. Readings will focus on biographical information, her major political theories and the importance of “thinking” for every individual.

CE-LIT 2028, 5 Wed., Feb. 5-Mar. 5, 7:00-9:00 pm, Room TBD, $95. N Jessica Reifler. #14274

**NEW Anna Karenina: The World of Tolstoy’s Novel**
Read and explore Tolstoy’s novel and discuss its moral and philosophical riddles. Discuss Tolstoy’s ideas of Russian life and make sense of his story, characters and images. This reading workshop is designed to re-direct focus from stereotypes of screen adaptations of Anna Karenina to a multi-levied universe of the literary masterpiece.

CE-LIT 2027, 4 Thurs., Apr. 10-May 1, 7:00-9:00 pm, Room TBD, $80. M Bolgova. #14240

**NEW History of US Cinema**
Explore the history of mainstream cinema from 1850 to the present. Discuss the invention of technology and how the impact of notorious filmmakers have revolutionized U.S. cinema. Topics include the invention of film, the first pioneers of film making, the rise and fall of the Hollywood studio system, the golden ages of film genres, the Hollywood New Wave and cinema in the digital decade.

CE-FILM 2018, 4 Sat., Feb. 8-Mar. 1, 3:30-5:00 pm, Room TBD, $75. A Davies. #13993

**NEW Reel IQ: 10 Films Everyone Should Know**
There’s a reason classics such as Casablanca and Rear Window stand the test of time. This course examines 10 films that define cinema greatness and created a lasting entertainment legacy.

CE-FILM 2007, 5 Sun., Jan. 26-Feb. 23, 12:00 noon-2:00 pm, Room TBD, $95. D Griboff. #13788

**NEW America in Vietnam**
Why did American get involved in the Vietnam War? What impacts did the war have on the US and the world? How was it both alike and different from other wars the US was involved in? This course, through the use of lectures, discussions, and film clips, will address these questions.

CE-HIST 2019, 4 Wed., Feb. 5-26, 7:00-9:00 pm, Room TBD, $95. P Getter. #13789

**NEW Haunted History of the Hudson Valley: Part I**
Be thrilled and excited by fascinating tales of ghosts and haunted houses of the Hudson River Valley region! Learn local ghost stories that you have never heard before. Ghostly legends of interesting local personalities such as Washington Irving, Edgar Allen Poe and Henry Hudson are also included in this course.

CE-LIT 2002, 4 Sat., Jan. 18-Feb. 8, 10:00 am-12:00 noon, Room TBD, $80. L DiMartino. #13896

**NEW D-Day to the Liberation of Paris**
Examine the planning and preparation for the largest military invasion in history. After an in-depth view of the German defenses called the Atlantic Wall, we’ll explore the Allied strategy to push through that wall to prevent the Allied forces from being destroyed on the Normandy beaches. Using primary sources material compiled by Pfc. John Grove Murray, we will follow the 116th AAA Gun Battalion from their landing on Utah Beach in Normandy to the liberation of Paris.

CE-HIST 2034, 4 Sat., Feb. 22-Mar. 15, 9:30 am-12:30 pm, Room TBD, $125. D Fruci. #13787

**NEW Roosevelts of the Hudson Valley: A Tale of Two Presidents**
One was a Republican and the other a Democrat. Both men have ancestral ties to the original Dutch settlers of the Hudson River Valley. Learn how these two men left their mark of distinction on our nation, the world and the Hudson River Valley.

CE-HIST 2011, 2 Sat., Jan. 18-25, 12:30-2:30 pm, Room TBD, $40. L DiMartino. #13897

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830

Textbook required.

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**HISTORY & POLITICS**

**Who Killed JFK?**
As we approach the 50th anniversary of November 22, 1963, 51% of people in a recent poll thought that a conspiracy of some kind was planned and carried out the execution of the President of the United States. If you are old enough to remember, you probably know exactly what you were doing the moment you heard that the President was shot. Since that day conspiracy theories about who killed Kennedy have been debated. Explore them, including the grassy knoll to Oswald acting alone and the single bullet theory. View video from those four days in Dallas, including the Zapruder film. Mafia? Klan? Communists? FBI? CIA? Johnson? Oswald? You decide: Who killed JFK?

CE-HIST 2032, 4 Sat., Mar. 22-Apr. 12, 9:30 am-12:30 pm, Room TBD, $125. D Fruci. #13786

**Haunted History of the Hudson Valley: Part I**
Be thrilled and excited by fascinating tales of ghosts and haunted houses of the Hudson River Valley region! Learn local ghost stories that you have never heard before. Ghostly legends of interesting local personalities such as Washington Irving, Edgar Allen Poe and Henry Hudson are also included in this course.

CE-LIT 2002, 4 Sat., Jan. 18-Feb. 8, 10:00 am-12:00 noon, Room TBD, $80. L DiMartino. #13896
THE PERFORMING ARTS

Workshops at the Axial Theatre

These classes are offered through a collaboration with Howard Meyer’s Acting Program, a division of Axial Theatre, a professional theatre company dedicated to building community through education and engaging people of all ages in the creative process. Classes will take place at St. John’s Episcopal Church Community House, 8 Sunnyside Road in Pleasantville. Sorry, no credit cards or phone registrations accepted for these classes. Payment by check only, payable to Axial Theatre; don’t forget to include the $25 student services fee and the $5.00 registration fee; mail to Extension Services Office at Westchester Community College, ADM-207, 75 Grasslands Road, Valhalla, NY 10595. Questions? Call 914-739-7400.

Bring Shakespeare to Life

w as not m eant to be read, but m eant to be seen and heard. Just as a picture is w orth a thousand w ords, S hakespeare's w orks, w hen brought into live perform ance engage the w hole body, the brain, study of S hakespeare allow s you to acquire all kinds of know ledge, explore personal re-creation, open doors to alternate view points, and m ake the acquaintance w ith genius. Through active script analysis and application of technique, you w ill learn to bring his w ords to life. S tudents m ust bring a S hakespeare play of their ow n choosing to the first class.

CE -L IT 2026, 6 S at., Jan. 25-M ar. 8  (skip 2/15), 9:00 am -12:00 noon, R oom  TBD , $175. J Bossio.

#13967

also be taught, w hich benefit both the actor and non-actor.

CE -TH E AT 2010, 8  Tues., Jan. 28-Mar. 18, 7:00-9:00 pm, Room TBD, $175. R Jackson.

#13970

Basic Acting Technique

In this class we lay the foundation of the actor's craft with a range of exercises developed by master teachers Sanford Meisner and Lee Strasberg. The exercises help develop the actor's use of the other senses and imagination and are practiced individually and in groups. Monologues and scenes are integrated as new exercises continue to be introduced.

7:30-10:30 pm. R Jones.
CE-THEAT 2001PC, 6 Wed., $235.
Sec. A: Jan. 8-Feb. 12. #14280
Sec. B: Apr. 9-May 14. #14286

Playwriting Workshop

Learn how to develop a play scene by scene. Students will bring scenes each week and exchange work with fellow students. Gradually, a project will develop for each playwright: scenes, one-minute plays, one-act plays and full-lengths. Come discover your voice in a safe environment and watch what develops.

CE-THEAT 2002PC, 6 Wed., 8:00-10:00 pm, $235, H Meyer.
Sec. A: Jan. 8-Feb. 12. #14285
Sec. B: Apr. 9-May 14. #14286

Basic Technique for Young Actors

In this 6-week session, we will look at all aspects of acting for the stage, with special focus on improvisation, monologues and discovering and using your voice! You will learn how to project your voice with clarity and build confidence, skill, and trust through fun improvisational exercises and pre-scripted and original monologues. For ages 10-12.

CE-THEAT 2013PC, 12 Wed., Jan. 8-Mar. 26, 4:00-5:00 pm, $365. J Erick. #14289

Basic Technique for Teenagers

We believe that the right way to start acting is to focus on learning the techniques and principles of the craft. We focus on exercises which cultivate the imagination, the use of the senses, and expression of voice and body. Each student is encouraged to access their own uniqueness and point-of-view. Teachers foster a creative and safe environment for these explorations. For ages 13-15.


Learn Comedy Improvisation 1

For both the actor and non-actor, to help build confidence, creativity, collaboration skills and more challenging exercises and drills. Comedy Improvisation 1 recommended prior to taking this class.

CE-THEAT 2012, 8 Wed., Jan. 29-Mar. 19, 7:00-9:00 pm, Room TBD, $175. R Jackson.

#13791

Want to Make Others Laugh? Learn improv!

Learn Comedy Improvisation 1

For both the actor and non-actor, to help build confidence, creativity, collaboration skills and spontaneity. With an emphasis on “improv tells a story” learn to tell a story in each scene using listening and teamwork drills. Hone your skills with exercises like “Multi-Headed Expert” or “Last Two Words.” Relaxation techniques will also be taught, which benefit both the actor and non-actor.

CE-THEAT 2010, 8 Tues., Jan. 28-Mar. 18, 7:00-9:00 pm, Room TBD, $175. R Jackson. #13790

Learn Comedy Improvisation 2

This course will expand on the foundations learned in the Comedy Improvisation class with more challenging exercises and drills. Comedy Improvisation 1 recommended prior to taking this class.

CE-THEAT 2012, 8 Wed., Jan. 29-Mar. 19, 7:00-9:00 pm, Room TBD, $175. R Jackson. #13791

NEW

Learn Comedy Improvisation 3

Use the skills learned in the beginning and intermediate improvisation classes. Explore character development and learn long form improvisation. Some improv experience required.

CE-THEAT 2017, 8 Thurs., Jan. 30-Mar. 20, 7:00-9:00 pm, Room TBD, $175. R Jackson. #14238

Stand-up Comedy Workshop

Like to laugh or make others laugh? Learn the secrets of making people laugh while creating your own personal comedic routines from everyday life experiences. Includes the study of other working comedians’ styles while developing your own comic voice. Also helpful to overcome the fear of public speaking.

CE-THEAT 2009, 4 Sat., Feb. 1-22, 10:00 am-1:00 pm, Room TBD, $125. P Boyce. #13855

Stand-up Comedy Workshop

Like to laugh or make others laugh? Learn the secrets of making people laugh while creating your own personal comedic routines from everyday life experiences. Includes the study of other working comedians’ styles while developing your own comic voice. Also helpful to overcome the fear of public speaking.

CE-THEAT 2009, 4 Sat., Feb. 1-22, 10:00 am-1:00 pm, Room TBD, $125. P Boyce. #13855

Textbook required.

Bringing Shakespeare to Life

Bring Shakespeare to life: not by reading him or writing about him, but by playing him. Shakespeare was not meant to be read, but meant to be seen and heard. Just as a picture is worth a thousand words, Shakespeare’s works, when brought into live performance engage the whole body, the brain, and our emotional understanding and ignite the spirit for both the performer and audience. The study of Shakespeare allows you to acquire all kinds of knowledge, explore personal re-creation, open doors to alternate viewpoints, and make the acquaintance with genius. Through active script analysis and application of technique, you will learn to bring his words to life. Students must bring a Shakespeare play of their own choosing to the first class.

CE-LIT 2026, 6 Sat., Jan. 25-Mar. 8 (skip 2/15), 9:00 am-12:00 noon, Room TBD, $175. J Bossio.

#13967

Textbook required.
NEW Private Music Lessons for Adults
We now offer private lessons for adults. Register for 10 weekly lessons per semester; each lesson is one hour. Individual lesson times, starting/ending dates, and locations will be determined between instructors and students on an individual basis. Call Dean Morville at 914-606-8890 for information and to register.

CE-MUSIC 2066, days and times TBA, $600. Classical Piano faculty: MIIwon Goldsmith Jazz/Improv/Pop Piano faculty: Serge Volpe Guitar faculty: Sam Raderman Voice faculty: Valerian Ruminski and Martha Mechalakos

Find Your Voice
A friendly, contemporary approach for finding your best speaking and/or singing voice. Using professional equipment, the class will be held in the instructor's own studio/loft space. Learn the ins and outs of becoming a professional entertainer. Classes are held at the artist's #1, corner of Central and Nelson; park in the Municipal Lot across the street.

CE-MUSIC 2017, 3 Sat., Jan. 25-Feb. 8, 10:00 am-12:00 noon, $65. S Purcell. #13955

Piano for Adults
Individualized and group instruction. Access to a piano is required; practice outside of class time necessary.

10 Thurs., Jan. 16-Mar. 20, Room TBD. #13810
Beginner: CE-MUSIC 2005, 6:00-7:30 pm, $175 (+ textbook). #13970
Intermediate: CE-MUSIC 2020, 7:30-9:00 pm (prerequisite: Beginner or equivalent experience), $175 (+ textbook). #13971
Advanced: CE-MUSIC 2018, 10 Wed., Jan. 15-Mar. 19, 6:30-8:30 pm, Room TBD, $195 (+textbook). #13972

Belly Dancing

Belly Dance It Off With Belly Dancing
Belly dancing workouts relax your mind and flatten your belly. Wear comfortable workout clothes and bring a bottle of water, hip scarf, veil and if possible, a pair of cymbals. Acceptable foot attire includes socks or dance slippers. For all experience levels.

CE-DANCE 2002, 6 Fri., Mar. 14-May 2 (skip 4/4 & 11), 6:30-8:00 pm, AAB-218, $130 (+ $30 optional one-time materials fee, for scarf and cymbals, payable to instructor). #13810

Modern to Mid-Eastern Belly Dance
Get in touch with your inner grace and femininity by learning all styles of belly dance from Modern American (modern dance moves, hip hop and basic ballet steps are incorporated) to Mid-Eastern style dance (which includes both Turkish and Egyptian belly dance) and get a sense of both styles to identify which suits you best.

CE-DANCE 2027, 7 Sat., Mar. 22-May 3, 6:30-8:00 pm, Room TBD, $100 (+ $15 optional fee for hip scarf, payable to instructor). S Ramos. #13811

Belly Dance Zill Workshop
Learn to play zills (Turkish name for finger cymbals), one of the most popular props in belly dance. Play alternates and doubles as you dance to basic belly dance steps. Discover the different zill patterns and rhythms as you play them to intense drill sets.

CE-DANCE 2033, 4 Sat., Feb. 22-Mar. 15, 5:30-6:30 pm, Room TBD, $85. S Ramos. #13805

Spanish-Arabic Belly Dance Workshop
Learn to incorporate modern and traditional flamenco dance steps into belly dance by using sharp arm movements and hand twists, all while using a Spanish fan.

CE-DANCE 2031, 2 Fri., May 16 & 23, 6:30-8:00 pm, AAB-218, $45 (+ $5 materials fee for fan, payable to instructor). S Ramos. #13814
Westchester Community College and the Y Dance Academy are pleased to partner to offer a variety of dance courses for community adults. The Y Dance Academy, located at the Family YMCA at Tarrytown, provides excellence in dance education, accessible to all. A comprehensive weekly schedule offers a core curriculum in ballet, pointe, modern, and jazz dance, as well as wider offerings in tap, choreography, and more taught by a faculty with extensive teaching, performing, and academic credentials. Individual placement classes, regular progress reports, and faculty/student mentor are all part of a Y Dance Academy education.

All classes meet for 10 sessions, are $262, and meet at the Family YMCA in Tarrytown.

**Adult Ballet**
Classes are based on a 45-minute classical ballet barre, followed by centre; optional pointe work may be offered. Emphasis is placed on developing strength, flexibility, and technique.

**Adult Ballet 1 & 2: CE-DANCE 2007**
Sec. A: Mon., Jan. 6-Mar. 31 (skip 1/20 & 2/17), 11:00 am-12:15 pm. #14077
Sec. B: Mon., Jan. 6-Mar. 31 (skip 1/20 & 2/17), 7:15-8:30 pm. #14078
Sec. C: Sat., Jan. 4-Mar. 15 (skip 2/22), 9:30 am-11:00 am. #14079

**Adult Ballet 2 & 3: CE-DANCE 2008**
Wed., Jan. 8-Mar. 26 (skip 2/19 & 3/19), 9:30-11:00 am. #14080

**Adult Jazz**
Classes are technique-based, concert jazz classes beginning with a 45-minute centre barre, followed by progressions and a combination based in any of the various jazz styles.

**Adult Jazz 1 & 2: CE-DANCE 2011**
Sec. A: Fri., Jan. 3-Mar. 14 (skip 2/21), 9:30-11:00 am. #14081
Sec. B: Sat., Jan. 4-Mar. 15 (skip 2/22), 2:00-3:15 pm. #14082

**Adult Jazz 2 & 3: CE-DANCE 2012**
Sec. A: Mon., Jan. 6-Mar. 31 (skip 1/20 & 2/17), 9:30-11:00 am #14083
Sec. B: Tues., Jan. 7-Mar. 25 (skip 2/18), 7:00-8:30 pm. #14084

**Adult Modern**
Classes consist of a warm-up, movement combinations and choreography that are geared toward developing awareness of the body, enhancing strength and flexibility, and finding new ways to move.

**Adult Modern 1: CE-DANCE 2013**
Thurs., Jan. 2-Mar. 13 (skip 2/20), 8:00-9:00 pm. #14085
**Adult Modern 1 & 2: CE-DANCE 2013**
Thurs., Jan. 2-Mar. 13 (skip 2/20), 9:30-11:00 am. #14086

**Adult Modern 2 & 3: CE-DANCE 2013**
Thurs., Jan. 2-Mar. 13 (skip 2/20), 8:00-9:30 pm. #14087

**Adult Rhythm Tap**
Dancers master tap vocabulary and technique in classes which emphasize the development of musicality and exploration of a full range of styles.

**Adult Tap: CE-DANCE 2014**
Thurs., Jan. 2-Mar. 13 (skip 2/20), 7:00-8:00 pm. #14088

**Adult Tap 1: CE-DANCE 2014**
Sat., Jan. 4-Mar. 15 (skip 2/22), 1:00-2:00 pm. #14089

**Choreography**
Dancers explore choreography methods and skills to begin to create their own work.

**Choreography Lab: CE-DANCE 2030**
Wed., Jan. 8-Mar. 26 (skip 2/19), 6:00-7:30 pm. #14090

All courses held at the Family YMCA at Tarrytown. Reconfirm class schedules and requirements prior to registration.

www.ymcatarrytown.org/dance; 914-631-4807 x 32

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**NEW Learn Choreography**
Learn various ways of creating dance movements and how to apply the concept of variation to your choreography while working collaboratively with peers.
CE-DANCE 2038, 10 Sat., Feb. 1-Apr. 5, 6:00-7:30 pm, Room TBD, $150. C Hamilton. #14232

**NEW Hip-Hop Dance**
Discover where different hip-hop dance styles came from and learn the latest steps and choreography.
CE-DANCE 2039, 10 Sat., Feb. 1-Apr. 5, 3:00-4:30 pm, Room TBD, $150. C Hamilton. #14233

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continuinged@sunywcc.edu ■ www.sunywcc.edu

Textbook required.
NEW Dance Fitness Extravaganza
Ever wanted to dance like the stars of Fame? Well now you can. Have some fun and let loose as we incorporate fitness, hip-hop, basic ballet, ballroom, modern and fusion dance steps and dance to some of the hottest and most popular 80’s hits.
CE-DANCE 2041, 5 Sat., Mar. 1-29, 5:00-6:00 pm, Room TBD, $50. S Ramos #14275

NEW Latin Fusion
Spice up your Latin dance as we incorporate other dances such as hip hop, ballroom, modern dance, and much more! Add spice, flavor and attitude and let loose as you get ready to put a twist on Latin dance like you never have before.
CE-DANCE 2040, 5 Sat., Apr. 5-May 3, 5:00-6:00 pm, Room TBD, $50. S Ramos #14242

Adult/Teen Beginner/Intermediate Ballet
Explore ballet’s foundations and learn the basics which, when combined, create “dance.” Class sessions will include barre work, center floor, adagio, pirouettes, petite allegro and grande allegro. Emphasis is on correct body alignment and use of terminology; work on dance combinations to improve technical skill, memory and performance. Bring ballet slippers, tights & leotard or leggings.
CE-DANCE 2000, 10 Sun., Jan. 26-May 4 (skip 2/2 & 16; 3/16; 4/6 & 13), 11:30 am-1:30 pm, AAB-218, $215. I Kent. #13806

NEW Ballroom Dancing
Dancing With the Stars, Shall We Dance, and Mad Hot Ballroom are all prime examples of this up-and-coming craze. Learn to fox trot, waltz, and lindy. No experience or partner required. A great way to meet people!
CE-DANCE 2001, 6 Sun., Jan. 26-Mar. 2, 10:00-11:30 am, AAB-218, $130. F Elia & D Peng. #13807

Hot Latin Dancing
Why should those dancers on TV have all the fun? Put on your dancing shoes and fancy threads and learn the Latin dances: salsa, cha cha, and merengue. The steps and turns are easy to follow. Past students have said how this course has changed their lives by meeting new people on the dance floor! No partner required.
CE-DANCE 2003, 6 Fri., Jan. 24-Mar. 7 (skip 1/31), 6:30-8:00 pm, AAB-218, $130. F Elia & D Peng. #13808

Tango, Tango, Tango
Dancing With the Stars, and Shall We Dance? are prime examples of the craze of Argentine American International Tango. Learn the basics of how to lead and follow. This is a great way to meet new people! No partner required. Highly recommended for those just starting out!
CE-DANCE 2028, 6 Sun., Mar. 9-Apr. 13, 10:00-11:30 am, AAB-218, $130. F Elia & D Peng. #13809

MyWCC: Our New Enrollment System!
Check out the Self Service features now available to you!
Our new Self Service registration system allows you to do the following at your convenience… 24/7:
• Register and ensure your seat immediately in any course at any time… no lines, no waiting!
• View up-to-the-minute course information (room assignments, prices, descriptions, instructors, course schedules)
• View your account activity
• View and print your class history
• Print a receipt or confirmation at any time
• Search for specific classes
• Check class availability

Textbook required.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
Find Your Voice Through Writing
Great writers make their own rules. This class will sharpen your style to make it unmistakably yours. Read fiction and memoirs by great stylists and analyze what makes them distinctive. Hone your writing with fun, experimental writing exercises and workshops focusing on positive, helpful feedback.
CE-WRTG 2057, 10 Wed., Jan. 16-Mar. 20, 6:30-8:30 pm, $195. K Winklestein-Duveneck. #14234

Lighting a Fire Inside Your Characters
Calling all writers! Create characters that jump off the page, that transcend the fictional worlds they inhabit and engage readers in their dreams, their challenges and their journeys. This one-day workshop will use lecture, discussion, scene analysis, and writing exercises to help writers dig deeper into their characters, add tension, complexity, and conflict to their writing, and capture the hearts of readers.
CE-WRTG 2052, 1 Sat., Mar. 15, 9:00 am-12:00 noon, Room TBD, $35 (+ $2 materials fee, payable to instructor). B Campbell. #13818

Bringing Your Novel to Life
Understanding the building blocks of storytelling – premise, promise, theme, world, character, plot, point of view, and style – is just the first step in creating a novel. Learn how to strengthen and unify these essential building blocks to add complexity, drama, and emotional power to your novel. Receive a manual containing all course materials and handouts to use as a guide as you continue refining your novel.
CE-WRTG 2053, 4 Sat., Mar. 22-Apr. 12, 9:00 am-12:00 noon, Room TBD, $125 (+ $10 materials fee, payable to instructor). B Campbell. #13819

Story Bootcamp
Start fast. Keep it humming. End with authority. Polish, correct, and tighten the prose. Learn how to rewrite your story, whether fiction or nonfiction, so it entices, captivates, and delights readers.
CE-WRTG 2047, 3 Tues., Apr. 22-May 6, 6:00-8:00 pm, KNC-2, $60. P Andrews. #13820

Memoir Writing Workshop
A memoir is the joining of remembrance, feeling and perspective. This workshop will enable you to select life experiences which are especially meaningful, combine them with relevant photos and have a finished product to share with family and friends.
CE-WRTG 2049, 6 Tues., Feb. 4-Mar. 11, 7:00-9:00 pm, Room TBD, $120. J Kreiswirth. #13894

How to Write FAST
Crank up the efficiency and get that novel, short story, article or script done. Through exercises, evaluations, tips and technologies, you can learn to write faster. Discover how to break through blocks, get ideas, develop plots, draft, and polish in less time without losing quality.
CE-WRTG 2038, 3 Tues., Apr. 1-15, 6:00-8:00 pm, KNC-2, $65. P Andrews. #13821

Modern Media Writing
Want to get your articles published? Learn how to find and write the perfect pitch, craft a catchy introduction, transition to the heart of the piece and provide the right conclusion. In this class, you’ll learn how to write for newspapers, magazines, and the Web, including blogs. Plus, you’ll get tips on how to find and quote sources and use anecdotes. Pick up all the tricks of the writing and publishing trade so you can get a byline.
CE-WRTG 2027, 4 Wed., Feb. 5-26, 6:30-8:30 pm, KNC-2, $75. M Vataj. #13822

Turning Ideas into Published Books
Do you have a great book idea? Let’s move it to the next step. Come join us in a non-threatening writing circle that can lead to the completion and publication of your book. Experience is not necessary; bring your manuscript and your passion and let’s work together to “get it done.” Email editing by the author/teacher will help move your work along quickly.
CE-WRTG 2039, 6 Tues., Feb. 4-Mar. 11, 6:30-8:30 pm, Room TBD, $125. V Daccino. #13823

Creative Writing Workshop
For writers who want to take their writing to the next level by developing their creativity and expression. Add depth, texture, and emotion to your writing as we experiment with prose, poetry, and journal musings. Sessions are based on free writing exercises followed by sharing and discussions in a non-judgmental setting.
CE-WRTG 2021, 3 Sat., Mar. 1-15, 1:00-3:30 pm, KNC-2, $75. K Rippstein. #13824

Please register at least one week prior to the course start date so your registration can be processed in a timely manner. Decisions to offer or cancel courses are generally made 3-5 days prior to the start date. Don’t be disappointed by registering too late.
Writing as a Career

**Business Writing That Counts!**
Make every word count to get the business results you seek! Develop your writing skills for the business world and learn to create documents (proposals, reports, letters, emails, and agendas) that will give you that extra edge in the workplace. Review basic writing concepts (spelling, grammar, and punctuation), and get an overview of the most common business documents. Learn sure-fire methods for weeding out jargon, clichés, and verbiage, and hitting the bull's-eye with your email and marketing pieces.

CE-WRITG 2054, 2 Sat., Apr. 26 & May 3, 8:30-11:30 am, KNC-2, $75. H Cuevas. #13748

**Publish Your Book**
Do you have a manuscript that you would love to publish? Did you know that many great writers got started by self-publishing? Don’t miss this opportunity to learn how to self-publish and market your book. Topics covered include an overview of the history of publishing; the business and technology of publishing; book design aspects such as cover, spine, binding, and paper stock; production timelines; and marketing issues such as how to set up signing and reading tours, arrange for book reviews, and create a successful retail distribution.

CE-PUBL 2008, 1 Wed., Mar. 26, 6:00-9:00 pm, Room TBD, $50. D Ewen. #13825

**Writing Books for Children and Young Adults**
Discover the tools and gain the motivation and information you need to get you started on your children’s books, and keep going to create a finished product! Learn how to develop story ideas, create a main character, plan a setting, devise a plot, uncover a main idea, choose a point of view, and find your writer’s voice. We’ll explore strategies for the best way to market a ‘kidslit’ book in today’s competitive environment.

CE-WRITG 2044, 6 Sat., Mar. 1-Apr. 5, 10:00 am-12:00 noon, Room TBD, $125 (+ textbook). L Toffler-Corrie. #13826

**Write Flash Fiction!**
Flash fiction is hot, with over 300 paying markets looking for well-formed stories of 1000 words or less. Learn how to write, market and sell these tiny tales.

CE-WRITG 2026, 3 Tues., Mar. 11-25, 6:00-8:00 pm, Room TBD, $60. P Andrews. #13827

HOME & GARDEN

**Explore a Career in the Decorating Business**
Are you creative? Do you have an eye for color? Are you addicted to those TV decorating shows and design magazines? Can you decorate for a living? Explore career options in the decorating field and needed educational requirements. View some before and after pictures of projects and a look at the behind the scenes activities that take place to get the project done.

CE-CRXPL 2018, 1 Sat., Jan. 25, 9:30 am-1:30 pm, KNC-3, $35. M Colletti. #14237

**Terrariums and Living Décor**
Learn how to design funky green terrariums and hanging glass globes using tropical plants, succulents, live moss, and Tillandsia air plants. Learn about building living décor moss dish gardens and vertical plant holders, new to gardening. Create your own living décor terrarium to take home and display in your home or office. Materials provided: glass bowl, gravel, and plants as well as instructions for maintenance and care.

CE-GRDN 2048, 1 Sat., Mar. 22, 10:00 am-12:00 noon, KNC-2, $25 (+ $20 materials fee, payable to instructor). M Colletti. #13828

**Staging for the Home**
For home owners and realtors looking for guidance on preparing a home for sale. Learn about the important areas to consider for change and discover some simple (and inexpensive) remedies to create a fresh and appealing look for the buyer.

CE-HOME 2005, 1 Sat., Feb. 8, 10:00 am-12:00 noon, Room TBD, $30. M Tallerico. #13829

**Interior Design 101**
Learn the basic tools to create an artful home including creating a floor plan, the use of color, and window treatments. The principal elements of design will be discussed: balance, proportion and color. Address design as an artist approaches a canvas, with the room as the composition. Email instructor at mt.design@verizon.net for textbook and a list of supplies at least one week prior to class.

CE-ART 2062, 8 Wed., Jan. 22-Mar. 12, 6:30-9:00 pm, Room TBD, $175 (+ textbook). M Tallerico. #13830

STUDENT FEE INFORMATION
All students pay a student fee, which is $8.00 for Valhalla campus classes and $3.25 for classes held at any off-campus location. This fee is payable once each semester, regardless of the number of classes in which a student is enrolled. All students also pay a non-refundable $5.00 registration fee each semester.
Learn about the many herbaceous native plants that will enhance your garden and also provide food and shelter for native bees, butterflies, birds, and more.

Native Perennials: Spring/Summer
8:00 pm, $55. B Fischer. #13965
CE-GRDN 2016, 1 Wed., Feb. 26, 6:00-8:00 pm, $130. C Summers. #13831

To register for these courses, please call 914-606-6830 and press 1 or register online at www.sunywcc.edu/CE

Core Classes:

Northeastern Native Plants in Our Landscapes
This course provides a comprehensive foundation for garden design using regionally native plants. Learn about the importance of native plants, their benefits to wildlife, showy substitutes for favorite non-native plants, the concern surrounding invasive species, sustainable design concepts, and more.
CE-GRDN 2010, 3 Wed., Feb. 5-19, 6:00-8:00 pm, $130. C Summers. #13831

Native Perennials: Spring/Summer
Learn about the many herbaceous native plants that will enhance your garden and also provide food and shelter for native bees, butterflies, birds, and more.
CE-GRDN 2016, 1 Wed., Feb. 26, 6:00-8:00 pm, $55. B Fischer. #13965

Elective Classes:

Native Plants that Deer Don’t Browse
Discuss the ongoing problems gardeners have with deer and how to mitigate them especially using native plants. Examine perennials, groundcovers, herbs, and shrubs that are deer-resistant, and learn tips and tricks that may discourage deer from invading your property.
CE-GRDN 2034, 1 Sat., Feb. 1, 10:00 am-12:00 noon, $55. R Clausen. #13966

Common Sense Landscaping
Break away from outdated practices and create a living landscape that helps the environment. Learn how to choose the right native plant for the location; find out about companion planting and site analysis; and get to know your soil and the use of natural materials. This naturalistic approach is taught from the perspective of the owner of a full-service garden center and landscape design and management company.
CE-GRDN 2054, 3 Sat., Feb. 8-22, 10:00 am-12:00 noon, $130. P Muroski. #14118

Identifying the Common Wild Ferns of the Northeast
Fewer than 100 ferns are native to the northeastern United States. Learn the distinguishing characteristics of the 30 most common ones; the shape of the fronds, the leaf spore bearing leaves, the leaf veins, and the margins. The ferns will be illustrated by use of a herbarium, which allows for up-close views.
CE-GRDN 2053, 1 Wed., Mar. 12, 7:00-9:30 pm, $70 (+ $2 materials fee, payable to instructor). M Penziner. #14119

Native Plants for Edible Plants
CE-GRDN 2030, 1 Sat., Mar. 15, 10:00 am-1:00 pm, $80. K Eierman. #13918

Native Gardening for Bees in Crisis
Bees account for the pollination of a significant portion of food crops and flowering plants, but many bee species are in steep decline. Learn about bee foraging needs, the principles of bee garden design and maintenance, and the best plant choices timed to flower throughout the growing season.
CE-GRDN 2055, 1 Wed., Apr. 16, 10:00 am-1:00 pm, $80. K Eierman. #14124

Textbook required.
Common Wild Violets of the Northeast
Learn how to identify common violets in the field using a dichotomous key and hand-lens. Study the ecological role of violets and come to understand the key characteristics that make this dainty flower unique.
CE-GRDN 2042, 1 Wed., Apr. 30, 10:00 am-12:00 noon, $55. M Fabel. #13861

Field ID of the Common Weeds of Westchester
What is a weed and are they all exotic invaders? Learn how to use a dichotomous key to identify common weeds and successfully manage weed eradication in your garden. The class goes outdoors for field identification and the creation of your own herbarium.
CE-GRDN 2043, 2 Thurs., May 1 & 8, 10:00 am-12:00 noon, $90. M Fabel. #13862

Advanced Plant Identification in the Field
Spend time in the field practicing the use of taxonomic plant identification keys using field guides and discussions. Prerequisite: Plant Identification in the Field or equivalent coursework in botany. Meet in the Lady Bird Johnson Demonstration Garden on the college campus. This class will be held outdoors for the full two hours to botanize! Please dress appropriately and bring umbrellas if it is raining.
CE-GRDN 2050, 1 Sat., May 3, 12:30-2:30 pm, $55, J Schuler. #14071

The Go Native U Certificate Program is a collaborative effort between Westchester Community College and The Native Plant Center. A percentage of tuition supports the work of The Native Plant Center.

CENTER FOR GREEN LIVING & PROFESSIONAL TRAINING
Westchester Community College and Hilltop Hanover Farm & Environmental Center present the Certificate in Sustainable Vegetable Production
If you’re interested in becoming a vegetable farmer, have a passion for sustainable agriculture, or simply want to improve your own produce growing skills, this exciting new program is for you! All classes take place at beautiful Hilltop Hanover Farm in Yorktown Heights. This 187-acre farm is owned by the County of Westchester, and includes a five-acre commercial crop farm, two greenhouses, and a composting facility that all highlight best practices in sustainable agriculture. Seasoned agricultural service providers and farming professionals make up the certificate faculty. The certificate curriculum will prepare those who wish to develop agricultural and entrepreneurial skills, as well as those wishing to enhance their knowledge of vegetable production. Program focus is based on environmentally sound, community based, small-farm practices. The program consists of 45 hours of core courses, 18 hours of electives, and 16 hours of community service at the Farm, for a total of 79 hours. Coursework includes classroom study and hands-on field work highlighting practical farming skills and concepts. You may opt to complete the certificate program in 2 semesters or you may choose to take courses as stand-alone courses at your own pace.

To register, call us at 914-606-6830 (press 1), or register online at www.sunywcc.edu/ce. All courses are held at Hilltop Hanover Farm & Environmental Center, located at 1271 Hanover Street in Yorktown Heights (www.hilltophanoverfarm.org)

Core Classes:

Sustainable Crop Production: Spring
Learn about spring and summer organic crop production practices, including vegetables, cut flowers, and culinary herbs. Topics include variety selection, production methods, record keeping, and extending the season using unheated hoop houses. Upon completion, you will have knowledge of crop production strategies for fall and winter.
CE-GRDN 2025, 4 Sat., Feb. 22-Apr. 5 (akip 3/1, 15 & 29), 9:00 am-12:00 noon, Barn F, $300. M Zanke. #13832

Introduction to Sustainable Agriculture & Soil Science
Discover the “nuts and bolts” of our new agricultural program at Hilltop Hanover. Learn the basic principles and practices of sustainable agriculture. Topics covered include botany, composting, irrigation, and basic principles of crop production, rotation, and protection. Upon completion, you will have an enhanced understanding of how to manage the complex interrelationships of air, water, soil, plant, and human on a small sustainable farm.
CE-GRDN 2024, 4 Tues., Mar. 12, 19, 26, 10:00 am-12:00 noon, Barn F, $300. M Fedison. #13836

STUDENT FEE INFORMATION
All students pay a student fee, which is $8.00 for Valhalla campus classes and $3.25 for classes held at any off-campus location. This fee is payable once each semester, regardless of the number of classes in which a student is enrolled. All students also pay a non-refundable $5.00 registration fee each semester.

Textbook required.
Elective Classes:

Agriculture Business and Marketing
Explore basic business and marketing principals for agricultural products. Topics covered include: buying, selling, processing, grading, storing and marketing of agricultural products. Small scale business practices will introduce student to hands-on techniques and procedures for planning and starting a small business. Emphasis will be on market research, finance, time management and day-to-day activities owning/operating a small business. Upon completion, students should be able to write and implement a viable business plan.

CE-BUS 2040, 3 Tues., Jan. 14-28, 5:30-8:30 pm, Barn F, $225. M. Fedison. #13833

Food Justice
Discuss historical and current concepts regarding food justice. Food justice is a broad subject which includes the ideals that all people should have the opportunity to purchase affordable and nutritious food, inequalities in food access should be eliminated, food production systems should be transparent, and that government food policy should seek to benefit all people. Topics include changes in the American diet, emergence of food deserts, movements to bring living wages to farm workers, impact of genetically modified organisms, and actions to promote food justice in our own communities.

CE-NUTR 2007, 3 Tues., Feb. 4-18, 5:30-8:30 pm, Barn F, $225. M. Zanke #13834

Green Construction Management: Introduction to LEED®
(Leadership in Energy and Environmental Design)
Get an introduction to green building principles and the fundamentals of the LEED Rating System. We cover global warming, carbon footprint, water efficiency, light pollution reduction, water classification and irrigation, storm water management, heat island effect, refrigerant management, onsite/offsite renewable energy, energy efficiency, recycling, building reuse, construction waste management, construction materials, FSC certified wood, sustainable purchasing, solid waste management, indoor air quality and thermal comfort, they relate to building design, construction, and operations. Learn about the requirements and the process of how buildings become LEED certified, and how industry professionals become LEED credentialed.

CE-GREEN 2005, 2 Thurs., Mar. 6 & 13, 6:30-9:30 pm, Room TBD, $75. B. Hagen. #13992

Photovoltaics
State of the art training in Photovoltaics (PV) for those who are interested in becoming a PV installer, sales representative, system designer, or who are seeking general information for home use. Basic Electrical Theory and Math is intended for those who need to brush up on these basic skills before taking the PV installation program.

Basic Electrical Theory and Math for Photovoltaics
Prepare for Intro to Photovoltaic Installation; gain a basic understanding of basic electrical concepts and formulas and the use of a scientific calculator. Topics include the interrelation of voltage, current, and resistance using Ohm’s Law, DC and AC single, split, and 3 phase sources, series and parallel connections, power calculations, and hands-on testing using meters. Prerequisite: basic arithmetic and elementary algebra. Students must bring TI-36X Solar calculator to class; handouts supplied by instructor.

CE-BKLS 2000, 2 Sat., Mar. 15-22, 9:00 am-5:30 pm, Room TBD, $195. R. Van Inwegen. #14063

Introduction to Photovoltaic Installation for NABCEP Exam
Learn the basics of PV system design and installation and the learning objectives needed to pass the NABCEP Entry Level exam. Operation and application of system components including PV modules, charge controllers, inverters, and battery systems are explained. Topics include installation safety, solar radiation, system sizing, mechanical and electrical integration with NEC code requirements. Actual PV hardware is used to demonstrate installation concepts. 40 total hours of instruction. Prerequisite: Basic Electrical Theory & Math for Photovoltaics or electrical knowledge demonstrated by competency exam.

CE-TECH 2003, 5 Sat., Apr. 5-May 3, 9:00 am-5:30 pm, Room TBD, $625 (+ textbook). R. Van Inwegen. #14064

Center for Energy Efficiency and Building Science (CEEBS)

Building Science Courses
Through these certification courses, learn how to use the “whole house” performance-based approach to understand how the house works as a system. The latest building science technology enables you to provide clients with a more comfortable, safe, durable and energy efficient home. For more information call Steve Leone at 914-606-6658 or email steve.leone@sunywcc.edu

Building Analyst
This course teaches contractors how to use building science technology to analyze and resolve residential energy efficiency issues in preparation for the Building Performance Institute’s Building Analyst written and field exams.

Envelope Professional
This course covers advanced building envelope diagnostic, evaluation and repair skills in preparation for the Building Performance Institute’s Envelope Professional written and field exams.
Gateway to Entrepreneurship G2E supports entrepreneurial education throughout the college and our community. Through its collaborations with partners in both the public and private sectors, G2E is a resource hub for entrepreneurial development at all stages, facilitating programs that respond to entrepreneurs’ needs and contribute to a vibrant local economy.

Gateway to Entrepreneurship’s various programs will give entrepreneurs the tools that could turn their ideas into businesses by offering workshops, courses, consultations and other resources. For more information about the G2E and its programs, contact us at G2E@sunywcc.edu or 914-606-5616

Save the Date! May 1
Westchester Grow Conference

The first Conference for Entrepreneurs offered by Westchester Community College’s Gateway to Entrepreneurship (G2E) was a great success last year, with more than one hundred people participating. It offered an inspiring keynote, an engaging Industry panel, and seminars focused on different entrepreneurs’ needs. This was an outstanding opportunity for participants to network. A partnership with Community Capital of New York and the Westchester County Office of Economic Development, G2E is already working on the next big success! Mark your calendar!

Entrepreneurship
Learn practical, behind-the-scenes information on how to start a successful, home-based, second income business that can become full-time. With little money down, learn how to decide on a business or product to sell, discuss how to avoid major financial mistakes, and explore franchising.

CE-BUS 2003, 1 Tues., Apr. 8, 8:00-10:00 pm, KNC-3, $25 (+ $20 optional materials fee, payable to instructor), B Nathan. #13837

Grant Writing Basics
Start with an overview of how nonprofits raise revenue, then focus on grants. For those already working in nonprofits to sharpen skills as well as those who volunteer or are considering a career change. Understand what is involved in communicating passion, need, and a return on investment to prospective funders. The course includes how to research funders, analyze the components of a strong proposal, write a basic budget, articulate realistic and measurable outcomes, and craft evaluation plans. Also covered: letters of inquiry, strategies for online applications, how to stand out from the pack, and grant stewardship. Students will be asked to write and complete activities during the course.

CE-GRANT 2000, 4 Wed., Feb. 5-26, 6:00-9:00 pm, Room TBD, $150. A Paul. #13839

Non-Profit 101: How to Create and Manage a Non-Profit Organization

Learn how to create and manage a non-profit organization (NPO) or a 501(c)3. The aim of this course is to provide participants with the tools to create a strategic plan and manage a non-profit organization.

CE-BUS 2045, 5 Tues., Jan. 28-Mar. 4 (skip 2/18), 6:30-8:30 pm, Room TBD, $100 (+ textbook). L Francis. #13841

The Academy for Entrepreneurial Excellence

This program, now entering its fifteenth year, is Westchester’s premier resource for small business owners. This unique, 12-week program combines 36 hours of classroom training and weekly executive coaching sessions. Experts in fields such as business planning, sales and marketing/social media, legal matters, insurance, and HR issues in today’s workplace deliver seminars providing the knowledge and skills needed for small business owners and managers to bring a business to the next level. This program is only open to individuals with an existing business.

CE-BUS 2011, 12 Tues., Feb. 4-Apr. 22, 6:00-9:00 pm, GTW-110, $850. #14091

Register early. Please register at least one week prior to the course start date so your registration can be processed in a timely manner. Decisions to offer or cancel courses are generally made 3-5 days prior to the start date. Don’t be disappointed by registering too late.

Textbook required.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
What can you do to forecast your financial future? Take control of your finances, become a smarter investor, educate yourself and increase your knowledge and skills in promoting financial fitness for you and your family. Gain confidence as you learn about budgeting, responsible saving, tracking your finances, liabilities, debt management, and investing in stocks and bonds.

CE-FIN 2025, 1 Sat., Mar. 8, 10:00 am-12:00 noon, KN C-2, $20. L Nicholas. #13845

Financial Freedom Forecast: Financial Freedom Empowerment

You can do to forecast your financial future? Take control of your finances, become a smarter investor, educate yourself and increase your knowledge and skills in promoting financial fitness for you and your family. Gain confidence as you learn about budgeting, responsible saving, tracking your finances, saving for long term items, assets and liabilities, debt management, and investing in stocks and bonds.

CE-FIN 2025, 1 Sat., Mar. 8, 10:00 am-12:00 noon, KN C-2, $20. L Nicholas. #13845

How to Drastically Cut Costs in Difficult Financial Times

You trying to cut costs because your retirement or savings plan has lost money? Are you concerned about losing your job? Learn how to save thousands of dollars by investing on your own with no-load mutual funds, the benefits of credit unions, buying used cars, saving when buying a new car, home or life insurance, and how to cut your school and county taxes. Hundreds of money saving websites will be shared.

CE-FIN 2002, 1 Tues., Apr. 8, 6:00-8:00 pm, KN C-3, $25 (+ $20 optional materials fee, payable to instructor), R Nathan. #13849

Get Real Estate Deals: Buy or Sell in Difficult Times

Because of the economy, there are some excellent deals in real estate. Learn to buy or sell your home, foreclosure property, land, condo, or vacation home, and how to buy investment properties. Also discover the secrets to negotiating, working with and without realtors, obtaining financing, buying for no money down, renting with options, screening buyers or renters, and short sales and foreclosures.

CE-FIN 2000, 1 Tues., Apr. 8, 8:00-10:00 pm, KN C-4, $40 (+ $20 optional materials fee, payable to instructor), R Nathan. #13848

CAMPUS SECURITY INFORMATION

The federal government requires institutions of higher education to disclose certain information to all students. This is to inform you of the availability of the information, briefly describe the information in the report, and advise you how to obtain a copy of our annual security report, which includes statistics for the previous 3 years concerning reported crimes that occurred on campus; in certain off-campus buildings or property owned or controlled by the college; and on public property within, or immediately adjacent to and accessible from the campus. The report also includes institutional policies concerning campus security, alcohol and drug use, crime prevention, the reporting of crimes, sexual assault, and other matters. You may obtain a copy of this report by visiting us at www.sunywcc.edu/security or the Campus Security Office, Student Center Bldg, Rm. 113.

Continuinged@sunywcc.edu www.sunywcc.edu

Textbook required.
WINE APPRECIATION

Westchester's husband and wife team, Anthony Russo and Andrea Kish, fine wine buyers and owners of ARIES Wine and Spirits in White Plains, make wine appreciation and education fun and memorable. All sampling fees must be paid in CASH only at the time of the class. Each class meets for 1 Tues., 7:30-9:30 pm, $25 (+ sampling fee as indicated below). A Kish & T Russo. You must be 21 and over to register. No refunds for these classes.

ABC's of White Wine

This “Anything But Chardonnay” course will cover chardonnay, the world's most well-known white wine, discussed and tasted in comparison with five other white wine grapes. Grape origin, wine-making style, wine service, storage, and pairing with foods will be covered. Appropriate cheeses will be served as palate cleansers and to demonstrate food and wine compatibilities.

CE-WINE 2001, Apr. 1, (+ $20 sampling fee). #14257

Italian Wines of Tuscany

Everyone’s heard of Chianti but do you know how many other classified DOC and DOCG wines are made in the region? And then there is the whole category of Super Tuscans! Tonight we will explore some of the wines of this rich and diversified region of Italy, accompanied by Italian bread and antipasti, of course.

CE-WINE 2008, Apr. 29, (+ $25) sampling fee. #14271

ABC's of Red Wine

This “Anything But Cabernet” course will cover cabernet sauvignon, the world's most widely grown red wine, discussed and tasted in comparison with four other red wine grapes. Grape origin, wine-making style, wine service, storage, and pairing with foods will be covered. Appropriate cheeses will be served as palate cleansers and to demonstrate food and wine compatibilities.

CE-WINE 2000, Apr. 8, (+ $20 sampling fee). #14258

These wine appreciation courses are held at a White Plains venue which will be provided to registrants prior to the session or you may call 914-606-6830 and press 1. Classes begin promptly at 7:30 pm; please allow enough time to park and sign in.

A TASTE OF WESTCHESTER

Join us at several of Westchester’s most exciting restaurants for a culinary adventure that will tantalize your taste buds. Each chef will offer a private cooking demonstration, followed by a tasting of the prepared item. Fees include non-alcoholic beverages. New menu items are explored each semester. Menu substitutions may occur when necessary. Demonstrations will begin at the times designated. Sampling fees are payable in CASH only. Call restaurants or visit their websites for directions. No refunds are given for these classes. A one-time per semester registration fee of $3.25 will be added to the final tuition calculation. CE-REST 2000 is the class number for all Taste of Westchester classes.

FEBRUARY

NEW DeCicco’s Family Market
17 Maple Avenue, Armonk (2nd floor)
914-499-1100, www.deciccos.com
Hands-On: DeCicco’s is a family owned and operated specialty grocery store chain. Each location offers full service, meat, seafood, cheese, produce, and bakery departments as well as an expanded selection of gourmet grocery and specialty beef. In time for Valentine’s Day, make your very own custom designed sweet treats for your sweetheart! You will decorate your own royal icing cookies instructed by the store’s pastry chefs, Jessica Puma and Richard Choate, who will teach you the tips and techniques for creating beautifully hand-decorated sugar cookies. You’ll learn about the equipment and tools, ingredients, and step-by-step process to making these decadent treats look like the pros. Leave with 6 of your own hand-decorated large cookies and tons of great ideas for yummy edible gifts for any holiday or event. Snacks, juice, coffee and tea will be provided.
1 Wed., Feb. 12, 5:00-7:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14246

Via Vanti!
2 Kirby Plaza, Mt. Kisco Train Station
914-666-6400, www.viavanti.com
Take-the-Train: Trying to keep that New Year’s resolution for healthy eating? Join us for a truly healthy Italian festa. Our host and proprietor Carla Gambesica, foodie, and passionate Italophile, will educate us on a fresh take on Italian as reflected in lighter, healthier dishes utilizing seasonal and local ingredients. This evening’s menu will feature three nutritious and delicious courses beginning with a tuma, a sampling of three dips utilizing veggies and legumes, followed by their signature ultra-thin crust gourmet pizzette. Our main dish will be an extraordinary pasta-less lasagna dubbed ilazzani. This unique learning experience includes a cool ending with unlimited tastes of their deilicious gelato and sorbetto, available in eighteen varieties! Via Vanti! has a reputation for offering its guests edu-tainment as its special brand of hospitality.
1 Tues., Feb. 25, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14154

Attention Restaurant Owners and Chefs:
Interested in hosting a class at your restaurant or offering a cooking class on campus? Please call Sarah Fowler-Rogers at 914-606-6985 to discuss your ideas.

Textbook required.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
1 Tues., Mar. 4, 5:30-7:30 pm, $15 (+$20 inspired mini-burgers including one with freshly demonstrated ingredients: warm goat cheese, piled with arugula, cherry peppers, sautéed onions, and sundried tomato mayo on Texas toast bread. Next up is a lesson on the makings of two of their popular Angus beef burgers: the G.O.A.T. (greatest of all time) known for. Manager Jeff Rosolen will explain the secrets in a waterfront setting down on the Hudson River. Chef Navjot and Anu, a husband and wife duo, create all the dishes at Chutney Masala. Navjot is from Jalandhar Punjab, India where he studied the fine art of Indian cuisine. On the menu will be veggie samosas (pastry filled with delicious spiced vegetables). The makings of everyone’s favorite, tandoori chicken, will be taught, then a lesson on making chana masala (chickpea stew) alongside basmati pulao (rice and peas). A pounded rice pudding will be our dessert demonstration. We will also enjoy a quick lesson in the kitchen on the specialties of Nan bread. Always a popular class!

1 Tues., Mar. 11, 5:30-7:30 pm, $15 (+$25 sampling fee in CASH, payable to instructor). #14247

NEW Le Fontane
Corner of Routes 100 & 139, Katonah (Somers) 914-232-9619, www.lefontane.net
Specializing in authentic Southern Italian cuisine and hospitality, owners Antonio and Alfredo Abbate, brothers raised by their family of restaurateurs and wine makers on Capri, the mystical island off the coast of Naples, introduced their culinary talents to Westchester in 1987. The space has been reconfigured and also has an outdoor patio for warm months. Specializing in authentic Southern Italian cuisine, prepared by talented Neapolitan chef Antonio Perillo, we will learn to make a delicious risotto with mushrooms and asparagus in order to celebrate spring's arrival. We will then watch the chef instruct us on the makings of chicken rollatine stuffed with ricotta, spinach, and prosciutto. The restaurant prides itself on its homemade desserts and they will demonstrate how to make poached pears in a white wine reduction.

1 Wed., Feb. 26, 5:30-7:30 pm, $15 (+$25 sampling fee in CASH, payable to instructor). #14156

MARCH
NEW Castle Hotel & Spa
Equus Restaurant
400 Benedict Avenue, Tarrytown 914-631-1980, www.castlehotelandspacom
Featuring a unique Auberge-style, natural French cuisine, executive chef Marc Lippren, a graduate of the prestigious La Varenne D’Ecole in Paris, will entertain us in one of Westchester's most magnificent dining rooms, filled with old-world charm. He will incorporate impeccably sourced ingredients and an infusion of the best quality meats, seafood, and local produce available to teach us about the makings of a very special menu. We will begin our lesson with a lobster salad: hearts of palm, sea bean, pomelo fruit, and tarragon. This will be followed by his famous beef duo consisting of 48-hour short ribs and roasted wagyu sirloin, and accompanied by aliogot potato (a fondue-like dish originating in Auvergne). Learn to make a warm chocolate cake as a special dessert created by this fabulous chef!

1 Mon., Mar. 3, 5:30-7:30 pm, $15 (+$25 sampling fee in CASH, payable to instructor). #14247

NEW The Burger Barn
289 New York Route 100, Somers 914-276-0600, www.theburgerbarn.com
Proprietor Justin Tesone will teach us the makings of one of their house specialty drinks to get us started on our adventure. Executive chef Osaes Salguera will show us how to make their delicious raspberry dressing to adorn their breaded goat cheese salad, consisting of mixed greens, crispy coated goat cheese, almonds, and a sprinkling of dried cranberries. We will taste four mini-versions of their famous burgers to get a sampling of what this restaurant is known for. Manager Jeff Rosolen will explain the makings of two of their popular Angus beef burgers: the G.O.A.T. (greatest of all time) Burger: warm goat cheese, piled with arugula, and the Italian Job: smoked mozzarella, hot cherry peppers, sautéed onions, and sundried tomato mayo on Texas toast bread. Next up is a demo on two additional, seasonal ingredient-inspired mini-burgers including one with freshly ground turkey. Discover the secrets to their crisp hand-cut fries.

1 Tues., Mar. 4, 5:30-7:30 pm, $15 (+$20 sampling fee in CASH, payable to instructor). #14248

Textbook required.

NEW MTK Tavern
30 East Main Street, Mt. Kisco 914-218-3334, www.mtktavern.com
Part authentic live music venue, part authentic mini-burgers including one with freshly demonstrated ingredients: warm goat cheese, piled with arugula, cherry peppers, sautéed onions, and sundried tomato mayo on Texas toast bread. Next up, the chef’s secret to spicy beef short ribs in a red wine reduction, served with roasted potatoes and in-market vegetables. Our dessert will be a how-to on a seasonal raspberry tart. Come party with us!

1 Mon., March 10, 6:00-8:00 pm, $15 (+$25 sampling fee in CASH, payable to instructor). #14249

NEW DeCicco’s Family Market
17 Maple Avenue, Armonk (2nd floor) 914-499-1100, www.deciccos.com
As a family owned and operated specialty grocery store chain, each DeCicco’s locations offers something special. At the Armonk location, an upstairs bar/restaurant serves pizza and local beer and wine, and there’s a bocce court and fabulous demonstration kitchen. Their beautifully displayed and well stocked seafood department is at the ready for all of your desires. Seafood chef’s Rondie Chen and Berardo Agudelo will teach the cleaning tips and recipe techniques used to make their crispy fried calamari. The lesson will conclude with a Tuscan style stuffed lobster tail and the instructions for linguine with fresh white clam sauce. A surprise sweet treat from their magnificent bakery will conclude our lesson.

1 Tues., Mar. 11, 5:30-7:30 pm, $15 (+$25 sampling fee in CASH, payable to instructor). #14250

Chutney Masala Indian Bistro
4 West Main Street, Irvington 914-591-5500, www.chutneymasala.com
Kitchen-Tour: Discover our chef’s hidden secrets in a waterfront setting down on the Hudson River. Chef Navjot and Anu, a husband and wife duo, create all the dishes at Chutney Masala. Navjot is from Jalandhar Punjab, India where he studied the fine art of Indian food. Our class will teach his special take on Indian cuisine. On the menu will be veggie samosas (pastry filled with delicious spiced vegetables). The makings of everyone’s favorite, tandoori chicken, will be taught, then a lesson on making chana masala (chickpea stew) alongside basmati pulao (rice and peas). A pounded rice pudding will be our dessert demonstration. We will also enjoy a quick lesson in the kitchen on the specialties of Nan bread. Always a popular class!

1 Tues., Mar. 18, 6:00-8:00 pm, $15 (+$22 in CASH sampling fee, payable to instructor). #14162

Chutney Masala Indian Bistro
4 West Main Street, Irvington 914-591-5500, www.chutneymasala.com
Kitchen-Tour: Discover our chef’s hidden secrets in a waterfront setting down on the Hudson River. Chef Navjot and Anu, a husband and wife duo, create all the dishes at Chutney Masala. Navjot is from Jalandhar Punjab, India where he studied the fine art of Indian food. Our class will teach his special take on Indian cuisine. On the menu will be veggie samosas (pastry filled with delicious spiced vegetables). The makings of everyone’s favorite, tandoori chicken, will be taught, then a lesson on making chana masala (chickpea stew) alongside basmati pulao (rice and peas). A pounded rice pudding will be our dessert demonstration. We will also enjoy a quick lesson in the kitchen on the specialties of Nan bread. Always a popular class!

1 Tues., Mar. 18, 6:00-8:00 pm, $15 (+$22 in CASH sampling fee, payable to instructor). #14162

Specializing in authentic Southern Italian cuisine and hospitality, owners Antonio and Alfredo Abbate, brothers raised by their family of restaurateurs and wine makers on Capri, the mystical island off the coast of Naples, introduced their culinary talents to Westchester in 1987. The space has been reconfigured and also has an outdoor patio for warm months. Specializing in authentic Southern Italian cuisine, prepared by talented Neapolitan chef Antonio Perillo, we will learn to make a delicious risotto with mushrooms and asparagus in order to celebrate spring's arrival. We will then watch the chef instruct us on the makings of chicken rollatine stuffed with ricotta, spinach, and prosciutto. The restaurant prides itself on its homemade desserts and they will demonstrate how to make poached pears in a white wine reduction.

1 Wed., Feb. 26, 5:30-7:30 pm, $15 (+$25 sampling fee in CASH, payable to instructor). #14156

MARCH
NEW Castle Hotel & Spa
Equus Restaurant
400 Benedict Avenue, Tarrytown 914-631-1980, www.castlehotelandspacom
Featuring a unique Auberge-style, natural French cuisine, executive chef Marc Lippren, a graduate of the prestigious La Varenne D’Ecole in Paris, will entertain us in one of Westchester's most magnificent dining rooms, filled with old-world charm. He will incorporate impeccably sourced ingredients and an infusion of the best quality meats, seafood, and local produce available to teach us about the makings of a very special menu. We will begin our lesson with a lobster salad: hearts of palm, sea bean, pomelo fruit, and tarragon. This will be followed by his famous beef duo consisting of 48-hour short ribs and roasted wagyu sirloin, and accompanied by aliogot potato (a fondue-like dish originating in Auvergne). Learn to make a warm chocolate cake as a special dessert created by this fabulous chef!

1 Mon., Mar. 3, 5:30-7:30 pm, $15 (+$25 sampling fee in CASH, payable to instructor). #14247

NEW The Burger Barn
289 New York Route 100, Somers 914-276-0600, www.theburgerbarn.com
Proprietor Justin Tesone will teach us the makings of one of their house specialty drinks to get us started on our adventure. Executive chef Osaes Salguera will show us how to make their delicious raspberry dressing to adorn their breaded goat cheese salad, consisting of mixed greens, crispy coated goat cheese, almonds, and a sprinkling of dried cranberries. We will taste four mini-versions of their famous burgers to get a sampling of what this restaurant is known for. Manager Jeff Rosolen will explain the makings of two of their popular Angus beef burgers: the G.O.A.T. (greatest of all time) Burger: warm goat cheese, piled with arugula, and the Italian Job: smoked mozzarella, hot cherry peppers, sautéed onions, and sundried tomato mayo on Texas toast bread. Next up is a demo on two additional, seasonal ingredient-inspired mini-burgers including one with freshly ground turkey. Discover the secrets to their crisp hand-cut fries.

1 Tues., Mar. 4, 5:30-7:30 pm, $15 (+$20 sampling fee in CASH, payable to instructor). #14248

Textbook required.
The Cupcake Kitchen and Luncheonette
100 Main Street, Irvington
914-242-1002, www.cafeofloveny.com
Hands-On: When the earth starts to sprout its spring offerings, it’s time to take soup ‘n salad seriously. Enjoy an evening of warmth in the beautiful French country inspired dining room of Café of Love. Learn valuable tips, tricks, and the trade secrets of their sister restaurant, Ladle of Love, as both kitchens are famous for taking local ingredients on a global adventure. Owner and executive chef Leslie Lampert will lead us on a lettuce and greens journey, demonstrating complementary vinaigrettes to become the perfect pairing for a light yet luscious soup! The restaurant is farm-to-table, enabling us to enjoy what is being harvested that week and incorporating it into our evening’s interactive menu.
1 Mon., Mar. 31, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14174

NEW

The Horse & Hound Inn
94 Spring Street, South Salem
914-763-3108, www.thehorseandhoundinn.com
Weekend Lunch: As South Salem’s hidden gem, this innovative American fare restaurant and pub is set in a historic setting. 1749 is the earliest recorded date at Town Hall showing it as an inn but it was a homestead long before that date. It has retained its charm with its wide-planked floors, low ceilings, and original beam s seventeen years the husband and wife team of Silvano and Sue Vales have created good food and fun. To start our class, chef Vales will treat us to an amuse bouche, consisting of a fried oyster with baby arugula and Old Bay aioli. We’ll then learn the makings of warm bacon dressing over spinach salad, followed by a demonstration on breaking down a whole salmon for use in their delicious pan seared salmon in a champagne cream sauce, adorned with roasted corn and red peppers. Our conclusion will be the chef’s sweet treat of grilled pineapple served with coconut cream.
1 Sat., Mar. 29, 12:00 noon-2:00 pm, $15 (+ $23 sampling fee in CASH, payable to instructor). #14173

Café of Love
38 East Main Street, Mt. Kisco
Hands-On: When the earth starts to sprout its spring offerings, it’s time to take soup ‘n salad seriously. Enjoy an evening of warmth in the beautiful French country inspired dining room of Café of Love. Learn valuable tips, tricks, and the trade secrets of their sister restaurant, Ladle of Love, as both kitchens are famous for taking local ingredients on a global adventure. Owner and executive chef Leslie Lampert will lead us on a lettuce and greens journey, demonstrating complementary vinaigrettes to become the perfect pairing for a light yet luscious soup! The restaurant is farm-to-table, enabling us to enjoy what is being harvested that week and incorporating it into our evening’s interactive menu.
1 Mon., Mar. 31, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14174

AJ’s
542 North Avenue, New Rochelle
Hands-On: Chef Alan Cohen will fill your plates and mind with his knowledge of simple food made from great ingredients. Voted 2013 Best NY Burger and seen on Food Network’s Restaurant Stakeout, this local hot spot continues to serve up some super creative and delicious food. Chef Alan (a WCC graduate) will have us taste a mini version of his award winning Habanero burger, while teaching us how to make several chili sauces. Then experience the makings of fresh clam sauce over linguine using only eight ingredients to produce a simple, tender, and delicious white clam sauce that is all about technique and ingredients. Finish with a simple rice pudding that makes a beautiful canvas for your favorite fruit or chocolate. He is always full of surprises and gives tastes of whatever special he is working on that day. Check out their chef’s table dinners for a fun night with friends!
1 Mon., Mar. 24, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #14166

Don Coqui
115 Cedar Street, New Rochelle
914-648-4848, www.doncoqui.tv
Hands-On: Don Coqui is an authentic Puerto Rican dining experience including live entertainment many nights of the week. The first floor of this New Rochelle location (Don Coqui is now also in White Plains) features an interactive professional demonstration in the kitchen and provides the perfect venue for us to help chef Armando to prepare our meal. Before beginning, the chef whets our appetites with a sampling of his latest appetizers, accompanied by the bartender’s beverage instruction on mango and peach mojitos. Then begin our how-to on a Puerto Rican-inspired potato salad. Next up, a traditional dish cooked in every Puerto Rican home, pernil: slow roasted pork. To conclude we will make coconut flan with a deep caramel glaze and shaved toasted coconut for dessert. Salud!
1 Tues., Mar. 25, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14167

Don Coqui is now also in White Plains) features an interactive professional demonstration in the kitchen and provides the perfect venue for us to help chef Armando to prepare our meal. Before beginning, the chef whets our appetites with a sampling of his latest appetizers, accompanied by the bartender’s beverage instruction on mango and peach mojitos. Then begin our how-to on a Puerto Rican-inspired potato salad. Next up, a traditional dish cooked in every Puerto Rican home, pernil: slow roasted pork. To conclude we will make coconut flan with a deep caramel glaze and shaved toasted coconut for dessert. Salud!
1 Tues., Mar. 25, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14167

Restaurant Stakeout
83 Main Street, Dobbs Ferry
914-693-9793, www.restaurantstakeout.com
An off the bar feel made even better when paired with fabulous modern food! Chef Danny Caldara will teach us a trick or two in this classic rustic spot in the heart of downtown. We will start with a lesson on how to make a beautiful lobster raviolli in a champagne cream sauce, adorned with roasted corn and red peppers. Our conclusion will be the chef’s special, organic chicken breast stuffed with goat cheese, baby spinach, and sun dried tomatoes, accompanied by a cauliflower hash.
1 Wed., Mar. 26, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #14251

Doubleday’s Restaurant & Bar
914-893-9793, www.doubledaysdf.com
An off time bar feel made even better when paired with fabulous modern food! Chef Danny Caldara will teach us a trick or two in this classic rustic spot in the heart of downtown. We will start with a lesson on how to make a beautiful lobster raviolli in a champagne cream sauce, adorned with roasted corn and red peppers. Our conclusion will be the chef’s special, organic chicken breast stuffed with goat cheese, baby spinach, and sun dried tomatoes, accompanied by a cauliflower hash.
1 Wed., Mar. 26, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #14251
optional cookbook, additional $20). #14253

both tastes and tales, there would be peace on earth! Buen provecho!

1 Mon., Apr. 7, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14252

The Melting Pot
30 Mamaroneck Ave., Lower Level, White Plains
914-993-6358, www.meltingpot.com

Hands-On: At this fun and interactive restaurant, we’ll start by viewing a brief slide show presentation on fondues followed by our cooking demonstration. We will help to make their fondues from The Melting Pot cookbook, *Dip into Something Different: A Collection of Recipes from Our Fondues*.

You will get to make your own fondues at home and will be available for sale for $29.95. Help to make a caprese salad and the following appetizer and dessert fondues: quattro formaggi, cheddar cheese, mango chipotle tamales, and white chocolate cajeta flambéed pecan dark chocolate. Our lunch class will be graciously offered with wine pairings for an additional $10. Come out and “dip” with us! 1 Sat., Apr. 5, 12:00-2:00 pm, $15 (+ $25 sampling fee, payable to instructor). optional cookbook, additional $29.95; optional wine pairing additional $10). #14175

NEW Mambo 64
64 Main Street, Tuckahoe
914-222-9964, www.mambosf.com

Hands-On and Signed Cookbook Offer: A Brazilian night is in store for us when Chef Stephanie Lauro invites attendees to help prepare a Brazilian feast. We will start out with Brazil’s national cocktail, caipirinha, made with cachaça (sugar cane rum) and fresh limes. Next help her to make an appetizer of Brazilian cheese puffs. Our entrée will consist of churrasco (grilled beef) accompanied by a yucca frita and topped with tropical fruit salsa. Learn the secrets of passion fruit flan. Owner Arlen Gargagliano is not only a chef but the writer and co-author of many cookbooks. She will teach us to make a delicious appetizer of Brazilian unique form ula that fills a niche in a restaurant-heavy town like Tarrytown. His casual American gastro-pub offers creative, locally sourced dishes and seasonal menus inspired by what farmers and fishermen are growing, raising, and catching. Many patrons dine before or after a show at the Tarrytown Music Hall. The chef will show us how to make hand-made ricotta cavatelli with spring peas and asparagus along with a few other delicious tidbits incorporating seasonal fare. He will demonstrate flourishes of spring market inspired ingredients, continuing with a fabulous lesson on the makings of a morel stuffed chicken breast en croute (encased in pastry) adorned with a Madeira wine sauce. For dessert, a lovely vanilla bean panna cotta with blueberries. Join us for a peek into this inviting restaurant’s kitchen!

1 Mon., Apr. 14, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14183

Via Vanti!
2 Kirby Plaza, Mt. Kisco Train Station
914-666-6400, www.viavanti.com

Take-the-Train: In a lovely space reminiscent of an old black and white photo, set in an old train station, this Italian hot spot’s owner Carla Gambescia will teach us about the flavors of primavera (springtime). We’ll celebrate La Primavera with a special three-course menu designed to highlight the flavors and ingredients that mark the arrival of this happy season. We begin with a variation on hummus made with ramps, spring onions with a very short growing season (some chefs forage for them in secret growing spots in wooded areas) and frills served with warm pita. Our lesson will continue with a pasta primavera made with creste de gallo (cockscomb shaped pasta), then a quick discussion on the makings of an easy chicken paillard with baby artichokes and capers adorned with a delicate white wine sauce. To sweeten our evening, finish with unlimited tastes of gelato including all eighteen of their varieties!

1 Tues., Apr. 8, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14176

Caffé Azzurri
20 North Central Avenue, Hartsdale
914-358-5248, www.caffeazzurri.com

Owner Jerry Colella has grown up in the restaurant business and uses his talents to create a sumptuous dining experience. His ever changing menu creates something for everyone. Set in a lovely warm atmosphere we will discover the authentic culinary flavors and skills that Chef Pirolo Camilo has to offer. He will teach us to make a delicious appetizer of tuna tartare, served with guacamole, sesame cream, eel sauce, and taro root chips. We will learn how they make their amazing braised boneless short ribs served with carrots, cippolini, fried leeks, and polenta in a red wine au jus. For a traditional treat, the secrets to Bananas Foster. Join us for a fabulous lesson with a professional and informative instructor!

1 Wed., Apr. 9, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14182

Tarry Tavern
27 Main Street, Tarrytown
914-631-7227, www.tarrytavern.com

Kitchen Visit: Owner and Chef Henry Cabral, who cooked alongside his dad in their family restaurant, Caravela, has come up with a unique formula that fills a niche in a restaurant-heavy town like Tarrytown. His casual American gastro-pub offers creative, locally sourced dishes and seasonal menus inspired by what farmers and fishermen are growing, raising, and catching. Many patrons dine before or after a show at the Tarrytown Music Hall. The chef will show us how to make hand-made ricotta cavatelli with spring peas and asparagus along with a few other delicious tidbits incorporating seasonal fare. He will demonstrate flourishes of spring market inspired ingredients, continuing with a fabulous lesson on the makings of a morel stuffed chicken breast en croute (encased in pastry) adorned with a Madeira wine sauce. For dessert, a lovely vanilla bean panna cotta with blueberries. Join us for a peek into this inviting restaurant’s kitchen!

1 Mon., Apr. 14, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14183

Textbook required.
Crabtree’s Kittle House Restaurant & Inn
11 Kittle Road, Chappaqua
914-666-8044, www.kittlehouse.com
The Kittle House began humbly in 1790 as a barn, before the future restaurant and inn were built. Since 1981, it has been owned by the Crabtree family, who have returned it to its former glory, including transforming the former stables into an award-winning wine cellar boasting over 65,000 bottles. Executive chef Jay Lippin’s expertise and unique style of cooking will lend for a very special learning experience, starting with spring asparagus and morel mushroom risotto (all ingredients are locally sourced). Then we will learn the techniques used to make fillet of local rainbow trout with seasonal vegetables and a fresh herb beurre blanc sauce. Our sweet treat will be the chef’s secret to a CKH frozen white chocolate torte with wild blackberries. Join us for a special evening!
1 Tues., Apr. 15, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14186

DeCicco’s Family Market
17 Maple Avenue, Armonk (2nd floor)
914-499-1100, www.deciccos.com
Hands-On: Welcome Spring! The DeCicco family has always valued buying local produce and supporting local businesses. Their in-house, scratch bakery specializes in custom cakes, cupcakes, cookies and Italian pastries. Just in time to fill your Easter basket, you’ll decorate your own royal icing cookies instructed by the store’s pastry chefs, Jessica Puma and Richard Choate. They will teach you the tips and techniques for creating beautifully decorated hand decorated sugar cookies. During this session you will learn about the equipment and tools, ingredients, and step by step process to making these decadent treats look like the pros. You will leave with 6 of your own hand decorated large cookies and tons of great ideas for yummy edible gifts for any holiday or event. Snacks, juice, coffee and tea will be provided.
1 Wed., Apr. 16, 5:00-7:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14256

Royal Palace
77 Knollwood Road, White Plains (Greenburgh)
Many of the complex flavors used in this restaurant’s cuisine come from fragrant aromatic spices like cardamom, coriander, and cumin. This restaurant serves a daily buffet which includes many traditional dishes. Owner Jagdish Mitter will share a few surprise dishes as well as have his chef demonstrate how to make mung lukiya (yogurt marinated char grilled chicken), followed by also gobi matar (cauliflower, potatoes, & green peas slow cooked with an aromatic blend of Indian herbs and spices) served with nan bread. A sweet end to our tasty meal will be a traditional Indian rice pudding garnished with nuts and we’ll conclude with a lesson on jalebi (deep fried flour batter immersed in fragrant sugar syrup). Come share a taste of India!
1 Mon., Apr. 21, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #14187

Roasted Peppers
320 Mamaroneck Avenue, Mamaroneck
914-341-1140, www.roastedpeppersny.com
This American bistro with strong Latin influences is the collaboration of the Lepe brothers and CIA graduate Darrell Belcher, who have been chefs in Westchester for over twenty years. The culinary experiences from their past have combined with their expertise and creativity to flourish into Roasted Peppers, their first restaurant venture. These chef’s will show us the techniques used to create a few of their signature dishes. We will start with a seafood and quinoa salad: shrimp, calamari, and scallops over grilled vegetables with truffle balsamic drizzle and roasted pistachio gremolata. Next, a demonstration on the perfect grilled skirt steak, served with Spanish rice, roasted corn and black bean relish, sliced avocado, onion, and tomato. To “sweetly” end our demonstration sweety, chef Juan Lepe will share the secrets to his mom’s famous flan!
1 Tues., Apr. 22, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14188

Elia Taverna
502 New Rochelle Road, Bronxville
914-ONE-GYRO (663-4976), www.eliataverna.com
Delicious homemade Greek specialties from the classic gyro sandwich to the traditional moussaka await you. Nestled on the outskirts of Bronxville in the beautiful Chester Heights section, proprietors Rui Cunha and authentic Greek chef Michalakis Sarris are passionate about good food and great service. Chef Michalakis will tell stories of growing up in Greece and cooking by his grandmother’s side while he teaches us the techniques to make delicious Greek cuisine. Come sail away to the Greek Isles as our demonstration will begin with melitzanosalata (a roasted eggplant dip) followed by prassini (romaine lettuce, scallions, dill, and feta cheese topped with their famously spiced grilled chicken breast). Next will be a lesson on the classic Greek dish, pastichio (baked pasta with ground meat topped with a bechamel sauce). For dessert learn the art of making loukaumadas (fried dumplings topped with honey syrup and cinnamon) along with mimo-miso, equal parts of steamed milk and espresso. The restaurant now has an extensive catering and private party planning menu to meet every need. We will all join in a resounding “O PA!” in celebration of this terrific class so hold onto your dishes!
1 Mon., Apr. 28, 5:30-7:30 pm, $15 (+ $23 sampling fee in CASH, payable to instructor). #14189

STUDENT FEE INFORMATION
All students pay a student fee, which is $8.00 for Valhalla campus classes and $3.25 for classes held at any off-campus location. This fee is payable once each semester, regardless of the number of classes in which a student is enrolled. All students also pay a non-refundable $5.00 registration fee each semester.
**Kitchen Visit:**

25 Studio Hill Road, Briarcliff Manor

Located in the quiet downtown, this restaurant offers American themed fare and artisanal beers in a cozy and welcoming way. Family owned and operated, Chef Matt Kay and brother/manager Joe treat everyone like family. On most evenings you can also find mom Cathy (DF Deputy Mayor) greeting guests at the door. Chef Matt’s passion for creating specialty dishes began as he watched his grandfather cook Italian delicacies. Both Matt and Joe are musicians and love to join in during the weekly live sessions. The chef will demonstrate the makings of their crispy Brussels sprouts: bacon, almonds and local maple syrup (they don’t taste like the boiled ones from childhood). Then the secrets to his moist bacon stuffed meatloaf with house brown gravy over garlic whipped potatoes. For dessert a lesson on a great combination, banana and Nutella bread pudding served warm with vanilla ice cream, caramel and chocolate sauce.

1 Tues., Apr. 29, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14254

**NEW Haymount House**

25 Studio Hill Road, Briarcliff Manor
914-502-0080, www.haymouthouseny.com

**Kitchen Visit:** The mansion overlooking the Hudson River dates back to the early 1900’s when William Fuller built it and named it for the town in which he was born. It spent the last 50 years as a French restaurant until proprietor David Breschel magnificently restored to its original splendor. Executive chef Bruce Dabty, formally of the Red Hat in Irvington, will treat us to a peek inside his kitchen. He will demonstrate a warm shitake mushroom and asparagus salad with fried local farm egg and shallot sherry vinaigrette. Learn the technique for seared Atlantic halibut in a gingered spring vegetable bouillon with pearl couscous and mustard oil drizzle. Our lovely dessert will be our hosts (possibly along with some ghosts). For an amuse bouche enjoy the Inn’s famous firecracker shrimp: cream cheese with jalapeno and a bacon wrapping. Our lesson in the dining room will begin with a vegetable goat cheese napoleon with a balsamic reduction. Pork tenderloin with sautéed apricots served with spring onions and glazed carrots is our entrée of empanadas de picadillo (a turnover filled with ground beef cooked with onion, garlic, pepper, olives, raisins, and red wine and accompanied with sweet chipotle cream sauce). Help the chef to prepare the restaurant’s signature dish of pernil con mojo (slow braised pork Shank served with tomatillo-avocado sauce and garlic mojo) and rice with beans. Our evening will conclude with flan de vainilla (traditional custard served with caramel sauce, whipped cream, and a chocolate cigar. Arrive hungry; Buen Provecho!

1 Mon., May 5, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14190

**The Horse & Hound Inn**

94 Spring Street, South Salem
914-763-3108, www.thehorseandhoundinn.com

**Hands-On:** Chef Ramiro Jimenez grew up watching his family work at his grandmother’s restaurant on the water in Acapulco. He is a renowned chef who specializes in taking classic Nuevo Latino cuisine and adding his own contemporary approach and creativity. The chef is a wonderful mentor and will teach us about classic preparations in his open kitchen. In this interactive class we will help to create our meal, starting with an appetizer consisting of empanadas de picadillo (a turnover filled with ground beef cooked with onion, garlic, pepper, olives, raisins, and red wine and accompanied with sweet chipotle cream sauce). Help the chef to prepare the restaurant’s signature dish of pernil con mojo (slow braised pork Shank served with tomatillo-avocado sauce and garlic mojo) and rice with beans. Our evening will conclude with flan de vainilla (traditional custard served with caramel sauce, whipped cream, and a chocolate cigar. Arrive hungry; Buen Provecho!

1 Tues., Apr. 30, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14254

1 Wed., Apr. 30, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14255

1 Tues., May 6, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14191

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Textbook required.
The Melting Pot
30 Mamaroneck Ave., Lower Level, White Plains
914-993-6358, www.meltingpot.com

Hands-On: Fondue is a fun and interactive dining experience, and we will help to make several of their fondues from The Melting Pot cookbook Dip into Something Different: A Collection of Recipes from Our Fondue Pot to Yours. It allows you to create your own fondue at home and will be available for sale for $29.95. We will view a brief slide show presentation followed by a unique demonstration where you will help to make a the following appetizer and dessert fondues: a classic Swiss cheese, the Wisconsin Trio, white chocolate bananas Foster, and s’mores. Our entrée will teach us to prepare a tasting sampler of the restaurant’s seasonal entrée offerings. This evening’s class will be graciously offered with wine pairings for an additional $10. Come and “dip” with us!

1 Wed., May 7, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor; optional cookbook additional $29.95; optional wine pairing additional $10). #14192

Fortina Pizza
17 Maple Avenue, Armonk
914-273-0000, www.fortinapizza.com

Weekend Lunch/Hands-On: Chef Christian Petroni, along with proprietors John Nealon and Rob Krauss, are three young men who are on the road to something great. Their combined knowledge of good food and great service make for a winning combination. Housed in a grand space, situated in a courtyard setting in Armonk, these vivacious men make it happen each and every night. Chef Christian will wow you with his tasty combinations inspired by his Arthur Avenue/Bronx Italian upbringing, bringing new and exciting things to the plate each and every time. Our interactive demonstration will begin with traditional fried meatballs and a specialty of the house, the red sauce that adorns them and its many variations. A refreshing arugula salad dressed with a light lemon vinaigrette and shaved parmesan will cleanse the palate to make way for one of their signature dishes. Well known for their inventive pizzas crisp in wood fired ovens, we will learn the secrets to the restaurant’s popular pie, tenderoni, consisting of tomato, spicy sopressata, mozzarella, and chili oil, with a drizzle of honey for a winning combination. For dessert learn the art of making sabayon with wine served alongside an inviting cappuccino.

1 Sat., May 10, 12:00 noon-2:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14196

Chloe Madison Creations
960 US Route 6, Mahopac
914-539-5643, www.chloemadison.com

Sweet: This fabulous dessert spot, known for its amazing cupcakes, is the mastermind of CIA graduate Mike Carroll. He will take us on a tour of plated desserts by showing us how to easily and creatively plate beautiful desserts at home. At this sweet spot you will get to taste four desserts: a deconstructed strawberry shortcake with panna cotta and the technique for spun sugar; the secret to Venetian tri-color cookies; a smooth cheesecake with a blueberry compote; and a beggar’s purse of chocolate cake, ganache, and raspberry coulis. You will leave the shop with a small version of each dessert including the sauces to replicate these presentations.

1 Sat., May 17, 12:00 noon-2:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14245

Thyme Restaurant
3605 Crompond Road, Yorktown Heights (Cortland Manor)
914-788-8700, www.thymerestaurant.net

Hands-On: Located on the main street, on the border of Yorktown Heights and Cortland Manor, is a contemporary restaurant serving great American fare. This warm and inviting setting allows you to view owner and chef Tom Costello on any given night working in his open kitchen. He will give us an interactive demonstration and we will help to create a delicious meal starting with lobster fritters over an asparagus salad with a spring onion remoulade. We will continue our lesson and enjoy Norwegian salmon with a charred onion soubise, served over saffron rice and local grilled ramps. Next help to prep a delicious mixed berry strudel made with seasonal berries and topped with crème anglaise.

1 Mon., May 12, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14199

Albano’s
83 Westchester Avenue, Pound Ridge

Born and raised in France, chef Jehan deNoué has over 35 years of experience in the area. He is Albano Appliance’s own resident chef, managing the company’s continuing education program, including cooking classes, manufacturer demonstrations, and personal in-home instruction. He is a most approachable and informed instructor and will give out tips on a variety of methodologies for preparing a fabulous meal, all the while toasting us with wine. Surrounded by the most high tech and modernl appliances, we will learn how to make a wild mushroom and asparagus tart appetizer and then the French technique for a beautifully baked sole in parchment paper with seasonal vegetables. Our dessert lesson will be a how-to on fresh fruit turnovers with homemade crème fraiche. Do not miss this class as it is always a favorite!

1 Thurs., May 15, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #14201

Attention Restaurant Owners and Chefs:
Interested in hosting a class at your restaurant or offering a cooking class on campus? Please call Sarah Fowler-Rogers at 914-606-6895 to discuss your ideas.
TRAVEL & TOURS

Paris: City of Light
Paris is a city that can inspire thoughts of history, art, famous writers, fine food, good wine and romance. Gain an overview of the city’s history along with an in-depth look at the sites that will make any journey to Paris magnifique.
CE-CULTR 2026, 3 Thurs., Apr. 17-May 1, 6:00-9:00 pm, Room TBD, $95. D Fruci. #13850

Slicing the Apple:
NYC for Prospective Tour Guides
A course for lovers of urban history that will dynamically combine the history, ethnography, and architecture of a complex, diverse city. It will also prepare you to become a certified NYC tour guide.
CE-TRVL 2005, 5 Mon., Feb. 3-Mar. 3, 7:00-9:00 pm, Room TBD, $100. H Fischer. #13982

Walking Tours of the Old Croton Aqueduct
Co-sponsored with The Friends of the Old Croton Aqueduct
The aqueduct is a 41-mile brick-lined conduit constructed between 1837 and 1842 to bring fresh water from the Croton River to New York City; one of the great engineering achievements of the 19th century! Call Mavis Cain for more information at 914-693-0529.

A Visit Inside the Old Croton Aqueduct Tunnel
Tour the inside of the historic Aqueduct tunnel and learn its important history. It was built in 1837-1842, providing vital water to New York City in a period where disease, fires and drunkenness were rampant. Your tour will also include an informative talk and movie. Meet at the Visitor’s Center in Ossining at 95 Broadway (just off Rt. 9) promptly at 11:00 am.
CE-TRVL 2001, 1 Sat., Apr. 19, 11:00 am-1:00 pm, $25. M Cain. #13856

NEW Walk the Aqueduct:
Riverwalk Guided Tour to Lyndhurst
Take part in a guided walk on the Aqueduct trail to where it meets the Riverwalk. Designed by the County, the Riverwalk follows the shore of the Hudson where possible and uses the Aqueduct trail where necessary. Meet at the Irvington Elementary School parking lot on Main Street in Irvington at 11:00 am. Walk through the “mansions area” to Lyndhurst and then down to the Riverwalk past the restored bowling alley.
CE-TRVL 2024, 1 Sat., Apr. 26, 11:00 am-1:00 pm, $25. M Cain. #13851

Central Park Tour
Explore the 1853 masterpiece of Frederick Law Olmstead and Calvert Vaux with urban planner and tour guide Mario Caruso. Highlights include the Loeb Boathouse, Conservatory Water, Bethesda Fountain, Literary Walk, Wollman Rink, the Zoo and much more. Meet at the 72nd Street entrance along 5th Avenue.
CE-TRVL 2002, 1 Sat., Apr. 5, 11:00 am-2:00 pm, $35 (+ transportation additional). M Caruso. #13853

Midtown Manhattan Walking Tour
Join urban planner and tour guide Mario Caruso for a walk through the heart of the Big Apple. Highlights include Grand Central Terminal, Chrysler Building, New York Public Library, Bryant Park, Times Square, and Rockefeller Center, capped off with an optional trip to the Top of the Rock observatory. Meet at the clock at the center of Grand Central Terminal. Call Mr. Caruso at 914-720-9622 for more information.
CE-TRVL 2004, 1 Sat., Apr. 26, 11:00 am-2:00 pm, $35 (+ transportation additional). M Caruso. #13852

Tours and History of Local Areas

Basic Astrology
Learn the fundamentals of astrology and the meaning behind the different signs of the zodiac. Discover how the relationships between the signs, planets, and house placements in your natal chart can be relevant to your life. Transits and synergy charts will also be explored through your own natal charts. Astrology can broaden your scope of self-realization and of the world around you.
CE-PRSDV 2086, 4 Mon., Feb. 3-24, 7:30-9:30 pm, Room TBD, $85. K Whiten. #13871

Bridal Beauty Bootcamp
Warm up with makeup techniques specific for brides and the bridal party. Learn to use specific products and techniques for long lasting results. Explore dealing with bridal clients.
CE-PRSDV 2059, 1 Mon., Mar. 31, 6:30-8:30 pm, KNC-2, $20. L Varenne. #13940

Beauty Bootcamp
Shape up your makeup skills and learn the application techniques to apply makeup to yourself or others. Through guided instruction and demonstration, learn the history of makeup, proper sanitation, and how to have a career in makeup, as well as actual application and correct product usage.
CE-PRSDV 2058, 4 Mon., Mar. 3-24, 6:30-8:30 pm, KNC-2, $75. L Varenne. #13959

OF SPECIAL INTEREST

52 continuinged@sunywcc.edu ■ www.sunywcc.edu

Textbook required.
SKILLS FOR EVERYDAY LIFE

We Need to Talk! Completing Your Living Will and Healthcare Proxy
You know you have to do it sometime. Maybe you’ve been putting it off because you’ve thought it was too uncomfortable to confront. Join this workshop and rest easier as you create a living will and healthcare proxy. Ideas presented will help you make the choices that are right for you. Share ideas on how to discuss these issues with your family.
CE-HLTH 2047, 2 Mon., Mar. 31 & Apr. 7, 7:00-8:30 pm, KNC-3, $30. K Schwarz. #14019

Heartsaver Adult/Child CPR/AED
This is an American Heart Association CPR/AED course that covers children ages 1 up to adults. Certificate is good for two years. This course is for the lay responder.
1 Sat., 9:00 am-1:00 pm, $60 (+ $5 for AHA certification card, payable to instructor). J Lederman.
At Valhalla Campus: CE-HCARE 2006, Apr. 5, PEB-5. #13857
At Ossining Center: CE-HCARE 2006OS, May 3. #14139

First Aid
Covers first aid basics: how to handle sudden illness, control bleeding, burns, injuries to bones and joints, and emergencies involving excessive heat and cold.
CE-HCARE 2004, 1 Sat., Mar. 29, 9:00 am-2:00 pm, Room TBD, $60 (+ $5 for AHA certification card, payable to instructor). J Lederman.

Babysitting Training: ARC Certification
Intended for teens planning to babysit. Get the knowledge and skills necessary to safely and responsibly give care for children and infants. Develop leadership skills, learn how to develop a babysitting business, keep yourself and others safe, and help children behave. Learn basic childcare and first aid and earn American Red Cross certification.

At Ossining Center:
Sec. A: Wed., Apr. 16. #14268
Sec. B: Sat., Apr. 26. #14269

Relaxation, Meditation and Your Own, True Self
We all want to relax, get along with others and experience success in all we do. We especially want to do this in our own way, always being true to ourselves. But how, in this nutty world of ours, can we do this? In this two-part program, you will learn how! You will also learn more about who you truly are – which is likely a giant step beyond who you assumed you were. Both classes taught by Merrill Harmin, Ph.D. Contact him with questions at 914-946-5334 or m@m44.net.

Profound Relaxation: Meditation 1
Most ways of relaxing give us only temporary, superficial relief. In this class you’ll learn a simple five-minute meditation that will relax you profoundly, deeply, lasting. It’s an ideal tool for a busy life. The more you use it, the better it gets.
CE-PRSDV 2023, $25. Sec. A: 1 Mon., Jan. 27, 7:30-9:00 pm, KNC-3. #13919
Sec. B: 1 Sat., Mar. 8, 10:30 am-12:00 noon, KNC-5. #13920

A Profound Life: Meditation 2
Learn how to go beyond relaxation and thrive each day as your increasingly confident, whole, best self. If you’re a beginner, this class offers a good chance to experience how meditation can transform a life. If you’re experienced, it will be a chance to refresh your practices and expand your visions. Prerequisite: Profound Relaxation: Meditation 1, or the equivalent.
CE-HLTH 2004, $60. Sec. A: 3 Mon., Feb. 3-17, 7:30-9:00 pm, KNC-3. #13921
Sec. B: 3 Sat., Mar. 15-29, 10:30 am-12:00 noon, KNC-5. #13920

Practical Negotiation: Navigating Conflict in Relationships
This stimulating and highly interactive course will give you the confidence, support, and skills to be effective in conflict and negotiate for what you want. Each week will offer opportunities to practice through role-plays, discussion, and life experience and to learn from each other as we become comfortable with conflict and develop our negotiating skills.
CE-PRSDV 2078, 5 Thurs., Feb. 6-Mar. 6, 6:00-9:00 pm, Room TBD, $175 (+ textbook). M Epstein. #13869

Creative Responses to Bullying
Explore what bullying is and look at several types of bullying including relational aggression and cyberbullying. Participants will practice methods of interrupting bullying behavior and examine the relationship between bias and bullying.
CE-PRSDV 2063, 1 Tues., Jan. 28, 6:00-9:00 pm, KNC-2, $35. P Prutzman. #13957

Drivers Pre-Licensing Class
Required five-hour pre-licensing class needed to earn your MV-278 and schedule your road test. Bring learner's permit to class. This course is open to those 16 years of age and older. Call 914-606-7406 to register.
At Ossining Center: CE-DRIVE 2001OS, 1 Sun., 9:00 am-2:00 pm, $50. T Gomes.
Sec. A: Mar. 2. #14158
Sec. B: Apr. 13. #14161
Sec. C: May 18. #14164

CE-PHYS 2004, 10:00 am-4:00 pm, $60. R. Spinello
Sec. A: Wed., Apr. 16. #14268
Sec. B: Sat., Apr. 26. #14269

CE-PHYS 2006OS, Apr. 1 S at., 9:00 am-1:00 pm, Room TBD, $60 (+ $5 for AHA certification card, payable to instructor). J Lederman.

CE-PHYS 2006, Apr. 5, PEB-5. #13857

CE-PHYS 2031OS, 10:00 am-4:00 pm, $60. R. Spinello
Sec. A: Wed., Apr. 16. #14268
Sec. B: Sat., Apr. 26. #14269

CE-PHYS 2031OS, 10:00 am-4:00 pm, $60. R. Spinello
Sec. A: Wed., Apr. 16. #14268
Sec. B: Sat., Apr. 26. #14269

CE-PHYS 2031OS, 10:00 am-4:00 pm, $60. R. Spinello
Sec. A: Wed., Apr. 16. #14268
Sec. B: Sat., Apr. 26. #14269

Textbook required.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
**Fundamentals of Self-Acupressure**

Learn the theory and techniques of acupressure, an ancient healing system still in use today. Discover a simple self-acupressure pattern to promote balance, health, and a sense of well-being for the entire body. Specific points to help relieve tension and discomfort for neck, shoulders, back and joint problems, as well as digestive difficulties, headaches, and emotional stress will be taught.

Energy balancing exercises plus a connection to mind/body healing will be explored through the system of Jim Shin Do® BodyMind Acupressure®. Please wear comfortable clothes and socks or flat shoes.


**Meditation Level 1**

A great opportunity to experience the wonders of meditation practice. Master John will guide you through Taoist, Buddhist and (CISM) Clinically Standardized Meditation techniques. For both beginners and experienced practitioners alike. We will start with the basics and then proceed to more advanced training as the weeks progress.

CE-HLTH 2027MA, 8 Wed., Apr. 2-May 28 (skip 4/16), 8:00-9:15 pm, $160. J Scattaretico. #14277

**Neck & Shoulder Self-Acupressure Workshop**

Help ease aches and pains in your neck and shoulders through the use of self-acupressure and energy balancing exercises. Students will learn to locate a simple combination of points from the Jin Shin Do® BodyMind Acupressure® method and rebalance their body’s natural flow of Qi.

CE-HLTH 2043, 1 Wed., Mar. 5, 7:00-9:00 pm, Room TBD, $25. A Blieden. #14270

**Mulan Tai Chi Fan**

While there are numerous tai chi styles, only one is designed exclusively for women. A female tai chi master, Sifu Mei Ping Ying, created Mulan tai chi for women, which combines beautiful tai chi with dance movement. It improves grace and balance, promotes physical and emotional health, and enhances internal force or energy flow. It provides a gentle system of exercise for promoting health and vitality. As with tai chi, the benefits are not just physical; the meditative aspects of mulan fan and its emphasis on relaxed movement contribute to serenity of mind and clarity of thought.

CE-PRSDV 2082MA, 8 Fri., Apr. 4-May 30 (skip 4/18), 6:30-7:30 pm, $150. J Scattaretico. #14278

**Tai Chi/Qi Gong 18 Movements**

Discover the joy of Tai Chi/Qi Gong, a blending of the slow and relaxed movements of Tai Chi with the more meditative properties of Qi Gong. This simple series of 18 movements is derived from thousands of years of Chinese healing arts. Both disciplines are known to help achieve mental, physical and spiritual balance, and will train your mind to direct the body’s life force called “chi.” It is a powerful way of healing and staying healthy. Please wear loose fitting clothing and flat comfortable shoes.

CE-FTNS 2048, 10 Wed., Jan. 15-Mar. 26 (skip 2/19), 7:30-9:00 pm, Room TBD, $175. K Whitten. #13870
How to Eat Healthfully:  
For Yourself, Your Family, and Mother Earth  
Discover healthy, wise, and sustainable food choices. Explore the many issues to consider when you're trying to decide what are the healthiest foods for yourself, your family, and planet earth. Taste some of the dishes that are recommended and take home more ideas of how to shop, how to plant, and how to enjoy the best of foods. Taught by a public health nutritionist who is also an organic gardener and forager.  
CE-NUTR 2008, 4 Mon., Apr. 21-May 12, 7:00-8:30 pm, KN-C-3, $60 (+ $20 sampling fee, payable to instructor). K Schwarz. #14021

Qi Gong for Total Wellness  
Increase your energy, vitality, and longevity with the Ancient 9 Palaces System from the White Cloud Monastery in Beijing, known by the Taoist masters as the "healthy and happy practice." Each movement is designed to bring the practitioner into a powerful state of well-being; the exercises are arranged to follow a specific sequence of stimulating, detoxification, and nourishment, and then finally connecting the body with the Qi of the Universe. Qi Gong is a self-regulating discipline which helps the practitioner not only build a better health but also awaken processes and energies inside the body.  
CE-SPORT 2026, 5 Tues., Mar. 4-Apr. 1, 6:30-8:30 pm, Room TBD, $95. C Onet. #13876

Communication Skills for Creative Conflict Resolution  
Learn effective communication skills to deal with conflict resolution. Practice paraphrasing, active listening, empathetic listening, and "I" statements for successful resolution in work and personal life.  
CE-PRSDV 2061, 1 Tues., Jan. 14, 6:00-9:00 pm, KN-C-2, $35. P Prutzman. #13956

Stop Smoking: Help with Hypnosis  
Behavior modification techniques, when practiced and reinforced through the use of hypnosis, help you quit smoking for good without weight gain.  
CE-RLTH 2016, 1 Thurs., Apr. 10, 7:00-9:00 pm, KN-C-2, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamson. #13973

Self-Hypnosis for Change  
Learn to enter a hypnotic state to change habits, reduce stress, improve self-esteem, increase your potential, and promote better health.  
CE-RLTH 2015, 1 Thurs., Mar. 6, 6:30-9:30 pm, KN-C-2, $40 (+ $15 for Self Hypnosis Booklet & CD, payable to instructor). J Abrahamson. #13974

Weight Management: Help with Hypnosis  
Use self-hypnosis to change your eating habits, manage your weight, and influence your ideas about your ability to achieve an ideal weight for a happier, healthier lifestyle.  
CE-RLTH 2018, 1 Thurs., Mar. 20, 7:00-9:00 pm, Room TBD, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamson. #13975

Energy Healing  
Learn the basic-to-advanced techniques of working with energy, how to access and use it to achieve overall healing of mind, body and spirit. Explore the chakra system to learn how to relieve fear, anger and emotional pain in ourselves and others. Please bring a comfortable mat and pillow. Complete all six sessions and receive a certificate in Energy Healing. Great for couples!! Must complete in order. For questions, contact Gene Krackehl, LLC (The Amazing Healer™) at Gene@Amazinghealer.com.  
1 Thurs., 6:30-9:30 pm, LIB-G36, $45. G Krackehl.  
Energy Healing 1: CE-RLTH 2003, Mar. 13. #13924  
Energy Healing 2: CE-RLTH 2020, Mar. 20. #13925  
Energy Healing 3: CE-RLTH 2021, Mar. 27. #13926  
Energy Healing 4: CE-RLTH 2022, Apr. 3. #13927  
Energy Healing 5: CE-RLTH 2023, Apr. 10. #13928  
Energy Healing 6: CE-RLTH 2024, Apr. 17. #13929

Reiki  
Reiki is a Japanese term meaning Universal Life Force Energy. This method is a laying on of hands touch-healing system. In Reiki 1, learn the Usui system of applying Reiki energy and receive the first level of attunement. In Reiki 2, gain a deeper understanding and receive the second level attunement. Enrollment is limited.  
1 Sat., 10:00 am-4:00 pm, $80 (+ $15 materials fee, for handout, certificate and ceremonial fee, payable to instructor). S Govoni.  
Reiki 1 CE-RLTH 2012, Mar. 1, KN-C-4. #13930  
Reiki 2: CE-RLTH 2025, Prerequisite: Reiki 1. Apr. 12, KN-C-2. #13931

Holistic Options for Cats and Dogs  
Learn the benefits and methods of incorporating aromatherapy, reflexology, metamorphosis, and reiki as a holistic healing system for your pet. Bring a picture of your pet and make a special bland for them.  
CE-ANIML 2000, 1 Sat., Mar. 29, 10:00 am-4:00 pm, Room TBD, $60 (+ $10 materials fee, handout and blending fee, payable to instructor). S Govoni. #14261
Tai Chi for All Ages
Say goodbye to the sweating, puffing, and panting of high impact workouts and experience the gentle flowing movements of Tai Chi. Increase your flexibility and relieve stress.
CE-FITS 2015, 10 Sat., Jan. 18-Mar. 22, 10:45 am-12:15 pm, Room TBD, $175.
K Whitten. #13932

Yoga: The Anti-Aging Combination
(Hatha & Kundalini Yoga)
Combines the basics of Hatha Yoga, which uses posture alignment, strength and flexibility, with Kundalini Yoga, which uses breathing and movement to regenerate and heal the nervous system and stimulate the release of powerful healing hormones. Your physical, mental, and emotional systems will be balanced, harmonized, and rejuvenated. Wear comfortable clothes; towel or mat is optional.
CE-FITS 2010, 14 Thurs., Jan. 23-Apr. 24, 7:00-9:00 pm, PEB-Mat Room, $275. M Orfino. #13933

Judo for Adults
Learn Judo from Sensei Watanabe, an 8th degree Black Belt.
CE-SPORT 2004, PEB-Mat Room, $280. Sec. A: 14 Mon., Jan. 13-Apr. 21 (skip 1/20), 8:00-10:00 pm. #14037
Sec. B: 14 Wed., Jan. 15-Apr. 16, 8:00-10:00 pm. #14038
Sec. C: 14 Sun., Jan. 19-Apr. 27 (skip 4/20), 10:00 am-12:00 noon. #14039
Register for one session for $280. Save $5:
Register for all 3 sessions and save $90.

Judo for Children and Parents
CE-FITS 2005, 12:00 noon-2:00 pm, PEB Mat Room, $280. Sensei Watanabe.
Sec. A: 14 Sat., Jan. 18-Apr. 19, #14040.
Note: For parents and children; parents MUST register and pay tuition along with child.
Note: For children ONLY (ages 4-13 years). Parents MUST be at the entire class to supervise (registration for parent not required).
Register for one session for $280. Save $5:
Register for both sessions and save $60 – children only for this discount.

Aikido (Tomiki Style)
An art of self-defense utilizing strikes, arm locks, wrist locks and off-balancing techniques to control or defeat an opponent. Aikido techniques have a direct application in police work and personal self-defense methods.
Sec: A: 14 Tues., Jan. 14-Apr. 15, 8:00-10:00 pm. #14042
Sec: B: 14 Sat., Jan. 18-Apr. 19, 2:00-4:00 pm. #14043
Register for one session for $280. Save $5:
Register for both sections and save $60.

Intro to Boxing
A great way to get into shape! Focus includes balance, footwork, defensive and offensive tactics. Men and women welcome. Ages 16 and 17 welcome, but must be accompanied by a parent.
S Acunto. #13934

Cardio Kickboxing
A multi-dimensional fitness course consisting of basic kickboxing instruction, calisthenics, stretching, and aerobic conditioning. Students learn proper skill development and practical application.
CE-SPORT 2001, 10 Fri., Jan. 31-Apr. 4, 7:00-9:00 pm, PEB Mat Room, $195. R Varian. #14044

Self Defense for Women
A multi-dimensional martial arts course consisting of basic striking/grappling techniques, rape defense, escapes, and weapons defense. Course includes fitness regimen.
CE-SPORT 2006, 10 Tues., Feb. 4-Apr. 8, 6:30-8:00 pm, PEB Mat Room, $150. R Varian. #14045

Golf
First class held on campus (meet outside PEB-Gym); remaining classes held off-campus at local driving range. Cost of balls extra.
Group instruction. Bring a 9 iron or pitching wedge.
Beginner: CE-SPORT 2010, 5:30-6:30 pm. #13935
Advanced: CE-SPORT 2011, 6:30-7:30 pm. #13936

Mind-Body Performance Training for Golf Success
Learn how to improve your golf game by reducing mental stress and empowering your innate ability to play more “in the zone.” Master your thoughts and emotions and play your best golf game more often and with better scores. Topics covered include understanding the mind-body connection, developing body awareness to reduce stress, using EFT (emotional freedom techniques) to eliminate negative emotions, and using NLP (neuro-linguistic programming) to visualize success. Even if you don’t play golf you will want to know about these incredible mind-body techniques to achieve success in any area of life.
CE-SPORT 2027, 5 Wed., Apr. 2-30, 7:30-9:30 pm, KNC-2. $100. S Gottlieb. #13961

Scuba Diving
Prepare to apply for Professional Association of Diving Instructors (PADI) certification. You must be at least an intermediate swimmer. Ages 10-14 must be accompanied by an adult; ages 15-17 must have written parental permission. Physician’s approval may be required. For additional information, contact instructor at 201-327-2822. NOTE: To apply for PADI Certification, additional dives required. Textbook & materials (mask, fins, and snorkel) are required and will be available for purchase at the first session.
CE-SPORT 2017, 8 Sun., Jan. 26-Mar. 16, 1:00-4:00 pm, PEB-Pool, $225. D Riscin. #14000

Please consult a physician before attending any physical fitness classes.

continuinged@sunywcc.edu www.sunywcc.edu
Swimming for Adults
For beginners (those who cannot float), and advanced beginners (those who have no deep-water experience) as well as intermediate and advanced swimmers (able to swim laps). Bring caps, goggles & several towels.


**Beginner:**
Sec. A: Sat., 9:00-10:00 am. #14047
Sec. B: Sun., 9:00-10:00 am. #14048

**Intermediate:**
CE-SPORT 2013.
Sec. A: Sat., 10:00-11:00 am. #14049
Sec. B: Sun., 10:00-11:00 am. #14050

**Advanced:**
CE-SPORT 2015.
Sec. A: Sat., 11:00 am-12:00 noon. #14051
Sec. B: Sun., 11:00 am-12:00 noon. #14052

**Mixed Levels:**
CE-SPORT 2014.
Sec. A: 14 Mon., Jan. 13-Apr. 21 (skip 1/20), 8:00-9:00 am. #14053
Sec. B: 14 Fri., Jan. 17-Apr. 18, 8:00-9:00 am. #14054

Tennis for Adults (Beginners Only)
Bring comfortable clothes, tennis sneakers, racquet, and fresh can of tennis balls to first class.

CE-SPORT 2008, 6 Sun., Mar. 30-May 11 (skip 4/20), PEB-Courts (behind gym) or gym (if raining), $75. T Pennyfeather.

Sec. A: 9:00-10:00 am. #14047
Sec. B: 9:00-10:00 am. #14048
Sec. C: 11:00 am-12:00 noon. #14049
Sec. D: 12:00 noon-1:00 pm. #14050

**SELF-AWARENESS & RELATIONSHIPS**

**Introduction to Emotional Freedom Techniques (EFT)**
A paradigm shifting program that introduces mind/body healing techniques anyone can use to create a better life by releasing emotional energetic blocks. Learn how to energetically test for negative emotions and learn to use the EFT tapping procedures to reduce the intensity of negative emotions. Includes an introduction to the concepts of Applied Kinesiology (muscle testing) and the development of personal intuitive skills to enhance the practical applications of EFT for personal empowerment.

CE-PRSDV 2081, 4 Wed., Feb. 5-26, 7:30-9:30 pm, Room TBD, $95. S Gottlieb. #13958

**Assertive Communication Skills in the Workplace**
Are you shy about speaking up? Do you feel you lack the ability to communicate confidently at work or at home? Great speakers learn how to successfully communicate by developing winning speech patterns, focusing on the audience, and rehearsing! Learn essential techniques to successfully get your point across in a credible and self-assured manner. Discover how to engage your boss, co-workers, friends, significant other, children, etc. Through simple exercises, learn to voice your opinions, avoid interruptions, make valuable contributions, and much more.

CE-PRSDV 2065, 3 Tues., Mar. 11-25, 6:30-9:30 pm, KNC-3, $95. H Cuevas. #13749

**Life Skills for Today’s World**
All workshops meet on Tues., 7:00-8:30 pm and are taught by Pat Mastellone. Each workshop is $25.

**Dealing with Difficult People**
Learn the skills necessary to successfully and effectively deal with people that you perceive to be difficult.

CE-PRSDV 2006, Mar. 11, KNC-2. #14067

**Assertiveness Training**
Learn to communicate your wants, needs and desires effectively and clearly without invading the rights of others.

CE-PRSDV 2001, Mar. 18, KNC-2. #14068

**Manage Stress Before it Manages You**
It’s no secret how damaging stress can be to our health and wellbeing. While impossible to eliminate, this class will teach you ways to manage stress and reduce the negative impact it has on your life.

CE-PRSDV 2038, Apr. 15, KNC-5. #13938

**Water Exercise/Aerobics**
Designed for both non-swimmers and swimmers, this program improves your cardiovascular fitness, strength, and flexibility. Exercises are performed in shallow water and paced to individual levels. Bring caps, goggles and several towels.


Sec. A: 14 Sat., Jan. 18-Apr. 19, 8:00-9:00 am. #14055
Sec. B: 14 Sun., Jan. 19-Apr. 27 (skip 4/20), 8:00-9:00 am. #14056
Sec. C: 14 Mon., Jan. 13-Apr. 21 (skip 1/20), 9:00-10:00 am. #14057
Sec. D: 14 Fri., Jan. 17-Apr. 18, 9:00-10:00 am. #14058

**Tennis for Adults**
Great speakers learn how to successfully communicate by developing winning speech patterns, focusing on the audience, and rehearsing! Learn essential techniques to successfully get your point across in a credible and self-assured manner. Through simple exercises, learn to voice your opinions, avoid interruptions, make valuable contributions, and much more.

CE-SPORT 2008, 6 Sun., Mar. 30-May 11 (skip 4/20), PEB-Courts (behind gym) or gym (if raining), $75. T Pennyfeather.

Sec. A: 9:00-10:00 am. #14047
Sec. B: 9:00-10:00 am. #14048
Sec. C: 11:00 am-12:00 noon. #14049
Sec. D: 12:00 noon-1:00 pm. #14050

**S E L F -A W A R E N E S S & R E L AT I O N S H I P S**

**Introduction to Emotional Freedom Techniques (EFT)**
A paradigm shifting program that introduces mind/body healing techniques anyone can use to create a better life by releasing emotional energetic blocks. Learn how to energetically test for negative emotions and learn to use the EFT tapping procedures to reduce the intensity of negative emotions. Includes an introduction to the concepts of Applied Kinesiology (muscle testing) and the development of personal intuitive skills to enhance the practical applications of EFT for personal empowerment.

CE-PRSDV 2081, 4 Wed., Feb. 5-26, 7:30-9:30 pm, Room TBD, $95. S Gottlieb. #13958

**Assertive Communication Skills in the Workplace**
Are you shy about speaking up? Do you feel you lack the ability to communicate confidently at work or at home? Great speakers learn how to successfully communicate by developing winning speech patterns, focusing on the audience, and rehearsing! Learn essential techniques to successfully get your point across in a credible and self-assured manner. Discover how to engage your boss, co-workers, friends, significant other, children, etc. Through simple exercises, learn to voice your opinions, avoid interruptions, make valuable contributions, and much more.

CE-PRSDV 2065, 3 Tues., Mar. 11-25, 6:30-9:30 pm, KNC-3, $95. H Cuevas. #13749

Let’s Have a Real Conversation
We all hear how empathy is so important and that more of it is needed, yet few agree on what it is and how it can be learned. Discover the empathetic skills of how to hear and to speak what is genuine and non-threatening to your partner, friend, work colleague, or family member. Understand the power of empathy, how to hear beneath the words and connect with the heart. Using life experience, learn the simple and very powerful skills of authentic communication through role-plays, exercises and discussion.

CE-COMM 2013, 5 Wed., Feb. 12-Mar. 12, 7:00-9:00 pm, Room TBD, $125 (+ textbook). M Epstein. #13948

**Life Skills for Today's World**
All workshops meet on Tues., 7:00-8:30 pm and are taught by Pat Mastellone. Each workshop is $25.

**Dealing with Difficult People**
Learn the skills necessary to successfully and effectively deal with people that you perceive to be difficult.

CE-PRSDV 2006, Mar. 11, KNC-2. #14067

**Assertiveness Training**
Learn to communicate your wants, needs and desires effectively and clearly without invading the rights of others.

CE-PRSDV 2001, Mar. 18, KNC-2. #14068

**Manage Stress Before it Manages You**
It’s no secret how damaging stress can be to our health and wellbeing. While impossible to eliminate, this class will teach you ways to manage stress and reduce the negative impact it has on your life.

CE-PRSDV 2038, Apr. 15, KNC-5. #13938

Textbook required.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830 57
Digital Scrapbooking
Not sure what to do with all your memorabilia? Don’t throw it away – digitize it and make beautiful keepsake scrapbooks. Learn computer skills for scrapbooking and engage in design principles that emerge and are helpful for making a visual image that keeps you looking. Bring your own photographs, collect images, and remix to make an original scrapbook, art collage book, announcement card, and/or commemorative design. At Peekskill Center: CE-DGART 2034PE, 6 Tues., Feb. 4-Mar. 11, 7:00-9:00 pm, $258 (+ $50 lab fee), #14015

Photography Forum:
Sharpening Your Photography Skills
OK, so you’ve got your camera. Now what? Make your own photography a more meaningful and rewarding experience. A rare opportunity for amateur photographers who would like to share their work with, and get feedback from, a professional, as well as talk photography with their contemporaries. This is a casual style gathering, with the teacher guiding the class through shooting assignments and critiquing aimed at those who not only want to improve their own photography, but wish to increase their understanding and enjoyment of the medium. Historic and contemporary issues will be introduced and discussed relative to the shooting assignments. At Peekskill Center: CE-PHOTO 2007PE, 6 Wed., Feb. 5-Mar. 12, 7:00-9:00 pm, $258 (+ $50 lab fee), #14016

Painting the Figure
With a focus on figure painting of both nude and clothed models, learn basic materials, tools, and techniques for figure painting in oil or acrylic on canvas. The subjects for compositions in this course will be taken primarily from the human model; however, some may be taken from photography. The course will explore techniques for creating art from real life through the use of photography, and how you can use figure painting skills developed in class to create art on your own. At Peekskill Center: CE-ART 2049PE, 6 Thurs., Feb. 6-Mar. 13, 7:00-9:00 pm, $201 (+ $30 studio fee), #14017

Fun with Watercolor
Explore the unique and beautiful qualities of watercolors! Learn the basic techniques of painting with watercolors such as washes and dry on wet. Brushes, papers, and other materials used in the process will be explained. Contact instructor at auntiejan@optonline.net for a materials list. CE-ART 2006, 6 Tues., Jan. 14-Feb. 18, 6:00-8:00 pm, $135, J Gianflone. #13949

Beginning Drawing
Almost all art starts out with drawing as the first step. From quick sketches to detailed compositions, cover the basics of shading, crosshatching, proportion and size. Learn to use shape, line and texture. Contact instructor at auntiejan@optonline.net for materials list. Held at Center for the Arts, County Center, White Plains. CE-ART 2036, 6 Thurs., Jan. 16-Feb. 20, 6:00-8:00 pm, $135. J Gianflone. #13942

Watercolor Workshop
This class is suitable for students who know the basics of watercolor painting but want to develop their skills. Color mixing, and individual projects will be emphasized. Contact instructor at auntiejan@optonline.net for materials list. Held at Center for the Arts, County Center, White Plains. CE-ART 2014, 6 Tues., Feb. 25-Apr. 15, 6:00-8:00 pm. $165. J Gianflone. #13943

Drawing Workshop
Expand your knowledge of drawing. Gain skills by using soft and hard pencils, charcoal and other materials. Guided instruction allows the process of individual growth. Contact instructor at auntiejan@optonline.net for materials list. Held at Center for the Arts, County Center, White Plains. CE-ART 2040, 8 Thurs., Feb. 27-Apr. 17, 6:00-8:00 pm. $165. J Gianflone. #13944

NEW Cartooning and Comic Book Illustration
Vincent Davis, editor and illustrator for the horror anthology series END TIMES, leads his students through the creative process of illustrating comic books and cartoon strips. Included are expressions, figures in motion, drawing hands, perspectives, creatures and action figures, gag writing, printing, and independent publishing tips. Highly instructional and entertaining! Adults and teens 15 years and over. CE-ART 2122, 8 Sat., Jan. 18-Mar. 8, 11:00 am-1:00 pm, Room TDB, $160. V Davis. #13949

Hobbies & Games
Mah Jongg for Beginners
Learn and play the American version of this ancient Chinese game. The course will cover the rules of the game as sanctioned by the National Mah Jongg League. The game is easy to learn, fun to play, and a very sociable pastime. Students should bring current Mah Jongg card to class. It is available from the National Mah Jongg League, www.nationalmahjonggleague.org 212-246-3052. CE-HOBBY 2002, 6 Sun., Mar. 2-Apr. 6, 12:00 noon-2:00 pm, Room TDB, $115. S Frank. #13952

Mah Jongg Sundays
Play Mah Jongg with your friends or make new Mah Jongg friends. Supervised and guided play for those with some knowledge of the game, or those who have completed Mah Jongg for Beginners. Students should bring current Mah Jongg card to class. It is available from the National Mah Jongg League, www.nationalmahjonggleague.org 212-246-3052. CE-HOBBY 2009, 6 Sun., Mar. 2-Apr. 6, 2:30-4:30 pm, Room TDB, $115. S Frank. #13953

Digital Scrapbooking
Not sure what to do with all your memorabilia? Don’t throw it away – digitize it and make beautiful keepsake scrapbooks. Learn computer skills for scrapbooking and engage in design principles that emerge and are helpful for making a visual image that keeps you looking. Bring your own photographs, collect images, and remix to make an original scrapbook, art collage book, announcement card, and/or commemorative design. At Peekskill Center: CE-DGART 2034PE, 6 Tues., Feb. 4-Mar. 11, 7:00-9:00 pm, $258 (+ $50 lab fee), #14015

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Ceramics: Hand Building/Wheel Class
Whether you are experienced or just a beginner, all levels are welcome in this hand building and wheel throwing ceramics class. Explore making functional pottery forms, such as bowls, cups, and vases as well as your personal artistic vision. A materials list will be provided upon registration. Held at the Center for the Arts, County Center, White Plains. CE-ART 2086, 8 Tues., Mar. 11-Apr. 29, 6:30-9:30 pm, $300, D Hughes. #14263

Knitting Workshop
Want to improve your knitting skills? Bring #7 needles with worsted weight yarn or a project in process. You’ll talk about techniques, gauge, problems, reading patterns, and abbreviations. CE-CRAFT 2032, 1 Sun., Mar. 9, 12:30-4:00 pm, KNC-2; $40 (+ $5 materials fee, payable to instructor), D Machicote. #13950

Intro to Scrapbooking
Want to scrapbook but don’t know where to start? We’ll help you become familiar with simple scrapbooking terms and techniques such as cardstock, themes, titles, journaling, pictures, and embellishments, then learn to use basic tools such as paper punches, decorative scissors, and paper trimmer. It’s a fun & easy course that will help bring out the artist in you! Please bring several pictures to class in a particular theme such as birthday, baby, vacation, pet, etc. CE-CRAFT 2010, 8 Tues., Feb. 4-Mar. 25, 6:00-8:00 pm, LIB-G36, $150, D Freeman. #13951

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Materials Fee for Craft Classes
For many of these arts and crafts classes, the needed materials are supplied in class by the instructor. An additional materials fee is required, paid directly to the instructor; see each class for the amount of this fee.

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Semi-Intensive English Programs

Eight levels (zero to 7): A multi-level program in English as a Second Language providing balanced instruction in all language skills. New students are placed by exam. See below for test date and location (registration required to take placement test). Select location, then schedule.

### At Valhalla Campus:

**ELI-ESL 2009 (Select A – N)**

(A) **Saturday, All-Day:** 12 ½ Sat., Jan. 11-Apr. 19 (skip 1/18; 3/22), 9:00 am-3:30 pm, $266.
- Placement test: 1/11, 9:00 am in GTW-243; 1st class: 1/25.
- Placement test: 1/12, 9:00 am in GTW-240; 1st class: 1/26

(B) **Sunday, All-Day:** 12 ½ Sun., Jan. 12-Apr. 27 (skip 1/19; 3/23; 4/20), 9:00 am-3:30 pm, $266.
- Placement test: 1/12, 9:00 am in GTW-240; 1st class: 1/22

(C) **Mon. & Wed. Evenings:** 25 M/W, Jan. 8-Apr. 21 (skip 1/13-20; 3/17, 19), 6:30-9:30 pm, $266.
- Placement test: 1/8, 6:30 pm in CLA-200; 1st class: 1/22

(D) **Tues. & Thurs. Evenings:** 25 T/Th, Jan. 7-Apr. 15 (skip 1/9, 14; 3/18, 20), 6:30-9:30 pm, $266.
- Placement test: 1/8, 6:30 pm in CLA-200; 1st class: 1/16

(E) **Three Early Mornings (Tues., Wed., Fri.):** 41 T/W/F, Jan. 15-Apr. 30 (skip 1/17, 21; 3/18-19, 21), 7:00-8:50 am, $266.
- Placement test: 1/7, 7:00 am in GTW-240; 1st class: 1/22

At Mount Vernon Center (17 S. Fifth Avenue)

**ELI-ESL 2009MV (Select A, D or F)**

(A) **Saturday, All-Day:** 12 ½ Sat. (levels 0-3), Jan. 11-Apr. 19 (skip 3/22), 9:00 am-3:30 pm, $266.
- Placement test on 1/11, 9:00 am; 1st class on 1/25.

(D) **Tues./Thurs. Evenings:** 25 T/Th (levels 4-7), Jan. 14-Apr. 29 (skip 1/16-28; 3/18, 20), 6:30-9:30 pm, $266.
- Placement test on 1/14, 6:30 pm; 1st class on 1/30.

(F) **Tues./Thurs. Mornings:** 25 T/Th (levels 5-7), Jan. 23-Apr. 29 (skip 1/28; 3/18, 20), 9:00 am-12:00 noon, $266.
- Placement test on 1/23, 9:00 am; 1st class on 1/28.

At New Rochelle (at The Ursuline School, 1354 North Ave.)

**ELI-ESL 2009NR**

(C) **Mon./Wed. Evenings:** 25 M/W (levels 0-4), Jan. 15-Apr. 23 (skip 1/20, 22; 3/17, 19), 6:30-9:30 pm, $266.
- Placement test on 1/15, 6:30 pm; 1st class on 1/27.

At Ossining Center (22 Rockledge Ave.):  

**ELI-ESL 2009OS (Select A, C or F)**

(A) **Saturday, All-Day:** 12 ½ Sat. (levels 0-4), Jan. 18-Apr. 19 (skip 3/22), 9:00 am-3:30 pm, $266.
- Placement test on 1/18, 9:00 am; 1st class on 1/25.

(C) **Mon./Wed. Evenings:** 25 M/W, (levels 0-4), Jan. 15-Apr. 21 (skip 1/20; 3/17, 19), 6:30-9:30 pm, $266.
- Placement test on 1/15, 6:30 pm; 1st class on 1/22.

(F) **Tues./Thurs. Mornings:** 25 T/Th (levels 5-7), Jan. 23-Apr. 29 (skip 1/23; 3/18, 20), 9:00 am-12:00 noon, $266.
- Placement test on 1/23, 9:00 am; 1st class on 1/28.

At Peekskill Center (27 N. Division St.):

**ELI-ESL 2009PE (Select C or F)**

(C) **Mon./Wed. Evenings:** 25 M/W, (levels 0-7), Jan. 15-Apr. 23 (skip 1/20, 22; 3/17, 19), 6:30-9:30 pm, $266.
- Placement test on 1/15, 6:30 pm; 1st class on 1/27.

(F) **Tues./Thurs. Mornings:** 25 T/Th (levels 0-4), Jan. 16-Apr. 22 (skip 1/21; 3/18, 20), 9:00 am-12:00 noon, $266.
- Placement test on 1/18, 9:00 am; 1st class on 1/23.

At Port Chester — See below in ESL: All the Basics

At Yonkers Extension Center (Cross County Shopping Center):

**ELI-ESL 2009YR (Select A, C, D or F)**

(A) **Saturday, All-Day:** 12 ½ Sat. (levels 4-7), Jan. 11-Apr. 12 (skip 3/22), 9:00 am-3:30 pm, $266.
- Placement test on 1/11, 9:00 am; 1st class on 1/18.

(C) **Mon./Wed. Evenings:** 25 M/W (levels 0-3), Jan. 15-Apr. 23 (skip 1/20, 22; 3/17, 19), 6:30-9:30 pm, $266.
- Placement test on 1/15, 6:30 pm; 1st class on 1/27.

(D) **Tues./Thurs. Evenings:** 25 T/Th (levels 0-3), Jan. 14-Apr. 22 (skip 1/16, 21; 3/18, 20), 6:30-9:30 pm, $266.
- Placement test on 1/14, 6:30 pm; 1st class on 1/23.

(F) **Tues./Thurs. Mornings:** 25 T/Th (levels 4-7), Jan. 23-Apr. 29 (skip 1/28; 3/18, 20), 9:00 am-12:00 noon, $266.
- Placement test on 1/23, 9:00 am; 1st class on 1/30.

*Textbooks are required for all courses and are not included in fee.

60 continuinged@sunywcc.edu  ■  www.sunywcc.edu
ESL: All the Basics
A course with two levels: low beginner and high beginner (ELI levels 0-1). Begin the process of learning and actively practicing basic vocabulary, grammar, speaking and listening skills necessary for daily living, employment and post-secondary education.

At Mount Kisco: 15 South Bedford Rd.; ELI-ESL 6109, 24 M/W, Feb. 5-May 5 (skip 3/17, 19), 6:30-9:30 pm, $82. Registration and placement test at Lutheran Church of the Resurrection on 9/30 at 3:30 pm; ◦ 1st class on 2/10.

At Ossining: [22 Rockledge Ave.]; ELI-ESL 6109OS, 12 Sun., Jan. 12-Apr. 13 (skip 1/19; 3/23), 9:00 am-12:00 noon, $82. Registration and placement test on 1/12 at 9:00 am; ◦ 1st class on 1/26.

At Port Chester: Port Chester Middle School; ELI-ESL 6109PC, 24 M/W, Feb. 3-May 7 (skip 3/17, 19), 6:30-9:30 pm, $82. Registration and placement test at Port Chester Middle School on 2/3 at 6:30 pm; ◦ 1st class on 2/12.

Court Interpreter Training Program
Train for the NY State Court Interpreter Exam. 117 hours of classroom training plus 12 hours of required courtroom observation. To register or request additional information, call Elena Pellegrini at 914-606-6903.

CE-LANG 2600, 39 M/W/Th, Jan. 30-May 7 (skip 3/17, 19-20), 6:30-9:30 pm, GTW-243, $1,050.

Specialized ESL Courses

Pronunciation Basics / ESL
Pronunciation course designed for mid-beginning to low-intermediate level (ELI levels 2-4). This course introduces students to English pronunciation such as production of sounds, rhythm, intonation, word stress and vowel reduction. These skills will help improve students’ ability to make themselves better understood and comprehend what they hear, thereby improving students’ confidence.

ELI-ESL 1505, 14 Mon., Jan. 13-Apr. 28 (skip 1/20; 3/17), 1:00-4:00 pm, GTW-243, $193.

Pronunciation: The Sound System of English / ESL – On Mondays or Saturdays!
Designed for intermediate to advanced learners whose spoken English is at ELI level 6+. Students will learn sentence rhythm, intonation, and stress of English. Participants will identify problematic areas in their speech related to the production of vowels and consonants. Most learners should take ELI-ESL 1510, then 1515.

ELI-ESL 1510 (Select A or L)
(A) Sat. Mornings: Jan. 11-Apr. 19 (skip 3/22), 9:00 am-12:00 noon, GTW-243, $193.

English for Academic Purposes Program
The ELI’s General Multi-Level ESL programs are designed to help you prepare for college courses and other uses of English, but we also offer this program that focuses on academic English skills necessary for success in college courses. It is designed especially for learners scoring 4 on the college’s English placement essay at the Testing and Assessment Center, or who have ELI level 6 or higher. Additional assessment will be completed at the first class session.

ELI-ESL 1650. (Select C, D, F, H or J)
(D) Tues/Thurs Evenings: 24 T/Th, Jan. 30-Apr. 29 (skip 3/18, 20), 6:30-9:30 pm, GTW-240, $296.
(F) Tues/Thurs Mornings: 24 T/Th, Jan. 24-Apr. 17 (skip 3/18, 20), 9:00 am-12:00 noon, GTW-243, $296.
(J) Wed/Fri Mornings: 24 W/F, Jan. 24-Apr. 25 (skip 3/19, 21; 4/18), 9:00 am-12:00 noon, GTW-243, $296.

Weekends: ELI-ESL 1600 (Select A)
(A) Saturday Mornings: 14 Sat., Jan. 11-Apr. 19 (skip 3/22), 9:00 am-12:00 noon, GTW-243, $193.

Would you like to begin a college degree or certificate program? If you have completed or are now completing level 5 in our Intensive or Semi-Intensive program (or have an equivalent level of English proficiency) and are considering enrolling in a college/university program, call the ELI at 914-606-7889 to make an appointment to discuss your future studies. We will help you answer the question: Am I ready for college? If not, we can help assess your English language ability and, if appropriate, provide a referral necessary for entrance to the college. Even if you are not completely ready for college, you may be able to start studying for a certificate or degree while you continue improving your English. In addition to our general ESL programs, we have specialized ESL courses which have helped many ESL learners succeed in college and achieve their academic goals.

Textbook required.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6656

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TOEFL Preparation Workshop

This course is designed to help improve the English language and test-taking skills of learners preparing for the Test of English as a Foreign Language (ELI-ESL 1520, 36 T/W/Th, Jan. 21-Apr. 23 (skip 1/22-23; 3/18-20), 7:40-9:40 pm, GTW-243, $255).

ESL Writing Workshop

A course in academic and general purpose writing offered at the low intermediate to advanced level. Level determined by testing at first session. Improve personal, academic, and job-related writing skills. Prerequisite: Intermediate English proficiency (ELI level 5+). Placement test for new, registered, students at first class, Jan. 27.

ESL for Healthcare

ESL for Healthcare is designed as a pre-academic level course for non-native speaking students interested in the healthcare profession. Students will have already reached ELI level 6+ (intermediate). Emphasis will be placed on preparing students to succeed in healthcare related courses by improving academic reading and writing skills as well as through content area vocabulary acquisition. Specific course content will include: healthcare textbooks, medical records, and professional literature, as well as medical terminology and the culture of the U.S. healthcare system.

At Yonkers Extension Center:
ELI-ESL 1820, 14 Sat., Jan. 11-Apr. 19 (skip 3/22), 9:00-11:30 am, $225.

Fluency Building Workshop: Conversation and Grammar

Multileveled course designed to help students build their speaking fluency and accuracy through classroom activities such as discussions, readings, writing assignments and other exercises. Designed for learners at intermediate to advanced proficiency levels equal to ELI levels 4-7. Level is determined by placement test at first class.

ELI-ESL 1520, 36 T/W/Th, Jan. 21-Apr. 23 (skip 1/22-23; 3/18-20), 7:40-9:40 pm, GTW-243, $255

ESL for Internationals

Develop your spoken and written English skills for business study and practical applications. Participants build fluency and increase their knowledge of terminology and cultural differences affecting communication. Prerequisite: high intermediate proficiency in English (ELI Level 6+).


Pronunciation and Conversation Workshop: The Basics / ESL

This course is designed to help students increase their skills in the areas of pronunciation and speaking. Students will learn and practice the mechanics of sentence rhythm, intonation, word stress and sound articulation. Additionally, students will build conversation skills utilizing high-interest reading, writing and listening activities. Key objectives are improving comprehensibility, fluency and confidence. (For learners at ELI levels 2-4, or the equivalent. Call us for an evaluation by phone.)

ELI-ESL 1500, 22 T/Th, Jan. 28-Apr. 17 (skip 3/18, 20), 7:00-9:30 pm, $225.

At New Rochelle (at The Ursuline School, 1354 North Ave.; ELI-ESL 1500NR, 22 T/Th, Jan. 28-Apr. 17 (skip 3/18, 20), 7:00-9:30 pm, $225.

ESL for Healthcare

ESL for Healthcare is designed as a pre-academic level course for non-native speaking students interested in the healthcare profession. Students will have already reached ELI level 6+ (intermediate). Emphasis will be placed on preparing students to succeed in healthcare related courses by improving academic reading and writing skills as well as through content area vocabulary acquisition. Specific course content will include: healthcare textbooks, medical records, and professional literature, as well as medical terminology and the culture of the U.S. healthcare system.

At Yonkers Extension Center:
ELI-ESL 1820, 14 Sat., Jan. 11-Apr. 19 (skip 3/22), 9:00-11:30 am, $225.

ESL Writing Workshop

A course in academic and general purpose writing offered at the low intermediate to advanced level. Level determined by testing at first session. Improve personal, academic, and job-related writing skills. Prerequisite: Intermediate English proficiency (ELI level 5+). Placement test for new, registered, students at first class, Jan. 27.

ELI-ESL 1700, 22 M/W, Jan. 27-Apr. 16 (skip 3/17, 19), 7:00-9:30 pm, GTW-243, $225.

Fluency Building Workshop: Conversation and Grammar

Multileveled course designed to help students build their speaking fluency and accuracy through classroom activities such as discussions, readings, writing assignments and other exercises. Designed for learners at intermediate to advanced proficiency levels equal to ELI levels 4-7. Level is determined by placement test at first class.

ELI-ESL 1520, 36 T/W/Th, Jan. 21-Apr. 23 (skip 1/22-23; 3/18-20), 7:40-9:40 pm, GTW-243, $255

ESL for Internationals

Develop your spoken and written English skills for business study and practical applications. Participants build fluency and increase their knowledge of terminology and cultural differences affecting communication. Prerequisite: high intermediate proficiency in English (ELI Level 6+).

**TESOL Certificate Program**

The intensive, 12-week, non-credit TESOL certificate program prepares you to teach ESL to adults in the U.S. or abroad. Practical classroom instruction integrated with observation and discussion of ELI classes allows for development of knowledge and teaching skills, which you apply and hone by practice teaching in our diverse array of courses which span a broad range of proficiency levels. Additional details at www.sunywcc.edu/TESOL. Form I-20 is available for TESOL students. 

ELI-TESL 3000, M/W/Th, Jan. 16-Apr. 17 (skip 1/20; 3/17, 19-20), 6:30-10:00 pm, GTW-236, $1,825.

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**HOW TO REGISTER FOR ESL**

**WHEN?** Registration for Spring 2014 ESL courses opens **Nov. 26**  
• Only in person or by telephone (No Internet registration)

**WHERE?** English Language Institute (ELI) Office in Gateway Center, Room 243. Pay in the English Language Institute with Visa/MasterCard/Discover or check. Cash payments accepted in Continuing Education Office in Administration Bldg, Room 207 (ADM-207), but you need to register first in the ELI Office.

**Additional costs** (paid once per semester in addition to the tuition):  
• $13.00 per semester at Valhalla ($8.00 FSA + $5 registration fee)  
• $8.25 per semester off-campus ($3.25 FSA + $5 registration fee)  

Telephone registration also begins Tuesday, Nov. 26. Call 914-606-6656 and pay with Visa, MasterCard or Discover. Internet registration is NOT available.

• NY/Westchester County Residency: All ESL tuition rates in this section are resident rates. Residents have been in New York for one year or more. Non-residents are welcome, but pay a 175% non-resident surcharge in addition to the regular tuition. Call 914-606-6656 for information. (Note: TESOL (ELI-TESL 3000) and Court Interpreter Prog. (CE-LANG 2600) do not pay a non-resident surcharge.)

• PLACEMENT TEST: Testing required if you are new or did not take the ESL final test in Summer or Fall 2013. Placement test is given at first session of all Semi-Intensive and Intensive ESL programs, and certain other courses. You must already be registered to take the test. Testing information and appointments are provided at time of registration.

English Language Institute Office: Gateway Center, Room 243  
Info: 914-606-6656 and www.sunywcc.edu/ESL

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Textbook required.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6656
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Register online at www.sunywcc.edu/ce/registration
or call 914-606-6830 65
CLASS LOCATIONS
Most classes meet on the Valhalla Campus; see below for campus map and building locations.

OTHER LOCATIONS:
- **Mahopac**: Mahopac High School, 421 Baldwin Place Rd., 914-606-6839
- **Mt. Vernon**: 17 S. Fifth Ave., 914-606-7200
- **Ossining**: 22 Rockledge Ave. (Arcadian Shopping Center), 914-606-7400
- **Peekskill**: 27 N. Division St., 914-606-7300
- **Port Chester**: Port Chester Middle School (across from Rye Ridge Shopping Center), 914-606-6839
- **Yonkers**: Yonkers Extension Center, 8510 Mall Walk, 914-606-7100

For directions to all locations, and a map of the Valhalla campus, visit our website at [www.sunywcc.edu](http://www.sunywcc.edu)

IMPORTANT INFORMATION

CHANGES AND CLOSINGS
The college reserves the right to make faculty substitutions at its discretion. The college also reserves the right to cancel any under-enrolled class and return all fees. Time and date changes and other rescheduling may be made if necessary. In the event of severe weather or other emergencies, classes may be cancelled and every effort will be made to reschedule the class. For information on emergency closings, call 914-606-6900.

CONFIRMATIONS
You are officially enrolled when we receive your registration and payment. We will contact you only if there is a change in your class. If you are not contacted, your class will meet as scheduled. Please make a note of your course information.

PARKING
A parking permit is required for all day classes on the Valhalla campus. For classes which meet for one session only, use Lot 1; for classes with multiple sessions, use Lot 1 for the first class and obtain a permit from your instructor or at the guardhouse at the E. Grasslands Gate. Cars parked in other lots during the day without a permit are subject to ticketing by campus or County police. Parking at our community locations varies; call the site directly for information.

ROOM ASSIGNMENTS
For classes held at the Valhalla campus, the building/room location is indicated for your class. If Room TBD is the listed location, you can obtain the correct assignment by checking your class at [www.sunywcc.edu/MyWCC](http://www.sunywcc.edu/MyWCC) or by calling us at 914-606-6830 (choose option 1), or by stopping by our office in Admin. Bldg., Room 207.

Textbook required.
Express Registration
For information go to sunywcc.edu/ce

Online
www.sunywcc.edu/MyWCC
MasterCard, Visa, or Discover

By Phone
914-606-6830
MasterCard, Visa, or Discover

By Fax
914-606-6129
MasterCard, Visa, or Discover

By Mail
Continuing Education
Westchester Community College
75 Grasslands Rd.
Valhalla, NY 10595
MasterCard, Visa, or Discover or Check/Money Order

In Person
Administration Bldg., Rm. 207
MasterCard, Visa, or Discover or Check/Money Order

Catalog Section Class Course Starting Tuition
Number Number Title Date
CE-COMP1000 A #12345 Intro to Computers

* Payable once each semester for non-credit courses. This fee is $8.00 for non-credit courses held at the Valhalla campus and $3.25 for non-credit courses held at any other location. (Materials fees are payable to the instructor at the first class).

** Required non-refundable fee; payable once each semester for non-credit students.

*Student fee $8.00
**Registration fee $5.00

TOTAL ENCLOSED $5

Customer Information

Refunds
• For requests received at least 2 business days prior to the start of the class; 100% refund.
• There are no refunds after that time.
• The $5 registration fee is non-refundable under any circumstances.

All refund requests must be made to the college in writing or emailed to continuinged@sunywcc.edu. If you paid by check, please allow 6-8 weeks for your refund to be processed. Credit card refunds are processed immediately.

Returned Check Fee
The charge for a returned check is $25.

Ethnicity
A variety of government agencies require that institutions of higher education report student enrollments by ethnic status. The information requested below will assist us in meeting this requirement. Please check the appropriate boxes. (Response is optional and does not affect your admission in any way.)

Are you Hispanic/Latino? □ Yes □ No

If Hispanic/Latino, please indicate which of the following would best describe your background? (select one)
□ Cuban □ Dominican □ Mexican □ Puerto Rican □ Other Hispanic/Latino

Please indicate your race (select one or more)
□ American Indian or Alaskan Native □ Asian □ Black or African American □ Native Hawaiian or other Pacific Islander □ White

Westchester Community College adheres to the policy that no person on the basis of race, color, creed, national origin, age, gender, sexual orientation or handicap is excluded from, or is subject to discrimination in any program or activity. Westchester Community College is an equal opportunity, affirmative action employer.

Register online at www.sunywcc.edu/ce/registration or call 914-606-6830
Here’s what’s NEW for Spring 2014!

• OMG! I Need a Job!
• Dance Fitness Extravaganza
• Real Estate Appraiser Assistant Supervisor
• SolidWorks 3D Modeling
• Westchester Wildlife
• Author-preneur
• Chinese Culture
• Freebies for Windows
• Become a Court Interpreter
• Anna Karenina

Spring 2014
www.sunywcc.edu
email us at: continuinged@sunywcc.edu