WORKFORCE DEVELOPMENT & COMMUNITY EDUCATION

FALL 2017

Call or register online today! www.sunywcc.edu/wdce | 914-606-6830

CAREER TRAINING & CERTIFICATION
CORPORATE TRAINING
CAREER EXPLORATION
ENGLISH AS A SECOND LANGUAGE
LEISURE & RECREATION
LIFELONG LEARNING
Dear Westchester Friends and Neighbors:

Welcome to Westchester Community College’s Division of Workforce Development and Community Education Fall 2017 Catalog. This is the perfect opportunity to prepare for a new career or to update your current skills.

You’ll find something for everyone here; we offer a mix of career and work-related opportunities as well as options for your cultural and leisure-time enrichment. Our classes are available on your schedule: day, evening, weekends, and even online. All of our courses are taught by seasoned instructors who have professional experience in their field.

With our focus on helping you explore a new career, upgrade your current portfolio or prepare for certification in a new and growing field, we’re certain you’ll find what you need here. Explore opportunities in commercial and residential real estate sales and appraisal, insurance, writing for publication, or opening your own business.

Our classes can help you prepare for a career in healthcare areas such as clinical or administrative medical assistant, phlebotomy technician, and home health aide. Attain the skills needed for employment in fields like fiber optics or life coaching. Prepare for certification exams in computer application fields, or get certified as a notary public or water distribution operator.

We also offer a wide variety of options for lifelong learning. Explore the arts, local Westchester lore and history, crafts, writing your memoirs or family history, philosophy, and the performing arts. Delve into your inner you. From solar cooking to learning a new language; from dining in colonial New York to discussion about our country’s role in World War I; from how to choose a financial advisor to slow medicine to stamp collecting, we have it all.

Please join us and become part of our stimulating and exciting community of learners.

Teresita B. Wisell
Vice-President, Workforce Development and Community Education

Westchester Community College offers a number of pathways to help you prepare for a new career! You can get the skills and knowledge you need by enrolling in a non-credit program, or earn college credits through one of our degree or certificate programs.

- Perhaps you are not sure what people do or how much money they earn in certain careers?
- Would you like to know how many jobs are predicted to be available in a particular industry?
- Or maybe you are unsure whether receiving a non-credit career certification or license would be right for you?

Visit https://sunywcc.emsicareercoach.com to explore a variety of career opportunities, their associated job descriptions, and salary and employment trends. Complete a career assessment for additional guidance. Still not sure? Visit www.sunywcc.edu/career for more career resources and contacts.
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*Non-credit classes in this brochure, unless otherwise noted, are intended for adult students (18+) only.*

Questions? Email us at workforceandcommunity@sunywcc.edu
To register, call 914-606-6830 or visit us at www.sunywcc.edu/wdce
CAREERS IN BUSINESS

NEW! Intro to the Food Truck Business
Are you thinking about operating a food truck? Join us as the operators of Walter’s Hot Dogs’ food trucks guide you through a step-by-step introduction to the food truck business. Explore creating a business plan, building a food truck, opening the business, marketing and branding, and making a career out of it. Includes a walk-through and demonstration of the food truck from the famous Walter’s Hot Dogs.
CE-BUS 2092, 1 Tues., Oct 10, 6:00-9:00 pm, Room TBD, $35. G-C Baca and K Woodward. #83794

NEW! The Intriguing Career of Loan Origination
Explore the mortgage origination business as a career, including sales, processing, underwriting, promotion, licensing preparation and much, much more.
CE-CRXPL 2028, 1 Sat., Oct. 7, 10:00 am-2:00 pm, Room TBD, $50. I Amato. #83329

Start a Home-Based Medical Transcription Business
Demand for medical transcriptionists is soaring! Make money part-time or full-time. If you want to choose your own hours, have a business at home, find clients easily and make great money, this class will get you started. Any questions? Contact Deborah directly at info@medtranscription.com.
CE-CRXPL 2002, 6 Sat., Sept. 16-Oct. 21, 8:00 am-12:00 noon, KNC-3, $285 (+ textbooks). H Cuevas. #80081

Entrepreneurship: Start Your Own Business
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, how to decide on a business or product to sell, avoid major financial mistakes, and explore franchising.
CE-BUS 2003, 1 Wed., Oct. 18, 8:00-10:00 pm, KNC-5, $25 (+ $20 optional materials fee, payable to instructor). B Nathan. #80155

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 how to get the goods to your local distribution point.
CE-BUS 2002, 2 Tues., Sept. 19 & 26, 7:00-9:00 pm, Room TBD, $50. P Batra. #82713

Accounting & Bookkeeping 1
An introduction to beginning accounting practices including: transaction analysis, journal entries, general ledger, and financial statements. Calculator required; purchase textbooks and workbook and bring to first day of class. 2.0 CEUs.

Accounting & Bookkeeping 2
Practice and expand your knowledge through various exercises and real-world examples. Includes posting and journaling entries, completing worksheets, preparing and analyzing financial statements, recording inventory and calculating depreciation, payroll accounting, taxes, and reports. Calculator required; purchase textbooks and workbook and bring to first day of class.

Grant Writing Basics
For those already working in nonprofits as well as volunteers or those considering a career change. 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 complete activities.
CE-GRANT 2000, 4 Wed., Oct. 4-25, 6:00-9:00 pm, Room TBD, $150. A Paul. #80096
CAREERS IN SPECIALIZED INDUSTRIES

LIFE COACH TRAINING PROGRAM

Success in today's fast-paced world requires advanced communication, leadership, and rapport-building skills. More and more businesses, organizations, and individuals are turning to professional coaches to help them increase their effectiveness, build relationships, and to reach their goals.

Coach training with CCM@WCC offers an ICF approved ACSTH program in partnership with CoachVille, the world's largest coach training organization. Students benefit from our accelerated learning techniques, expert modeling, and proven methods that are ready for immediate use. In short, you'll receive the affordable, flexible, and solid foundation from which to launch.

Students use coach training in a variety of ways:

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

Find a complete description of the coach training program including detailed class information at www.CCMWCC.com

NOTE: Enrollment and payment are available online only, at www.ccmwcc.com/Enrollment.html.

FREE! Free Information Sessions and Live Coaching Demonstration

Sat., Sept. 9, 10:00 am-12:00 noon
Knollwood Center - Room 4

Reservations are required to reserve your spot. RSVP at www.ccmwcc.com/Open-House.html

Basic Coaching Skills & Ethics
Learn and practice the eleven core coaching competencies. Leverage your strengths and avoid common pitfalls. 12 ICF-CECs.
CE-LDRSP 2007, 6 Sat., Sept. 16-Oct. 28
(skip 9/30), 10:00 am-12:30 pm, KNC-4, #325. #80215

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. 12 ICF-CECs.
CE-LDRSP 2005, 6 Sat., Nov. 18-Jan. 13
(skip 11/25, 12/23 & 30), 10:00 am-12:30 pm, KNC-5, #325. #80216

Learn more about the training at www.CCMWCC.com/classes

All of our coach training programs are accredited by the International Coach Federation.
Questions? Contact Coach Lorraine Esposito at CoachLorraine@CCMWCC.com

PERSONAL FITNESS TRAINER

Personal Fitness Trainer Online Webinars
Join our live webinar and talk with a veteran instructor about the course and industry. Can’t make either session? Register anyway and we will send you a recording once it is complete. Register using the link below.
Choose your Live Your Passion, Become a Personal Trainer! webinar.
Sec. A: Thurs., Sept. 7, 4:00 pm EDT
http://tinyurl.com/fitnessorientation917
Sec. B: Wed., Oct. 4, 12:00 noon EDT
http://tinyurl.com/fitnessorientation1017

Personal Fitness Trainer Certification
Become a successful Personal Fitness Trainer with an option to complete an employer internship that can walk you into a job! This challenging course offers classroom instruction with in-depth, hands-on practical labs to master essential career skills and knowledge. 15 hours of lecture on key topics like biomechanics, exercise physiology, fitness testing, equipment usage, and health assessment plus 15 hours of hands-on practical training labs with role playing drills on assessing clients, programming, performing proper exercises, presentation skills and more. Includes 200-page student workbook, access to online student study tools, and test vouchers for the Certified Personal Trainer exams. Combine passing the exams with proof of CPR/AED, obtain your Level 1 Certified Personal Trainer, and get to work. As a special bonus, with our 30-hour employer internship you get the advanced Level 2 Certified Personal Trainer credential at no additional cost! Textbook (Fitness Professionals Handbook, 7th ed., ISBN-13:9781492523376) required, not included in course fees; order and start reading immediately at 888-330-9487 or www.witseducation.com.
CE-CERTS 2018, 6 Sat., Oct. 7-Nov. 18 (skip 11/11), 9:00 am-4:00 pm; morning lecture PEB-4, afternoon practical held offsite, $700. #83124
Home Inspection Training Program

Our hands-on program will show you how to succeed as a professional home inspector. The courses and field training teach you how to execute a complete professional home inspection and produce a professional home inspection report. In addition, get information on how to start, market, and build your own business. Perform actual inspections with our instructors. Curriculum approved by NYS, offered in partnership with American Home Inspectors Training (AHIT). For additional course information and to register, approved by the Association of Nutrition and Food Professionals, 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.

CE-TECH 2005, Lecture: Oct. 9-21, 8:00 am-5:00 pm, GTW-219. Field training: Oct. 30-Nov. 3. #83073

FIBER OPTICS TRAINING CERTIFICATION

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.html 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)

Designed for anyone interested in becoming a Certified Fiber Optics Technician. Prepares you for the CFOT test, sanctioned by the FOA (Fiber Optics Association), which is given and graded on the final class day. Also introduces you to industry standards governing FTTD (Fiber To The Desk), FTTH (Fiber To The Home, LAN/WAN fiber networks), and basic fusion and mechanical splicing. 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. Accredited by BICSI for 21 RCDD CECs and 21 Installer Level/2 Technician 21 CECs.

Certified Fiber Optics Specialist in Testing & Maintenance (CFOS/T)

Advanced training for anyone involved with the testing and maintenance of fiber optics networks. Offers a general approach to fiber optics testing standards with hands-on activities, and explains the variety of testing standards, equipment, and technological approaches used in fiber network testing and splicing and how to choose among them. 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. Accredited by BICSI for 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, Nov. 30-Dec. 1, 8:00 am-5:00 pm, KNC-4, $700 (fee also includes 1-year membership in the FOA). #80132

Certified Fiber Optics Specialist Outside Plant (CFOS/O)

For students who will be directly involved with installing Outside Plant (OSP) Fiber Optics Cabling. Also serves as an add-on course to the FOA portfolio once the basic CFOT course has been completed; can be taken concurrently with CFOT. Combines lecture sessions and 85% hands-on activities to prepare for the CFOS/O, OSP hands-on, and written exams sanctioned by the FOA, and given and graded on the final class day. Introduction to industry standards governing the installation, testing, and troubleshooting of OSP fiber optics cable. 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. Fee includes study materials, textbook, CD, and exams plus 1-year membership in the FOA. Note: must pass both the written and hands-on exams to successfully pass this course. Accreditation by BICSI for CECs is 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/O with the FOA. This course may be taken immediately after successfully completing the CFOT course.

CE-TECH 2029, Sa/Su, Dec. 2 & 3, 8:00 am-5:00 pm, KNC-4, $775. #80133

Certified Dietary Manager

A hybrid classroom/self-study online course. Upgrade your skills in food service management or become a food service supervisor. Includes Nutrition Therapy, Food Service Management, and Human Resource Management. 120 hrs. classroom/self-study and 150 hrs. fieldwork, plus certification exam review with master. Approved by the Association of Nutrition and Food Professionals. Included is the ServSafe Certification (those who have been ServSafe certified within past 3 yrs. are exempt from the 15-hour ServSafe course). Prerequisite: HS Diploma/GED; must be currently employed in a food service department under a RDN (who acts as your preceptor).

CE-NUTR 2002, on campus dates: 16 Tues., Sept. 12-May 8 (skip 10/31, 11/28, 12/19-1/2, & 3/19), 4:00-7:00 pm, Room TBD, $975 (+ textbooks to be ordered from the ANFP at www.anfponline.org; use school code 321202), J Seid. #52838
TRAVEL INDUSTRY TRAINING PROGRAM

This certificate program is designed to give you current and practical preparation for a career in the travel industry of today. Successful completion of each class includes a passing grade on quizzes, 100% attendance, and completion of all class projects. Designed for those entering the travel business or as a refresher for the experienced.

Beginning Travel
An intensive class for anyone interested in a career in the travel industry. Includes the basics of domestic travel, how to use the official Airlines Guide and the Travel Planner, ticketing, car and hotel reservations, intro to selling and interviewing, prepaid, and fare ladders.

CE-TRVL 2038, 6 Mon., Sept. 11-Oct. 16, 6:30-9:00 pm, GTW-219, $175 (+ textbook). D Carriero. #83107

Advanced Travel
Builds on a basic knowledge of the travel industry; intended for those returning to the field after an absence and needing a refresher. Focus is on developing and building skills in customer satisfaction, selling, reading and understanding tour brochures, ticketing, and international geography. Prerequisite: Beginning Travel.

CE-TRVL 2039, 6 Mon., Oct. 23-Dec. 4 (skip 11/27), 6:30-9:00 pm, Room TBD, $175 (+ textbook). D Carriero. #83108

CENTER FOR REAL ESTATE EDUCATION

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

REAL ESTATE CAREER EXPLORATION SEMINAR
Thurs., Sept. 7, 6:30-8:00 pm, KNC-5. D Zagaroli.

FREE, but please call 914-606-6830, choose option 1 to reserve your space.

COMMERCIAL AND INVESTMENT REAL ESTATE CERTIFICATION PROGRAM

Can be completed in 3 Saturdays!
Commercial real estate is very different from residential real estate. Agents need to be properly trained to avoid liability issues and loss of potential profits. Learn the foundations needed to provide commercial and investment real estate brokerage services. Successful completion of 22.5 hours of instruction (three 7.5 hour courses) will satisfy the licensee’s New York Continuing Education requirement and includes the mandatory 3 hours of Fair Housing/Discrimination training and 1 hour Law of Agency training. Students will receive a Certificate of Completion and be recognized as Commercial and Investment Real Estate Certified (CIREC) agents.

CIREC 101
CE-REAL 2064, 1 Sat., Oct. 21, 9:00 am-5:30 pm (1-hour lunch break), KNC-3, $95. E Smith. #80180

CIREC 102
Working with Investment Properties: Financial Analysis, Taxes, and Exchanges, and Discrimination Issues in Commercial Real Estate Approved for 7.5 hrs. of CE, which includes 3 hours of Fair Housing/Discrimination training for Salespersons and Brokers.
CE-REAL 2063, 1 Sat., Oct. 28, 9:00 am-5:30 pm (1-hour lunch break), KNC-2, $95. E Smith. #80181

CIREC 103
Land and Site Development, Tenant and Buyer Representation, Agency, Working with People, Negotiations, and Building Your Commercial Business. Approved for 7.5 hrs. of CE, which includes 1 hour Law of Agency, for Salespersons and Brokers.
CE-REAL 2062, 1 Sat., Nov. 4, 9:00 am-5:30 pm (1-hour lunch break), KNC-2, $95. E Smith. #80182
REAL ESTATE PROPERTY MANAGEMENT CERTIFICATE
Can be completed in 3 Saturdays!

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. Includes both financial and hands-on aspects and covers fundamentals of real estate management and appraisal, finance 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.

Property Management and Construction
Approved for 4 hrs. of CE for Salespersons and Brokers.
CE-REAL 2011, 1 Sat., Sept. 16, 9:00 am-1:00 pm, KNC-5, $80. D Zagaroli. #80242

Real Estate Investments
Approved for 3.5 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2022, 1 Sat., Sept. 16, 1:30-5:00 pm, KNC-4, $70. D Zagaroli. #80243

Real Estate Management
Approved for 6 hours of CE for Salespersons and Brokers.
CE-REAL 2023, 1 Sat., Sept. 23, 9:00 am-4:00 pm (1-hour lunch break), KNC-5, $125. J Baratta. #80245

Appraisal Principles and Procedures
Approved for 6 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2004, 1 Sat., Sept. 30, 9:00 am-4:00 pm (1-hour lunch break), GTW-219, $125. D Zagaroli. #80244

REAL ESTATE LICENSING COURSES AND PROFESSIONAL DEVELOPMENT
All courses, unless otherwise indicated, have been approved by the NYS Department of State as meeting the educational requirements under Sections 176.3 and 176.4. For further licensing and exam information, call 518-474-4429 or visit www.dos.state.ny.us/lcns/realestate/index.html.

NOTE: NYS Department of State requires 90% attendance to sit for the Real Estate Sales exam.

Real Estate Salespersons
Meets the current NYS Department of State requirement of a 75-hr course for the salespersons licensing exam.
CE-REAL 2024, KNC-5, $595 (+ textbook). D Zagaroli
Sec. A: 20 T/Th, Sept. 12-Nov. 16, 6:00-10:00 pm. #80235
Sec. B: Intensive: 13 Sat./Sun., Oct. 7-Nov. 18, 9:00 am-3:45 pm (30-minute lunch break; final exam is Nov. 18 from 9:00 am-12:00 noon). #80236

Salespersons Exam Prep
Prepare for the real estate salespersons state exam. Topics include real estate terminology and concepts, preparation skills, test-taking strategies, how questions are structured, and the proper way to read and comprehend test questions. No CE credit awarded.
CE-REAL 2042, 2042, 1 Tues., Nov. 28, 6:00-10:00 pm, KNC-5, $80. D Zagaroli. #62498

Interview a Sponsoring Broker for Salespersons
After the real estate salespersons course, it’s time to interview your potential sponsoring brokers. Learn how to identify and define professionalism and distinguish between two etiquettes: netiquette and teliquette in the business environment.
CE-REAL 2056, 1 Mon., Dec. 4, 7:00-9:00 pm, KNC-4, $25. D Zagaroli. #82499

Becoming a Successful Real Estate Agent
This workshop will provide you with the tools that are necessary to become successful in the real estate industry. Topics will include how to sell yourself, developing a list of contacts, how to draw business, and much more.
CE-CRXPL 2021, 1 Wed., Dec. 6, 7:00-9:00 pm, KNC-4, $30. D Zagaroli. #82500

REAL ESTATE APPRAISAL
Note: NYS Department of State requires 100% attendance to sit for exam.
Additional Appraisal Qualifying Courses (R-6, R-7 and R-8) will be held in an upcoming semester.

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, 6 M/W, Sept. 18-Oct. 11, 6:00-9:45 pm, KNC-4, $395 (+ textbook). D Zagaroli. #80237

R-8: Residential Sales Comparison and Income Approach
A 30-hr. qualifying course. Approved for 19.5 hrs. of CE for Salespersons and Brokers upon passing the exam.
CE-REAL 2037, 6 M/W, Oct. 16-Nov. 8, 6:00-9:45 pm, GTW-219, $395 (+ textbook). D Zagaroli. #80238
R-10: Residential Report Writing and Case Studies
A 15 hour qualifying course. Approved for 15 hrs. of CE for Salespersons and Brokers upon passing the exam.
CE-REAL 2045, 4 M/W, Nov. 13-27 (skip 11/22), 6:00-9:45 pm, KNC-4, $210 (+ textbook), D Zagaroli. #80239

New York State Supervisory Appraiser/Appraiser Assistant Course
A 4 hour qualifying course. Approved for 4 hours of CE for Appraisers in any category. The DOS requires that all new Supervisory Appraisers and new Appraiser Assistants must complete this course prior to application. In addition, all current Supervisory Appraisers who enter into a new Supervisory/Appraiser Assistant relationship must complete the course prior to assuming the new supervision. 100% attendance is required.
CE-REAL 2051, 1 Wed., Nov. 29, 6:00-10:00 pm, KNC-3, $80. D Zagaroli. #80240

CE COURSES APPROVED FOR APPRAISERS, SALESPERSONS, AND/OR BROKERS
The following continuing education (CE) courses are approved for various disciplines including Appraisers, Salepersons, and Brokers. 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. NYS requires 100% attendance to earn a certificate of completion. If you are taking the classes for Salepersons or Broker CE, please bring your pocket card with your Unique ID number to class so that your CE certificate can be processed properly.

Local Real Estate Concerns in the Westchester/Hudson Valley Market
Gain a better understanding of issues that currently impact the real estate market in Westchester County and the lower Hudson Valley as well as concerns such as the construction of the new Tappan Zee Bridge. For anyone interested in real estate values as well as real estate professionals. Approved for 3 hrs. of CE for Appraisers, Salepersons, and Brokers.
CE-REAL 2054, 1 Wed., Sept. 20, 10:00 am-1:00 pm, KNC-3, $70. D Zagaroli. #80252

Analysis of Market Sales: When Are They Comparables?
An in-depth analysis of the data gathering stage of the appraisal process. Learn to distinguish characteristics in market sales and elements that are considered, to determine if they are comparable to the property under analysis in the estimation of value. Approved for 3 hrs. of CE for Appraisers, Salepersons, and Brokers.
CE-REAL 2003, 1 Wed., Sept. 20, 1:30-4:30 pm, KNC-3, $70. D Zagaroli. #80253

3-Hour Fair Housing Class
This is a mandatory class that must be taken every 2 years as part of the continuing education renewal cycle. Approved for 3 hrs. of CE for Salepersons and Brokers.
CE-REAL 2032, 1 Wed., Oct. 11, 1:30-4:30 pm, Room TBD, $40. D Zagaroli. #80254

NEW! 1-Hour Law of Agency
An update of the fiduciary responsibilities in agency relationships and the agent's responsibilities to other parties in the transaction. Approved for 1 hour of CE for Salepersons and Brokers.
CE-REAL 2066, 1 Wed., Oct. 11, 4:30-5:30 pm, Room TBD, $25. D Zagaroli. #80255

The Evolution of Green Commercial Buildings
Learn how the green movement developed, where it is today, and what the future may hold. Topics include earth issues and their effect on real estate; features of green buildings; green rating systems: energy star, green globes, and LEED; the economics, costs and payback; and understanding the new green leases. Approved for 7.5 hrs. of CE for Salepersons and Brokers.
CE-REAL 2059, 1 Sat., Oct. 14, 9:00 am-5:30 pm (1-hour lunch break), KNC-2, $95. E Smith. #80179

Why Size Matters: Calculating Gross Living Area
Understand what is considered to be gross living area by the secondary market and the procedures for measuring various styled homes. These methods will standardize the calculation process and aid the client in getting 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 Appraisers, Salepersons, and Brokers.
CE-REAL 2044, 1 Wed., Nov. 1, 10:00 am-1:00 pm, KNC-3, $70. D Zagaroli. #80256

The Deal Killers: Appraisers, Underwriters, and Home Inspectors
Find out why a mortgage is not approved because of the appraisal report, actions of the loan underwriter, or the findings of the home inspector. There are ethical obligations that must be adhered to. Learn how to be proactive so a real estate transaction can be salvaged. Approved for 3 hrs. of CE for Appraisers, Salepersons and Brokers.
CE-REAL 2038, 1 Wed., Nov. 1, 1:30-4:30 pm, KNC-3, $70. D Zagaroli. #80257
Selling Commercial and Investment Properties: Issues, Money, and Laws
This course explores important considerations in brokering real estate including environmental concerns, fair housing and ADA laws and compliance, methods of determining property values, financing (mortgages, loan-to-value, debt service ratio), cash flows and the impact of taxes, sale of property, and discrimination laws, types of bias, and inadvertent discrimination. Approved for 7.5 hrs. of CE for Salespersons and Brokers. This course also satisfies the NYS requirement for 3 hours of fair housing and/or discrimination training for license renewals.
CE-REAL 2065, 1 Sat., Nov. 11, 9:00 am-5:30 pm (1-hour lunch break), KNC-2, $95.
E Smith. #80183

Condominiums and Cooperatives
Condos and co-ops are in demand in today’s real estate market because they are usually more affordable than traditional housing. The class will cover the differences between the two along with the client’s financial profile, credit scores, the co-op board application process, the appraisal of these types of housing units, and how the lender views them. Approved for 4 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2007, 1 Thurs., Nov. 30, 6:00-10:00 pm, KNC-3, $80. D Zagaroli. #80258

Real Estate Agent Safety: What You Need to Know!
Real estate licensees are sometimes exposed to risk during the normal course of business. Learn about personal awareness when hosting open houses, how to prevent being victimized, and the use of technology to keep you safe. Learn simple steps and safe practices that the real estate professional can implement to enhance safety and reduce risk. Approved for 3 hours of CE for Salespersons and Brokers.
CE-REAL 2067, 1 Thurs., Nov. 16, 1:30-4:30 pm, KNC-3, $70. D Zagaroli. #82497

Condominiums and Cooperatives
Condos and co-ops are in demand in today’s real estate market because they are usually more affordable than traditional housing. The class will cover the differences between the two along with the client’s financial profile, credit scores, the co-op board application process, the appraisal of these types of housing units, and how the lender views them. Approved for 4 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2007, 1 Thurs., Nov. 30, 6:00-10:00 pm, KNC-3, $80. D Zagaroli. #80258

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. Register 1 week in advance.
CE-INS 2007, F/Sa/Su, Oct. 13-15, 8:00 am-5:00 pm and Mon., Oct. 16, 8:00 am-1:00 pm; Room TBD, $375 (+ textbook), V Bujanow. #80077

Personal Lines
NYS approved class to prepare for the State exam.
CE-INS 2008, 7 M/W/F, Sept. 11-25, 6:30-10:00 pm, $450 (+ textbook), KNC-5. J Wencelblat. #80196

CAREERS IN HEALTHCARE
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.

Information Sessions for Allied Health Careers
Wed., July 12 or Wed., Aug. 2 from 5:00-6:00 pm at the Ossining Center;
FREE; call 914-606-7400 to reserve your space.
Nursing Assistant, Patient Care Technician, Phlebotomy, Pharmacy Technician, Clinical Medical Assistant, Home Health Aide, Mental Health Technician

FOUNDATION COURSES FOR HEALTH CAREERS
BLS for Healthcare Providers
Designed for medical and dental professionals and those entering a medical or allied health program. 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). American Heart Association certification course.
1 Sat., 9:00 am-3:00 pm, $80 (+ $5 materials fee + $12.50 for optional textbook, payable to instructor).
J Lederman.
Sec. A: Sept. 16. #82714
Sec. B: Oct. 21. #82715
At Ossining Center: CE-HCARE 2005OS, Nov. 4. #83097
Certified Clinical Medical Assistant: CCMA.

Completion and are eligible for NHA certification. Students will receive a certificate of Assisting 1 and 2 and proof of Basic Life Support.

After successful completion of Clinical Medical Assisting Part 1 in Fall 2017.

In a clinical setting. For those enrolled in CMA includes phlebotomy, urinalysis, CMA Part 1:

Includes preparing patients for examination and treatment, infection control, routine laboratory procedures, medical terminology, anatomy and physiology basics, and ECG. Also covers professional workplace behavior, ethics, and legal aspects of healthcare. Admissions application and interview required.

CE-HCARE 2059OS, M/T/W, Sept. 11-Dec. 20, 5:30-9:30 pm, $2,000 (+ textbook) for Parts 1 & 2. #83802

CMA Part 2:

Includes phlebotomy, urinalysis, computer applications and EMR, medical office procedures, health insurance, and billing. In addition, students will gain hands-on experience in a clinical setting. For those enrolled in CMA Part 1 in Fall 2017.

CE-HCARE 2060OS, Spring 2018

After successful completion of Clinical Medical Assisting 1 and 2 and proof of Basic Life Support certification, students will receive a certificate of completion and are eligible for NHA certification (Certified Clinical Medical Assistant: CCMA).
Certified Nursing Assistant
NYS approved training for nursing assistants. Prepare for employment in hospitals and nursing homes. Includes classroom work and clinical experiences at a local nursing home. Admissions application and interview required; application due date is Aug. 4. CE-HCARE 2001OS, $1,410 (+ textbook/workbook).
Sec. A: M/W/Th, Sept. 18-Dec. 14, 5:30-9:30 pm. #83084
Sec. B: T/Th, Sept. 19-Dec. 14, 9:00 am-3:00 pm. #83085

Mental Health Technician
Understand basic psychiatric terminology, psychopathology, social skills training, and mental health laws and ethics. Mental Health Technicians (MHT’s), also called psychiatric aides, are part of a patient-centered team for individuals who may be mentally challenged or emotionally disturbed, or for psychiatric patients under the supervision of a psychiatrist, registered nurse, or social worker. CE-HCARE 2011OS, Th/Sa, Sept. 14-Dec. 9, Thurs., 5:30-9:00 pm/Sat., 9:00 am-2:00 pm, $1,305 (+ textbook). #83086

Medical Interpreting
Get the necessary skills to become a professional in effective language interpretation in a healthcare setting. Includes skills in basic terminology of anatomy and healthcare, ethical principles, and cultural competency concepts. For individuals who are already bilingual/multilingual. Background in healthcare not required. Completion of class plus score of 3.5 or higher on proficiency exam needed to be eligible for national certification. CE-CERTS 2040OS, T/Th, Sept. 26-Dec. 14, 7:00-9:30 pm, $450 (+ textbook). #83087

NEW! Getting Published
Join one of the college’s own authors for an instructive discussion on getting your book published. We’ll provide first-hand experience for unpublished authors on developing an agent prospect list, writing query letters, and evaluating genre specific seminars. The Essential Guide to Getting Your Book Published: How to Write It, Sell it, and Market It . . . Successfully is highly recommended. The instructor is Chair of the college’s Business Department and the author of the Sketch in Crime mystery series. CE-PUBL 2010, 1 Mon., Sept. 25, 6:00-8:30 pm, $30, KNC-2, D Verne. #83783

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., Oct. 10-24, 6:00-8:00 pm, Room TBD, $60. P Andrews. #80129

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. Email editing by the author/teacher will help move your work along quickly. CE-WRITG 2039, 6 Wed., Oct. 25-Dec. 6 (skip 11/22), 6:00-8:00 pm, Room TBD, $125. V Dacquino. #80085

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-WRITG 2038, 3 Wed., Sept. 13-Oct. 4 (skip 9/20), 6:00-8:00 pm, Room TBD, $85. P Andrews. #80130

Required Background Check, Drug Test, and Immunizations
For programs with a clinical or externship, our affiliates require a background check and drug screening. Positive results on either will result in not being accepted into the program or not being allowed to attend the clinical. The criteria to pass these screens include: no felony or misdemeanor convictions; negative drug screen; negative TB, MMR, Hep B, and Varicella vaccines. Separate fees for background check and drug tests apply and are not included in tuition costs.

Certified Nursing Assistant
Home Health Aide
Clinical Medical Assistant
Pharmacy Technician
Phlebotomy Practicum
RN Refresher

Medical Interpreting

NEW! Getting Published

Write Flash Fiction!

Turning Ideas into Published Books

How to Write FAST

CAREERS IN WRITING & PUBLISHING

Visit us online at www.sunywcc.edu/wdce

Textbook Required
Freelancing for Fun and Profit

Local publications are always looking for freelance writers. By adding photography to the mix, writers double their value to editors and publishers. The Internet and digital media have multiplied the opportunities for writers. Aspiring writers will learn how to apply to the thousands of writing opportunities open to them, while writers already engaged in writing projects can find new outlets for their work.

CE-WRITG 2071, 3 Tues., Sept. 12-26, 6:45-8:45 pm, KNC-3, $60 (+ $5 for purchase of a Rivertown Magazine and handouts, payable to instructor). T Riley. #80119

CONTINUING PROFESSIONAL EDUCATION

Respiratory Care: The Possibilities are Endless!

This 10 CRCE program will update RTs on the latest advances in practice includes:

- EMCO: The Respiratory Therapist Role
- Case Studies: Neonatal Pediatric Ventilation
- Innovations in Ventilator Support
- New Modes: An Evidence Based Review
- Healthcare Economics: What a Therapist Needs to Know
- CT and CXR in Critically Ill Patients

Taught by Quinones Healthcare Seminars faculty members.

Breakfast, lunch, raffles, and materials provided.

1 Fri., Sept. 29, 7:30 am-5:30 pm, Gateway Center-Davis Auditorium, register by Sept. 7 for $119, after that for $139; student rate $59.

To register, call 215-353-2477 or online at solutionsx2@comcast.net

Red Cross Wilderness and Remote First Aid

Gain a foundation of first aid principles and skills to be able to respond to emergencies and give care in areas without immediate emergency medical services (EMS) response, such as wilderness and remote environments; includes urban disasters, such as earthquakes and hurricanes. Pre-requisites: current Adult CPR/AED certification; must be at least 14 years of age on or before the last scheduled session of the course. The first session, 9/14, will be devoted to Adult CPR/AED training for those without current CPR certificate; all others with certification will start the following week, 9/21.

CE-CERTS 2046, 10 Weds., Sept. 13-Nov. 15, 6:00-8:00 pm, Room TBD, $225 (+ textbook, obtainable from www.redcrossstore.org for $15.95, + $38 Red Cross certification fees, includes certificate fee for WRFA and CPR/AED, payable to instructor). A Reeve. #83832

American Red Cross Babysitter’s Training

For youth planning to babysit, get the knowledge and skills necessary to safely and responsibly give care for children and infants. Develop leadership skills; plan a babysitting business, keep yourself and others safe and help children behave; and learn basic childcare and basic first aid. For ages 11-15 years old. Bring a bag meal.

CE-CERTS 2031, KNC-3, $90 (+ $10 ARC certification fee, and optional $15 for ARC Babysitter’s Training Set, payable to instructor). A Reeve. #83832

Notary Public Exam Prep

Prepare for the NYS Notary Public test. Laws, concepts, and procedures will be explained. Topics include avoiding conflicts of interest, maintaining professional ethics, charging proper fees, handling special situations, when to hire an attorney, and minimizing legal liability. All materials provided including website links to NYS Department of State licensing information, booklets, and forms. Also featured is an 80 question practice exam.

CE-CERTS 2043, 1 Wed., Sept. 27, 5:00-9:00 pm, KNC-3, $60. V Bujanow. #80078

EMT Refresher

For those already EMT-certified, get the knowledge and skills required by NYS EMS to re-certify as an EMT. Designed as a competency-based challenge course, with the sessions each individual is required to attend custom-designed around his/her needs, as well as some required sessions to discuss new material or skills. Additional $25 fee for those needing CPR certification. Please email workforceandcommunity@sunywcc.edu for special registration form for this class. Note: NYS DOH funding may be available for eligible members of EMS agencies.

CE-HCARE 2058, 9 Sun., Sept. 10-Dec. 17 (skip 9/17 & 24, 10/8-10/22, 11/12, & 12/3), 9:00 am-4:00 pm, SCI-346, and 1 Thurs., Dec. 21, 6:00-10:00 pm for certification exam, $335 (+ textbook). D Fried. #83117

“Servsafe” Food Service Sanitation & Safety

Mandatory for anyone who handles and/or distributes food. 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.

Jin Shin Do® Bodymind Acupressure® uses gentle yet deep finger pressure on specific acu-points and verbal body focusing techniques to help release chronic tension, balance energy, and improve vitality. This clothes-on method is a unique synthesis of a traditional Japanese acupressure technique, classic Chinese acu-theory, Taoist philosophy, Qi Gong (breathing and exercise techniques), Reichian segmental theory, and principles of Eriksonian psychotherapy. Jin Shin Do® is designed for the massage therapist who commits to exploring the underlying principles of acupressure; those principles are different from the Western approach and lend an additional level of expertise to one’s practice. The Jin Shin Do® Foundation is approved by the National Certification Board for Therapeutic Massage and Bodywork as a CEC provider (#026771); also approved by California Board of Registered Nursing, Provider #04744. Jin Shin Do® is not intended for diagnosis, treatment, or cure of disease. Classes can also be taken for self-care and personal growth. For more information, go to www.jinshindo.org.

Fundamentals of Self-Acupressure
Discover a simple self-acupressure pattern to promote balance, health, and a sense of well-being for the entire body. Learn 25 points to address back and joint problems, shoulders, digestive difficulties, headaches, and emotional stress. Energy balancing exercises (Qi Gong) plus a connection to mind/body healing will be explored. Wear comfortable clothes and bring an exercise or yoga mat or blanket. Approved for 8 CECs for licensed massage therapists through NCBTMB, and for 8 CECs for reflexologists through American Reflexology Certification Board (ARCB). Can also be taken by general public. Bring lunch/snacks.

CE-HLTH 2053, 2 Wed., Nov. 8 & 15, 9:30 am-2:00 pm, Room TBD, $90 (+ $10 for booklet, payable to instructor). A Blieden. #80124

Jin Shin Do® Acupressure® Facial
This twelve-step routine uses points on the face, head, neck, arms, and hands and may be useful for the release of facial tension and increase of circulation of Qi (energy) for the skin and scalp, eyebrows, sinus problems, and back and shoulder problems. For those licensed in touch therapy, such as massage therapists and nurses. Approved for 8 CECs for licensed massage therapists through NCBTMB. Bring a massage table if you have one, a sheet, and lunch/snacks. Contact the instructor at avra.lmt@gmail.com for supply list.

CE-CERTS 2147, 1 Sat., Dec. 2, 9:00 am-6:00 pm, KNC-2, $125 (+ $5 for instructional booklet, payable to instructor). A Blieden. #80125

Grade C Water Operator Certification
This approved 18-hour program is required for operators seeking Grade C Certification for systems serving 1,000 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., Oct. 12-Nov. 16, 6:30-9:30 pm, KNC-3, $275 (+ textbook). J Wines. #80184

Grade D Water Distribution Operator Certification
This approved 15-hour program is required for operators seeking 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., Oct. 16-Nov. 13, 6:30-9:30 pm, KNC-3, $250 (+ textbook). J Wines. #80185

Certified Coding Associate (CCA) Exam Prep
Intended to assist the new coding practitioner to prepare for the national certification examination, which measures coding competency and offers credibility to your coding proficiency. Evaluate and strengthen your skills in preparation for the exam. Bring both coding manuals and required text to class.

CE-HCARE 2000, 4 Sat., Oct. 7-28, 9:00 am-12:00 noon, GTW-219, $150 (+ textbook). S Herzberg. #80247

ICD-10-PCS
For entry-level and intermediate coders; learn to properly assign in-patient procedure codes for the transition to ICD-10-PCS. Includes instruction on how to determine the appropriate root operation. Analyze, assign, and sequence ICD-10-PCS procedures. Students will also review the ICD-10-PCS official guidelines for coding and reporting.

CE-CERTS 2042, 2 Sat., Nov. 4 & 11, 9:00 am-4:00 pm, Room TBD, $150 (+ textbook). S Herzberg. #80189

Register Early!
Classes are cancelled for under-enrollment several days in advance. We recommend that you register at least ONE week in advance of the course start date.
The Certification Center at Westchester Community College

Through Division of Workforce Development and Community Education, The Certification Center at Westchester Community College offers a wide range of industry-recognized certification exams designed to take your career to the next level. Our Certification Center is a convenient, professional space that welcomes current students, alumni and all members of the community. Proctor fee may apply. Email Michele.Maya@sunywcc.edu for more information or to schedule your exam.

Computers & Information Technology

Computer Students: Please bring a USB flash drive to class. Classes are taught with Windows 10 and Office 2016 except as noted.

Computing Fundamentals for Windows
Knowledge of computers is not a prerequisite for this course. Whether you are new to computers or just want to brush up on your computer skills, this course is for you. Increase your proficiency using Windows-based computers with techniques and shortcuts. Build your confidence and get control of your computer by managing, organizing, and searching for your files and folders. Learn the benefits of different Internet browsers and search engines, including safe and efficient Internet use. Manage your email folders and attachments and get a glimpse of popular social media sites including Facebook and Twitter.

CE-COMP 2163, $360 (+textbook).
At Valhalla Campus:
Sec. A: 6 Sat., Sept. 9-Oct. 14, 9:00 am-12:00 noon, GTW-209. #83213
Sec. B: 6 T/Th, Sept. 12-28, 9:00 am-12:00 noon, GTW-209. #83214
Sec. C: 6 M/W, Oct. 16-Nov. 1, 6:00-9:00 pm, GTW-209. #83215
At Mt. Vernon Center:
Sec. D: 6 T/Th, Oct. 10-26, 9:00 am-12:00 noon. #83216

File Management
Never lose your work again! Organizing and managing your files is essential for the workplace and for the home. Learn best practices to organize your files; create and organize folders; search for files; work with shortcuts; and set some custom features to make it easier to work with Windows.

CE-COMP 2002, $140 (+textbook).
At Valhalla Campus:
Sec. A: 2 T/Th, Sept. 5 & 7, 9:00 am-12:00 noon, GTW-209. #83217
Sec. B: 3 MAM, Sept. 8 & 20, 6:00-9:00 pm, GTW-209. #83218
At Peekskill Center:
Sec. C: 2 Sat, Sept. 9, 9:00 am-12:00 noon. #83219

WHERE REQUIRED, TEXTBOOKS CAN BE PURCHASED AT THE BOOKSTORE
AT 914-606-6475 OR ORDERED ONLINE AT WWW.SUNYWCC.EDU

Textbook Required

Visit us online at www.sunywcc.edu/wdce | 15

New!

File Management for Mac
Time to organize your Mac files! Learn techniques that will help you locate your files easily. Learn how to use Finder to create, organize and search for folders and files. This class is a must for anyone that wants to get control of their files. BYOM...Bring your own Mac to this class.

CE-COMP 2164, 2 T/Th, Sept. 12 & 14, 6:00-9:00 pm, GTW-219, $140. #83262

NEW!

MS Office 2016 Basics
Learn to use the basic features of the 2016 version of MS Word, Excel, and PowerPoint, three of the most fundamental software programs used in educational and professional settings. Provides skills for creating basic documents, working with spreadsheets, and creating effective presentations. Prerequisite: File Management or equivalent experience. 1.8 CEUs.

CE-COMP 2155, $360 (+textbook).
Sec. A : 6 T/Th, Oct. 3-19, 9:00 am-12:00 noon, GTW-209, #83320
At Peekskill Center:
Sec. B: 6 Sat., Oct. 7-Nov. 11, 10:00 am-1:00 pm. #83321

NEW!

MS Office 2016 Basics for Mac
BYOM...Bring your own Mac with Microsoft Office to learn the basic features of the 2016 Mac version of MS Word, Excel, and PowerPoint, three of the most fundamental software programs used in educational and professional settings. Provides skills for creating basic documents, working with spreadsheets, and creating effective presentations. Prerequisite: File Management for Mac or equivalent experience.

CE-COMP 2165, 6 T/Th, Oct. 3-24 (skip 10/10), 6:00-9:00 pm, GTW-219, $360 (+ textbook). #83323

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: NYSN license and current CPR certification for healthcare professionals (BLS). Admissions application and interview required; application due date is Sept. 1. Call 914-606-7408 for information.

At Peekskill Center:
GTW-209. #83218
Sec. B: 2 M/W, Sept. 18 & 20, 6:00-9:00 pm, GTW-209. #83095

Child Abuse Seminar
New York State approved coursework for educators and healthcare professionals. If already licensed, bring license to class.

$60. D Flynn-Capalbo.
Sec. A: 1 Sat., Oct. 14, 9:00 am-12:00 noon, Room TBD. #83792
Sec. B: 1 Thurs., Nov. 2, 6:00-9:00 pm, KNC-4. #83793
At Ossining Center: CE-CERTS 2001OS, 1 Sat., Nov. 11, 9:00 am-12:00 noon. #83096

NEW!

File Management for Mac

NEW!

Computing Fundamentals for Windows

NEW!

File Management

NEW!

MS Office 2016 Basics

NEW!

MS Office 2016 Basics for Mac

NEW!

File Management for Mac

NEW!

Computing Fundamentals for Windows

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File Management

NEW!

MS Office 2016 Basics

NEW!

MS Office 2016 Basics for Mac

NEW!

File Management for Mac

NEW!

Computing Fundamentals for Windows

NEW!

File Management

NEW!

MS Office 2016 Basics

NEW!

MS Office 2016 Basics for Mac

NEW!

File Management for Mac
NEW! Computer Basics 1 – Operational Skills (In Spanish)
Conceptos Básicos de Computación 1 - Habilidades Operacionales (en español)
Aumente su habilidad en el uso básico de su computadora en entorno Windows: trabaje con el mouse y el teclado, el escritorio de Windows, utilice programas como el de procesamiento de textos, utilice menús y barras de herramientas y más. Este taller es ideal para nuevos usuarios de computadoras o para aquellos que quieren refrescar o mejorar sus habilidades básicas. Windows 10.
CE-COMP 2159, 2 T/Th, Sept. 12 & 14, 6:00-9:00 pm, GTW-215, $140. #83222

NEW! Computer Basics 2 – Mastering Windows and File Management (In Spanish)
Conceptos Básicos de Computación 2 - Dominio de Windows y de la Administración de Archivos (en español)
Construya su confianza y consiga el control de su computadora con estas técnicas para usar Windows. Aprenda a administrar y organizar sus archivos y carpetas; Aprenda a buscar archivos; trabajar con atajos; utilizar paneles de control; Establezca algunas funciones personalizadas para que sea más fácil trabajar con Windows. Prerrequisito: Conceptos básicos de Computación 1 o experiencia equivalente. Windows 10.
CE-COMP 2160, 2 T/Th, Sept. 19 & 21, 6:00-9:00 pm, GTW-215, $140. #83223

NEW! Computer Basics 3 – Internet and Email (In Spanish)
Conceptos Básicos de Computación 3 - Internet y correo electrónico (en español)
Conviértase en un usuario de Internet más competente. Aprenda los beneficios de los diferentes navegadores y motores de búsqueda y cómo hacer que su uso de Internet sea más eficiente y seguro. Aprenda a administrar sus carpetas y archivos adjuntos de correo electrónico. Obtenga una visión de los sitios de redes sociales populares, incluyendo Facebook y Twitter. Prerrequisito: Conceptos básicos de Computación 1 o experiencia equivalente. Windows 10.
CE-COMP 2161, 2 T/Th, Sept. 26 & 28, 6:00-9:00 pm, GTW-215, $140. #83224

AHORRE $5 al registrarte para las tres clases de conceptos básicos de computadora durante esta legislatura para sólo $378. Ahorro reflejará cuando se calculan sus gastos después de inscribirse. Si se cancelan las clases por cualquier motivo, no aplica descuento.

Keyboarding for Accuracy and Speed
This course provides students with the basic skills necessary to learn touch typing on a computer keyboard. The ability to type faster and more accurately saves time and increases productivity. A great course for anyone who uses the computer, including healthcare professionals who have to make entries in patient electronic records. Only basic operational computer skills are required for this hands-on class.
CE-COMP 2016, 12 Sat., Sept. 9-Dec.2 (skip 11/25), 9:00-10:30 am, GTW-215, $200. #83225

Fundamentals of the iPhone
Learn to use basic functions of the iPhone. Bring your phone to class and work at your own pace. Topics covered include: essential skills of texting, taking pictures, accessing email, customizing calendars, and utilizing the Internet via the iPhone.
CE-COMP 2141, 6 Sat., Sept. 9-Oct. 14, 11:00 am-1:00 pm, GTW-215, $145. #83226

Cut the Cord: Online TV Streaming Solutions
The non-techie’s guide to living without cable. Learn about TV streaming solutions that will save you money. Showcases devices such as Apple TV, Roku, Amazon Fire, and Chromecast. Learn about Netflix, Hulu, and other streaming services. Discussion on Internet requirements and help to determine which devices and services may work best for you.
CE-COMP 2148, 1 Sat., Sept. 23, 1:00-4:00 pm, GTW-209, $60. #83227

SOCIAL MEDIA AND INTERNET APPLICATIONS

Social Media Overview
Learn how to connect and more efficiently use several of the more popular social media sites: Linkedin, Facebook, Pinterest, and Twitter. Learn how to join these sites, understand when to “like” something, set security features, promote yourself, join groups, understand hashtags, and social media etiquette. Prerequisite: Computing Fundamentals for Windows or equivalent experience. 1.2 CEUs
CE-COMP 2015, 4 T/Th, Sept. 7-19, 6:00-9:00 pm, GTW-203, $200. #83233

Social Networking with Facebook
Facebook and other social networks 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.
CE-COMP 2071, 2 Sat., Oct. 7 & 14, 11:00 am-2:00 pm, GTW-215, $70. #83236

Visit us online at www.sunywcc.edu/wdce

Textbook Required
Email Marketing
33% of email recipients open email based on subject line alone; emails that include social sharing buttons have a 158% higher click-through rate. Capitalize on this method of advertising by exploring which platforms to use, how to decipher the stats, how to merge your social platforms and website with your email marketing campaign, dealing with those who unsubscribe, and what are the ethical requirements of your email? Prerequisite: Social Media Overview or equivalent experience.
CE-COMP 2110, 2 W/Th, Sept. 20 & 21, 6:30-9:30 pm, GTW-203, $120. #83228

Cloud Computing Basics for Business
What is the cloud and why should your business care? Get a conceptual and hands-on understanding of cloud computing and explore its aspects of availability, security, and how it’s set up. CE-BUS 2023, 2 W/Th, Oct. 11 & 12, 6:30-9:30 pm, GTW-203, $120. #83231

Efficient Time Management with Google Calendar and Gmail
Create a free email account with Gmail and learn to send and receive email; organize your mail with folders and labels; search, delete and archive mail, and work with attachments. Use Google Calendar to keep track of events, create repeating calendar entries, search your calendar, and share your calendar with others. Tips and tricks for integrating Gmail and Calendar will save you time! CE-COMP 2142, 2 Sat., Sept. 16 & 23, 9:00 am-12:00 noon, GTW-203, $100. #83257

Creating Sharable Documents on the Cloud with Google Drive and Docs
Move to cloud-based storage and online collaboration in the workplace or for personal use! Learn how to create, format and print a Google Doc. Share your doc so others can edit or comment on it. View the revision history to see what changes have been made to the document and when. In addition, search for files and organize your files using Drive. Any time, from any computer, tablet or smartphone with an Internet connection for free! CE-COMP 2143, 2 Sat., Sept. 30 & Oct. 7, 9:00 am-12:00 noon, GTW-203, $100. #83258

NEW! Generate Surveys and Understand the Results with Google Forms and Sheets
Need answers? Looking for trends? Use Google Forms to create free surveys using various question types, distribute surveys by email or links, then review and interpret the results you receive through Google Sheets. Prerequisite: Google Drive or equivalent experience. CE-COMP 2167, 3 Sat., Oct. 21-Nov. 4, 9:00 am-1:00 pm, GTW-203, $220. #83259

NEW! Build a Following with Blogging and Podcasting
Get your message out there! This course will introduce students to valuable new online tools and the skills necessary to become a Blogger and a Podcaster. Great for business owners to communicate with clients and create a presence on the Internet. Demos and assignments included. CE-BUS 2088, 4 Fri., Oct. 20-Nov. 10, 9:00 am-12:00 noon, GTW-209, $200. #83267

Social Media for Business 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 Marketing for Business 101: What’s In It for Your Company?
Social media has burst onto the scene faster than businesses 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? Shape your understanding of social media marketing and think more critically about your company’s use of social networks. Prerequisite: Social Media Overview or equivalent experience.
CE-COMP 2110, 2 W/Th, Sept. 20 & 21, 6:30-9:30 pm, GTW-203, $120. #83228

Social Media Marketing for Business 102: 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’s 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. Prerequisite: Social Media Overview or equivalent experience.
CE-COMP 2111, 2 W/Th, Sept. 27 & 28, 6:30-9:30 pm, GTW-203, $120. #83229

Social Media Marketing for Business 103: What’s Your Content Strategy?
We’ll look at the data, decisions, and tools you’ll need to develop the social media plan for your business. We’ll explore different methods such as video and photo production, writing techniques, and more. Participants are encouraged to share ideas and get feedback to help in defining a successful and robust strategy. Prerequisite: Social Media Overview or equivalent experience.
CE-COMP 2117, 2 W/Th, Oct. 4 & 5, 6:30-9:30 pm, GTW-203, $120. #83230

SAVE $ when you register for all three Social Media for Business classes during this term for only $324. Savings will be reflected when your course fees are calculated after enrolling. If classes are cancelled for any reason, discount no longer applies.

Visit us online at www.sunywcc.edu/wdce | 17
MICROSOFT OFFICE APPLICATIONS

Get the computer competencies you need to survive and prosper in today’s fast-changing workplace. Our Microsoft applications courses are taught using MS Office 2016 unless otherwise stated.

**MS Word – Level 1**
Get started with Word even if you have never 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:** File Management or equivalent experience. 1.2 CEUs
CE-COMP 2029, 4 T/Th, Oct. 17-26, 6:00-9:00 pm, GTW-203, $280 (+ textbook). #83289

**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:** MS Word Level 1 or equivalent experience. 1.2 CEUs
CE-COMP 2030, 4 T/Th, Oct. 31-Nov. 9, 6:00-9:00 pm, GTW-203, $280 (+ textbook). #83271

**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:** MS Word Level 2 or equivalent experience. 1.2 CEUs
CE-COMP 2031, 4 T/Th, Nov. 14-28 (skip 11/23), 6:00-9:00 pm, GTW-203, $280 (+ textbook). #83272

**New!**
**MS Word 2016 Comprehensive with MOS Certification Exam**
A Microsoft Office Specialist (MOS) Certification helps you stand out to employers! This course will provide you with the knowledge and skills necessary to productively use MS Word 2016. Upon completion, participants will be prepared to take the Microsoft Office Specialist (MOS) Certification exam #77-725 for MS Word 2016. Daytime course format includes instructional time from 9:00 am-12:00 noon, a 30-minute lunch break, and lab practice time with a Technical Assistant from 12:30-2:00 pm.
**Prerequisite:** File Management or equivalent experience and familiarity with MS Word. 3.6 CEUs
CE-COMP 2154, $864 (+ textbook, + exam fees).
At Valhalla Campus: 12 M/W, Nov. 6-Dec. 13, 9:00 am-2:00 pm (30-minute lunch break), GTW-209. #83274
At Peekskill Center: Sec. E: 27 M/W, Sept. 11-Dec. 13 (skip 11/22), 6:30-8:30 pm. #83276

**Save $ when you register for both MS Word classes during this term for only $756.** Savings will be reflected when your course fees are calculated after enrolling. If classes are cancelled for any reason, discount no longer applies.

**Microsoft Word 2016 Certification Exam Prep**
Prepare to take the Microsoft Office Specialist Exam in Word 2016: MOS Exam #77-725.
**Prerequisite:** Word Levels 1, 2, and 3 or equivalent experience and use of MS Word for six months. Exam can be scheduled and taken at the college. Exam fees not included.
CE-TESTG 2012, 6 T/Th, Nov. 30-Dec. 19, 6:00-9:00 pm, GTW-203, $360 (+ textbook). #83273

**New!**
**Microsoft Word 2016 Comprehensive with MOS Certification Exam**
A Microsoft Office Specialist (MOS) Certification helps you stand out to employers! This course will provide you with the knowledge and skills necessary to productively use MS Word 2016. Upon completion, participants will be prepared to take the Microsoft Office Specialist (MOS) Certification exam #77-725 for MS Word 2016. Daytime course format includes instructional time from 9:00 am-12:00 noon, a 30-minute lunch break, and lab practice time with a Technical Assistant from 12:30-2:00 pm.
**Prerequisite:** File Management or equivalent experience and familiarity with MS Word. 3.6 CEUs
CE-COMP 2154, $864 (+ textbook, + exam fees).
At Valhalla Campus: 12 M/W, Nov. 6-Dec. 13, 9:00 am-2:00 pm (30-minute lunch break), GTW-209. #83274
At Peekskill Center: Sec. E: 27 M/W, Sept. 11-Dec. 13 (skip 11/22), 6:30-8:30 pm. #83276

**Save $ when you register for both MS PowerPoint classes during this term for just $504.** Savings will be reflected when your course fees are calculated after enrolling. If classes are cancelled for any reason, discount no longer applies.

**MS PowerPoint – Level 1**
Learn the basics of this easy-to-use program to create visually compelling presentations and slides. Wizards and templates give you a quick start on professional presentations and you’ll also learn to develop your own designs with text, graphics and special effects.
**Prerequisite:** File Management or equivalent experience. 1.2 CEUs
CE-COMP 2025, 4 T/Th, Oct. 3-12, 6:00-9:00 pm, GTW-215, $280 (+ textbook). #83291

**MS PowerPoint – 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. 1.2 CEUs
CE-COMP 2026, 4 T/Th, Oct. 17-26, 6:00-9:00 pm, GTW-215, $280 (+ textbook). #83292

**FACULTY SPOTLIGHT RISA NEIMAN**
Risa has been teaching various computer technology classes since 2005. Computers and software have always intrigued her and she has worked with both over the course of her career, both in the corporate world and as a private consultant. With her Bachelor’s Degree from Queens College in Sociology and Philosophy, Risa brings a unique approach to her teaching style; she’s shared her knowledge and experience to assist students as they pursue their own careers. She is a Microsoft Office Specialist in Word and Excel, and holds certifications in AMAS Train the Trainer and Windows Networking Administration.
MS Excel – Level 1
Get started with Excel even if you have never used a spreadsheet before. Includes building and editing worksheets, formatting a worksheet, working with charts and working with formulas and functions.
Prerequisite: File Management or equivalent experience. 1.2 CEUs.
CE-COMP 2020, $280 (+ textbook).
Sec. A: 4 M/W, Sept. 18-27, 6:00-9:00 pm, GTW-215. #83277
Sec. B: 3 Sat., Sept. 30-Oct. 14, 1:00-5:00 pm, GTW-209. #83278
Sec. C: 4 T/Th, Oct. 24-Nov. 2, 9:00 am-12:00 noon, GTW-209. #83279

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: MS Excel Level 1 or equivalent experience. 1.2 CEUs.
CE-COMP 2021, $280 (+ textbook).
Sec. A: 4 M/W, Oct. 2-11, 6:00-9:00 pm, GTW-215. #83282
Sec. B: 3 Sat., Oct. 28-Nov. 11, 1:00-5:00 pm, GTW-209. #83283
Sec. C: 4 T/Th, Nov. 7-16, 9:00 am-12:00 noon, GTW-209. #83284

MS Excel – Level 3
Master more advanced features of Excel such as analyzing data with PivotTables, exchanging data with other programs, and advanced worksheet management. Prerequisite: MS Excel Level 2 or equivalent experience. 1.2 CEUs.
CE-COMP 2022, $280 (+ textbook).
Sec. A: 4 M/W, Oct. 16-25, 6:00-9:00 pm, GTW-215. #83285
Sec. B: 3 Sat., Nov. 18-Dec. 9 (skip 11/25), 1:00-5:00 pm, GTW-203. #83286
Sec. C: 4 T/Th, Nov. 28-Dec. 7, 9:00 am-12:00 noon, GTW-209. #83287

Save $$ when you register for all three Excel classes during this term for only $756. Savings will be reflected when your course fees are calculated after enrolling. If classes are cancelled for any reason, discount no longer applies.

Microsoft Excel 2016 Certification Exam Prep
This course will prepare the student to take the Microsoft Office Specialist Exam in Excel 2016: MOS Exam #77-727. Prerequisite: MS Excel Levels 1, 2, and 3 or equivalent experience and use of MS Excel for six months. Exam can be scheduled and taken at WCC. Exam fees not included.
CE-TESTG 2013, 6 M/W, Nov. 1-20, 6:00-9:00 pm, GTW-203, $360 (+ textbook). #83288

NEW! MS Excel 2016 Comprehensive with MOS Certification Exam
A Microsoft Office Specialist (MOS) Certification helps you stand out to employers! Provides you with the knowledge and skills necessary to productively use MS Excel 2016. Upon completion, participants will be prepared to take the Microsoft Office Specialist (MOS) Certification exam #77-727 for MS Excel 2016. Daytime course format includes instructional time from 9:00 am-12:00 noon, a 30-minute lunch break, and lab practice time with a Technical Assistant from 12:30-2:00 pm. Prerequisite: File Management or equivalent experience and familiarity with MS Excel. 3.6 CEUs.
CE-COMP 2153, $864 (+ textbook, + exam fees).
At Valhalla Campus: 12 M/W, Sept. 11-Oct. 18, 9:00 am-2:00 pm (30-minute lunch break), GTW-209, #83289
At Peekskill Center: Sec. E: 27 T/Th, Sept. 12-Dec. 14 (skip 11/23), 6:30-8:30 pm. #83290

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: File Management or equivalent experience. 1.2 CEUs.
CE-COMP 2017, 4 T/Th, Oct. 24-Nov. 2, 6:00-9:00 pm, GTW-209, $280 (+ textbook). #83293

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: MS Access Level 2 or equivalent experience. 1.2 CEUs.
CE-COMP 2018, 4 T/Th, Nov. 7-16, 6:00-9:00 pm, GTW-209, $280 (+ textbook). #83294

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: MS Access Level 2 or equivalent experience. 1.2 CEUs.
CE-COMP 2019, 4 T/Th, Nov. 28-Dec. 7, 6:00-9:00 pm, GTW-209, $280 (+ textbook). #83295

Save $$ when you register for all three Access classes during this term for just $756. Savings will be reflected when your course fees are calculated after enrolling. If classes are cancelled for any reason, discount no longer applies.
Everything Outlook!
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. Go beyond email to improve your time and task management with advanced features of Outlook mail, the powerful calendar, meeting scheduler, contacts, address book, and task manager. **Prerequisite:** File Management or equivalent experience. 1.2 CEUs

CE-COMP 2024, 4 T/Th, Sept. 26-Oct. 5, 6:00-9:00 pm, GTW-209, $280 (+ textbook). #83296

Access Your Content Anywhere, Anytime with MS OneDrive and OneNote
Be at the ready! OneDrive is Microsoft’s cloud-based storage for all of your files on any device, at any time. Combine this with OneNote, your digital notebook for capturing, storing and sharing all kinds of information - notes, photos, audio, video, web links and more. Explore the powerful search capabilities and reduce printing by utilizing these products. Includes free MS Office applications.

CE-COMP 2168, 4 T/Th, Oct. 10-19, 6:00-9:00 pm, GTW-209, $220. #83362

One-on-One Computer Training
Get the benefits of the expertise of our experienced instructors in a one-on-one, private session! For targeted, specific assistance with any software application, our One-on-One program can help. We will match you with one of our professional instructors at our Valhalla campus for a session. Call Michele Maya at 914-606-6627 to set an appointment time. A 2-hour session is $240, a 3-hour session is $360.

Microsoft Office Skills 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 completion. Contact Michele Maya for details Michele.Maya@sunywcc.edu.

Microsoft Certification Training – Online Programs
If our class schedule doesn’t match your availability, you can still train for a new career and develop or enhance your technology skills by enrolling in our online classes offered in partnership with Education to Go/Gatlin Education Services. For more information, see page 27, email Michele.Maya@sunywcc.edu or visit http://careertraining.ed2go.com/sunywcc.

BUSINESS APPLICATIONS
Your time and training dollars are stretched – these short courses are designed to teach just the skills you require to meet specific business needs.

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:** File Management or equivalent experience.

CE-COMP 2023, 1 Fri., Sept. 15, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140 (+ textbook). #83297

NEW!

Database Fundamentals
Store all of your business records, extract information, and make better business decisions by understanding the database! Learn the general principles of designing a relational database, including terminology, data types, data integrity, and how to use queries to extract data with Microsoft Access. **Prerequisite:** File Management or equivalent experience.

CE-COMP 2166, 2 Fri., Sept. 22 & 29, 9:00 am-1:00 pm, GTW-215, $160. #83298

Constructing MS Excel Formulas
Learn how to build more complicated formulas, use functions and combine them in powerful ways. Covers using absolute and relative references in formulas and the order of precedence of operations. Troubleshoot formulas using the auditing tools. Document the formulas that you create. Use named ranges and cells in your formulas to better understand the purpose of the formula. **Prerequisite:** Excel Basics, MS Excel Level 1 or equivalent experience.

CE-COMP 2052, 1 Fri., Oct. 13, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140. #83299

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:** MS Excel Level 2 or equivalent experience.

CE-COMP 2086, 1 Fri., Oct. 27, 9:00 am-1:00 pm, GTW-215, $70. #83300
Data Analysis with Excel
Get a handle on some of Excel’s more advanced features for analyzing your data including Dashboards with slicers and timelines, creating What If Scenarios and performing Data Validation. **Prerequisite:** MS Excel Levels 1 and 2 or equivalent experience. CE-COMP 2115, 2 Fri., Nov. 3 & 10, 9:00 am-12:00 pm, GTW-215, $140. #83301

Automate with Basic Excel Macros
What are macros and how can they save you time? Learn how to automate your way out of mundane repetitive tasks with the power of macros in Excel. This course includes recording basic macros and basic editing in Visual Basic. **Prerequisite:** MS Excel Levels 1 and 2 or equivalent experience. CE-COMP 2147, $60. Sec. A: 1 Sat., Sept. 30, 1:00-4:00 pm, GTW-215. #83303 Sec. B: 1 Wed., Nov. 15, 6:00-9:00 pm, GTW-209. #83304

UNIX/LINUX Administration Basics
Gain basic systems administration skills to manage and deploy small to large systems. You’ll get a conceptual and hands-on understanding of UNIX/LINUX administration for a business environment. **Prerequisite:** File Management or equivalent experience. CE-COMP 2123, 2 Sat., Nov. 4 & 11, 9:00 am-12:30 pm, GTW-209, $150. #83281

ACCOUNTING AND FINANCE

**Bookkeeping with QuickBooks and Excel Certificate**
Earn this non-credit certificate by completing our Introduction to QuickBooks class, the Excel series, and Accounting & Bookkeeping 1 (see page 4). Apply for the certificate upon completing all requirements.

**Behind the Scenes of QuickBooks**
Debits, credits, journals, ledgers... having a working knowledge of the principles behind the bookkeeping capability of QuickBooks will simplify your mastering of this software. The goal is to understand the “behind the scenes” of how business transactions are correctly recorded and how QuickBooks handles them. No QuickBooks experience is needed; the perfect first class for someone who plans to learn QuickBooks, but also useful for QuickBooks users who need additional understanding of bookkeeping processes. CE-COMP 2132, $175. Sec. A: 4 T/Th, Sept. 19-28, 9:00-11:00 am, GTW-215. #83305 Sec. B: 4 M/W, Sept. 25-Oct. 4, 6:00-8:00 pm, GTW-209. #83306

**QuickBooks Fundamentals**
Learn how to handle accounts payable and receivable, customer info, inventory, 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:** File Management or equivalent experience. 1.8 CEUs. CE-COMP 2103, $410 (+ textbook). Sec. A: QuickBooks 2016 Desktop Version: 6 T/Th, Oct. 10-26, 9:00 am-12:00 noon, GTW-215. #83307 Sec. B: QuickBooks Online Version: 6 M/W, Oct. 30-Nov. 15, 6:00-9:00 pm, GTW-215. #83308

**Running Payroll through QuickBooks**
Explore QuickBooks’ various payroll capabilities. Navigate the payroll center setting up employee/employer tax and wage information. Create both scheduled and unscheduled payroll. Review required tax liability payments as well as employee and payroll reports. **Prerequisite:** File Management and Introduction to QuickBooks or equivalent experience. CE-COMP 2156, 3 T/Th, Oct. 31-Nov. 7, 6:00-8:00 pm, GTW-215, $140 (+ textbook). #83309

**QuickBooks 2015/2016 User Certification Exam Preparation**
Master skill and proficiency to become an Intuit QuickBooks Certified User. Thorough preparation for the certification exam for QuickBooks 2015/16. Intensive and extensive overview encompassing all aspects of this bookkeeping software. Timed practice, sample exam, and review included. **Prerequisite:** Behind the Scenes of QuickBooks, Introduction to QuickBooks, Running Payroll or existing advanced QuickBooks experience. CE-TESTG 2011, 9 T/Th, Nov. 9-Dec. 14 (skip 11/21 & 23), 6:00-8:00 pm, GTW-215, $380 (+ textbook, + exam fees). #83310

**Professional Bookkeeping with QuickBooks – Online Program**
Get full details at careertraining.ed2go.com/sunywcc

**Take Your Microsoft Office & QuickBooks Certification Exams on Campus!** You can now take your Microsoft Office Specialist certification and QuickBooks Certified User exams at the Valhalla campus in the Certification Center. Contact Michele Maya by email at Michele.Maya@sunywcc.edu or 914-606-6627 for further details or to make a test appointment.

Textbook Required

Visit us online at www.sunywcc.edu/wdce
DIGITAL ARTS & USER DESIGN

These classes are held at the Center for the Digital Arts, located at 27 N. Division Street in Peekskill. For more information or to register, call 914-606-7300. Software versions are subject to change.

User Experience (UX)

User Experience Design is a new 48-hour program that prepares graduates for working in interactive technologies and provides them with industry literacy through applied practice. The program will offer a foundation in user experience strategies, design thinking, and interactive design. Students will acquire skills in Web Programming, Interactive Design, Mobile App Development, and UX/UI Design. Prerequisite: basic computer experience.

Intro to Information Architecture

The Information Architecture (IA), or organization, of a website or application is one of the most important areas of UX. It helps you understand how your users think about the content and functionality in a site in order to create a usable site. Explains the fundamentals of IA and why it's important. Introduces the concepts of user research, hierarchies and structure, labeling, navigation, and search, and covers different types of deliverables and the IA process.

CE-DGART 2078PE, 1 Sat., Sept. 16, 1:00-4:00 pm, $200. #83232

User Experience / User Interaction

Introduces the field of user experience and explores the different areas of expertise in UX. Learn the essential principles of human-centered design: human-computer-interaction theory, and its application through current case studies. Explore the design process and get hands on experience creating a persona, site map, and wireframe; learn about usability testing and pair collaboratively to conduct a sample test.

CE-DGART 2072PE, 2 Sat., Sept. 23 & 30, 9:00 am-12:00 noon, $200. #83233

Website Optimization, AdWords, and Analytics

An overview and understanding of how website analysis works and how Google Analytics enables website managers to analyze traffic. Learn to assess visitor traffic, including sources, top landing pages, top exit pages, number of visits, and bounce rates. Get knowledge of how to enhance website copy, navigation, and design to improve your successful website conversions and how to test different website versions to attract and retain visitors. Explore what Web 2.0 means and how engaging content and features are transitioning the web from a one-way experience to a two-way relationship.

CE-COMP 2131PE, 1 Sat., Oct. 7, 1:00-4:00 pm, $200. #83234

Design Thinking

Focuses on collaboration in the design thinking process. Work in groups to brainstorm an interactive experience and determine the look and feel of an interactive product(s). Group brainstorming, design principles, elements and features lists, and brand identity will be the outcomes. Students will take away the essentials of the design process.

CE-DGART 2073PE, 1 Sat., Oct. 14, 9:00 am-4:00 pm (1-hour break), $175. #83235

Web Programming

This course will teach HTML, CSS, XML, and PHP programming languages and focus on front-end web development to actualize dynamic web pages and apps. Utilize a variety of web tools and resources.

CE-COMP 2157PE, 2 Sat., Oct. 21 & 28, 9:00 am-4:00 pm (1-hour break), $300. #83236

Mobile Applications Development

Investigate mobile device user interface and responsive design of applications on cell phones and other small portable devices. Learn how websites look on mobile devices and to assess quality across devices. Specific topics include configurations and profiles; standard and custom user interface elements and events; text and multimedia messaging; and an investigation into current technologies. Students will prepare a mobile app prototype upon completion.

CE-COMP 2138PE, 2 Sat., Nov. 4 & 11, 9:00 am-4:00 pm (1-hour break), $300. #83237

Multiplatform Marketing

Provides an overview of interactive advertising and social media marketing across multiple platforms and surfaces of display, including mobile. Brand identity and social media trafficking will also be included. Writing for the Internet will be a focus.

CE-BUS 2075PE, 1 Sat., Nov. 18, 9:00 am-12:00 noon, $100. #83238

Mindful Entrepreneurship

The basics of mindfulness theory and practice will be studied in conjunction with increasing focus, reducing stress levels, and honing strategy for success. Learn the essential principles of entrepreneurship, tools, and legal information regarding starting a small business, and construct a business plan for their own start-up interactive design company.

CE-BUS 2074PE, 1 Sat., Nov. 18, 1:00-4:00 pm, $100. #83239

Save $ when you register for all eight classes during the term for only $1,415. Savings will reflect when course fees are calculated after enrolling.
Open Studio Access Package
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. The studio also offers large format printing, 3D MakerBot printers and 3D scanners for use by artists enrolled in this program. 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. Note: Interview with Technical Support Manager required; choose daily access fee or package fee.

CE-DGART 2003PE, M/T/W/Th, Sept. 8-Dec. 22, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee $302. #83240
CE-DGART 2050PE, daily access subscription fee $27 per day (+ $50 lab fee).

NEW! Web Programming 1
Provides the theoretical concept of web services with an overview of what is required to build a website; including HTML, CSS, PHP and jQuery, as well as WAMP (apache, MySQL, PHP). Concepts of server administration, security management, and user interactivity together with the integration techniques of operation systems, web servers, and data base systems will be introduced. Learn about server architectures, and implement a server by scripting programs for business logic and develop user and file security policies. Must bring your own laptop.
CE-COMP 2158PE, 6 Sat., Sept. 9-Oct. 14, 9:30 am-2:30 pm (9/30 & 10/7 only, 9:30 am-3:30 pm), $425. #83241

NEW! Web Programming 2
Provides installation, configuration, and setup of WAMP server on your own PC, using a working webserver (Apache), database (MySQL) and PHP/Python environment. Perform database administration and test PHP server level programs; use Python and PHP to connect to web and database servers; use WAMP to build and test a fully working website. Use MySQL workbench and MySQL command line to create tables and indexes; populate tables with data elements; use PHP to create dynamic web pages with MySQL; use WAMP MySQL console to manage and monitor databases. Must bring your own laptop. Recommended prerequisite: Web Programming 1.
CE-COMP 2162PE, 16 Tues., Sept. 5-Dec. 19, 6:30-8:30 pm, $425 #83242

NEW! Digital Matte Painting
Discover the behind-the-scenes movie magic of digital matte painting, a painted representation of a set that creates the illusion of an environment not present at the filming location. Create photorealistic landscapes, which play an important role in cost-effectively producing panoramic shots that capture a filmmaker’s vision. Through hands-on projects, learn how to use interactive pen displays and touch screen tablets, Photoshop, and After Effects while creating imaginary worlds. For ages 14 & up.
CE-DGART 2069PE, 1 Sat., Oct. 7, 1:00-4:00 pm, (skip 11/25), 10:00 am-2:00 pm, $218 (+ $50 lab fee). #83249

Digital Literacy
This is an experiential beginner-level digital course that utilizes a variety of software and social media to introduce basic digital skills while demystifying computers and personal digital assistants (phones, tablets) as tools for personal expression. Learn responsible digital best practices of net-citizenship, with an introduction to a variety of digital tools and examining 21st Century digital visual culture.
CE-DGART 2068PE, 1 Sat., Oct. 7, 1:00-4:00 pm, $200. #83245

UX/UI Design: Human-Centered Research Methodologies
Provides a human-centered approach, sketching for user experience, journey maps, flow diagrams, architecture diagrams, motion prototypes, and wireframes. Investigate user interaction principles and aspects of visual artifacts necessary to create a satisfactory user experience. Prerequisite: prior digital imaging experience required.
CE-DGART 2076PE, 8 Sat., Oct. 7-Dec. 2, 9:00 am-9:00 pm, (skip 11/25), 10:00 am-1:00 pm, $386. #83244

Introduction to Animation with Autodesk Maya
Ever wanted to try your hand at 3D animation? Dive in and learn with the same tools major studios use every day. Explore the process of the 12 principals of animation in any 2D/3D application. Through the use of Autodesk Maya you’ll be bringing objects and pre-rigged characters to life. Topics include 12 principles of animation, pose-to-pose animation, staging, shooting video reference, and weekly critiques.
CE-DGART 2083PE, 8 Mon., Sept. 11-Oct. 30, 6:00-9:30 pm, $400. #83247

NEW! Game Design for Teens
You play e-sports but did you ever wonder how to build an interactive game? The gaming industry is an exciting, burgeoning field that requires the technical ability of a computer programmer and the creativity of an artist. Dive into interactivity with a multimedia designer. Start programming and designing your own games utilizing Torque 2D software. Work with a game designer to develop characters and interactive user experience.
CE-DGART 2016PE, 8 Sat., Oct. 7-Dec. 2, 9:00 am-4:00 pm, $275 (+ $50 lab fee). #83240

NEW! Introduction to Animation
Discover how to be “makers” by using 3D modeling software and 3D scanners to print actual physical objects that you’ve designed. Use a free software package, TinkerCAD, to create 3D forms that you can realize through 3D printing. Our MakerBot studio is equipped with multiple 3D scanners and printers and an array of colors.
CE-DGART 2069PE, 1 Sat., Oct. 14, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #83246

Visit us online at www.sunywcc.edu/wdce
**Advanced Information Architecture**
Good information architecture is key to creating engaging and intuitive websites. Improving the way the information in your site or application is organized and presented is one of the most cost-effective ways of increasing user satisfaction and engagement. Learn tools and methods to evaluate and create a good information architecture; how to plan, create, and conduct your own card sorting, a common information architecture method to create a global site framework; and employ different online and offline usability methods to test your site.

**CE-DGART 2079PE, 4 Sat., Oct. 28-Nov. 18, 9:00 am-12:00 noon, $300. #83243**

**NEW Quick Start to Lightroom in 24 hrs**
For the beginner photographer, learn all aspects of Adobe Lightroom, from the basics of importing photography files to the more complex steps of image post-production and presentation. In addition, learn its organizational aspects, including how to safely import and store files on hard drives, tag and label photos, create image collections, and the importance of backup files. Each student will create a presentation of 15-20 photographs in an online book or website created in Lightroom.

**CE-DGART 2077PE, 8 Wed., Sept. 20-Nov. 8, 6:00-9:00 pm, $386. #83248**

**Quick Start to Adobe InDesign CC in 24 hrs**
Learn to use the latest version of InDesign and take advantage of the integrative power and dynamic nature of its print-to-web solutions. Includes an overview of graphic layout and design, an overview of InDesign’s user interface and tools, and a hands-on exercise. No previous experience with InDesign necessary; previous computer experience required.

**CE-DGART 2040PE, 4 Sat., Oct. 7-28, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83251**

**CE-DGART 2042PE, 4 Sat., Sept. 9-30, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83250**

**Quick Start to Photoshop Elements**
Learn to use the latest version of Photoshop Elements with a focus on personal photo imaging. 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. Perfect for beginners interested in learning digital imaging for personal use with an eye toward further enhancing imaging skills.

**CE-DGART 2028PE, 1 Sat., Sept. 30, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #83250**

**Quick Start to Photoshop CC in 24 hrs**
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 necessary; previous computer experience required.

**CE-DGART 2042PE, 4 Sat., Sept. 9-30, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83251**

**Quick Start to Adobe Illustrator CC in 24 hrs**
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 3D. No previous experience with Illustrator necessary; previous computer experience required.

**CE-DGART 2040PE, 4 Sat., Oct. 7-28, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83252**

**Quick Start to Adobe InDesign CC in 24 hrs**
Learn to use the latest version of InDesign and take advantage of the integrative power and 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 necessary; previous computer experience required.

**CE-DGART 2041PE, 4 Sat., Nov. 4-Dec. 2 (skip 11/25), 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83253**

**CAREER EXPLORATION**

**JOB SEARCH SKILLS**

**NEW Reimagine & Relaunch: Job Search Tools for Mid-Career Professionals**
Are you mid-career and experiencing a job loss, or simply looking to switch gigs? Take heart in the fact that your career isn’t over. Join us as we navigate effective search tools and discuss today’s ever-changing job market landscape. Designed for anyone 45+ who is beginning or is actively involved in a job search.

**CE-JBPRP 2031, 6 Wed., Sept. 20-Nov. 8, 6:30-8:00 pm, Room TBD, $110. A Calzetti. #83377**

**Create a Powerful Profile 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. Find out how to improve your profile to be most effective and how to navigate LinkedIn. **Prerequisite:** Computing Fundamentals for Windows or equivalent experience.

**CE-COMP 2099, 1 Sat., Oct. 14, 9:00-1:00 pm, GTW-203, $70. #83260**

**Social Media and Your Job Search**
Facebook, Twitter, LinkedIn…employers are actually hiring candidates they meet online! And it takes more than just applying through a “jobs” tab. Learn best practices for managing and promoting your online profiles. Create and expand a community of virtual contacts who can provide introductions to hiring managers and/or recruiters. Take a brief tour of the LinkedIn site and develop a social media plan. **Prerequisite:** Computing Fundamentals for Windows or equivalent experience.

**CE-JBPRP 2024, 1 Sat., Oct. 21, 9:00 am-1:00 pm, GTW-209, $60. #83266**

**New Career Directions: Individual Sessions**
Meet individually with Nationally Certified Career Counselor Gloria Goldstein to explore, clarify, and generate your personal career objectives or develop a resume and job search plan. A 90-minute session is $110. To schedule your appointment, call 914-606-6528 or email workforceandcommunity@sunywcc.edu.

**CE-JBPRP 2024, 1 Sat., Oct. 21, 9:00 am-1:00 pm, GTW-209, $60. #83266**
Mock Interview Workshop
Make a winning impression by using verbal and non-verbal techniques to highlight your strengths. 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. Practice interviewing and get individualized feedback. Bring paper copy of current resume and cover letter to class.
CE-JBPRP 2023, 1 Sat., Nov. 18, 1:30-5:30 pm, KNC-3, $50. H Cuevas. #82570

EXPLORING CAREER OPTIONS

Slicing the Big Apple
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 Sun., Sept. 17-Oct. 15, 11:00 am-1:00 pm, KNC-2, $100. H Fischer. #80091

Voice-overs...NOW is Your Time!
Learn about a unique, outside-of-the-box way to cash in on one of the most lucrative full or part-time careers out there. This is a business that you can handle on your own terms, on your own turf, in your own time, and with practically no overhead. This fun and exciting class could be the game changer you’ve been looking for!
CE-COMM 2008, 1 Sat., Sept. 16, 11:00 am-1:00 pm, Room TBD, $45. W Shapero. #80166

Displaced Homemakers/Project Transition
Office Technology Training Program for Career Re-Entry
This intensive program provides qualified displaced homemakers the opportunity to learn current, marketable skills to return to the workforce. There is no cost to eligible participants (single parents, widowed, disabled spouse, divorced, separated, unemployed spouse). All applicants must be unemployed or underemployed, and must provide proof of Displaced Homemaker status according to NYS Department of Labor guidelines.
LEARN CURRENT COMPUTER SKILLS:
- MS Word
- MS Excel
- MS PowerPoint
- MS Outlook
- MS QuickBooks
LEARN JOB SEARCH SKILLS:
- Resume writing
- Interviewing
- Online job search
Contact us to find out if you are eligible; call 914-606-5628 or email Alice.Walsh@sunywcc.edu

BUSINESS, WORK & COLLEGE SUCCESS

FUNDAMENTAL SKILLS

NEW! Time Management for Success
Are you feeling overwhelmed with your daily routine or planning a special upcoming event? Regardless of the number of demands on your daily life, there are proven and practical time management techniques to alleviate the stress and to become more efficient. Through simple exercises, learn to establish priorities, identify “time robbers” and develop an action plan.
CE-PRSDV 2150, 1 Mon., Oct. 9, 6:30-9:30 pm, KNC-3, $40. H Cuevas. #83330

NEW! Business Etiquette 101
Explore eight ways to gain confidence and obtain positive outcomes. Identify and address challenging moments in professional and social settings. Topics include business etiquette, social etiquette, the importance of the first impression, and dealing effectively with challenging people and situations. Learn to thrive and survive in any circumstances you encounter!
CE-BUS 2089 4 Tues., Oct. 3-24, 6:00-8:00 pm, Room TBD, $95. M Francis. #83372

NEW! 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 and may yield many benefits: a promotion at work, a date, or investor interest. Learn how to schmooze without being fake. Learn key techniques, participate in various exercises, and get individualized feedback and tips.
CE-PRSDV 2072, 1 Sat., Nov. 18, 9:00 am-1:00 pm, KNC-3, $50. H Cuevas. #82565

NEW! Assertive Communication Skills in the Workplace
Are you shy about speaking up? Learn how to successfully communicate by developing winning speech patterns, focusing on the audience, and rehearsing! Discover techniques to get your point across in a credible and self-assured manner. Through simple exercises, learn to voice your opinions, avoid interruptions, and make valuable contributions.
CE-PRSDV 2065, 3 Wed., Sept. 13-27, 6:30-9:30 pm, GTW-219, $95, H Cuevas. #82564
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., Sept. 12-Oct. 17, 7:00-9:00 pm, KNC-2, $125. S Horowitz. #80094

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.
CE-WRITG 2054, 3 Wed., Oct. 4-18, 6:30-9:30 pm, Room TBD, $95. H Cuevas. #82557

Math Refresher
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 Sat., Sept. 16-Nov. 4, 1:00-3:00 pm, Room TBD, $160 (+ $20 materials fee, payable to instructor). S Zidan. #80115

BEYOND THE FUNDAMENTALS

Team Leadership for New Managers
This program provides new managers with the skills needed to transition from doing their own work to getting work done through the members of their team. Leave with the tools to communicate, motivate, give feedback, delegate, and reward your staff.
CE-BUS 2061, 1 Thurs., Oct. 26, 9:00 am-4:00 pm, GTW-219, $150 (+ $25 materials fee, payable to instructor). #83364

NEW! Leading Change in an Organization
Learn what you need to do to implement successful change initiatives – large or small. Come away with an understanding of the change process, the ability to plan for and communicate about it, and how to recognize and manage common reactions to change.
CE-BUS 2090, 1 Tues., Dec. 5, 9:00 am-4:00 pm, GTW-219, $150 (+ $25 materials fee, payable to instructor). #83365

NEW! Managing for Performance Improvement
Managers play a big part in influencing the performance of their team members. How they set goals, give feedback about performance, and coach for performance improvement can impact performance and employee engagement and commitment.
CE-BUS 2091, 1 Tues., Nov. 14, 9:00 am-4:00 pm, GTW-219, $150 (+ $25 materials fee, payable to instructor). #83366

CONTRACT TRAINING
RESOURCES FOR BUSINESS AND MANAGEMENT

The Professional Development Center is a great place for you or members of your team to continue their professional development and enhance critical business skills. Westchester Community College provides convenient and affordable options for workforce development and continuing education targeted to your needs.

We offer a variety training programs which can be customized to your organization’s needs and delivered on your schedule. Flexible options include providing on-site training at your location or at the Gateway Center on our Valhalla campus. Successful programs include topics related to:

- Developing an Engaged Workforce
- Business Process Management
- Branding and Brand Management
- Supervisory Skills for New Managers
- Communicating in Today’s Business Environment
- And others

We also offer professional skills development classes on campus, including:

- Essentials of Management
- Sales & Customer Service
- Computer Technologies / Office Productivity
- Effective Business Communications
- And more

For further information regarding the Professional Development Center, contact Jim Irvine, Director of Corporate Education and Continuing Professional Education at 914-606-6658, email james.irvine@sunywcc.edu or pdc@sunywcc.edu, or visit www.sunywcc.edu/pdc
ONLINE CAREER TRAINING PROGRAMS

Prepare for employment in some of today’s hottest careers with a comprehensive, affordable, and self-paced online Career Training Program. You can begin these Programs at any time and learn at your own pace. Upon successful completion of all required coursework, you will receive a Certificate of Completion.

6-18 month format
Prepare for certification
All materials included
Student advisors

Career Training Programs include the following and many more:

- Project Management
- Medical Billing and Coding
- Chartered Tax Professional
- Microsoft Office Specialist
- Six Sigma Black Belt
- Video Game Design and Development
- CompTIA A+

JUMP START YOUR CAREER OR FIND A NEW ONE!

Courses range from $595 to $3,995
Visit our website for program details!

Careertraining.ed2go.com/sunywcc

INSTRUCTOR-LED ONLINE SHORT COURSES

Our instructor-led online courses are informative, fun, convenient, and highly interactive. We focus on creating warm, supportive communities for our learners. New course sessions begin monthly, are project-oriented and include lessons, quizzes, hands-on assignments, discussion areas, supplementary links, and more.

6-week format
Discussion areas
Monthly start sessions
Expert instructor

Career or Personal Development Courses include the following and many more:

- Start Your Own Business
- Write Fiction Like a Pro
- Spanish for Healthcare Professionals
- Intro to SQL
- College Readiness
- Accounting Fundamentals
- Grant Writing
- Microsoft Office Applications
- Digital Photography

Most courses are $125
Courses begin on:
September 13, October 18, November 8, December 13
Visit our website to find a course!

Ed2go.com/sunywcc
LIFELONG LEARNING & PERSONAL DEVELOPMENT

Whether it’s a new interest or something you’ve always wanted to explore, there’s a class for everyone. Come join us and open up a world of discovery!

- Arts & Crafts
- Collegium
- Culture & Society
- Finances & Retirement
- Green Living
- Health & Wellness
- Historical Explorations
- Languages
- Local Lore & History
- Mainstream
- Nature & the Environment
- Performing Arts
- Self-Awareness & Relationships
- Special Interest
- Sports & Fitness
- Taste of Westchester
- Wine Appreciation
- Writing

SUSTAINABILITY & GREEN LIVING

NEW! Developing Zero Energy Homes
Discover what it takes to develop homes that won’t cost anything to heat, cool, or light without going broke. Learn about energy efficient materials, appliances, heating and cooling equipment, lighting, solar panel systems, and windows and window treatments that make up a zero energy home. Explore financial incentives available to reduce the cost and why they are more comfortable and even less costly to develop.

CE-GREEN 2019, 2 Sat., Oct. 14 & 21, 11:00 am-2:00 pm, Room TBD, $75. B Rehfeld. #83357

Westchester Community College and Hilltop Hanover Farm & Environmental Center
CERTIFICATION IN SUSTAINABLE AGRICULTURE

All courses are held at Hilltop Hanover Farm & Environmental Center, located at 1271 Hanover Street in Yorktown Heights; www.hilltophanoverfarm.org

In recent years there has been an increase in public concern regarding health, the environment, and animal welfare, leading to a demand for local sustainable food and a rise in organic vegetable production. For people interested in organic food and sustainability, Hilltop Hanover Farm’s Sustainable Agriculture certification program is designed for, but not limited to, the aspiring farmer, community gardener, homesteader, backyard gardener, and educator.

The program is all-encompassing, with topics ranging from soil health and organic growing methods, to small-scale livestock and garden planning. It accommodates even the busiest schedule by providing online hybrid classes, runs for 2 semesters, offers a range of hands-on activities, and includes a 12-week on-site summer internship.

Hilltop Hanover farm has 7 acres of vegetable, herb and flower production, 3 greenhouses, a composting facility, a farmstand, 5 beehives, and a small livestock operation, which all highlight best practices in sustainable agriculture. Hilltop Hanover farmers and local farmers make up the faculty, and the program.
Core Courses

NEW Introduction to Organic Growing
This hybrid online/on-site course covers the basics of organic gardening and farming, highlighting topics ranging from seed selection to harvesting techniques. Includes planting methods, types of soil, plant protection, irrigation, hand tools, processing, and proper storage. Upon completion of the course, students will have an understanding of how to properly plant, care for, and harvest organic vegetables.
CE-GRDN 2093, 4 Mon., Sept. 11-Oct. 2 online and 1 Sat., Oct. 7, 9:00 am-12:00 noon, Onsite-Barn F, $300. #83359

NEW Soil Health
This hybrid online/on-site course covers the importance of soil health in sustainable agriculture as well as practices to ensure soil health in gardening. Topics include basic soil science, tillage vs. no till, composting systems, soil testing, crop rotation, and soil amendments. Upon completion of the course, students will have a basic understanding of soil science and be able to complete and analyze a soil test.
CE-GRDN 2094, 4 Mon., Oct. 9-30 online and 1 Sat., Nov. 4, 9:00 am-12:00 noon, Onsite-Barn F, $300. #83360

Elective Courses

NEW Farming Business and Marketing
This hybrid online/on-site course covers business and marketing principles for agricultural products. Topics include how to run and manage wholesale, community-shared agriculture, farmstand operations, and licensing. Small-scale business practices will introduce students to hands-on techniques and procedures for planning and starting their own small-farm business. Upon completion, students will be able to write a farm business plan.
CE-BUS 2087, 3 Mon., Oct. 23-Nov. 6 online and 1 Sat., Nov. 11, 9:00 am-12:00 noon, Onsite-Barn F, $225. #83358

NEW Greenhouse Growing
This hybrid online/on-site course covers various greenhouse structures and how to operate a greenhouse. Topics include types of greenhouses, design and construction, plant propagation, winter planting, and season extension. Upon completion of the course, students will be able to plan their own greenhouse operation and have an in-depth knowledge of plant propagation.
CE-GRDN 2095, 3 Mon., Nov. 6-20 online and 1 Sat., Nov. 25, 9:00 am-12:00 noon, Onsite-Barn F, $225. #83361

THE WRITING CENTER

NEW Memoir: Writing the Stories of Your Life
Discover how to turn your life stories into a well-crafted memoir. Writing exercises and critiques will be used.

The Poet’s Toolbox
Have you wanted to write poetry, or have you written poetry long ago and don’t know how to get back to writing? We’ll examine and discuss the basics of poetry and its tools, and then we’ll write.
CE-WRITG 2081, 5 Mon., Sept. 25-Oct. 30 (skip 10/9), 10:00 am-12:00 noon, KNC-2, $100. J Lawrence. #83119

The Writer’s Circle
Join this writer’s circle and actively participate in the sharing of each other’s written work. Get positive feedback in a non-threatening environment; you’ll all become your own editors and critics as you strive to make your writing the best it can be. The instructor will offer comments and editorial advice both in class and by email.
CE-WRITG 2068, 6 Wed., Sept. 13-Oct. 18, 6:00-8:00 pm, Room TBD, $120. V Dacquino. #80084

Making an Impact on Readers
Award-winning novelist Barbara Campbell will explore ways to infuse drama and emotion into every aspect of storytelling, from “setting the stage” – understanding the heart of your story and developing your characters – to “getting it on the page” – examining techniques to deepen your story’s impact. Includes 80-page course manual.
CE-WRITG 2064, 3 Sat., Oct. 21-Nov. 4, 9:00 am-12:00 noon, Room TBD, $95 (+ $12 materials fee, payable to instructor). B Campbell. #80165

Creative Writing
Writers of all levels wanted! Add depth, texture, and emotion to your writing as you experiment with prose, poetry, and journal musings. The course is based on free-writing exercises followed by sharing and discussion in a supportive environment.
CE-WRITG 2070VA, 4 Thurs., Sept. 28-Oct. 19, 1:30-3:30 pm, KNC-3, $95. K Rippstein. #80098
NATURE & THE ENVIRONMENT

Introduction to Birds
Learn to identify and attract colorful birds to your backyard. The first meeting, in a classroom, focuses on birding basics, ID techniques for common birds, and the best places to go birding. The second meeting will be a field trip to a local nature center.
CE-SCI 2013VA, 2 Sat., Sept. 23 & 30, 9:30-11:00 am, KNC-2 (first class), $30 (+ $6 parking fee at nature center). H Weber. #80126

Better Bird Feeding: Attracting Birds to Your Backyard
Explore how to choose the best birdfeeders and bird seed, and the best places to go birding.
CE-SCI 2034, 3 Mon., Nov. 13-27, 7:00-8:00 pm, KNC-2, $30. H Weber. #80127

Gardening with Native Plants
Classes and Certification
Go Native U at Westchester Community College in collaboration with The Native Plant Center

Discover how to plant and grow a beautiful and beneficial landscape using plants native to the Northeast. Gardening enthusiasts, landscape architects, and designers will learn from experienced instructors about the importance of native plants, regional ecology and the sustainable practices that can be used to enhance home and community environments.

Core Courses

Native Perennials: Summer/Fall
Discover the many lovely herbaceous plants that will enhance your garden while providing food and shelter for native bees, butterflies and more.
CE-GRDN 2008, 1 Fri., Sept. 29, 10:00 am-12:00 noon, $55. B Fischer. #83109

Introduction to Native Plants and Landscapes
Gain a comprehensive foundation for garden design using native plants. Learn about the importance of native plants, showy substitutes for non-native plants, sustainable design concepts, and more.
CE-GRDN 2010, 2 Fri., Oct. 20 & 27, 11:00 am-2:30 pm (30-minute lunch break), $130. C Summers. #83110

Native Trees and Shrubs
Explore the best native trees and shrubs for this region and the latest techniques for establishing them in a landscape.
CE-GRDN 2009, 2 Fri., Dec. 1 & 8, 11:00 am-1:00 pm, $90. C Summers. #83111

Elective Courses

Native Herbals: Their History and Uses
Learn about the history and medicinal uses of our native flora, including goldenrod, spicebush, black birch, and boneset. Make your own remedy to take home. Meet at the Native Plant Center Meadow.
CE-GRDN 2082, 1 Thurs., Sept. 28, 6:00-8:00 pm, $55. C Pierson. #83112

Fern Identification in the Field
Ferns inhabit many different habitats – from wetlands to rock bluffs – and their identification can be tricky. We’ll focus on using habitat characteristics; fern life cycle and ecology will also be covered. Dress appropriately, including proper footwear for light hiking. Class meets at Zofnass Westchester Wilderness Preserve; navigate toward 259 Upper Shad Road, Pound Ridge, and park in preserve parking lot.
CE-GRDN 2096, 1 Sat., Sept. 30, 12:00 noon-3:00 pm, $80. T Bushell. #83115

Designing Native Plant Gardens
Learn the basics of landscape design for native plant gardens: how to assess and analyze an existing site and how to develop a beautiful, beneficial design plan that encourages birds and pollinators and incorporates sustainable design principles.
CE-GRDN 2015, 2 Tues., Oct. 3 & 10, 7:00-9:00 pm, $90. L Becker. #83113

Forest and Shrubland Ecology in the Field
Find out about forest edges and shrublands as you explore on location. Learn to identify a wide variety of native tree and shrub species, including some uncommon native plants that are great candidates for the garden. Dress appropriately, including proper footwear for light hiking. Class meets at the back entrance to Muscoot Farm (Wood Street) in Somers.
CE-GRDN 2083, 1 Sun., Oct. 15, 1:00-4:00 pm, $80. T Bushell. #83114
NEW Easy and Amazing Native Plant Combinations
Combining native plants allows you to create gardens with year round interest. Learn how color, form, texture, and bloom time, as well as natural plant communities, inform successful plant choices.
CE-GRDN 2100, 1 Sat., Dec. 2, 10:00-11:00 am, $35. M Hagen. #83369

NEW Landscape for Life
The Landscape for Life curriculum, based on the principles of the Sustainable Sites Initiative™, was developed by the Lady Bird Johnson Wildflower Center, the U.S. Botanic Garden, and the American Society for Landscape Architects. Learn about sustainable landscaping, soil health, the importance of native plants, threats from invasive plants, responsible water management, and gardening for wildlife.
CE-GRDN 2070, 4 Sat., Oct. 28-Nov. 18, 10:00 am-12:30 pm, $195. K Eierman. #83116

NEW Mosses and Lichens Workshop
Their small size tends to leave them overlooked, but mosses and lichens are important elements in many ecosystems as well as simply beautiful. This workshop will focus on their basic evolution and biology, how birds and other wildlife use them, their use in gardening, and how to recognize the most common species in our area by creating a living field guide. Dress appropriately for weather as part of this class will be held outdoors.
CE-GRDN 2099, 1 Fri., Nov. 17, 10:00 am-1:00 pm, $80. T Ietaka. #83368

NEW! Back to School with Go Native U
Understanding Pollinators
Date: Mon., Sept. 25
Location: Classroom Building, Room 100, Park in Lot #4
Approved for 4.5 LA-CES credits
Register for one, two, or all three courses
Jump-start your GNU Certification!

Bees and other pollinators perform important roles in nature. While the decline of the European honeybee has gained public attention, North America’s native bees are also at risk, in turn endangering the services they provide in plant reproduction. Learn about the life of bees, the challenges they face, how to identify common species, which native plants are most beneficial, and the way a special project is conserving local populations.

Schedule

<table>
<thead>
<tr>
<th>Event</th>
<th>Time</th>
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<tbody>
<tr>
<td>Everything You Ever Wanted to Know About Bees</td>
<td>10:00–11:30 am</td>
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<tr>
<td>Lunch (on your own)</td>
<td>11:30 am–12:15 pm</td>
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<tr>
<td>Planting for Pollinators</td>
<td>12:15–2:15 pm</td>
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<tr>
<td>Break</td>
<td>2:15–2:30 pm</td>
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<tr>
<td>Conservation of the Wild Bees of Rockefeller Preserve</td>
<td>2:30–3:30 pm</td>
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<tr>
<td>Break</td>
<td>3:30–3:45 pm</td>
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<tr>
<td>Pollinator Field Walk</td>
<td>3:45–5:00 pm</td>
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NEW! Everything You Ever Wanted to Know About Bees
Native bees, sometimes described as pollen bees, have developed techniques for pollinating flowers that European honeybees can’t do. Explore the little known but fascinating world of native bees, learn what you can do on their behalf, and gain an overall appreciation for these captivating insects.
CE-GRDN 2101, $40. T Stanley. #83374

NEW! Planting for Pollinators
Pollinators are crucial to the reproduction of most flowering plants. Learn which native plants to use in developing a pollinator garden that attracts and supports a wide variety of native pollinators.
CE-GRDN 2102, $55. K Eierman. #83375

NEW! Conservation of the Wild Bees of Rockefeller Preserve
More than 80 species of native bees have been documented in Rockefeller State Park Preserve and neighboring Stone Barns Center. Discover the conservation initiatives at the preserve that favor native pollinators and forage plants. Find out what you and local government can do to protect and encourage these essential insects.
CE-GRDN 2103, $25. S Antenen. #83376

NEW! Pollinator Field Walk
Weather permitting, join us for a field walk to study insects up close. Learn to use a sweep net to gently catch and release pollinators and identify their favorite flowers. The walk is free for those who register for one or more classes in the Understanding Pollinators program. Meet at The Native Plant Center Meadow on campus.

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.
ENVIRONMENTAL EDUCATION AND CONSERVATION
A Partnership between the College and Westmoreland Sanctuary

Westmoreland Sanctuary is a nature center and wildlife preserve located in Mt. Kisco, serving the Westchester community and beyond. Founded almost 60 years ago, Westmoreland Sanctuary’s ever expanding tracts of land now consist of 640 acres of year-round beauty and 7.5 miles of the finest hiking trails in Westchester. It’s a place where wild bird and animal life flourish; a place where native flowers, shrubs, plants and trees are cherished, protected and preserved. It’s also a place to simply come, enjoy and reconnect with nature, and maybe even yourself.

The health of our environment and natural world depends on a committed generation of today to pass the torch of appreciation, understanding, and respect of the natural world to future generations. Central to Westmoreland Sanctuary’s mission is offering environmental education and conservation programs to all. While touching the lives of 12,000 young students each year with certified environmental programming, the Westmorland staff also conducts programs for adults that are both wide and varied. To learn more, please visit: www.WestmorelandSanctuary.org.

All classes below are held onsite at Westmoreland Sanctuary, 260 Chestnut Ridge Road, Mount Kisco

NEW! Native Pollinators
Learn about your local pollinator friends and what plants are most beneficial for them. Visit some of our gardens and fields to identify the different native pollinators including bees, butterflies, dayflying moths, wasps, flies, and hummingbirds. Visit the Sanctuary’s apiary and briefly discuss the difference between non-native honey bees and native bees. Bring phone cameras to take picture of insects and flowers. Close focusing binoculars are also helpful to identify insects and butterflies.

CE-GRDN 2097, 1 Sat., Sept. 30, 10:00 am-12:00 noon, $25. S Sciame. #83123

NEW! Solar Cooking
The need for sustainable energy alternatives often points people to different ways of performing common tasks. Learn how to use power of the sun to cook meals. Find out about different types of solar cookers and their uses, as well as the basics of using a solar oven. You’ll have the chance to prepare a meal and cook it in a sun oven.

CE-GREEN 2018, 1 Sun., Sept. 24, 11:00 am-2:00 pm, $35 (+ $5 materials fee, payable to instructor). S Sciame. #83122

Bird Banding
A unique learning activity! Participate as staff use mist nets and other techniques to safely capture wild birds, then assist as they identify each bird, record its age and sex, and carefully place a numbered band on the bird before it is released. Allows participants to see what scientists do to study birds. Please dress for the weather.

CE-SCI 2035, 1 Sat., Oct. 28, 10:00 am-1:00 pm, $35. S Ricker. #82848

NEW! Winter Tree Identification
Learn how to identify trees without leaves using habitat, bark, branching, and more. We’ll join the instructor for a hike on trails to practice identifying techniques. The benefits of each species will be explored, and the pros and cons of different field guides will be discussed. Please dress for the outdoors; binoculars are helpful, but not required.

CE-SCI 2043, 1 Sat., Nov. 11, 10:00 am-1:00 pm, $35. S Ricker. #82847

Colonial Candle Making
Hop in the time machine as we go back to the colonial days and discover how candles were made then. Every participant will have the opportunity to make his/her own hand-dipped candle to take home. Please dress for the weather.

CE-CRAFT 2055, 1 Sat., Dec. 9, 10:00 am-12:00 noon, $25 (+ $2 for candle wax and wick, payable to instructor). S Ricker. #82845

5 EASY WAYS TO REGISTER
SEE PG. 70 FOR DETAILS
ONLINE PHONE FAX MAIL IN PERSON
LANGUAGES

Mandarin Chinese
12 sessions, Room TBD, $240. R Chen.
Beginning Level 1: CE-LANG 2900, Sat., Sept. 16-Dec. 2, 9:15-11:15 am. #82823
Beginning Level 2: CE-LANG 2901, Mon., Sept. 11-Nov. 27, 7:00-9:00 pm. #82824
Intermediate 2: CE-LANG 2908, Prerequisite: Intermediate 1 or basic knowledge of Chinese language, (no textbook). Fri., Sept. 15-Dec. 8 (skip 11/24), 7:00-9:00 pm. #82825
Advanced: CE-LANG 2903, Tues., Sept. 12-Nov. 28, 7:00-9:00 pm (no textbook). E Lu. #80151

Conversational Chinese
Learn to converse about topics such as eating out, traveling, shopping, sightseeing, relaxing, and more. Prerequisites: Mandarin Chinese Beginning 1 or equivalent course. No textbook. CE-LANG 2913, 12 Wed., Sept. 13-Nov. 29, 7:00-9:00 pm, Room TBD, $240. R Chen. #82826

French
10 sessions, Room TBD, $220. A Mayilyan.
Beginning Level 1: CE-LANG 2500, Sat., Sept. 16-Nov. 18, 10:30 am-12:30 pm. #80139
Beginning Level 2: CE-LANG 2910, Sat., Sept. 16-Nov. 18, 8:30-10:30 am. #80140
Intermediate: CE-LANG 2501, Sat., Sept. 16-Nov. 18, 12:45-2:45 pm. #80141
Advanced: CE-LANG 2502, Thurs., Sept. 14-Nov. 16, 6:00-8:00 pm. #80142

Wilderness Survival: Navigation
Ever wonder what would happen if you found yourself in an unfamiliar area with no cell signal or GPS? How would you find your way back to an area you know? Learn what is needed to navigate through the woods. We’ll explore using a map and compass, skills that can still be very useful nowadays.
CE-SCI 2047, 1 Sun., Oct. 8, 11:00 am-2:00 pm, $35. S Sciame. #83311

Wilderness Survival: Fire
Fire has been an important tool for humanity from the very beginning; it’s used in our daily lives to cook our food, heat our homes, and make our cars run. How much do you know about this ancient resource, and could you get a fire started if your life depended on it? Covers the basic needs of fire, how to start a safe fire, different uses of fire, and the best ways to construct fires for those uses. Please dress for the weather.
CE-SCI 2037, 1 Sat., Oct. 21, 10:00 am-1:00 pm, $35. S Sciame. #82849

Westmoreland Sanctuary Survival Series
NEW! Wilderness Survival: Navigation
Ever wonder what would happen if you found yourself in an unfamiliar area with no cell signal or GPS? How would you find your way back to an area you know? Learn what is needed to navigate through the woods. We’ll explore using a map and compass, skills that can still be very useful nowadays.
NEW! Wilderness Survival: Fire
Fire has been an important tool for humanity from the very beginning; it’s used in our daily lives to cook our food, heat our homes, and make our cars run. How much do you know about this ancient resource, and could you get a fire started if your life depended on it? Covers the basic needs of fire, how to start a safe fire, different uses of fire, and the best ways to construct fires for those uses. Please dress for the weather.

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Italian
Please note that the book for Beginning Levels 1, 2 and Intermediate Level 1, Buongiorno Italia! by Joseph Cremona, 2nd Edition, ISBN # 978-0-563-51945-4, needs to be ordered through Amazon.co.uk, at least one week before the start of the class.
Beginning Level 1: CE-LANG 2700, 1:30-3:00 pm. #80105
Beginning Level 2: CE-LANG 2701, 12:00 noon-1:30 pm. #80106
Intermediate 1: CE-LANG 2702, 10:15-11:45 am. #80107
Advanced: CE-LANG 2703, 8:30-10:00 am (no textbook). #80108

Adv. Conversation & Grammar: CE-LANG 2406, 10:35 am-12:05 pm. J Spedalieri. #80100

Westmoreland Sanctuary Survival Series
NEW! Wilderness Survival: Fire
Fire has been an important tool for humanity from the very beginning; it’s used in our daily lives to cook our food, heat our homes, and make our cars run. How much do you know about this ancient resource, and could you get a fire started if your life depended on it? Covers the basic needs of fire, how to start a safe fire, different uses of fire, and the best ways to construct fires for those uses. Please dress for the weather.
CE-SCI 2040, 1 Sat., Nov. 18, 11:00 am-2:00 pm, $35 (+ $7 for food supplies, payable to instructor). S Sciame. #82844

NEW! Wilderness Survival: Shelter
Come learn basic skills for wilderness survival. This course will teach the basics of survival shelter building including things to look for in a shelter site, which materials to use and which to avoid, prioritizing shelter construction, and what types of shelters are best given the situation. Please dress for the weather.
CE-SCI 2038, 1 Sun., Dec. 3, 10:00 am-12:00 noon, $25. S Sciame. #82846
Antologia del cinema Italiano:
Anthology of Italian Cinema

In the 1980s, Italian cinema showcased the artistic achievements of its monumental film-making autori while nurturing a nascent generation of highly talented directors. Four films will be presented in Italian for viewing, analysis, and discussion. Contingent on time and availability, the selected films may include the following: Notte d’estate (1986); Intervista (1987); Nuovo Cinema Paradiso (1988); and Mediterraneo (1991).

CE-FILM 2015, 12 Sat., Sept. 16-Dec. 9 (skip 11/25), 12:15-1:45 pm, Room TBD, $220. J Spedaliere. #80101

American Sign Language

6:30-8:30 pm, Room TBD, $199 (+ textbook).

P Ditimi.

ASL 1: Includes basic grammar, vocabulary, finger-spelling, numbers, and cultural information related to the deaf community.

CE-LANG 1000, 10 Wed., Oct. 4-Dec. 13 (skip 11/22). #82711

ASL 2: Expands vocabulary, grammatical knowledge, and cultural awareness. Introduces increasingly complex grammatical aspects. Prerequisites: ASL 1 or permission from the instructor.

CE-LANG 1001, 10 Tues., Oct. 3-Dec. 12 (skip 11/21). #82712

Spanish

10 sessions, Room TBD, $220 (+ $5 materials fee, payable to instructor).

Beginning Level 1: CE-LANG 2104. E Vernon-Buffa.

Sec. A: Mon., Sept. 11-Nov. 13, 6:30-8:30 pm. #80172

Sec. B: Sat., Sept. 16-Nov. 18, 9-11:15 am. #80173

Beginning Level 2: CE-LANG 2105. E Vernon-Buffa.

Sec. A: Tues., Sept. 12-Nov. 14, 6:30-8:30 pm. #80174

Sec. B: Sat., Sept. 16-Nov. 18, 11:15 am-1:15 pm. #80175

Intermediate: CE-LANG 2106

Sec. A: Thurs., Sept. 14-Nov. 16, 6:30-8:30 pm. E Vernon-Buffa. #80176

Sec. B: Sat., Sept. 16-Nov. 18, 9-11:00 am (no textbook or materials fee). M Khalil. #80186

Advanced: CE-LANG 2107, Sat., Sept. 16-Nov. 18, 11:10 am-1:10 pm. M Khalil. #80187

Canta Conmigo

Singing is the easiest way to learn a Romance language. Come learn Spanish through song!

CE-LANG 2118, 10 Fri., Sept. 15-Nov. 17, 6:30-8:30 pm, Room TBD, $220 (+ $5 materials fee, payable to instructor). E Vernon-Buffa. #80177

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., Sept. 13-Nov. 15, 6:30-8:30 pm, Room TBD, $220 (+ $5 materials fee, payable to instructor). E Vernon-Buffa. #80178

Portuguese

10 Sessions, 7:00-9:00 pm, Room TBD, $220. C Pereira.

Beginning: CE-LANG 2010, Mon., Sept. 18-Nov. 20. #82839


Russian

12 sessions, 7:00-9:00 pm, Room TBD, $240. M Bolgova.

Beginning: CE-LANG 2800, Mon., Sept. 18-Dec. 4. #80190

Intermediate: CE-LANG 2803, Tues., Sept. 19-Dec. 5. #80191


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 Spring 2018.
Mainstream is an innovator in exciting educational programming and career change options designed for adults 50 and older. The options below are tailored to meet the needs of mature adults.

Your favorite Mainstream leisure and enrichment classes, plus many others, can now be found throughout this brochure. Call 914-606-6830 to register.

Mainstream in the Community
Join us for a series of fun and informative seminars in local communities on a variety of creative and interesting topics. All welcome!

How Do “They” Know So Much About Me?
When the “they” are companies, advertisers, and the government, the answer is “big data,” the enormous amount of information that is gathered about each of us on a daily basis. How do we allow this to happen? What are the disadvantages and the benefits? Held at Mamaroneck Senior Center, 740 West Boston Post Rd., Mamaroneck. Call 914-834-8840 to register.

Mon., Sept. 18, 1:00-2:30 pm. J McMullen.
Funding for the above seminar provided by Mamaroneck Senior Center; all welcome!

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Mon., Sept. 18, 1:00-2:30 pm. J McMullen.
Funding for the above seminar provided by Mamaroneck Senior Center; all welcome!

Oh My Aching Joints: Tips and Tricks to Survive Knee and Hip Pain
Hip and knee pain affects almost 40% of people over 50. Come learn from an orthopedic surgeon about amazing medical advancements, both surgical and non-surgical. Held at WCC’s Ossining Center, Arcadian Shopping Center, 22 Rockledge Avenue, Ossining.

Tues., Oct. 3. 3:00-4:30 pm. $5. J Hochfelder
To register for the above class, call 914-606-6528 or email Hannah.Gross@sunywcc.edu

Dining in Colonial New York
One pot of mush served in a wooden bowl – but the truth is much more delicious. Explore dinner at the tables of New York’s merchant class: how the tables were set, what food was served, where did it come from, who did the cooking, and what changes marked the early, middle and late periods. A tantalizing look at history that can grace your tables today. Held at the Mt. Vernon Armory, 144 N. 5th Avenue, Mt. Vernon. Call the Mt. Vernon Office for the Aging at 914-665-2315 to register.

4 Thurs., Oct. 5-26, 10:00 am–12:00 noon, L Nahon.
Funding for the above seminar provided through the U.S. Department of Health and Human Services, Administration on Aging, NYS Office for the Aging, and Westchester County Department of Senior Programs and Services.

Attention Community Leaders: If you would like a similar program in your local community, or for your organization, please contact us for costs and details at 914-606-6528.

The Livable Community Connection
Calling all caregivers! Do you want to learn about available resources in Westchester County? Interested in creating a livable community where people of all ages can have access to needed services and live happy, active lives. Contact the Northwest Coordinator for the Livable Community Connection, a partnership with Westchester County Department of Senior Programs and Services at 914-606-6528 or email mainstream@sunywcc.edu.

Senior Audit
Select college credit courses may be audited by Westchester County residents 60 years of age and older on a space-available basis. Requirements include payment of an $8 student services fee and a non-refundable $5 registration fee each semester (payable by credit card or check) and submission of proof of residence and age. You may register for a maximum of two classes each semester as a senior auditor. Senior audit registration for the fall semester will take place in person at the Valhalla campus in early September. Call us at 914-606-6793 for more information or go to sunywcc.edu/senioraudit for more information and instructions on how to search for open classes.

COLLEGIUM for Lifelong Learning is a membership organization created in 2004 to combine serious study and social exchange. Each COLLEGIUM semester features a different array of courses in the arts and sciences, all led by exceptional volunteers with expertise in the subjects they teach. Participants are encouraged to engage in classroom discussion, and the schedule allows for informal discussion between sessions and during breaks.

Fall Collegium begins in early October!
For more information about the Fall program, please call 914-606-6748 or visit www.sunywcc.edu/collegium.

COLLEGIUM is a membership organization and has a limited capacity. Current members receive priority registration; new members are welcome.
LOCAL LORE & HISTORY

NEW! Haunted History and Folktales of Connecticut
Learn some of the wonderful haunted tales and ghostly legends of Connecticut, including stories of the Nathan Hale Homestead, the Tale of the Green Lady, the story of the French paymaster murdered in the Revolutionary War, and the real story behind Benedict Arnold’s mother’s grave site. This course is a must for those who love haunted tales!
CE-HIST 2082, 3 Sat., Oct. 7-21, 10:00 am-12:00 noon, Room TBD, $75. L DiMartino. #83314

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 included.
CE-LIT 2002, 4 Sat., Oct. 7-28, 12:30-2:30 pm, KNC-2, $80. L DiMartino. #80114

CE-LIT 2031, 1 Mon., Sept. 18, 12:30-2:30 pm, Room TBD, $25. L DiMartino. #80113

NEW! Murder, Mayhem and Ghostly Presence in NYC
Discover New York City stories of murder, mayhem, and hauntings with colorful personalities such as J.P. Morgan, Aaron Burr, Teddy Roosevelt and others at locations such as the Triangle Shirtwaist Factory and Battery Park.
CE-HIST 2051, 2 Sat., Sept. 16 & 23, 12:30-2:30 pm, Room TBD, $40. L DiMartino. #80112

NEW! History of Yonkers through Photos and Stories: Part 2
Bring to life some of the incredible history of Yonkers! Explore history from both firsthand and written accounts and rare photos. Explore Yonkers’ earliest beginnings before Henry Hudson’s discovery, when it was a Native American village known as Nappeeckamac, through the dawn of the 20th century when it was dubbed Hollywood on the Hudson. Part 1 not required.
CE-TRAVL 2044, 7:00-9:00 pm, $150. A Piwinski
At Valhalla Campus: Sec. A: 6 Wed., Sept. 13-Oct. 25 (skip 10/4), 7:00-9:00 pm, Room TBD. #83370
Sec. B: 6 Thurs., Sept. 14-Oct. 26 (skip 10/5), 6:00-8:00 pm. #83371

NEW! History of Park Hill in Yonkers
As the railroads expanded commuting options, real estate companies bought up large tracts of land and developed surrounding communities, such as Park Hill in Yonkers which was marketed to wealthy and middle class New Yorkers, touting the benefits of suburban living, and which included every amenity possible for that time. Learn about the founders of Park Hill, the homes, and events that led to the demise of many real estate companies.
CE-HIST 2079, 1 Thurs., Oct. 5, 6:00-9:00 pm, $35. A Piwinski. #83327

NEW! Exploring the History of Yonkers
in partnership with Phillipse Manor Hall
Currently the oldest standing building in Westchester, the Manor served as the first City Hall of Yonkers, bridging Yonkers’ humble rural beginnings to its industrial heyday. Sitting next to the recently daylighted Saw Mill River in Van der Donck Park, it is home to one of only five collections of U.S. Presidential Portraits in the country, and serves as a museum of history, art and architecture, as well as host to community organizations and meetings, educational programs, a community art gallery and many community oriented special events.
Visit them at nysparks.com/historic-sites/37/details.aspx or call 914-965-4027.
The three classes below are all held at Phillipse Manor Hall, a NYS Historic Site, 29 Warburton Ave, Yonkers unless otherwise noted

History of Park Hill in Yonkers
CE-HIST 2079, 1 Thurs., Oct. 5, 6:00-9:00 pm, $35. A Piwinski. #83327

Alexander Smith & Sons Carpet Company
During the Industrial Revolution, Yonkers was home to the largest carpet manufacturer in the world. We’ll trace the evolution of this company from the 1860’s through its final move from Yonkers in the mid-1950’s. At one time it employed more than a third of the entire workforce in Yonkers. Learn about its fascinating history, the family that ran the dynasty, their lasting gifts to the city of Yonkers, and events that led to its final move away from Yonkers.
CE-HIST 2081, 1 W/Th, Nov. 8 & 9, 6:00-8:00 pm, $50. A Piwinski. #83328

NEW! History of Yonkers through Photos and Stories: Part 2
CE-TRAVL 2044, 7:00-9:00 pm, $150. A Piwinski
At Valhalla Campus: Sec. A: 6 Wed., Sept. 13-Oct. 25 (skip 10/4), 7:00-9:00 pm, Room TBD. #83370
Sec. B: 6 Thurs., Sept. 14-Oct. 26 (skip 10/5), 6:00-8:00 pm. #83371

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Learn some of the wonderful haunted tales and ghostly legends of Connecticut, including stories of the Nathan Hale Homestead, the Tale of the Green Lady, the story of the French paymaster murdered in the Revolutionary War, and the real story behind Benedict Arnold’s mother’s grave site. This course is a must for those who love haunted tales!
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Discover New York City stories of murder, mayhem, and hauntings with colorful personalities such as J.P. Morgan, Aaron Burr, Teddy Roosevelt and others at locations such as the Triangle Shirtwaist Factory and Battery Park.
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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 included.
CE-LIT 2002, 4 Sat., Oct. 7-28, 12:30-2:30 pm, KNC-2, $80. L DiMartino. #80114

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At Valhalla Campus: Sec. A: 6 Wed., Sept. 13-Oct. 25 (skip 10/4), 7:00-9:00 pm, Room TBD. #83370
Sec. B: 6 Thurs., Sept. 14-Oct. 26 (skip 10/5), 6:00-8:00 pm. #83371
Causes of America’s Civil War
Explore the many issues and events that led up to the start of America’s Civil War. Families were divided by these issues, leading to brother fighting against brother. We’ll discuss how these conflicts led to the most catastrophic event in American history.
CE-HIST 2068VA, 1 Thurs., Sept. 14, 6:00-9:00 pm, KNC-2, $30. D Fruci. #80217

The Lincoln Assassination
Learn the complete story of Lincoln’s assassination. Everybody knows John Wilkes Booth killed Lincoln, but not everybody knows the other four people executed for his murder and their possible involvement in his death.
CE-HIST 2071, 1 Sat., Oct. 14, 9:00 am-12:00 noon, Room TBD, $30. D Fruci. #80227

HISTORICAL EXPLORATIONS

The Battles of the Civil War
Join us for a series of discussions about the Civil War; each seminar will focus on a specific battle. Each class costs $30. D Fruci.

Civil War Battles: Antietam
The bloodiest day of warfare in American military history! As the Southern forces made their first major offensive into the North, both armies collided in the Maryland countryside. Strategies, personalities, and results will be explored.
CE-HIST 2056VA, 1 Sat., Sept. 23, 9:00 am-12:00 noon, Room TBD. #80218

Civil War Battles: Fredericksburg
Take an in-depth look at the December 1862 battle at Fredericksburg, Virginia. Examine battle strategies, personalities of the army’s generals, and the results and impact of this major Confederate victory.
CE-HIST 2069VA, 1 Thurs., Sept. 28, 6:00-9:00 pm, Room TBD. #80219

Civil War Battles: Chancellorsville
We’ll cover the Confederate victory at the battle of Chancellorsville. The army’s strategies, the personalities of their leaders, and the important effects of the battle’s outcome will be discussed. Finally, the importance of Stonewall Jackson’s loss will be studied.
CE-HIST 2070VA, 1 Sat., Sept. 30, 9:00 am-12:00 noon, KNC-2. #80220

Civil War Battles: Gettysburg
The site of the South’s second major invasion into the North, this three-day battle is considered by many to be the turning point in the war. We’ll discuss strategies, personalities, and results of this legendary battle in the Pennsylvania countryside.
CE-HIST 2055VA, 1 Thurs., Oct. 5, 6:00-9:00 pm, Room TBD. #80221

Civil War Battles: Vicksburg
Vicksburg was the site of one of the most important battles in the Civil War, but is often overlooked because it was fought at the same time as the battle at Gettysburg. Strategies, personalities, and results will show how this battle contributed to the turning point of the Civil War.
CE-HIST 2054VA, 1 Sat., Oct. 7, 9:00 am-12:00 noon, KNC-2. #80226

Civil War Battles: Sherman’s March to the Sea
This seminar will cover Battle of Atlanta and then follow Sherman’s army as it moves east toward the sea. General Grant’s strategy to win the war was by engaging in “total war”; Sherman’s destruction of everything in his path was an example of Grant’s theory.
CE-HIST 2053VA, 1 Thurs., Oct. 12, 6:00-9:00 pm, Room TBD. #80222

FACULTY SPOTLIGHT DAVID FRUCI
David teaches numerous classes about the Civil War and World War 2, both here and at local libraries and the Hebrew Home in Riverdale. He’s a veteran of 23 years of teaching high school Social Studies, using his Masters in Teaching from Manhattanville College. It is said that he attempts to make history come alive through his research and presentations. David strongly believes that “those who do not learn history are doomed to repeat it.” He believes that the more we understand the past, the more we can better shape the future.

Register Early!
Classes are cancelled for under-enrollment several days in advance. We recommend that you register at least ONE week in advance of the course start date.
America in the First World War

In 1917 America declared war on Germany. As we commemorate the centenary of America’s entry into WWI, join us for a series of discussions on how the War to End All Wars started, why America chose to join the fight, and how it mobilized and made a vital contribution to winning the war. The course will conclude with seminars on the story of the repatriation of America’s war dead and a guide to American battle sites, monuments, and military cemeteries.

Each class meets for 1 Tues., 9:00 am-12:00 noon, and costs $40. E Barr.

Europe Goes to War
Explore the political and military situation in Europe in 1914 and how governments failed to prevent the descent into bloody conflict. Review the progress of the war through its major battles and examine the status of the warring parties in 1917 as America enters the war.
CE-HIST 2083VA, Sept. 12, KNC-2. #83342

America Enters the War
Consider the status of American-German relations at the beginning of 1917 and the reasons why President Woodrow Wilson wanted war, how his administration built an army almost from scratch, suppressed free speech, and ramped up a war economy to defeat Germany.
CE-HIST 2084VA, Sept. 19, KNC-2. #83343

The Doughboys Prepare to Fight
With America now in the war, follow the journey of the doughboys (American soldiers) from boot camps in America to the shores of France. Under the command of General “Black Jack” Pershing explore how he built up his fighting force, how the doughboys adapted to life in the army, and how the French prepared them to meet the Germans.
CE-HIST 2085VA, Sept. 26, KNC-3. #83344

The Battle of Cantigny and Onwards to Belleau Wood, Chateau-Thierry, and Soissons
The German Spring Offensive in March 1918 threatened the defeat of the British and French armies. For the doughboys the time for training was over and the time for fighting had begun. Assess the status and commanders of the warring parties in the spring of 1918 and follow the doughboys from their first battle for the village of Cantigny as they battled through Belleau Wood, Chateau-Thierry, and Soissons.
CE-HIST 2086VA, Oct. 3, KNC-3. #83345

The Final Push: St. Mihiel and the Argonne Forest
As September 1918 arrived, the German armies were on the retreat and the bloodiest fighting for the Americans was about to begin. Covers the doughboys’ final battles, the breakdown of the German Command and unconditional surrender, and the armistice on the eleventh hour of the eleventh day of the eleventh month of 1918.
CE-HIST 2087VA, Oct. 10, KNC-3. #83346

To the Victors Go the Spoils
With the armistice in place, examine how the victors of the First World War came together in Paris in 1919 and wrote treaties that vindictively punished Germany, changed the map of Europe, the Middle East, and Africa, disrupted the political scene in the United States, ended the career of President Woodrow Wilson, and laid the seeds for the Second World War.
CE-HIST 2088VA, Oct. 17, KNC-2. #83347

Repatriating the War Dead
In September 1918, Secretary of War Baker publicly pledged to the nation that the government would ensure a home burial to all who had died fighting for America. Learn how the government, between 1919 and 1922, organized the exhumation and shipment of 45,588 dead to the U.S. and 764 to European places of birth.
CE-HIST 2089VA, Oct. 24, KNC-2. #83348

A Guide to the Battle Sites
A guide to the First World War American battle sites, monuments, and military cemeteries in Europe, and to the monuments here in the U.S. dedicated to the doughboys that fought and died. We’ll discuss the significance of these sites, their locations, and how to travel there.
CE-HIST 2090VA, Oct. 31, KNC-2. #83349

D-Day: The Invasion of Normandy
To honor the 70th anniversary of the D-Day Invasion, an in-depth study of the planning and execution of the largest military invasion in the history of warfare. Study the German defenses and follow the Allied landing by air and sea to gain a foothold in Hitler’s Fortress Europe.
CE-HIST 2034, 2 Thurs., Oct. 19 & 26, 6:00-9:00 pm, KNC-3. $75, D Fruci. #80225

The Attack on Pearl Harbor
Explore the attack by Japan on the U.S. naval fleet stationed at Pearl Harbor, Hawaii, 75 years ago on the very date of our meeting! An in-depth view of the Japanese plan and the damage done, along with a look at some of the true American heroes of that day, will be our focus.
CE-HIST 2072VA, 1 Thurs., Dec. 7, 6:00-9:00 pm, KNC-2. $30, D Fruci. #80224
World War II: Triumph in Europe

Join us for a series of discussions about these pivotal turning points of the European Campaign. Follow your grandfather’s war!

Each class meets for 1 Thurs., 6:00-9:00 pm, KNC-2, and costs $30 each. D Fruci.

Battle of Normandy
A focus on the breakout from the Normandy beaches. We’ll follow the Allies as they secure the countryside with intense hedgerow fighting, and as they secure the port of Cherbourg along with the towns of Caen and St. Lo. As the Nazis are pushed eastward, Paris will be liberated.
CE-HIST 2061, Nov. 2. #80231

The Battle of the Bulge
Focuses on the Allied push toward Germany. Hitler has devised a major winter offensive that will catch the Allies completely by surprise; the German offensive leads to the Battle of the Bulge. Despite heavy Allied losses, they will prevail and be able to make their move into the Nazi homeland.
CE-HIST 2060, Nov. 9. #80232

Liberating the Concentration Camps
Explores the liberation of the Nazi concentration camps by the Allied forces. As the Soviets liberate the camps during their westward move towards Berlin, the Western Allies move east to discover the unprecedented horrors of war.
CE-HIST 2059, Nov. 16. #80233

Hitler’s Final Days
A focus on the last days of the madman who was responsible for the death and destruction in the European theater of WW II. His final days will be chronicled as the Soviet Army fights street to street in the city of Berlin, crushing Hitler’s dream for a thousand-year Reich.
CE-HIST 2058, Nov. 30. #80234

The Murder of Stanford White
Learn about the murder of one of the well-known architects of the early 1900’s and the scandal that rocked New York City.
CE-HIST 2078VA, 1 Mon., Sept. 25, 12:30-2:30 pm, KNC-3, $30. D Fruci. #80110

The Story of the Orphan Trains
Discover the history of the Orphan Train Era (1853-1929), which saw the largest migration of children in American history. So many orphans were sent to Iowa that it’s estimated that one in four Iowans are descendants of orphan train riders. Come unravel the mystery and the truth behind the Orphan Trains! Contact instructor at totrwriter@aol.com for list of optional books.
CE-HIST 2052, 3 Tues., Oct. 10-24, 6:45-8:45 pm, KNC-3, $75. T Riley. #80116

The Great Hunger in Ireland and Its Legacy
Between 1845-1852 the population of Ireland was reduced from 8 million people to less than 5 million due to the Irish Famine. Examine its causes, the effects on America, the conquest of Ireland by Oliver Cromwell and his draconian laws which contributed to the famine, and the viewpoints of Irish scholars on the Irish Diaspora to Canada, Australia, Europe, and America. Contact instructor at totrwriter@aol.com for list of optional books.
CE-HIST 2067, 2 Wed., Oct. 11 & 18, 6:45-9:45 pm, KNC-2, $60. T Riley. #80118

Haunted History of the British Isles
Learn some of the wonderful haunted tales and folktales of the British Isles (England, Ireland, and Scotland) along with colorful tales of Robert Burns, Charles Dickens, Bram Stoker, Henry VIII, and others. Recommended reading list provided.
CE-HIST 2044, 2 Tues., Sept. 19 & 26, 12:30-2:30 pm, Room TBD, $40. L DiMartino. #80111

History through Literature
This class will examine two novels as works of classical literature: Black Boy by Richard Wright and To Kill a Mockingbird by Harper Lee. Examine these literary pieces as works of classical literature and explore politics, poverty, and race within their historical periods.
CE-LIT 2021VA, 6 Tues., Oct. 17-Nov. 21, 6:00-8:00 pm, Room TBD, $120. D McIntosh. #82734

World War Two via Film
Explore World War II through the medium of film. Films to be discussed include Downfall, Letters from Iwo Jima, Patton, The Big Red One, Saving Private Ryan, Das Boot, and various documentaries.
CE-HIST 2015, 4 Wed., Nov. 1-22, 7:00-9:00 pm, Room TBD, $80. P Gettler. #80128

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
CULTURE & SOCIETY

Exploring Our Culinary History
Join us for a look inside our country’s early dining culture. Our instructor, a culinary historian, shares insights and behind-the-scenes secrets from various periods.
Each class meets for 1 Tues., 10:00 am-1:00 pm, and costs $30. L Nahon.

NEW! Dining in the Colonial Mid-Atlantic
One pot of mush served in a wooden bowl is what most people imagine when they think about eating dinner during New York’s colonial period; the truth is much more delicious. From the early years of Dutch settlement through its birth as a new state, dinner in New York consisted of a rich array of local and imported ingredients. Join us as we explore dinner at the tables of New York’s merchant class. How the tables were set, what food was served, where it came from, who did the cooking, and what changes marked the early, middle, and late periods? A tantalizing look at history that can grace your tables today.
CE-CULTR 2046VA, Oct. 3, KNC-2. #83784

NEW! Dining with George and Martha Washington
You’ve been invited to join his Eminence and Mrs. Washington for dinner in New York City, our country’s first capital. What can you look forward to enjoying? A new nation, recovering from war with one of the world’s most powerful countries. Yet, before the war, NYC had been one of the wealthiest jewels in the king’s crown. What is it like now? What could possibly be on the menu? Like many guests, you have questions; join us for a look at some possible answers.
CE-CULTR 2047VA, Oct. 10, KNC-2. #83785

NEW! How to Read and Interpret a Work of Art
Learn different ways of looking at art and understanding it better. Examine various media including the use of such elements as color, shape, texture, point of view, focal point, and perspective. Explore tools to increase your comprehension and appreciation of any work of art. Examples presented will be from the entire span of art history.
CE-ART 2261VA, 6 Wed., Sept. 13-Oct. 18, 6:30-7:45 pm, Room TBD, $95. S Altman. #83312

NEW! The Greatest Paintings in Art History
Explore what makes the greatest paintings of art history influential and important for art lovers, through lectures and presentations.
CE-ART 2262VA, 7 Wed., Sept. 27-Nov. 8, 10:00 am-12:00 noon, Room TBD, $165
J Coppola. #83313

The Art and Architecture of Jewish Culture: Part 1
An exploration of the art and architecture of Jewish culture from antiquity through the 18th century.
CE-CULTR 2008VA, 6 Thurs., Oct. 5-Nov. 9, 1:30-3:30 pm, KNC-4, $150. B Levy. #83121

NEW! Classical Architecture and the Continuity of Design
An exploration of historical architectural periods from Mesopotamian, Egyptian, Minoan, Mycenaean, and Greek cultures, focusing on biblical themes, the classical orders, and their influence on contemporary architecture.
CE-HIST 2024VA, 6 Tues., Sept. 12-Oct. 24 (skip 10/3), 1:30-3:30 pm, KNC-2, $120. B Levy. #80199

NEW! The Art and Architecture of Jewish Culture: Part 2
An exploration of the art and architecture of Jewish culture from the 19th century.
CE-CULTR 2009VA, Oct. 12-Nov. 16, 1:30-3:30 pm, KNC-4, $150. B Levy. #83124

NEW! Art Movements of the 19th Century
Explore this particularly fertile time in art history, beginning with movements such as neoclassicism and romanticism, progressing through realism and impressionism, moving to symbolism and post-impressionism, and leading to the 20th century. Artists to be discussed include David, Courbet, Manet, Renoir, Cezanne, Gauguin, and many others. The impact of political, social and technological developments will be discussed in relation to the art. Slide shows, lecture, and discussion.
CE-ART 2231, 3 Mon., Sept. 18-Oct. 2, 6:30-9:00 pm, KNC-3, $75. S Altman. #80082

NEW! Dining in the Gilded Age
From socialites to robber barons, New York was home to many of the rich and famous of the late 19th century. Not just NYC, but up and down the Hudson River Valley, lavish homes dotted the landscapes; the high life took on new meaning following the Reconstruction Era. The Gilded Age solidified fine dining as we know it today. Join us in this exploration of conspicuous consumption in and around the dining room.
CE-CULTR 2048VA, Oct. 17, Room TBD. #83786

NEW! Tea and Dessert
The displays of fine goods in the mid-Atlantic during the colonial and new nation period rival those of most international cities. The wealth of the upper class allowed for a leisurely life, including some of the finest social repasts, like tea in the afternoon or dancing in the evening, ending with a lovely dessert display. These were the times a woman of the house displayed her skills, and her husband’s wealth. Journey back in time and explore pleasures you can add to your life today.
CE-CULTR 2049VA, Oct. 24, Room TBD. #83787
Art Tours of the Metropolitan Museum
Tour the Metropolitan Museum of Art with an expert. Your visit will include lectures and discussion of masterpieces and lesser-known works. Our visit (including time for discussion at lunch) will offer you an opportunity to gain a greater appreciation of the museum’s collection. Please meet at the front entrance to the Metropolitan Museum on 5th Avenue.
CE-ART 2137VA, 1 Fri., 11:00 am-3:00 pm, $40 (+ entrance fee + lunch on your own). J Coppola.
Sec. A: Nov. 3. #80136
Sec. B: Dec. 8. #80137

Mary Cassatt in France
Join us for a compelling presentation about Mary Cassatt’s journey to becoming a professional artist in France. Share her struggles to balance family obligations with career goals as well as your instructor’s own journey in researching Cassatt’s life for her play, Girl in Blue Armchair. Includes images of Cassatt’s work and those of her contemporaries.
CE-ART 2187VA, 1 Fri., Oct. 20, 12:00 noon-2:00 pm, Room TBD, $25. S Courtney. #80146

Mary Cassatt and the Impressionists at the Met
Join us for a field trip to the Metropolitan Museum of Art for a guided tour of the artwork of Mary Cassatt in the American Wing and that of her fellow Impressionists Degas, Renoir, Monet, and Pissarro in European Paintings. A wonderful accompaniment to our companion class, Mary Cassatt in France (not required). Meet inside the Met at the large vase on the right facing the grand staircase. After the tour, you have the option of having lunch together at Le Pain Quotidien (1131 Madison Avenue between 84th & 85th Streets).
CE-ART 2226VA, 1 Fri., 11:00 am-1:00 pm, $25 (+ $10 payable to instructor for Met Group Tour Fee). S Courtney.
Sec. A: Oct. 27. #80144
Sec. B: Nov. 10. #80145

An Opera Experience: Part 2
A lively and informative preview presentation of Live from the Met HD performances prior to their cinema showing. Includes an exploration of the various operas’ history, librettos, arias, and highlights of the productions, as well as the cultural and social significance of the various operas.
CE-MUSIC 2076VA, 3 Mon., Sept. 18, Oct. 9 & Nov. 6, 10:00 am-12:00 noon, KNC-4, $60. J Mallory. #82843

Birth of the Beatles
Discover the individual lives of each of the Fab Four. Follow the Beatles’ rise to success while intertwining that success with the events of the 1960’s to grasp their incredible significance on the cultural changes in the U.S. and around the world.
CE-MUSIC 2064, 1 Thurs., Sept. 21, 6:00-9:00 pm, KNC-2, $30. D Fruci. #80241

The Music of Lennon and McCartney
Examine the genius of the songs written by the Beatles; follow the songs from their early years over time as their music grew in complexity. Stories and quotes from the Beatles themselves about how or why each song was written will be a primary source of information.
CE-MUSIC 2063, 1 Sat., Sept. 23, 1:00-4:00 pm, KNC-2, $30. D Fruci. #80228

The Music of George Harrison
George Harrison was known as the “Quiet Beatle,” but as years went by he established himself as a songwriter comparable to his mates. Explore George’s growth as a musician and songwriter throughout the Beatle years, along with tunes from his solo career.
CE-MUSIC 2078, 1 Sat., Oct. 7, 1:00-4:00 pm, KNC-2, $30. D Fruci. #80223

American Pie
Discuss the lyrics of Don McLean’s #1 hit song, American Pie. The lyrics of the song cover the musical changes in rock & roll from the 1950’s to 1970, as the American cultural landscape changed dramatically. From the optimism and conformity of the 1950’s to the cultural changes caused by the political and social changes of the 1960’s; Bye Bye Miss American Pie.
CE-MUSIC 2075, 1 Sat., Oct. 14, 1:00-4:00 pm, Room TBD, $30. D Fruci. #80230

Buddhism and Christianity: A Comparison of Belief and Practice
This course will introduce students to the differences and similarities between Buddhism and Christianity. An emphasis will be placed on the doctrines, or belief systems of the two religions as well as the practices, which include rituals as well as applications.
CE-PHIL 2007VA, 5 Mon., Oct. 16-Nov. 13, 10:00 am-12:00 noon, KNC-5, $115. J Coppola. #80143
THE PERFORMING ARTS

Exploring Dance!
A collaboration between Westchester Community College and Rivertown Dance Academy

Rivertown Dance Academy, located at the TTUMC Arts Center in Tarrytown, provides excellence in dance education without cultural or financial barriers. A comprehensive schedule offers a curriculum in ballet, modern, tap, and jazz dance taught by faculty with extensive teaching, performing, and academic credentials. Individual placement classes and regular progress reports are all part of a Rivertown Dance Academy education.

All classes meet for 10 sessions, are $213, and meet at the TTUMC Arts Center in Tarrytown.

Adult Ballet
Adult Ballet 1 & 2: An introductory/slow intermediate class for adult beginners with little or some dance background, as well as those just returning to dance.
Sec. A: 10 Sat., Sept. 16-Nov. 18, 9:30-11:00 am. #80204
Sec. B: 10 Tues., Sept. 19-Nov. 21, 6:15-7:45 pm. #80205

Adult Ballet 2 & 3: For intermediate to advanced dancers: a 45-minute barre, followed by center work.
CE-DANCE 2008, 10 Wed., Sept. 20-Nov. 29 (skip 11/22), 9:30-11:00 am. #80206

Adult Jazz
Technique-based, concert jazz classes consisting of a center barre, progressions, and a combination based in any of the various jazz styles. Progressive levels build dancers’ awareness of body rhythms, coordination, performance quality, and the ability to master complex and intricate choreography.
Adult Jazz 1 & 2: CE-DANCE 2011, 10 Tues., Sept. 21-Nov. 30, 7:00-8:30 pm. #80207
Adult Jazz 2 & 3: CE-DANCE 2012.
Sec. A: 10 Mon., Sept. 18-Nov. 27 (skip 10/9), 9:30-11:00 am. #80208
Sec. B: 10 Fri., Sept. 15-Nov. 17, 9:30-11:00 am. #80209

Adult Modern Dance
Progressive instruction introduces dancers to the techniques of Graham, Horton, Limon, and contemporary movement forms. Classes consist of a center barre, progressions, and a combination as dancers explore movement through various shapes of the body, levels, directions through space, and weight transference.
CE-DANCE 2013, 10 Thurs., Sept. 21-Nov. 30 (skip 11/23),
Adult Modern 1 & 2: 9:30-11:00 am. #80210
Adult Modern 2 & 3: 6:30-8:00 pm. #80211

Adult Tap
Dancers master tap vocabulary and techniques in classes that emphasize the development of musicality and exploration of a full range of styles. Open level classes welcome all, regardless of previous experience or age. Family Tap welcomes adults and children who wish to explore tap dance together.
CE-DANCE 2014
Sec. A: Adult Tap: 10 Thurs., Sept. 21-Nov. 30 (skip 11/23), 6:30-7:30 pm. #80212
Sec. B: Open Level Rhythm Tap, 10 Mon., Sept. 18-Nov. 27 (skip 10/9), 6:00-7:00 pm. #80213
Sec. C: Open Level Family Tap: 10 Sat., Sept. 16-Nov. 18, 9:15-10:00 am. #80214

Latin Dancing
Merengue, bachata, cumbia, salsa. No experience necessary; no partner required. Steps broken down to make it easy and comfortable for all to follow.
CE-DANCE 2003, 6 Sun., Sept. 17-Oct. 22, 10:00-11:30 am, AAB-218, $130. F Elia and A Akhu. #80193

Ballroom Dancing: Beginner to Intermediate
Dances include fox trot, waltz, tango, rumba and cha, cha cha. No partner required. Steps broken down to make it easy and comfortable for all to follow.
CE-DANCE 2001, 6 Sun., Oct. 29-Dec. 3, 10:00-11:30 am, AAB-218, $130. F Elia and A Akhu. #80194

DANCE

914-418-5270 ▪ rivertowndanceacademy@gmail.com ▪ www.rivertowndanceacademy.org
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.

Michael Jackson’s Thriller Choreography
Ever wanted to learn Michael Jackson’s Thriller choreography? This Halloween season, have some fun as you learn it step by step and then get ready as we put the complete dance together and dance The Thriller.
CE-DANCE 2035, 1 Sat., Oct. 14, 6:00-8:00 pm, AAB-218, $25. S Everts. #82831

Ballet for Adults and Teens
Explore ballet’s foundations and learn the basics. Class sessions will include barre work, center floor, adagio, pirouettes, and petite 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. For beginners and intermediates. For ages 14 and up.
CE-DANCE 2000, 10 Sun., Sept. 17-Dec. 3 (skip 10/8 & 11/26), 11:30 am-1:30 pm, AAB-218, $215. I Kent. #80246

ACTING & THEATER

FACULTY SPOTLIGHT GABRIELLE FOX
Gabrielle, who teaches Playwriting at the college, is an award-winning playwright. Her play, The Home, won awards for outstanding playwriting and overall production in the Planet Connections Theatre Festivity; she also won the Planet Activist Award for her fundraising efforts for the Alzheimer’s Association in that Festivity. Her play was presented in the La MaMa New Playwright Marathon in New York. Most recently Gabrielle co-produced and had a play presented in the Glass Ceiling Breakers Festival, the first Women’s Playwright Festival in Westchester. See more about Gabrielle at www.gabriellefoxwrites.com

Acting & Playwriting Workshops at the Axial Theatre
A collaboration between Westchester Community College and 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.
For more information on the classes please go to HMActing.org.

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.
For background on your instructor, go to gabriellefoxwrites.com.
CE-THEAT 2002, 6 Tues., 7:00-9:00 pm, $265. G Fox.
Sec. A: Sept. 12-Oct. 17. #82993
Sec. B: Nov. 7-Dec. 12. #82994

Basic Acting Technique for Adults
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 senses and imagination and are practiced individually and in groups. Monologues and scenes are integrated as new exercises continue to be introduced.
CE-THEAT 2001, 6 Wed., Sept. 13-Oct. 18, 7:30-10:30 pm, $245. R Jones. #82995

Basic Acting Technique for Teenagers
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 his own uniqueness and point-of-view, in a creative and safe environment. For ages 13-15.
Improvisation for Acting, Writing, and Life
Have some laughs while you’re learning improvising skills. Expand your creativity and confidence through theater games that focus on spontaneity, awareness, energy, concentration, and more. It’s like a rehearsal for Whose Line is it Anyway?
CE-THEAT 2024, 4 Thurs., Oct. 5-26, 6:30-8:30 pm, KNC-4, $80. J Brownold. #82677

Acting in the Afternoon, Part 1
We’ll focus on the basics of using sensory work and creating a character, while reading scripts from plays with assigned roles. Students will work on a scene with a partner and present a staged reading during the last class. No memorization is required, just a love of theatre!
CE-THEAT 2020VA, 6 Tues., Sept. 19-Oct. 24, 12:00 noon-2:00 pm, KNC-5, $120. S Courtney. #80147

Acting in the Afternoon, Part 2
This class will build on skills worked on in Acting in the Afternoon Part 1, but is also for new students. Students will work on a scene with a partner and present a staged reading on the last class.
CE-THEAT 2021VA, 6 Tues., Oct. 31-Dec. 5, 12:00 noon-2:00 pm, KNC-5, $120. S Courtney. #80148

MUSIC

Music Calligraphy
Music calligraphy allows amateur and professional composers to create music without the use of a computer. Learn techniques for legible writing on staff/score paper, including notes, clefs, rests, accidentals, beaming, lyrics, and more. Also covered will be setting up pages, measures on a staff/page the order of instruments and parts in a score, and how to make a page as readable as possible for other musicians and performers. Please bring a 6” ruler and No. 2 pencils with erasers.
CE-MUSIC 2077VA, 2 Mon., Sept. 18 & 25, 6:00-8:00 pm, GTW-219, $45. T Williams. #83068

Finale: The Global Standard for Music Notation
Finale software allows you to arrange, compose, and notate sheet music for any genre. Learn to use Finale’s powerful notation, recording, editing, even orchestration and arranging capabilities. Topics covered include setup of vocal and keyboard scores, using instruments in sections, and creating orchestra scores. Create a simple lead sheet, vocal score, and optional instruments. Bring a laptop with latest version of Finale (2014 or V25).
CE-MUSIC 2080VA, 4 Mon., Oct. 2-23, 6:00-8:00 pm, KNC-2, $75. T Williams. #83069

Music Theory for Dummies
A brief and simple crash course overview of the components of basic music theory: notation, pitch, staves, meter, intervals, scales, chords, keys, triads, harmony, and structural form. Listening skills include identifying basic chords and intervals. Basic sight singing involves using solfege and simple score reading while following notation.
CE-MUSIC 2071, 2 Mon., Nov. 6 & 13, 6:00-8:00 pm, Room TBD, $40. T Williams. #83070

Music Sight Reading Made Easy
An introduction to reading music, with an emphasis on following notes by reviewing sheet music and scores. Includes identification of basic elements of music such as locating the melody, themes, or motives which can vary, “ordering” scores according to instrument families; and examining structural forms including score reading across styles.
CE-MUSIC 2072, 2 Mon., Nov. 20 & 27, 6:00-8:00 pm, KNC-3, $40. T Williams. #83071

Guitar Workshop
Learn to read music and play a melody together with a bass line. Discover shortcuts that can save you time. Bring a guitar to class. If questions about type of guitar, please contact the instructor at 914-235-5676.
10 sessions, AAB-104. J Lorusso. Beginner: CE-MUSIC 2001, Thurs., Sept. 14-Nov. 16, 7:30-9:30 pm, $175 (+ $45 for Book 1 and companion CD with the Songs of Book One, payable to instructor). #83049 Intermediate: CE-MUSIC 2015, Tues., Sept. 12-Nov. 14, 7:00-9:00 pm, $175 (+ $55 for Book 2 and companion double CD with the Songs of Book Two, payable to instructor). #83050

Guitar is Fun
Always wanted to learn to play the guitar? Now is your chance! The Intermediate class is designed for those who have taken the Beginning class. Learn more chords and strumming techniques. In the Advanced class, we’ll learn combination strums, fingerpicking, and more chords, with possible note reading in first position and barre chords if there is time. Students must bring their own guitar to class.
Piano is Fun
Add the joy of music to your life. The Intermediate class is designed for those who have taken the Beginning class; you’ll learn new rhythm, keys, and songs. In the Advanced class, we learn new keys, transposition, new rhythms and expand our reading repertoire; you’ll receive personal as well as group help. Please bring your own keyboard with batteries in it.

7 Tues., 12:15-1:15 pm, $70 (+ textbook).
D Moran.
Advanced: CE-MUSIC 2067VA, Oct. 31-Dec. 12, KNC-4. #80003

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

$175 (+ $20 for textbook, payable to instructor), AAB-110, H Dutton.

Beginner: If you always wanted to play piano but never got around to do it, this class is for you! Learn to read music and have fun with chords on familiar tunes. Each student will have a full size electric piano to play.
CE-MUSIC 2065, 10 Fri., Sept. 15-Nov. 17, 6:00-7:30 pm. #80161

Intermediate: CE-MUSIC 2062, 10 Thurs., Sept. 14-Nov. 16, 7:30-9:00 pm. #80162

Advanced Beginner: For students who have completed Beginner class or have knowledge of basic note reading.
CE-MUSIC 2066, 10 Thurs., Sept. 14-Nov. 16, 6:00-7:30 pm. #80163

Intermediate: For students who have completed Advanced Beginner class or have musical note and chord reading skill.
CE-MUSIC 2063 (prerequisite: Beginner class or equivalent experience), 10 Thurs., Sept. 14-Nov. 16, 6:00-7:30 pm. #80164

Advanced: For students with advanced technique. Bring own music to learn and share with others to give and receive inspiration.
CE-MUSIC 2068, 10 Fri., Sept. 15-Nov. 17, 7:30-9:00 pm (no textbook). #80164

FINANCES & RETIREMENT PLANNING

INVESTMENTS AND FINANCE

Dodd-Frank: Could Its Repeal Affect You?
New legislation will update what’s known as the fiduciary rule. We can help investors understand how current retirement savings can be affected. Individuals who participate in an employer-sponsored retirement plan and/or have IRA’s will potentially be impacted by the new rules. Come learn what this means for you.
CE-FIN 2059, 1 Fri., Oct. 18, 6:30-9:30 pm, Room TBD, $25. R Jack. #83417

Invest Wisely
It’s time to take charge of your money! Explore investing with or without financial planners. Gain confidence to invest on your own or be able to interview financial planners.
CE-FIN 2060, 1 Wed., Oct. 18, 6:00-8:00 pm, KNC-4, $25 (+ $20 optional materials fee, payable to instructor). R Nathan. #80152

A Guide to Real Estate Investing
Designed to assist the average homeowner (or potential homeowner) in navigating the real estate investment process. Get a better understanding of financing options available, property types that work for you, where to begin, and how to get to the finish line of a real estate investment transaction.
CE-FIN 2061, 1 Sat., Oct. 21, 9:00 am-12:00 noon, Room TBD, $40. I Amato. #83367

Get Great Real Estate Deals
Learn to buy or sell your home, foreclosure property, land, condo, or vacation home, and how to buy investment properties. Also discover working with and without realtors, obtaining financing, buying for no money down, renting with options, and short sales and foreclosures.
CE-FIN 2000, 1 Wed., Oct. 18, 8:00-10:00 pm, KNC-4, $40 (+ $20 optional materials fee, payable to instructor). R Nathan. #80153

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. 118.
PLANNING FOR THE FUTURE

Financing Options for Long-term Care
Most people will need some form of ongoing assistance, such as help with activities of daily living. Don’t mistakenly believe that Medicare and supplemental insurance offer LTC protection. We’ll discuss family caregiving, Medicaid, long-term care insurance, hybrid lifelong-care and annuity/LTC products, and VA benefits.

CE-FIN 2048, 1 Tues., Oct. 10, 7:00-9:00 pm, Room TBD, $25 (+ $5 materials fee, payable to instructor). R Howie. #80259

Doing Right by Your Aging Parents
Do your parents have a will, trust, and/or power of attorney in place? How do Medicare/ Medicaid work regarding nursing homes? Is long-term care insurance really worth it? Help your parents navigate their later years and learn about healthcare options and financing, medical advance directives, estate and asset protection, retirement planning, and end-of-life matters.

CE-FIN 2049, 1 Tues., Oct. 24, 7:00-9:00 pm, KNC-2, $25 (+ $10 materials fee, payable to instructor). R Howie. #80260

Medicare and Medicaid Made Easy
Most Americans will go on Medicare at 65 and many need Medicaid to pay for their long-term care. We’ll compare these two critical government programs: who and what is covered, when and how to apply, common misperceptions, skilled vs custodial care, and making sense of the “alphabet soup” – Parts A, B, C, D. Learn to navigate these complicated benefits programs.

CE-FIN 2051, 1 Tues., Nov. 7, 7:00-9:00 pm, KNC-2, $25 (+ $5 materials fee, payable to instructor). R Howie. #80261

Keep Your Income Flowing During Retirement Years
Planning an effective retirement income strategy is necessary when facing increased taxes that may affect your pension, social security, IRA distributions, and Medicare benefits. Plan strategy with the goals of maximizing income, minimizing taxes, and protecting your assets. If you are retired or thinking about retirement, you will not want to miss this program!

CE-FIN 2054, 1 Thurs., Nov. 9, 7:00-9:00 pm, KNC-4, $25. J Silverman. #83094

Life Planning for Your Child with Special Needs
Planning for the future of a child with special needs can be an overwhelming process; a Life Plan can provide the best future possible. Includes planning for different stages and ages, availability of government benefits, protecting your child’s future with trusts and financial strategies, guardianship, letters of intent, and future housing and employment opportunities.

CE-FAMLY 202VA, 1 Thurs., Nov. 16, 7:00-9:00 pm, KNC-4, $25. J Silverman. #83098

Maximizing Your Social Security
Prepare for your retirement and learn how to get the most out of your social security benefits. Learn to manage longevity risk and to maximize the amount of money you receive throughout retirement. Among the topics included are spousal benefits and the impact of divorce, death, delaying benefits, early retirement, and taxation. You’ll receive Myths and Facts about Social Security and Social Security: What Should You Do at Age 62.

CE-FIN 2036, 1 Wed., Sept. 27, 6:30-9:30 pm, KNC-2, $40. J Brenkovich. #80080

CONSUMER FINANCES

How to Select a Financial Advisor
If you’re like most people, you’re cautious about who to trust, and may be unsure how to go about finding and selecting the right advisor. For those at all life stages and financial situations, with specific examples for different circumstances. Learn how to select an advisor who’s right for you.

CE-FIN 2058, 1 Tues., Oct. 3, 6:30-8:30 pm, KNC-3, $25. R Jack. #83331

Home Ownership Made Easy
Designed for those thinking of purchasing a home, either for the first time or repeat buyers. Gain a better understanding of the mortgage finance process and explore topics such as home ownership, qualifying for financing, down payments, cash necessary for closing, and much more.

CE-FIN 2060, 1 Sat., Sept. 30, 9:00 am-3:00 pm (1-hour lunch break), KNC-5, $60. I Amato. #83326

Real Estate Financial Checkup
Real estate investing is much more than a tax write-off! Are you looking to remodel, seeking college tuition options, planning a wedding, thinking debt consolidation, or simply planning for retirement? Discover how your equity works from a patient perspective, who can help you during your hospital stay, and when post-care services are needed. Explore the basics of insurance, as well as how and when to have a conversation about advanced care planning.

CE-FIN 2063VA, 1 Tues., Oct. 17, 6:00-9:00 pm, Room TBD, $40. J Amato. #83789

Understanding Health Care, Insurance, and Advanced Care Planning
An introduction to navigating the hospital setting. Gain a basic understanding of how a hospital works from a patient perspective, who can help you during your hospital stay, and when post-care services are needed. Explore the basics of insurance, as well as how and when to have a conversation about advanced care planning.

CE-FIN 2065VA, 1 Sat., Nov. 4, 9:00 am-12:00 noon, Room TBD, $35.

E Shanks-Muhammad. #83379
NEW! Secrets to Having a Good Credit Score
Learn with a fun, easy and interactive curriculum about credit reports, scores, and cards. Having good credit is an important part of building wealth and ensuring a healthy financial future. You cannot really opt out of the credit system. Learn how your actions and decisions can hurt or help your credit.
CE-FIN 2055, 3 Wed., Oct. 11-25, 6:00-8:00 pm, Room TBD, $60 (+ $5 materials fee, payable to instructor). M Gershfeld. #80092

NEW! Cutting Costs in Difficult Times
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 Wed., Oct. 18, 6:00-8:00 pm, KNC-5, $25 (+ $20 optional materials fee, payable to instructor). B Nathan. #80154

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 items. 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.
Call restaurants or visit their websites for directions. No refunds are given for these classes but please call the college if you cannot attend to advise the restaurant. A one-time per semester registration fee of $3.25 will be added to the final tuition calculation.

CE-FIN 2000 is the class number for all Taste of Westchester classes.
Sampling fees are payable in CASH only, to the instructor at the class.

SEPTEMBER
NEW! Stangioni Pizza
2 Bridge Street, Ardsley
914-231-9346, www.stagionipizza.com
Seasons Change! Stangioni is Italian for seasons, and this family-operated restaurant has an ever changing seasonal menu. Situated in this small town, they’re known for their pizza (best crust) and a whole lot more! Brian and Jessica Chacon will treat us to a lovely evening with a fall inspired menu, including items from their garden. Our lesson will include roasted fig pizza, pumpkin and saffron risotto with chopped chestnuts, and pollo quattro Stagioni: chicken, mushrooms, pancetta, green olives, artichokes, and plum tomatoes. For dessert, a house specialty: cannoli cream stuffed zeppoles. Enjoy the beautiful family atmosphere and tasty food too!
1 Tues., Sept. 19, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83144

NEW! Coffee Labs Roasters
7 Main Street, Tarrytown
914-332-1479, www.coffeelabs.com
Cupping? Alice and Mike Love are driven by a passion for the environment, sustainability, and ethically sourced high quality coffee. Lead barista Jefferson and professional roaster Doug Wray will teach us basic coffee cupping skills; aromatics, slurping, and tasting. Our class will include a tasting of nuts, chocolate, and fruit, including berries and citrus. We’ll “cup coffee”- observing the tastes and aromas of brewed coffee by deeply sniffing the coffee, and loudly slurping the coffee so it spreads to the back of the tongue, then spitting it out. We’ll explore the mouth-feel, sweetness, acidity, flavor, and aftertaste. Coffee beans embody telltale flavors from their growing region, so we’ll attempt to identify their origin. Tastes of food included only for coffee profile identification. A slurping we will go!
1 Mon., Sept. 25, 7:00-9:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83145
NEW! Hilltop Hanover Farm
1271 Hanover Street, Yorktown Heights 914-962-2388, www.hilltophanoverfarm.org
Hands-on Picking and Prepping! Seasonal produce allows for spontaneity and spicing! Join us at the farm to select produce and put together a seasonally inspired meal. Chef Rinku Bhattacharya will treat us to specialties from her cookbooks. Rinku will talk about the basics of practical seasonings and how to mesh ingredients. Our lesson will include saag chicken with creamy curry and fresh picked greens, accompanied by red lentils with freshly picked vegetables, masala roasted seasonal vegetables, and basmati rice with cardamoms and bay leaves. Signed copies of Rinku’s cookbooks will be available at special buy one, get one free pricing of $35 for two. BYOB if you choose.
1 Sat., Sept. 30, 11:00 am-1:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83176

OCTOBER

NEW! Dubrovnik Restaurant
721 Main Street, New Rochelle 914-637-3777, www.dubrovnikny.com
Under the Bell! This restaurant offers Croatian cuisine, specializing in Mediterranean seafood. Tradition dictates use of an outdoor coal-piled iron dome for an “under the bell” method of grilling. Executive Chef Antonio Selendic uses only the freshest catch and many of the herbs and vegetables are from the restaurant’s garden. Chef will discuss the origins of each ingredient, as well as the history of Croatian cuisine. Well learn to prepare baka’s salata od plod ova mora (Grandma’s seafood salad with calamari, octopus, capers, red onions, and potatoes, in a vinaigrette sauce); teletina ispod peke (veal with roasted potatoes and vegetables from the outdoor wood-fired oven); and savijaca of jabuka (apple strudel). We will be “al fresco” on their upstairs covered and heated terrace, so dress accordingly. Come taste a bit of “al fresco” on their upstairs covered and heated terrace, so dress accordingly. Come taste a bit of
1 Mon., Oct. 2, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83177

NEW! Siegel Bros. Marketplace – Wine & Spirits Shop
39 S. Moger Avenue, Mount Kisco 914-864-0690, www.siegelbrosmarketplace.com
Wine/Food Pairing! An old school food market concept for how people are eating today. A butcher, fish, and cheese monger, Executive Chef David Nevins incorporates seasonal ingredients into his prepared foods for carry out. We begin at the wine shop for a taste, then venture across the alley to tour the market with all its wares, and finally we return for our guided class. The proof is in the palate as we taste cheeses, prepared foods, and some special ingredients to experience various wine combinations. We’ll also debunk a few wine and food pairing myths along the way. Cheers!
1 Tues., Oct. 3, 8:30-8:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83178

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.
**NEW!** Chocolations
607 East Boston Post Road, Mamaroneck
914-777-3600, www.chocolations.com

**Hands-On Chocolate/Wine!** Chocolatier Maria Valente has a chocolate factory offering bonbons and baked goods. Who wouldn’t want to feel like a kid, and indulge like an adult? Design your own candy bar! Make a 1/4 pound chocolate bar with your choice of toppings. Explore three wines and their chocolate pairings; learn to match chocolates and wines so you can impress your family and friends. Take home your own bar and box of chocolates to share, or eat it all yourself! Non-alcoholic beverages will also be served. After class you can purchase your own chocolate supplies. A sweet night on the town!

1 Wed., Oct. 4, 6:30-8:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83179

**Hudson Social**
11 Station Plaza, Dobbs Ferry
914-693-3875, www.hudsonsocial.com

**Choo-Choo Water Views!** At the restored, landmarked DF train station just a stone’s throw from the Hudson, enjoy seasonal outdoor seating to share the spectacular view! Chef Joe Bologna will demonstrate techniques that can be used in real life daily cooking with a focus on streamlined preparation to create multiple dishes. We’ll learn how to butcher meat and use a universal marinade to flavor oven roasted herb potatoes, peppers and onions, and hanger steak. For dessert, an Italian treat, affogato (drowned) trifle. Their mixologist will instruct in a seasonal cocktail. Accessible by railroad: take a stroll before or after class along the new Dobbs Ferry Riverfront Park. See you down by the river!

1 Tues., Oct. 10, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83180

**Royal Palace**
77 Knollwood Road, White Plains (Greenburgh)

**Spices of India!** Much of the complex flavors used in this restaurant’s cuisine come from fragrant aromatic spices like cardamom, coriander, and cumin. Owner Jagdish Mitter, our gracious host, shares a few surprise dishes, including samosa chat (chana masala, mint chutney with yogurt); sali boti (lamb with dried apricots and straw potatoes); malai kofta (cottage cheese, potato, and cashew croquettes in a cashew cream sauce), and nan (soft Indian bread made in a tandoor oven). Our dessert will be jalebi, deep-fried dough formed into circular shapes and soaked in syrup. Their catering hall in Yonkers is spectacular for special events and now serves dinner. Come share a taste of India!

1 Wed., Oct. 11, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83181

**Fino, Amberlands Plaza**
1 Baltic Place, Croton-on-Hudson
914-271-2600, www.finowestchester.com

**Pasta Making!** Chef Paul Vuli’s passion for creating delicious Northern Italian cuisine stems from his belief that recipes work better the old fashioned way. View his pasta room to see his faithful Italian-born pasta machine, affectionately called Cadillac. We’ll learn to make fettuccine with mascarpone cheese, grilled chicken, and broccoli; Waldorf salad, with Belgian endive, roasted Holland peppers, whole nuts, and stilton cheese; and snapper alla adriatico, Florida red snapper in tomato broth with garlic, white wine, and little neck clams. Chef treats us to wine and a special dessert. Always generous with his time and hospitality, this is a favorite class each semester!

1 Thurs., Oct. 12, 5:30-7:30 pm, $15 (+ $22 sampling fee in CASH, payable to instructor). #83182

**NEW! Cabbage Hill Farm and Foundation**
115 Crow Hill Road, Mt. Kisco
914-241-2658, www.cabbagehillfarm.org

**LUNCH at Peter Pratt’s Inn, 673 Croton Heights Road, Yorktown Heights, 914-962-4090, www.prattsinn.com**

**The Farmer and the Chef!** Truly farm to table: first to the farm with Brian and Eileen to see where our ingredients originate, then a lunch created from our “finds” with Chef Jon Pratt, only 10 minutes away. The CH farm is non-profit, dedicated to the preservation of historic farm animals and promoting sustainable agriculture and aquaponics. No chemicals, hormones, or antibiotics are used in their raising of Devon cattle, pasture-raised lamb, Shetland sheep, old-fashioned breeds of pigs like Berkshire and Large Black, and Heritage poultry plus Shetland geese and ducks who graze on conservation land and organic grains. Aquaponics are used to produce greens and fish; Drive to Peter Pratt’s Inn and watch our chef demo utilizing our farm finds. See him prepare salad with smoked trout; pulled pork with a rub and sauce; and luscious sides from the farm’s produce including an Asian slaw. Includes a sweet treat and a special wine for us to enjoy. Please wear appropriate attire for visiting the farm and note the extended time. This is a class not to be missed so sign up quickly!

1 Sat., Oct. 14, 11:00 am-2:30 pm, $15 (+ $30 sampling fee in CASH, payable to instructor). #83183
**La Catena Italian Restaurant**
871 Saw Mill River Road, Ardsley
914-231-9260, www.LaCatenaArdsley.com
**Flames!** Chef Emilio, a wonderful host and teacher, will fill our senses with some of his classic Italian dishes. We’ll start with gamboni crostantino: shrimp sautéed in garlic, herbs, lemon, and white wine, on toast and mesclun greens. Next, stracciatella, or little rags. Get your cameras ready for tableside show of pappardelle a la Chef Emilio: fresh pasta and three types of mushrooms and cognac, set on fire in a hollowed wheel of imported Parmigiano-Reggiano. This is followed by pollo alla Catena: stuffed chicken breast with shrimp, prosciutto, and mozzarella, sautéed in wine, lemon, green peas, and shallots, plus bistecca alla Barolo: shell steak sautéed with shitake mushrooms, onions, and wine. White chocolate strawberry cake and coffee will complete our feast. Attendees love the show as this chef is on fire!
1 Mon., Oct. 16, 5:30-7:30 pm, $15
(+ $25 sampling fee in CASH, payable to instructor). #83184

**NEW! Plum Plums**
72 Westchester Avenue, Pound Ridge
914-764-1525, www.plumplumsscarce.com
**Cheese, Glorious Cheese!** Cheese 101 class from Gayle Martin and Michael Riahi, who cultivated the cheese store to complement their wines. Our focus is on cheese: farmstead and hand crafted from around the world. They also melt the best grilled cheese sandwiches, and offer artisanal jams, organic olive oils, and chocolates along with artisan crafts, curating the best of local and global gourmet. Tonight, learn about the art of cheese making: how it is made, cheese affinage, the process of aging, and cow vs. sheep vs. goat: three animals, three different milks, thousands of possibilities. Become educated on wine and cheese accompanied by delicious condiments. Taste and learn! Life is Great, Cheese Makes It Better!
1 Tues., Oct. 17, 6:00-8:00 pm, $15
(+ $20 sampling fee in CASH, payable to instructor). #83185

**NEW! Sambal**
4 West Main Street, Irvington
914-478-2200, www.sambalny.com
**Asian Cuisine Water Views!** Tonight, tour Thailand, Singapore, and Malaysia as we introduce the intricate flavors of South-East Asian cuisine. Chef Lucky Thai Tungwongsakul from Bangkok along with Proprietor Navjot Aurora will combine their expertise to acquaint us with the balanced flavors of sweet, salty, sour, and bitter. We’ll begin with kai satay (marinated chicken in peanut sauce, cucumber onion ajat), and continue with pad Thai (shrimp, rice noodles, tamarind, and peanuts), pla rad prk (red snapper, spicy chili, basil, garlic), and gang kiew wan (green curry, organic tofu, coconut milk, eggplant, and string bean). Come taste the bold flavors from our amazing chefs and enlighten your taste buds!
1 Wed., Oct. 18, 6:00-8:00 pm, $15
(+ $25 sampling fee in CASH, payable to instructor). #83186

**Clock Tower Grill**
512 Clock Tower Drive, Brewster
845-582-0574, www.clocktowergreill.com
**Veggies Star of the Show!** Now the proud owners of a farm supporting their restaurant’s growing needs, our talented Chef Rich Parente and his partner and wife, Cassie, use local, organic, and natural ingredients in all their dishes, including elk and kangaroo. Tonight, let’s bring veggies to the center with this all-vegetarian menu. We’ll prepare massaged kale with house-smoked pecans, roasted sweet potatoes, golden raisins, in a Crown Maple syrup vinaigrette, followed by seasonal vegetables wrapped in tamales and a surprise side utilizing local fall ingredients. We’ll finish with sweet potato doughnuts with a root vegetable cream filling. A local beer will showcase our meal.
1 Thurs., Oct. 19, 5:30-7:30 pm, $15
(+ $25 sampling fee in CASH, payable to instructor). #83187

**NEW! Northern Westchester Hospital Café**
400 East Main Street, Mount Kisco
914-666-1200, www.nwhc.net/food-is-care
**Healthy Cooking!** Executive Chef Patty Sobol teaches a focus on healthy but flavorful eating! All food is made from scratch using organic, antibiotic-free, and local ingredients: honest good food. Weather permitting, class is held in the Janet Fields Memorial Garden, otherwise in the café. We’ll start with honey apple kale salad (local honey, feta cheese, honey-crisp apples, and spiced pecans in a cranberry Dijon vinaigrette), followed by wild caught salmon from Norway (in a carrot, sesame, and ginger marinade, with edamame, barley, roasted Brussels sprouts, and spinach). We’ll finish with apple walnut date cake made with caramelized sugar vinaigrette, followed by seasonal vegetables wrapped in tamales and a surprise side utilizing local fall ingredients. Registered Dietitian Jackie Farrall will field any culinary related questions. This is a lovely educational opportunity in memory of Coordinator Donna Monaco’s dad; all proceeds and any extra donations go to the JF Memorial Garden.
1 Sat., Oct. 21, 12:30-2:30 pm, $15
(+ $20 minimum sampling fee, as memorial donation, in CASH, payable to instructor). #83188

**Exit 4 Food Hall**
153 East Main Street, Mount Kisco
914-241-1200, www.exit4foodhall.com
**Different Venues - One Roof!** Owner Isi Albanese’s space allows you to choose among a number of food stations and enjoy the communal experience. The emphasis is on locally-sourced and artisanal items, with constantly changing menus; it’s home to their famous sushi doughnut. Enjoy learning about wood-fire roasted Calabrian cauliflower and parsnips topped with spicy honey, shaved fennel salad with arugula, Reggiano, and lime white balsamic vinaigrette; lumač pasta with Brussels sprouts, butternut squash and pancetta from his Piacci pasta station; perfect crust pizza from his Fuoco wood-fired pizza oven; and warm brioche panini filled with gelato and Nutella crunch. They offer one of a kind items including seafood, BBQ, and sushi. Come see what it’s all about, you will be surprised!
1 Mon., Oct. 23, 5:30-7:30 pm, $15
(+ $25 sampling fee in CASH, payable to instructor). #83189
DeCicco & Sons
17 Maple Avenue, Armonk (Demo Kitchen-2nd floor) 914-499-1100, www.deciccoandsons.com

**Oktoberfest!** A family owned and operated specialty grocery store offering an upstairs bar serving local beers and wine, a Bocce court and a demonstration kitchen. Chef Steve will teach the techniques used to make some of their catering specialties along with a chance to help prep. Travel to Germany for some ethnic fare, such as grilled bratwurst on a pretzel bun with mustard beer sauce and crispy fried chicken schnitzel with sauerkraut and German-style potato salad. Brendon O’Brien, their in-house craft beer and bar manager, will guide us in pairing three different beers with our courses. The bakery provides a special dessert and coffee. Arrive early or stay late to shop the beautifully stocked aisles!

1 Tues., Oct. 24, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83190

**Piccola Trattoria**
41 Cedar Street, Dobbs Ferry
914-674-8427, www.piccolany.com

**Pasta E Pesce.** He has revamped his family business with a warm and inviting atmosphere in his newly expanded space. Help to hand-make pappardelle con noocciole (egg pasta, butternut squash and roasted hazelnuts in a cream sauce), pork belly, creamy polenta and toppings, including a lesson on butchering.

The Horse & Hound Inn
94 Spring Street, South Salem
914-763-3108, www.thehorseandhoundinn.com

**Historic Inn - Ghosts?** During the twenty years the Vales have owned the Inn, there have been several sightings of spirits, including during our classes. Husband and wife team Silvano and Sue will be our hosts, possibly along with some friends to keep us in the “spirit!” Our generous hosts always start our night with an amuse bouche: tonight will be beets and goat cheese. We’ll learn to make butternut squash ravioli with sage crema. Chef Clinton Bartow will teach the “trick” to breaking down a duck for preparation, both classic confit and pan seared, in traditional orange sauce. Seasonal apples in puff pastry will end our evening. The “treat” will be wine chosen to pair with our duck. Don’t be afraid to sign up! Come help keep the spirits at bay. Happy Halloween - BOO! 

1 Thurs., Oct. 26, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83192

**Dolphin**
1 Van Der Donck Street, Yonkers
914-751-8170, www.dolphinrbl.com

**Waterfront Seafood!** This is a unique waterfront restaurant with an eclectic menu featuring many regional influences; the large outdoor gardenlike seating area overlooks the Palisades and Hudson River, including a mini beach. Chef Jason Perez teaches us about seafood; we’ll make crab cakes (lump crabmeat with chipotle aioli, pineapple salsa, and potato pancakes); Spanish paella (mixed seafood, chicken, spicy chorizo, and saffron rice) and a flourless chocolate torte. Our proprietor, Jimmy, will offer a class special featuring a wine pairing with each course for an additional $9. Valet parking validated. Join us down by the river!

1 Wed., Oct. 25, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor; optional wine pairing additional $9). #83191

**Cafe of Love**
38 East Main Street, Mt. Kisco

**Thanksgiving Love!** We honor you, Mr. Turkey, but sides are the stars of this grateful gathering. Proprietor and Executive Chef Leslie Lampert takes traditional sides and spins them into superstars using seasonal crops from neighboring farms. For a buffet or an intimate family celebration, these seasonal sides will be the talk of your table! A class that teaches restaurant techniques with easy-to-follow recipes. Start with cheese and crudities to keep the hunger away, and continue with holiday sides that will share a starring role in your feast. We honor you, Mr. Turkey, but sides are the stars of this grateful gathering. Proprietor and Executive Chef Leslie Lampert takes traditional sides and spins them into superstars using seasonal crops from neighboring farms. For a buffet or an intimate family celebration, these seasonal sides will be the talk of your table! A class that teaches restaurant techniques with easy-to-follow recipes. Start with cheese and crudities to keep the hunger away, and continue with holiday sides that will share a starring role in your feast.

1 Sat., Oct. 28, 2:00-4:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor; optional signed cookbook additional $25). #83193

**MP Taverna**
1 Bridge Street, Irvington
914-231-7854, www.michaelpsilakis.com

**Weekend/Cookbook!** Enjoy a Greek feast from Michelin star chef Michael Psilakis who has appeared on Food Network’s Iron Chef America. We’ll learn from his latest cookbook *Live to Eat: Cooking the Mediterranean Way*, optional purchase of signed copy for $25 class rate. Chef Michael or his house chef will teach three recipes from his cookbook: crudités and pita chips with Mediterranean salsa; sautéed chicken thighs in sweet and sour salsa; and pasta with sausage and peppers. The dishes showcase a combination of peppers and onions as an adaptable condiment to top meat or fish, as the base of a quick sauce, or as a healthy dip for chips and crudité. Grab a friend for a lesson in a spectacular setting.

1 Sat., Oct. 28, 2:00-4:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83194

**NOVEMBER**

**Piccola Trattoria**
41 Cedar Street, Dobbs Ferry
914-674-8427, www.piccolany.com

**Hands-on Pasta!** Argentinian born Chef Sergio Pennacchio comes from many successful years as the owner of Pasta E Pesce. He has revamped his family business with a warm and inviting atmosphere in his newly expanded space. Help to hand-make pappardelle con noocciole (egg pasta, butternut squash, and roasted hazelnuts in a cream sauce), pork belly, creamy polenta and toppings, including a lesson on butchering. Wine to complement our meal included. A surprise dessert from our most approachable chef, who is sure to become your favorite!

1 Wed., Nov. 1, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83195
Handson Knife Skills! This company, known for their beautiful knives from Germany, offers a special class treat: shop with a substantial discount on Zwilling, Staub, Demeyere, and Miyabi products. Bernard Janssen, Resident Chef and Culinary Program Manager, will introduce us to the fundamentals of good knife skills. There will be a hands-on class discussion on what makes a quality knife and which knife to use for every task. Practice a variety of knife skills including the circular/rocking motion, julienne, brunoise, dicing, supreme citrus, mincing herbs, and filleting fish. Cleaning and maintaining your knives will be covered. This is not a full meal and only light fare is served. There will be a special class treat: shop with a substantial discount on Zwilling, Staub, Demeyere, and Miyabi products.

Oodles of Noodles! Owner Wayne Carrington, a retired NYC police officer, has developed his own recipes and incorporated these healthy broths and savory elements for a complete meal in a bowl. Learn to make steamed buns (tofu, cucumber, and butter lettuce in a steamed soft bun), and sweet and spicy tonkotsu ramen (pork bone stock with a creamy texture gained from being cooked for hours on end, boneyard rib tips, scallions, eggs, carrots, bamboo shoots, and Bok choy). Wayne’s daughter created Mia ice cream (light airy steamed buns, with powdered sugar and ice cream), as a Japanese zeppole. Premium Japanese Sopporo beer and a discussion on how the restaurant concept was developed. A favorite class—come slurp with us!

NEW! Hands-on Knife Skills! This company, known for their beautiful knives from Germany, offers a special class treat: shop with a substantial discount on Zwilling, Staub, Demeyere, and Miyabi products. Bernard Janssen, Resident Chef and Culinary Program Manager, will introduce us to the fundamentals of good knife skills. There will be a hands-on class discussion on what makes a quality knife and which knife to use for every task. Practice a variety of knife skills including the circular/rocking motion, julienne, brunoise, dicing, supreme citrus, mincing herbs, and filleting fish. Cleaning and maintaining your knives will be covered. This is not a full meal and only light fare is served during class.

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The Dessertist
50 Maple Street, Croton-on-Hudson
914-862-4016, www.thedessertist.com

Make your Cake, Eat it Too! Executive Pastry Chef and Owner Samantha Mittler hosts a hands-on cake decorating and flavor development lesson in her dessert studio. Recently named as a Food Network Featured Chef, she now has clientele across the country; look for her at food festivals. Learn the basics of making and decorating the perfect layer cake, flavor development, and step-by-step instructions to build the perfect layer cake, including a lesson on fun decorating techniques. Sample tasty treats to learn about different flavor combinations, along with basic beverages. Each attendee will go home with a completed layer cake with holiday themed decorations to repeat at home. This is going to be FUN so grab a friend and come out to play!
1 Tues., Nov. 14, 6:30-8:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83202

AJ’s
542 North Avenue, New Rochelle

Autumnal Up Close Demo! Chef Alan Cohen will fill your plate and minds with his knowledge of simple food made from great ingredients. Voted Best NY Burger, this local hot spot continues to serve up some super creative and delicious food. Fall brings a local supply of apples, squash, Brussels sprouts and root vegetables; AJ will show us how to incorporate many fall favs into several dishes. Find easy roasted veggies that can be prepped on the weekend to incorporate into snacks and dishes throughout the week. Learn butternut squash soup, vegetable muffuletta, cheddar-bacon apple burger, and apple cider pickled vegetables. Finish it all off with a lo-cal baked apple with maple syrup enhanced whipped cream. Always full of surprises, Chef shares tastes of whatever special he is making that day. This is always a terrific class, up close and personal, with a top notch instructor. Sure to be your favorite!
1 Wed., Nov. 15, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83203

Pinot’s Palette Mamaroneck
108 Mamaroneck Avenue, Mamaroneck
914-835-1045, www.pinotspalette.com

Paint Your Food! Have fun…and eat! We are invited to paint a small canvas of a culinary related subject. In this interactive art studio, we’ll enjoy an artist guided mini-art class while we nibble on food from an amazing local restaurant. They’ll provide the canvas, easel, brushes, paints, and apron; our instructor will guide us step-by-step through a fun food-based painting. We’ll complete our masterpieces by the end of class. Go home with a new painting and a belly full of amazing chow! There is a cash wine and beer bar to get your artistic juices flowing. Nearly everyone is surprised at their inner Picasso. This is a fun night so grab a friend and come out to paint!
1 Thurs., Nov. 16, 6:30-8:30 pm, $15 (+ $30 sampling fee in CASH, payable to instructor). #83204

Chutney Masala Indian Bistro
76 Main Street, Irvington
914-591-5500, www.chutneymasala.com

Lunch/Kitchen Demo! Chef Navjot shares his vast food knowledge from his native home in Jalandhar Punjab. Explore the spices used to create the complex flavors that comprise each dish as we sit in his open kitchen. Our lesson will include Bhajjia (chickpea flour dusted veggie fritters); chana masala (chickpea stew); saag paneer (homemade cheese and tempered pureed spinach); tikka (chicken braised in a fenugreek scented tomato cream sauce); hyderabadi dum biryanis (long grain basmati rice slow-cooked in a special copper vessel with herbs, spices and vegetables); and nan (bread baked fresh in the tandoor). Always a very popular class!
1 Sat., Nov. 18, 11:30 am-1:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83205

HOW TO READ A COURSE DESCRIPTION

改善写作技能
对于新学和久未操练的作者。学习写更清晰的句子，构建有效段落，设计引言陈述，安排事实和想法逻辑地，并增加可读性。假设了基本语法规则的知识。

<table>
<thead>
<tr>
<th>COURSE TITLE</th>
<th>Improve Your Writing Skills</th>
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<tbody>
<tr>
<td>DESCRIPTION</td>
<td>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.</td>
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<tr>
<th>CATALOG #</th>
<th>DAY/DATES/TIME CLASS MEETS</th>
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<tbody>
<tr>
<td>TEXTBOOK REQUIRED</td>
<td>CE-BUS 2073VA (4 Tues., Apr. 12-May 3, 6:00-9:00 pm)</td>
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<tr>
<td>BUILDING/ROOM #</td>
<td>KNC-3, #120, L Leamy, #12718</td>
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<tr>
<td>COST</td>
<td>INSTRUCTOR</td>
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<tr>
<td>CLASS #</td>
<td>#12718</td>
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选修课本

访问我们网站www.sunywcc.edu/wdce
The Tavern at Croton Landing
41 North Riverside Avenue, Croton-on-Hudson
914-271-8020, www.thetavernatcroton.com

Savory Seafood! Every day you can find the Tavern’s delicious Best of Westchester winning lobster roll on the menu, a fresh, dressed-down lobster roll exploding with flavor. This hot spot is known for its cocktails, pub food, and seafood specials. Tonight our favorite chef, Ralph Croteau, will teach us to make a few of their favorites, such as oven roasted lump crab cake with saffron aioli, and Cajun-style seafood gumbo. Finish with crème anglaise to adorn fresh berries. Join us for a taste of the shore!
1 Mon., Nov. 20, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83206

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

Hand Crafted Pasta Demo! Owner Henry Cabral’s American gastro-pub offers creative, locally sourced dishes and seasonal menus inspired by what farmers and fishermen are growing, raising, and catching. Near the Tarrytown Music Hall, many visit before or after a show for a splendid meal. Visit their take-out shop Eatarry for some delicious sandwiches and gelato. Tonight we’ll prepare hand crafted gnochi with crispy prosciutto in butter sauce; and braised beef short rib with parmesan polenta and root vegetables. Our chef began his career as a pastry chef and makes some of the most delicious desserts, such as pear tarte tatin. Join us for an informative demonstration with a classically trained restaurateur!
1 Mon., Nov. 27, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83207

Albano’s
83 Westchester Avenue, Pound Ridge 914-764-4051, www.AlbanoAppliance.com

Interactive Wonderful Setting! Born in France, Chef Jehan deNoüe is Albano Appliance’s own resident chef; he’ll share tips on a variety of methodologies for preparing a fabulous meal, all the while toasting us with wine. Surrounded by high tech and modern appliances, Chef explains the nuances of induction and steam oven cooking just in time for the holidays. We’ll learn to make a wild mushroom and asparagus tart, roasted tenderloin of beef with a classic French chassuer sauce (hunter sauce) of mushroom, bacon, tomato, and veal stock, with seasonal vegetables. Well end with a classic chocolate pot de crème with homemade crème fraiche. Do not miss this class as it is always a favorite!
1 Wed., Nov. 29, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83208

Sunset Cove Restaurant
238 Green Street, Tarrytown

Tuscany - Water View! The views of the majestic Hudson, the sparkling lights of the new Tappan Zee Bridge, and the soaring Palisades await with Owner Gianni Piccolino and Chef Tommy Calandrucci. Tuscany’s cuisine is known throughout the world for using basic but high-quality ingredients to craft hearty meals. Fish, prime cut meats, extra virgin olive oil, legumes, and cheeses are all central to the Tuscan diet. Our chef prepares each item in the dining room, including warm seafood bruschetta, house-made gnocchi (help chef to roll them), wild boar ragu, and whole roasted branzino (Mediterranean sea bass), with seasonal side dishes. End the meal with Mascarpone panna cotta; the chef may surprise us with a few more options! Toast our chef with a red wine chosen to complement our feast. Always a class favorite with an energetic chef, so join us down by the river!
1 Mon., Dec. 4, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83209

Peekskill Brewery
47-53 South Water Street, Peekskill
914-734-2337, www.peekskillbrewery.com

Let’s Get Pickled! This is an award winning brewpub priding itself on making world class beer and food. Family owned and operated, it was the first of its kind in Westchester County and set the stage. Embark on a private tour of the brew-house and dive into the beer making process. Learn the magic of fermentation: our brew master will pair a selected PB beer to enhance our menu and educate us on its properties. Enjoy beer cheese in a special mac n’ cheese appetizer; jaegerschnitzel (breaded pork cutlets in mushroom gravy utilizing house beer); butter poached cabbage; and picnic potato salad. A decadent chocolate fudge brownie sundae tops it all off. A terrific setting!
1 Tues., Dec. 5, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83210

DECEMBER
Peter Pratt's Inn
673 Croton Heights Road, Yorktown Heights
914-962-4090, www.prattsinn.com

Something is Buzzing! This colonial homestead, built in 1780, has been a local inn dating back to 1926. Executive Chef and Owner Jon Pratt, a wonderful speaker, will delight us with stories of the Inn’s history and culinary past. A wine pairing is specially selected for the evening and he’ll incorporate fall’s harvest into each course. Our lesson will include roasted fall vegetables on arugula leaves; ricotta cheese made from scratch with a honey drizzle; and grilled venison loin with braised red cabbage and spaetzle. End with a special sweet from our talented chef. Jon welcomes you to purchase honey from his own bees. Come dine with us for an evening of play, food, and wine!
1 Wed., Dec. 6, 6:00-8:00 pm, $15 (+ $30 sampling fee in CASH, payable to instructor). #83211

Ben's of Scarsdale
Kosher Foods and Catering,
718 Central Park Avenue, Scarsdale
914-488-BENS (2367), www.BensDeli.net

Kosher Deli! Enter any Ben’s and be greeted by the delicious aroma of an old world delicatessen. Owner Ronald Dragoon is committed to preserving the traditional cuisine of his Eastern European heritage, amidst all that’s required to operate a modern Kosher restaurant. Chef Jose Cyalis will teach us about some traditional kosher deli favorites, such as potato knishes; stuffed fried kreplach (Jewish wontons); sweet and sour sauce; Mediterranean-style lemon olive oil dressing; and Israeli chopped salad (peppers, cucumbers, and tomatoes). Ben’s corned beef is the best around enjoy unlimited tastes. Sample Ben’s pastrami on a beef-strami burger slider with crunchy garlicky pickles. The desserts are made out of house to adhere to strict dietary restrictions but we will try some assorted cookies and rugelach, Jewish pastries of Ashkenazic origin, and tour their immaculate kitchens. Join us for an evening of tradition and fun!
1 Thurs., Dec. 7, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83212

WINE APPRECIATION

WINE TASTINGS

Husband and wife team Anthony Russo and Andrea Kish, fine wine buyers and owners of ARIES Wine and Spirits, make wine appreciation and education fun and memorable! You must be 21 and over to register. No refunds for these classes. Courses are held at Aries Wine and Spirits, 128 West Post Road, White Plains. Phone: 914-946-3382. Classes begin promptly at 7:30 pm; please allow enough time to park and sign in.
Each class meets for 1 Tues., 7:30-9:30 pm, $25 (+ $20 sampling fee, payable in CASH, to instructor).

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, Oct. 17. #83264

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 five 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, Oct. 24. #83265

HEALTH & WELLNESS

NEW!
Slow Medicine for Life
This holistic approach to living founded by Michael Finkelstein, MD, known as the Slow Medicine Doctor, looks at life through a whole systems approach. The stress of today’s fast paced world forces you into using your sympathetic nervous system (the fight or flight response). Slow Medicine allows you to re-engage your parasympathetic nervous system through literally slowing down, returning to balance and rhythm, learning about whole food nutrition, connecting to nature, and weaving these all together. If fast is the disease, then slow is the medicine. Each class below addresses one practical application of these principles and will reinforce the message of Slow Medicine. Take one, two, or all three classes.
CE-HLTH 2085; each class meets for 1 Tues., 6:30-9:30 pm, and costs $30. M Finkelstein.
Sec. A: Slow Medicine for Prevention, Sept. 19, Room TBD. #83336
Sec. B: Slow Medicine for Chronic Ailments, Oct. 17, Room TBD. #83337
Sec. C: Slow Medicine for Healthy Eating, Nov. 14, KNC-3. #83338
NEW! Caregiving 101
Designed for those currently a caregiver or anticipate being one, regardless of age or relationship. Provides a basic understanding of caregiving and an exploration of self-care strategies. Explore the impact of caregiving, discuss planning and preparation, and gain the confidence you need after a hospitalization to care for your loved one!
CE-HLTH 2086VA, 1 Sat., Oct. 28, 9:00 am-12:00 noon, KNC-3, $35. E Shanks-Muhammad. #83418

NEW! Mind-Body Medicine
A small, supportive group, following the Center for Mind-Body Medicine model, will learn techniques known to play a role in decreasing blood pressure, chronic pain, and anxiety. Improved sleep, mental functioning, and well-being are some benefits. Self-care techniques will include meditation, guided imagery, biofeedback, and healthy mindful eating.
Sec. B: 8 Thurs., Sept. 21-Nov. 9, 7:00-9:00 pm. #83381

Trifecta Approach to Better Health
What we put in our bodies affects how we function. To help restore your body back to optimal health, learn about the trifecta approach to better living. Plant-based diets can help prevent and even reverse some diseases. “Healthy water” can maintain the homeostasis of all living systems, powering up our effectiveness to alkalize, detox, and hydrate our bodies. Become an empowered, educated, and healthier consumer.
CE-HLTH 2082VA, 1 Thurs., Sept. 28, 7:00-9:00 pm, KNC-2, $25. J Schumacher. #82654

Whole Food Plant-Based Living
Learn about a whole food, plant-based lifestyle and how you can take control of your health destiny and lose weight. This class expands on the research presented in the film Forks Over Knives (should be viewed prior to class). Learn how to begin a whole food plant-based lifestyle. Included are food and cooking demos! Visit www.jschumacher.org for more info.
CE-HLTH 2073VA, 1 Thurs., Oct. 5, 7:00-9:00 pm, KNC-2, $25. J Schumacher. #82655

Clean Living 101: How to Reduce Exposure to Toxic Chemicals
Are the personal care and cleaning products you use each day actually safe? In this eye-opening presentation, learn how to become an empowered, educated, and healthier consumer. Get the knowledge you need to navigate a maze of choices; shop smarter, live greener, and feel better.
CE-GREEN 2017, 1 Thurs., Oct. 12, 7:00-9:00 pm, KNC-2, $25. J Schumacher. #82652

Balancing Your Body’s pH: An Alkaline Approach to Better Health
The pH level of our internal fluids affects every cell in our bodies. All metabolic process depends on a balanced internal alkaline environment, and extended acid imbalances of any kind are not well tolerated. Learn how you can successfully begin and maintain an alkaline lifestyle.
CE-HLTH 2081VA, 1 Thurs., Oct. 19, 7:00-9:00 pm, KNC-4, $25. J Schumacher. #82656

Sleep Problems? ZZZ’s on the Way
Can’t fall asleep? Fall asleep but then wake up? This class is for anyone who has any problems getting a good night’s sleep. Using cognitive techniques, this workshop will discuss all aspects of sleep hygiene as well as subtle, often overlooked blocks to restful sleep. Put a spring back into your step!
CE-HLTH 2074, 1 Wed., Oct. 11, 7:00-9:00 pm, Room TBD, $20. M Krieger. #80138

Reduce Stress & Lose Belly Fat, Too!
When your stress and cortisol levels are high, not only does your body increase belly fat but it actually resists weight loss. The good news: you have choices. Learn to navigate through your options and identify what choices are best for you and your lifestyle to reduce your stress and live a happier, healthier life.
CE-HLTH 2076, 1 Sat., Sept. 23, 12:00 noon-4:00 pm, KNC-3, $50 (+ textbook). J Ricks. #80248

The Sugar Blues & Gluten Woes!
We’re surrounded by foods filled with sugar or made with gluten. Which should you eliminate to stabilize moods and increase energy and focus? When can you have sugar? What are gluten’s hidden sources? Discover metabolism building to increase your overall energy; how to balance your digestive system using the right probiotics; and learn which enzymes to use with specific foods. Learn easy recipe substitutions to help you reduce sugar and fat.
CE-HLTH 2075, 1 Sat., Oct. 14, 12:00 noon-4:00 pm, Room TBD, $50 (+ textbook). J Ricks. #80249
Relaxation, Meditation and Your Own True Self

Explore Meditation, Part 1
Most ways of relaxing give us only temporary relief. Learn a handy five-minute meditation that will relax you profoundly and deeply – an ideal tool for a busy life. If you’re a beginner, this is an easy way to see what modern meditation can do for you. If you’re experienced, it will expand your perspectives and refresh your practices.
CE-PRSDV 2023, 1 Sun., Nov. 5, 2:30-4:00 pm, KNC-4, $25. A Rosenberg. #82835

Meditation, Part 2
This class will help you master and expand the meditation of Part 1. You will also learn how to make meditation a comfortable part of your daily routines. You’ll find your days increasingly infused with bright new joy and an unshakable peace.
CE-HLTH 2004, 3 Sun., Nov. 12-26, 2:30-4:00 pm, KNC-4, $60. A Rosenberg. #82836

Facial Yoga
Forget the facelift! This natural method engages muscle activity to improve your looks regardless of your age and gender. Discover easy exercises, done while sitting, to tone muscles in the jaw, mouth, eyes, and forehead; reduce wrinkles and sagging skin; and allow more oxygen and nutrients to reach skin cells, giving the appearance of a fuller and more youthful look. Bring a hand mirror, metal teaspoon, unsharpened pencil, and face moisturizer to class.
CE-FITNS 2056, 2 Mon., Sept. 11 & 18, 6:30-8:30 pm, KNC-2, $45. H Cuevas. #82573
SPORTS & FITNESS

**NEW** Strength Training for Women
An introduction to the principles of strength training with an emphasis on technique and injury prevention. Instruction in bodyweight training and equipment usage will assist in designing personalized workout routines for use at home or the gym. Wear comfortable attire and sneakers.
CE-FITNS 2085, 10 Wed., Sept. 20-Nov. 29 (skip 11/12), 6:30-8:00 pm, Room TBD, $185. R Varian. #83323

**NEW** Ageless Grace Chair Exercise
This fitness and wellness program is performed primarily while sitting in a chair. Although beneficial for everyone, it’s particularly good for those with limited mobility or strength. Practice simple exercises such as joint mobility, spinal flexibility, balance, confidence, and playfulness. Our easy-to-learn, chair-based exercises promote the ability to respond, react, and recover efficiently and safely. Movements will be modified to accommodate physical limitations. Please wear comfortable clothing to class.
CE-FITNS 2086, 10 Tues., Sept. 12-Nov. 14, 1:30-2:30 pm, Room TBD, $125. M Stevenson. #83362

**NEW** Nordic Walking: Total Body Movement in Exercise
Learn to walk with Nordic walking poles to enhance your physical endurance. These poles have been in use, originating in Finland, since the 1930’s as an off-season training regimen for cross country skiing. Instructor will provide adjustable height poles.
CE-FITNS 2084, 2 Sat., Sept. 9 & 16, 5:15-7:15 pm, KNC-3, $40. S Peterson. #80157

**NEW** Hatha & Kundalini Yoga
Combines Hatha Yoga (posture alignment, strength, and flexibility), with Kundalini Yoga (breath techniques and movement) to regenerate and heal the nervous system, releasing powerful healing-youth hormones. This balances, harmonizes, and rejuvenates body, mind, and emotional systems for profound healing & youthfulness. Bring yoga mat, towel or firm sitting-mediation cushion.
CE-FITNS 2010, 12 Thurs., Sept. 14-Dec. 7 (skip 11/23), 7:00-9:00 pm, PEB-Mat Room, $275. M Orfino. #80095

**NEW** Judo for Adults
Sec. A: 14 Sun., Sept. 10-Dec. 10, 10:30 am-12:00 noon. #82955
Sec. B: 14 Mon., Sept. 11-Dec. 11, 8:00-9:30 pm. #82956
Sec. C: 14 Wed., Sept. 13-Dec. 13, 8:00-9:30 pm. #82957
Register for one session for $220.
Save $$: Register for all 3 sections for $600.

**NEW** Judo for Children and Parents
Sec. A: Parent & Child: 14 Sat., Sept. 9-Dec. 9, 12:00 noon-1:30 pm. #82958
Note: Parents MUST register and pay tuition along with child.
Sec. B: Child Only (ages 4-13): 14 Sun. Sept. 10-Dec. 10, 12:30-2:00 pm. #82959
Note: Parents MUST be at the entire class to supervise (registration for parent not required).
Register for one session for $220.
Save $$: Register for both sections for $410–children only for this discount.

**NEW** 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 Sat., Sept. 9-Decl. 9, 2:00-3:30 pm. #82960
Sec. B: 14 Tues., Sept. 12-Dec. 12, 8:00-9:30 pm. #82961
Register for one session for $220.
Save $$: Register for both sections for $410.

**NEW** Intro to Boxing
A great way to get into shape! Focus includes balance, footwork, and defensive and offensive tactics. Men and women welcome. Please bring hand wraps and mouthpiece. Ages 16 and 17 welcome, but must be accompanied by a parent.
CE-SPORT 2003, 20 T/Th, Sept. 12-Nov. 16, 6:00-8:00 pm, PEB-Boxing Studio, $275 (+ textbook, available from instructor).
F Lombardi. #80117

**NEW** 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., Sept. 15-Nov. 17, 7:00-9:00 pm, PEB-Mat Room, $195. R Varian. #80167

**NEW** 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., Sept. 19-Nov. 21, 6:30-8:00 pm, PEB-Mat Room, $150. R Varian. #80168

**NEW** Tennis for Adults (Beginners Only)
Bring comfortable clothes, tennis sneakers, racquet, and fresh can of tennis balls to first class. Classes held rain or shine (indoors or out).
Sec. A: 9:00-10:00 am. #83139
Sec. B: 10:00-11:00 am. #83140
Sec. C: 11:00 am-12:00 noon. #83141
Sec. D: 12:00 noon-1:00 pm. #83142

Please consult a physician before attending any physical fitness classes.
Golf
Covers the basic fundamental skills in golf and provides each student with a working knowledge of the game. Class will cover terminology, rules, and etiquette as well as practical skills of driving, chipping, pitching, and putting. Class is held at Yorktown Heights Driving Range at 2710 Lexington Ave., Mohegan Lake. Bring any club of your choice, or you may rent one at the course.
6 Tues., $150 (+ cost of balls at site). J Dunn
Beginner: CE SPORT 2010, 5:00-6:30 pm.
Sec. A: Sept. 12-Oct. 17, #80087
Sec. B: Nov. 7-Dec. 12, #80088
Intermediate: CE SPORT 2011, 6:30-8:00 pm.
Sec. A: Sept. 12-Oct. 17, #80089
Sec. B: Nov. 7-Dec. 12, #80090

Swimming for Adults
For beginners (those who cannot float and/or no deep-water experience) as well as intermediate and advanced swimmers (able to swim laps). Bring caps, goggles, and several towels.
Y Class.
Sec. A: 12 Fri., Sept. 22-Dec. 15 (skip 11/24)
8:00-9:00 am. #83125
Sec. B: 12 Sat., Sept. 23-Dec. 9, 9:00-10:00 am.
#83126
Sec. C: 12 Sun., Sept. 24-Dec. 10, 9:00-10:00 am.
#83127
Sec. D: 12 Mon., Sept. 25-Dec. 11, 8:00-9:00 am.
#83128
Intermediate: CE-SPORT 2013, 10:00-11:00 am.
$160.
Sec. A: 12 Sat., Sept. 23-Dec. 9, #83129
Sec. B: 12 Sun., Sept. 24-Dec. 10, #83130
Advanced: CE-SPORT 2015, 11:00 am-12:00 noon, $160.
Sec. A: 12 Sat., Sept. 23-Dec. 9, #83131
Sec. B: 12 Sun., Sept. 24-Dec. 10, #83132

Aquacise for Seniors
Experience the therapeutic benefits of in-water exercise. Improve your cardiovascular fitness and endurance. Water shoes required.
Sec. A: 12 Mon., Sept. 18-Dec. 4, 10:00-11:00 am.
#83137
Sec. B: 12 Fri., Sept. 22-Dec. 15 (skip 11/24),
10:00-11:00 am. #83138

SELF-AWARENESS & RELATIONSHIPS

Meditation for Everyday Life: Practice
Learn a variety of meditation practices to calm your mind and open your heart. Develop an attitude of friendliness towards yourself and whatever the present moment brings. For those brand new to meditation as well as experienced meditators.
CE-PRSDV 2148, 4 Tues., Nov. 14-Dec. 5,
6:30-8:00 pm, KNC-2, $75. S Gibian. #83324

Be All You Were Meant to Be… and More!
This course will empower you to set and accomplish goals and is helpful for those seeking a career change, life change, or simply trying to “make things happen.” Gain the confidence and drive to put the pieces of your life puzzle together. Don’t just dream the dream; live it!
CE-PRSDV 2149VA, 1 Sat., Dec. 2, 9:00 am-
1:00 pm, KNC-3, $50. I Amato. #83325

Rewire Your Life After Retiring
You’ve retired and now have more time on your hands, but may feel a little lost. We’ll journey together and find some exciting options for your new normal. Imagine finally attaining the life you’ve always dreamed of.
CE-PRSDV 2152VA, 3 Sun., Oct. 8-22, 5:00-
7:00 pm, KNC-3, $65. B Rauch. #83332

Experiencing Loss: How Do I Rebuild My Life?
Change is the only constant in life; loss precedes change and we must learn to evolve. Whether we lose a pet, loved one, money, job, self-esteem, possessions, relationship, youth, or health, we need to embrace our new normal and its hidden blessings. Now is the time to do so!
CE-PRSDV 2151VA, 2 Thurs., Oct. 5 & 12,
12:30-2:30 pm, KNC-3, $50. B Rauch. #83333

Leaving Your Physical Body: The Final Frontier
Explore the process of dying and death, consciousness, and the afterlife. Reduce your fear of facing the unknown, connect to those who have departed, embrace the time left, forgive, and be at peace with what will be.
CE-PRSDV 2153VA, 2 Thurs., Oct. 19 & 26,
12:30-2:30 pm, KNC-3, $50. B Rauch. #83334

Teach Mindfulness to Youth
Today’s youth face many challenges, from school, extra-curricular activities, obligations with family and friends, and the addition of technology. Kids need to learn how to slow down, pause, and take a breath. Help kids access the tools necessary to navigate through life’s challenges with greater ease. Ideal for school staff, clinicians, and parents.
CE-PRSDV 2154, 2 Sat., Sept. 23 & 30, 10:00 am-
12:00 noon, Room TBD, $50. D Nobile. #83335

NEW! Meditation for Everyday Life: Practice
NEW! Be All You Were Meant to Be… and More!
NEW! Rewire Your Life After Retiring
NEW! Experiencing Loss: How Do I Rebuild My Life?
NEW! Leaving Your Physical Body: The Final Frontier
NEW! Teach Mindfulness to Youth

Textbook Required
Peak Performance for Life: Using Pilot Skills
A pilot in command of an aircraft must organize, plan, execute, analyze and evaluate information, communicate, work under pressure, multitask, use computer skills, pay attention to detail, maintain situational awareness, problem solve, calmly handle emergencies, and make critical decisions. All these core skills transfer to business, sports, and family life; peak performance trainers weave them into their workshops. Get introduced to pilot training procedures and how they can be applied to life situations.
CE-PRSDV 2155, 3 Sun., Oct. 8-22, 2:00-4:00 pm, KNC-3, $75. B Rauch. #83339

Mindset Makeover for Results
Learn simple yet powerful techniques to shift your mindset from a fixed perspective to a growth approach, to achieve your goals, particularly during times of change.
CE-PRSDV 2157, 2 Thurs., Oct. 12 & 19, 6:30-8:00 pm, Room TBD, $40. J Witmyer. #83789

Being Transgender: Pathways to Understanding
This course will focus on what being transgender really means, and provide a greater understanding of the wide spectrum of gender identity. Most studies indicate that most people form perceptions from media accounts only. Taught by a transgender woman with the mission of expanding knowledge about gender identity, workplace issues, and cultivating or being an ally, this is valuable for professionals and anyone who would like to gain an understanding of what it means to be transgender.
CE-PRSDV 2143, 1 Tues., Oct. 31, 6:30-9:00 pm, KNC-2, $30. A Piwinski. #80188

Personal Empowerment: Finding Joy and Creating Your Sacred Space
Bring joy and inner peace to your life in spite of chaos and negativity. Learn how to focus your energy and make decisions to achieve calm and balance. Gratitude, meditation, humor, dreams, food choices, energy healing, compassion, and service will be discussed. Bring a journal or pad for personal notes; a cartoon or short joke would be very welcome.
CE-PRSDV 2140, 4 Tues., Oct. 10-31, 2:00-4:00 pm, Room TBD, $90. B Rauch. #90097

Starting the Journey to Life 2.0
We plan financially for the second half of our lives, but what are we going to do in Life 2.0? Baby boomers are changing the concept of retirement to the new “un-retirement!” Will you stay in your current career, start a new career, go back to school, volunteer, or start a business? We have so many choices today; having a plan ahead of time or as you begin entering Life 2.0 helps to make the transition easier.
CE-PRSDV 2134VA, 1 Thurs., Oct. 5, 1:00-3:00 pm, KNC-2, $25. J Robinson. #82837

Meditation for Everyday Life: Introduction
Learn a gentle approach to calming and centering the mind, and bring loving awareness to what is happening in the present moment. This class is appropriate for both those brand new to meditation as well as experienced meditators.
CE-PRSDV 2146, 1 Tues., Nov. 7, 6:30-8:00 pm, Room TBD, $25. S Gibian #80170

Gainfully Unemployed: A Fresh Approach to a Fulfilling Retirement
For those contemplating retirement, as well as those who have recently retired: develop a framework to add shape, direction, and purpose to these years. We’ll discuss elements of a fulfilling retirement, such as re-igniting curiosity to learn new things, staying physically and mentally vital, making new connections, choosing the right volunteer experience, and just plain having fun.
CE-PRSDV 2135VA, 3 Sat., Oct. 14-28, 10:00 am-12:00 noon, Room TBD, $80. S Peet. #80156

Introduction to Mindfulness and Meditation
Have you wanted to try meditation, but didn’t think it was for you? During this one-session class, we will explore several types of meditation that you can incorporate in your daily life.
CE-PRSDV 2105VA, 1 Tues., Sept. 26, 10:00 am-12:00 noon, KNC-2, $25. E Wind. #80159

Mindfulness and Meditation Practice
Learn and experience meditation and mindfulness in a comfortable, nurturing group setting. We will learn and try many techniques that you will be able to use in your daily lives. Come join this fun and user-friendly class.
CE-PRSDV 2042VA, 4 Tues., Oct. 17-Nov. 7, 10:00-11:00 am, KNC-3, $45. E Wind. #80160

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-HLTH 2015, 1 Tues., Sept. 19, 7:00-9:00 pm, KNC-4, $30 (+ $10 for optional booklet and CD, payable to instructor). J Abrahamsen. #82719

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-HLTH 2018, 1 Tues., Oct. 24, 7:00-9:00 pm, Room TBD, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #82720

Stop Smoking: Help with Hypnosis
Behavior modification techniques, when practiced and reinforced through the use of hypnosis, can help you quit smoking for good without weight gain.
CE-HLTH 2016, 1 Thurs., Nov. 16, 7:00-9:00 pm, GTW-219, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #82721
Politics via Film
Drawing on the films of Redford, Eastwood, Spielberg, and Coppola, we’ll show how political issues can be developed and analyzed via film. Each session will discuss specific film clips in terms of political message and artistic merit.
CE-FILM 2017, 4 Wed., Oct. 4-25, 7:00-9:00 pm, Room TBD, $80. P Gettler. #80123

Hot Topics in the News
Presentation of major national and international current events; a background of the news is provided for better understanding. Questions, discussion, and individual presentations are encouraged.
CE-POLTC 2002VA, 5 Tues., 10:00 am-12:00 noon, KNC-3, $100. E Pressman. Sec. A: Sept. 26-Oct. 24. #83052 Sec. B: Nov. 7-Dec. 5. #83053

Election 2016 Aftermath
Analyze how the results of Election 2016 have impacted American politics during the new administration’s first year in office. Evaluate domestic and foreign policy initiatives and their implementation in the context of campaign promises and performance to date.
CE-POLTC 2011, 4 Thurs., Oct. 5-26, 6:00-8:00 pm, Room TBD, $75. J Kotch. #80135

Beauty Bootcamp
Shape up your makeup skills and learn 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 Wed., Oct. 4-25, 6:30-8:30 pm, Room TBD, $75. L Varene. #80171

Heartsaver Adult/Child CPR/AED
American Heart Association CPR/AED course covering children ages 1 up to adults. Certification good for two years. For the lay responder. Must bring resuscitation mask. Please contact joan.lederman@sunywcc.edu prior to the class. 1 Sat., 9:00 am-1:00 pm, $60 (+$5 for AHA certification card, payable to instructor). J Lederman. At Ossining Center: CE-HCARE 2006OS, Oct. 21. #83093 At Valhalla Campus: CE-HCARE 2006, Oct. 7, PEB-4. #82716

Heartsaver 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. Please contact joan.lederman@sunywcc.edu prior to the class to be sure this class is right for you.
CE-HCARE 2004, 1 Sat., Oct. 14, 9:00 am-2:00 pm, PEB-4, $60 (+$5 for AHA certification card, payable to instructor). J Lederman. #83120

Stamp Collecting for Fun
Discover the hobby of stamp collecting and learn why a stamp is the lightest and rarest object on earth. Learn about rare stamps and valuations. You’ll be provided with albums and hundreds of stamps and will practice soaking stamps off paper to mount dry stamps in your albums. Please email instructor at totrwriter@aol.com for optional book.
CE-HOBBY 2010, 3 Wed., Sept. 13-27, 6:45-8:45 pm, GTW-219, $75. T Riley. #82998

Researching a WWI Relative
A hundred years have passed since America entered the First World War and those who survived the battles are no longer with us. However, with access to military records and genealogy websites it’s possible to reconstruct the lives of those doughboys who fought, died, or survived that terrible struggle. Join us as we explore the rich sources of materials that can lead to the discovery of your relative’s involvement in WWI.
CE-PRSDV 2156VA, 1 Tues., Nov. 7, 9:00 am-12:00 noon, KNC-2, $40. #83350

NEW! Big Data: They Know All About You
Learn how data is accumulated about each of us, from social media and open government sources, and amalgamated into profiles that impact employment, educational, and credit opportunities and make us susceptible to increased government surveillance. Become familiar with the sites which provide us with statistics related to big data.
CE-FIN 2064, 4 Fri., Nov. 17-Dec. 15 (skip 11/24), 9:00 am-12:00 noon, Room TBD, $145. J McMullen. #83378

Getting Into a Four-Year College
Whether you’re a high school student or a current college student seeking to transfer, learn how to offer colleges “that something extra” which separates you from others. Assess schools to make sure they are the best fit for you; assemble a resume for college, fill out applications to highlight your strengths and achievements, and how to present yourself for an interview.
CE-CLPRP 2006, 3 Tues., Sept. 12-26, 7:00-9:00 pm, Room TBD, $75. E Woodyard. #80102

Safety 1st Defensive Driving
The NYS Point and Insurance Reduction Program (6-hr. Defensive Driving Course) has many benefits, including learning safe driving techniques, discounts on your automobile insurance if you are the principle operator, and point reduction from your driver’s license. Sponsored by American Safety, Inc. Must attend both meetings for certification.
CE-DRIVE 2003, T/W, Oct. 17 & 18, 6:00-9:00 pm, Room TBD, $45 (+$15 for certification and handouts, payable to instructor). M DeToma. #80134
Introduction to Emotional Freedom Techniques
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 and the development of personal intuitive skills.
CE-PRSDV 2081, 4 Wed., Oct. 4-25, 7:00-9:30 pm, Room TBD, $125. S Gottlieb. #80093

Introduction to the Wonderful World of Pet Therapy
Become familiar with the steps to become a Therapy Dog team and what’s required to become a R.E.A.D. team (Reading Education Assistance Dogs). Students will view actual videos of dogs at work and hear about visits that have taken place in local health, veteran’s hospitals and library facilities. You’ll be given resources to use.
Sec. B: 1 Wed., Oct. 18, 8:30-8:30 pm. #80150

Genealogy Basics
Genealogy is not just the study of cemetery records! Digging for lost ancestors takes you to strange places; you can also learn about history, geography, law, and psychology. Become fascinated by the times in which your ancestors lived, or discover that a talent of yours may have been passed down from your ancestors. You may even learn you are related to a historical figure! Genealogy doesn’t call for a lot of expensive equipment – just a notebook, a few pencils, a computer, and a willingness to dig for facts.
CE-PRSDV 2132, 2 Wed., Nov. 8 & 15, 6:00-9:00 pm, KNC-2, $60 (+ $5 for materials, payable to instructor). T Riley. #80120

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. For ages 15 and up. 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: Sept. 17. #83089
Sec. B: Oct. 15. #83090
Sec. C: Nov. 12. #83091
Sec. D: Dec. 3. #83092

Understanding the Brain
Discover the exciting world of the brain. Explore the anatomy of the brain, the nervous system, and the senses. Students will conduct experiments, and participate in activities and games centered on how the brain works. Call 914-606-7400 to register. For ages 8-12.
At Ossining Center: CE-SCI 2031OS, 8 Mon., Oct. 2-Nov. 20, 3:30-5:30 pm, $160 #83088

ART & CRAFTS
CREATIVE SELF-EXPRESSION

New! Colored Pencil Portraits
Rediscover the colored pencils of your childhood! Learn to draw with this exciting medium and explore value intensity, color temperature, complementary colors, form shadow, reflected shadow, and more. Learn techniques such as scumbling, lifting, layering, and burnishing, and to draw elements of still life and landscape. Contact instructor at katalingyokeny@aol.com for supply list prior to first class.
CE-ART 2263, 5 Sun., Sept. 17-Oct. 15, 10:00 am-1:00 pm, Room TBD, $180. K Gyokeny. #83363

New! Painting Vibrant Children’s Portraits in Watercolors
Create astonishing watercolor portraits of children while incorporating elements of still life and landscape, using techniques ranging from dry to wet into wet. Learn about color, composition, and some texturing. Contact instructor at katalingyokeny@aol.com for supply list prior to first class.
CE-ART 2266, 5 Sun., Sept. 17-Oct. 15, 1:00-4:00 pm, Room TBD, $180. K Gyokeny. #83341

Painting the 5 Elements: A Path to Peace and Healing
Using mindful awareness of the breath and body, create paintings inspired by earth, water, fire, air, and ether. As you engage in the creative process with freedom and curiosity, you will explore your connection to the earth, and develop powerful tools for creating harmony and balance in your body, mind, and heart. No prior painting experience necessary. Contact instructor at ssgibian@gmail.com for materials list.
CE-ART 2232, 5 Tues., Sept. 26-Oct. 24, 6:00-8:00 pm, KNC-4, $110. S Gibian. #80169

Interior Design 101
Learn 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. Contact instructor at mt.design@verizon.net for textbook and a list of supplies at least one week prior to class.
CE-ART 2062, 10 Sat., Sept. 16-Nov. 18, 10:00 am-12:30 pm, Room TBD, $250 (+ textbook). M Tallerico. #80109
Astonishing Watercolors
In this mixed level workshop, get a taste of how to create the most astonishing watercolors, using techniques ranging from dry into dry, wet into wet, and wet into dry. You will also learn about color, composition, and texturing. Contact instructor at katalingyokeny@aol.com for materials list.

Cartoon Characters, Action Figures and Fantastic Creations
Would you like to learn how to draw outrageously funny cartoon characters quickly? How about drawing action figures and super heroes using just 25 basic shapes? Do you want to create fantastic scenes where creatures from another world can roam about freely? Highly instructional class with easy to follow step by step instruction taught by a professional cartoonist. Also included: drawing hands, animals, figures in motion, and exciting perspectives and shading techniques.
CE-ART 2122, 8 Sat., Sept. 16-Nov. 4, 11:00 am-1:00 pm, Room TBD, $160. V Davis. #80086

NEW! Mindful Drawing
An introduction to traditional principles and contemporary techniques in drawing. Gain a greater working knowledge of line, shape, perspective, proportion, volume, and composition. We’ll also introduce narrative ideas, collaborative projects, and conceptual art techniques. Contact instructor at katalingyokeny@aol.com for materials list.
For mixed levels.
CE-ART 2199VA, 5 Sat., Sept. 16-Oct. 14, 10:00 am-1:00 pm, Room TBD, $180. K Gyokeny. #83067

CRAFTS
NEW! Advanced Beading
Learn different beading stitches and techniques, and to work with all kinds of materials and tools.
CE-CRAFT 2063VA, 4 Fri., Sept. 22-Oct. 13, 9:00-11:00 am, Room TBD, $95. B Medina. #83351

NEW! Bead Embroidery
Learn how to make embroideries with beads. Learn how to cover the back of your work with suede and back stitch with beads.
CE-CRAFT 2064VA, 4 Fri., Sept. 22-Oct. 13, 12:00 noon-2:00 pm, Room TBD, $95. B Medina. #83352

NEW! Corn Husk Dolls
Learn how to make corn husk dolls – how to soften the corn husk to mold it in the shape you want. Make a wire structure on the inside to allow the doll to stand up with out help.
CE-CRAFT 2065VA, 4 Sat., Sept. 23-Oct. 14, 9:00-11:00 am, Room TBD, $95. B Medina. #83353

NEW! The Joy of Knitting
Discover the joy of knitting! Learn how to increase and decrease in knitting stitches and how to work with 4 needles.
CE-CRAFT 2062VA, 6 Sat., Sept. 23-Nov. 4 (skip 10/28), 12:00 noon-2:00 pm, Room TBD, $145. B Medina. #93354

Intro to Scrapbooking
Become familiar with simple scrapbooking terms and techniques such as cardstock, themes, titles, journaling, pictures, and embellishments. Learn basic scrapbooking tools such as paper punches, decorative scissors, paper trimmer, hole punchers, and cutting board. A fun course that will help bring out the artist in you! Bring a copied set of photos to class.
CE-CRAFT 2032, 1 Sun., Oct. 1, 10:00 am-12:30 pm, KNC-3, $40 (+ $5 materials fee, payable to instructor). D Machicote. #82833

Card Making & Paper Craft Embellishment
Learn how to use stamps, ink, and simple paper crafting tools to create beautiful cards. The sky is the limit when you begin to create personalized cards for birthdays, anniversaries, gifts, or business. Techniques from this class can be applied to scrapbooks, canvas art, mixed media, paper crafts, and party planning.
CE-CRAFT 2044, 1 Sun., Oct. 1, 1:30-4:00 pm, KNC-3, $40 (+ $5 materials fee, payable to instructor). D Machicote. #82834

Repair and Renew Your Jewelry
Renew the pieces that still evoke beautiful memories within you but that are no longer fashionable, and update your sentimental items in the modern trending styles.
CE-CRAFT 2053VA, 1 Sat., Sept. 23, 11:00 am-1:00 pm, Room TBD, $25, R Demers. #80122

Creating Your Personal Beads and Jewelry
Using a variety of materials, such as polymer clay, fabric, wire, and more, gain true freedom of expression! Learn to mix and match your creations, resulting in a true statement piece!
CE-CRAFT 2052VA, 6 Wed., Sept. 13-Oct. 18, 7:00-9:00 pm, Room TBD, $120 (+ $20 materials fee, payable to instructor). R Demers. #80121

Digital Painting for Adults
This is an experimental course that integrates digital painting with offline media such as drawing, painting, and collage. Students will scan in their manual works and utilize tools like Photoshop, tablet and stylus, and a variety of printers to construct original works.
At Peekskill Center: CE-ART 2233PE, 6 Sat., Sept. 16-Oct. 21, 1:00-3:00 pm, $250. #83254
Painting and Drawing for Adults
Work with a variety of media and learn different approaches to painting and drawing. Prep a palette, mix colors, use media, work on various surfaces, learn about brushes, investigate the use of colors and shades, and create strong compositions. Drawing and painting from observation will be implemented by working from a live model, still-life arrangements, portraiture, and working outdoors. Class will be encouraged to work together to create the atmosphere of an atelier. For all levels.

At Peekskill Center: CE-ART 2146PE, 12 Sat., Sept. 16-Dec. 9 (skip 11/25), 10:00 am-12:00 noon, $250 (+ $20 studio fee). #83255

Photography Forum: Sharpening Your Photography Skills
A rare opportunity for amateur photographers who would like to share their work with, and get feedback from, a professional. This is a casual gathering, with the teacher guiding the class through shooting assignments and critiques aimed at those who not only want to improve their own photography, but also to increase their understanding and enjoyment of the medium.

At Peekskill Center: CE-PHOTO 2007PE, 6 Wed., Sept. 27-Nov. 1, 7:00-9:00 pm, $258 (+ $50 lab fee). #83256

NEW! Mixed Media Art Journaling 101
Create beautiful journal pages for your personal planner, art journal, bullet journal, or traveler’s notebook. Learn to use all sorts of distress ink and sprays, paints, cut outs, stencils, and stamps. Bring your journal or canvas plus ideas for projects. Contact instructor at demalihandcrafts@aim.com for materials list.
CE-ART 2264, 1 Sun., Nov. 5, 12:00 noon-2:30 pm, KNC-3, $30. D Machicote. #83355

NEW! Discovering and Photographing Nature’s Hidden Secrets
Nature is amazing and beautiful! When we look closely we can see objects and patterns not perceived by our normal viewing. Change your perspective as we explore our beautiful campus and begin to see what was once invisible to us. We’ll be outside so dress appropriately; bring camera or phone, instruction manual, and flash drive.
CE-PHOTO 2026, 2 Mon., Oct. 2 & 9, 1:00-4:00 pm, KNC-3, $65. B Rauch. #83356

Explore Your Creative Side at The Center for the Arts
Classes below are held at the Center for the Arts, County Center, White Plains. Note: for those classes led by J Cianflone, contact her at janicecianflone@gmail.com for materials list before class.

Fun with Watercolor: Beginners
Explore the unique and beautiful qualities of watercolors. Brushes, papers and other materials used in the process will also be explained.

Colored Pencil and Watercolor: A Good Mix
Interested in developing your style and skills? Working together with colored pencil and watercolors can help you to do just that! Students will work on individual projects from reference photos with personal guidance in a supportive class atmosphere. Some knowledge of the materials is necessary.
CE-ART 2225, 5 Mon., Oct. 23-Nov. 20, 6:00-9:00 pm, $180. J Cianflone. #83321

Watercolor Workshop
This class is suitable for those who know the basics of watercolor painting but want to develop their skills. Color mixing and individual projects will be emphasized.
CE-ART 2149, 5 Thurs., Oct. 26-Nov. 30 (skip 11/23), 6:00-9:00 pm, $180. J Cianflone. #83322

Beginning Drawing
Most art starts out with drawing as the first step. From quick sketches to detailed compositions, this class will cover the basics of shading, crosshatching, proportion, and size.
CE-ART 2038, $180.
Sec. A: 5 Thurs., 6:00-9:00 pm, Sept. 14-Oct. 12, J Cianflone. #82504
Sec. B: 5 Tue., Sept. 12-Oct. 10, 1:30-4:30 pm, B Wardman. #83915

Drawing with Color
Learn to use colored pencils and other media to blend and mix tones, shades, and values in your drawings. Subjects covered will be landscapes, portraits, and florals but experimentation with other ideas is welcome. Some drawing experience necessary.
CE-ART 2149, 5 Thurs., Oct. 26-Nov. 30 (skip 11/23), 6:00-9:00 pm, $180. J Cianflone. #83322

Explore Mixed Media Collage
Move beyond the traditional watercolor painting by adding decorative papers, pastels, oil crayons, and other media to the paper.
CE-ART 2132, 5 Mon., Sept. 11-Oct. 9, 6:00-9:00 pm, $180. J Cianflone. #83917
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.
CE-ART 2040, 5 Tues., Oct. 24-Nov. 21, 1:30-4:30 pm. $190. B Waldman. #82503

Beginning Life Drawing
Drawing from observation is a great way to improve technique and coordination. This workshop will be a basic introduction to drawing from a model. This class will include lecture and demonstration on the areas of proportion, gesture, and overall anatomy.
CE-ART 2163, 5 Tues., 6:00-9:00 pm, $225. B Waldman.
Sec. A: Sept. 12-Oct. 10. #83564
Sec. B: Oct. 24-Nov. 21. #83565

Fun & Fresh Embroidery
Learn the fundamentals of hand embroidery using fun and fresh approaches to this traditional art form by creating an embroidered sampler to display. Suitable for beginners and experienced stitchers alike.
CE-CRAFT 2061, 5 Thurs., Oct. 19-Nov. 16, 6:00-9:00 pm, $180. R Haque. #83559

Beginning Pottery
Focus on the basics of wheel throwing and hand-building from wedging clay and centering all the way through to trimming and glazing techniques. Learn step by step how to create beautiful pottery including cups, bowls, mugs, and much more. Designed for the total beginner but open to all levels.
CE-ART 2228, 5 Wed., Sept. 13-Oct. 11, 6:00-9:00 pm, $180. E Insogna. #83560

Oil Painting
Learn the techniques of painting with oil paints. Students will work on developing style, content, and individualized projects.
CE-ART 2154, 8 Mon., Oct. 9-Nov. 27, 6:00-9:00 pm, $300. D Lutz. #83316

The Digital Image
An introduction to the basic principles of digital photography; learn the fundamentals through hands on projects. The emphasis of each project will be on observation, composition, and design, which will help create dynamic and exciting photographs. Includes an introduction to Photoshop, printing basics, and group critiques. Students are welcome to use any type of camera they have.
CE-PHOTO 2016, 5 Thurs., Sept. 14-Oct. 12, 6:00-9:00 pm, $180. D Carriero. #83383

Beginning Pottery
Focus on the basics of wheel throwing and hand-building from wedging clay and centering all the way through to trimming and glazing techniques. Learn step by step how to create beautiful pottery including cups, bowls, mugs, and much more. Designed for the total beginner but open to all levels.
CE-ART 2228, 5 Wed., Sept. 13-Oct. 11, 6:00-9:00 pm, $180. E Insogna. #83560

Introduction to Ceramics
All levels are welcome in this hand-building and wheel-throwing ceramics class. Explore making functional pottery forms, such as bowls, cups, vases, and more.
CE-ART 2086, $300. E Insogna.
Sec. A: 8 Wed., Oct. 18-Dec. 6, 6:00-9:00 pm. #83319
Sec. B: 8 Sat., Oct. 21-Dec. 16 (skip 11/25), 9:30 am-12:30 pm. #83320

Floral Photography
An introduction to the art of floral photography, this primer will provide the skills needed to create beautiful images. Photographers will have the opportunity to develop their techniques in class. A digital camera with manual controls is recommended. A field trip to the NY Botanical Garden may be scheduled for one session.
CE-PHOTO 2023, 5 Sat., Oct. 7-Nov. 4, 10:00 am-1:00 pm, $180. D Martin. #83561

Jewelry & Small Metalwork
An introduction to using metals to construct jewelry and other small scale metal objects.
Sec. A: 5 Tues., Sept. 25-Oct. 24, 6:00-9:00 pm. #83562
Sec. B: 5 Sat., Sept. 16-Oct. 14, 10:00 am-1:00 pm. #83563

Take an Art Class Today!
Center for the Arts is your community art school for adults, teens, and children. It offers fully equipped studios for painting, drawing, ceramics, printmaking, photography, and digital arts. It’s open 7 days a week with open access to labs. Come join our community of artists and express your creativity!
Classes in Painting, Drawing, Photography, Jewelry, Sculpture, Ceramics, Digital Arts, Sewing and more!
Center for the Arts at the County Center in White Plains
196 Central Ave., White Plains, 914-606-7500
arts@sunywcc.edu www.sunywcc.edu/arts

Textbook Required
ENGLISH LANGUAGE INSTITUTE

The English Language Institute, located in the Gateway Center, offers English as a Second Language (ESL) classes to meet the needs of learners entering the program at any level, from beginner to advanced. Level is determined by placement exam. Registration begins at the English Language Institute in the Gateway Center, Rm. 243. The Institute is open Mon.-Thurs., 9:00 am-8:00 pm, Fri. 9:00 am-5:00 pm, and Sat., 9:00 am-3:30 pm. Registration instructions are on page 69.

GENERAL MULTI-LEVEL ESL

Intensive (5-Day) Saturday (All Day) Evening (2-Day)

Six levels of ESL instruction are offered. Each level provides balanced instruction and active practice in all English language skills: listening, speaking (including pronunciation), standard grammar, reading, and writing. New students take an examination to determine the level at which they begin study. Our English-only environment for all activities promotes maximum learning. These courses serve the needs of the general learner and learners specifically preparing for college/university study. Instructors are professionals in TESOL (Teaching English to Speakers of Other Languages). Our courses are also offered in Spring (Jan.-April) and Summer (May-August).

INTENSIVE ENGLISH PROGRAM

5 days, Mon-Fri. This 15-hour per week course allows motivated learners of English to advance rapidly, starting at any level from beginner to advanced. The Intensive English Program meets the needs of serious learners, such as preparation for university study, or to increase career possibilities. All students take three classes: Intensive Grammar & Reading 2 days per week (M/W), Intensive Listening, Speaking & Pronunciation 2 days per week (T/F) and Intensive Writing 1 day per week (W). A placement test is required of all new students. Accent on Fluency, open to all IEP students, supplements the Intensive English Program with an additional 3 hours per week of instruction and practice in one or more particular skill or content areas. Students who have F-1 status (have an I-20 form) meet the full-time study requirement by enrolling in Accent on Fluency or any other ELI approved non-credit ESL course meeting at least 3 hours per week.

Intensive ESL: 9:00 am-12:00 noon

ELI-ESL 1029 (Intensive Grammar & Reading)
26 M/Th, Sept. 14-Dec. 14, GTW-243*
ELI-ESL 1129 (Intensive Listening, Speaking & Pronunciation)
25 T/F, Sept. 15-Dec. 12, GTW-243*
ELI-ESL 1709 (Intensive Writing)
14 Wed., Sept. 13-Dec. 13, GTW-243*  
*Registration is required in all 3 courses: 1029, 1129 and 1709. Total tuition is $889 + $13 in fees (Levels 1 & 2: $795 + $13 in fees).
  ▶ Placement test is Wed., Sept. 6 at 9:00 am, GTW-243
  ▶ no classes on 9/7-12; 11/23, 24.
  ▶ 5 Evenings, M-F, 6:30-9:30 pm, Levels 1 & 2 only, same dates.

F-1 Students: F-1 study requires taking the Intensive English Program plus Accent on Fluency (or another approved Specialized Course).

Note: Immigration form I-20A/B (for F-1 student visa/status) is available to full-time (min. 20+ hours/week) participants in the Intensive English Program or the TESOL Certificate Program. Call 914-606-7889 for important F-1 information and a special application.

Accent on Fluency

The substantial additional speaking and listening practice of this course supplements the Intensive English program (or another ELI English course) and helps accelerate progress towards language learning goals by “deepening” the experience of immersion in English. Also provides additional pronunciation activities to enable you to improve the clarity of your communication.


Citizenship Exam Prep

Designed for students whose English is at least at a high-beginning level (ELI Level 3+). Learn about American history and government, and practice your English language skills as you prepare for the civics and English portions of the US Citizenship Exam. To register, call Eileen McKee at 914-606-5626.

ELI-ESL 1860 (select D or F), 6 Thurs., Oct. 12-Nov. 16, GTW-110, FREE but you must pay $13 in fees.
D: 6:30-9:30 pm.
F: 9:15 am-12:15 pm.
ENGLISH AS A SECOND LANGUAGE PROGRAMS (6 HRS/WEEK)
Six levels (1 to 6): 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 (75 Grasslands Road)
ELI-ESL 2019 English as a Second Language (Select A–N)
(A) Saturday, All-Day: 12 ½ Sat., Sept. 2-Dec. 9 (skip 9/13), 9:00 am-3:30 pm, $266
  ▶ Placement test: 9/2, 9:00 am in GTW-243
  ▶ 1st class on 9/16
(B) Sunday, All-Day: 12 ½ Sun., Sept. 10-Dec. 10 (skip 7/2), 9:00 am-3:30 pm, $266
  ▶ Placement test: 9/10, 9:00 am in GTW-240
  ▶ 1st class on 9/17
(C) Mon./Wed. Evenings: 25 M/W, Sept. 6-Dec. 11 (skip 9/11, 13; 11/22), 6:30-9:30 pm, $266
  ▶ Placement test: 9/6, 6:30 pm in GTW-240
  ▶ 1st class on 9/18
(D) Tues./Thurs. Evenings: 25 T/Th, Sept. 5-Dec. 12 (skip 9/7-14; 11/22), 6:30-9:30 pm, $266
  ▶ Placement test: 9/5, 6:30 pm in GTW-240
  ▶ 1st class on 9/19
(E) Three Early Mornings (Tues., Wed., Fri.): 41 T/W/F, Sept. 8-Dec. 11 (skip 9/13, 18; 11/22), 7:00-8:50 am, $266
  ▶ Placement test: 9/8, 7:00 am in GTW-240
  ▶ 1st class on 9/15
(M) Four Afternoons (Mon.-Thurs.): 25 M/W/T/W/Th, Sept. 6-Oct. 24 (skip 9/7-12), 3:00-6:00 pm, $266
  ▶ Placement test: 9/6, 3:00 pm in GTW-240
  ▶ 1st class on 9/13
(N) Four Afternoons (Mon.-Thurs.): 25 M/T/W/Th, Oct. 24-Dec. 11 (skip 10/25, 26; 11/23), 3:00-6:00 pm, $266
  ▶ Placement test: 10/24, 3:00 pm in GTW-240
  ▶ 1st class on 10/30

At Peekskill Center (27 N. Division St.)
ELI-ESL 2009PE (Select C or F)
(C) Mon./Wed. Evenings: 25 M/W (levels 1-6), Sept. 11-Dec. 13 (skip 9/13, 18; 11/22), 6:30-9:30 pm, $266
  ▶ Placement test on 9/11, 6:30 pm
  ▶ 1st class on 9/20
(F) Tues./Thurs. Mornings: 25 T/T/Th (levels 1-3), Sept. 7-Dec. 12 (skip 9/12, 14), 9:00 am-12:00 noon, $266
  ▶ Placement test on 9/7, 9:00 am
  ▶ 1st class on 9/19

At New Rochelle (at The Ursuline School, 1354 North Ave.)
(C) Mon./Wed. Evenings: 25 M/W (levels 1-6), Sept. 6-Dec. 11 (skip 9/11, 13, 11/22), 6:30-9:30 pm, $266
  ▶ Placement test on 9/6, 6:30 pm
  ▶ 1st class on 9/18

At Yonkers Center
(Cross County Shopping Center):
ELI-ESL 2009YR (Select A, C, D or F)
(A) Saturday, All-Day: 12 ½ Sat. (levels 1-4), Sept. 9-Dec. 16, 9:00 am-3:30 pm, $266
  ▶ Placement test on 9/9, 9:00 am
  ▶ 1st class on 9/23
(C) Mon./Wed. Evenings: 25 M/W (levels 1-4), Sept. 11-Dec. 13 (skip 9/13, 18; 11/22), 6:30-9:30 pm, $266
  ▶ Placement test on 9/11, 6:30 pm
  ▶ 1st class on 9/20
(F) Tues./Thurs. Mornings: 25 T/T/Th (levels 1-3), Sept. 7-Dec. 7 (skip 9/12, 11/23), 9:00 am-12:00 noon, $266
  ▶ Placement test on 9/7, 9:00 am
  ▶ 1st class on 9/14

At Ossining Center (22 Rockledge Ave.)
ELI-ESL 2009OS (Select A, C or F)
(A) Saturday, All-Day: 12 ½ Sat. (levels 1-4), Sept. 9-Dec. 16, 9:00 am-3:30 pm, $266
  ▶ Placement test on 9/9, 9:00 am
  ▶ 1st class on 9/23
(C) Mon./Wed. Evenings: 25 M/W (levels 1-4), Sept. 11-Dec. 13 (skip 9/13, 18; 11/22), 6:30-9:30 pm, $266
  ▶ Placement test on 9/11, 6:30 pm
  ▶ 1st class on 9/20

At Mount Vernon Center (17 S. Fifth Avenue)
ELI-ESL 2009MV (Select A, D or F)
(A) Saturday, All-Day: 12 ½ Sat. (levels 1-3), Sept. 9-Dec. 9 (skip 11/25), 9:00 am-3:30 pm, $266
  ▶ Placement test on 9/9, 6:30 pm
  ▶ 1st class on 9/16
(D) Tues./Thurs. Evenings: 25 T/T/Th (levels 4-6), Sept. 7-Dec. 7 (skip 9/12; 11/23), 6:30-9:30 pm, $266
  ▶ Placement test on 9/7, 6:30 pm
  ▶ 1st class on 9/14
(F) Tues./Thurs. Mornings: 25 T/T/Th (levels 1-3), Sept. 7-Dec. 7 (skip 9/12, 14), 9:00 am-12:00 noon, $266
  ▶ Placement test on 9/7, 9:00 am
  ▶ 1st class on 9/19

Textbooks are required for all courses and are not included in fee.
SPECIALIZED ESL COURSES

Pronunciation: The Sound System of English
Designed for intermediate to advanced learners whose spoken English is at ELI level 6+. Students will learn the difference between similar English sounds and become better at articulating them. Participants will also 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-S, 12 Tues., Sept. 19-Nov. 28, 6:30-9:30 pm, GTW-243, $245

TOEFL Preparation Workshop
This course is designed to help learners improve their English language skills in four areas, reading, listening, speaking and writing in preparation for the TOEFL (Test of English as a Foreign Language), through TOEFL practice tests and focused instruction and practice in academic reading and listening comprehension, grammatical accuracy and clarity in speech and writing. Additionally, students develop valuable test-taking and critical thinking skills necessary for successful performance in regular college credit programs. Prerequisite: high intermediate to advanced proficiency in English (ELI Level 6+). ELI-ESL 1300 (Select A, D, or Q) (A) 12 Sat., Afternoons, Sept. 9-Dec. 16, (skip 11/25), 12:00 noon-4:25 pm, GTW-243, $225 (D) 22 Tues./Thurs. Evenings, Sept. 21-Dec. 7 (skip 11/23), 7:00-9:30 pm, GTW-243, $225 (Q) 22 Tues./Fri. Mornings, Sept. 15-Dec. 1 (skip 11/24), 9:20-11:50 am, GTW-243, $225

Pronunciation: The Sentence and Word Stress of English / ESL
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 intonation patterns and word and sentence stress. Most learners should take ELI-ESL 1510, then ELI-ESL 1515. ELI-ESL 1515-A, 12 Sat., Sept. 9-Dec. 2 (skip 11/25), 9:00 am-12:00 noon, GTW-243, $245

Fluency Building Workshop: Conversation and Grammar
Multilevel course designed to help students build their speaking fluency and accuracy through various classroom activities such as discussions, readings, writing assignments and other exercises. Designed for learners at intermediate to advanced proficiency levels equal to ELI levels 4-6 and EAP. Level is determined by placement test at first class. ELI-ESL 1520, 20 T/Th, Sept. 19-Nov. 28 (skip 11/23), 7:00-9:00 pm, GTW-243, $252

Pronunciation and Conversation Workshop/ESL
For intermediate to advanced learners whose spoken English is at ELI level 6+. This focus of this course pronunciation and speaking. Students will learn sentence rhythm, intonation, and stress. In addition, students will also learn the difference between similar English sounds. Students engage in a variety of individual and group activities building skills and confidence. Oral language is stressed, but out-of-class assignments and some readings accelerate progress. At Yonkers Center: ELI-ESL 1501YR, 20 M/W, Sept. 25-Nov. 29, 9:15-11:15 am, $252

Business English for Internationals
A contextualized, advanced level, ESL pathway course providing learners with the opportunity develop their speaking, listening, reading, and writing English skills in preparation for study in academic business programs. Participants build fluency and knowledge through study of texts, completion of assignments, and participation in activities related to business communication, marketing, management, global business, entrepreneurship, business administration, and economics. Prerequisite: ELI Level 6 proficiency. ELI-ESL 1400, 12 Sat., Sept. 23-Dec. 16 (skip 11/25), 12:30-3:30 pm, GTW-243, $245

English for Academic Purposes Program
Prepares students for matriculated college study through a contextualized academic curriculum that integrates English language skills with academic content. English for Academic Purposes offers an introduction to academic literacy with a focus on building academic vocabulary and reading and writing skills applied to academic tasks. The course also develops independent study skills, test preparation, and communication skills needed for college readiness. ELI-ESL 1650. (Select A, C, P, or Q) (A) 12 Sat., Sept. 9-Dec. 16 (skip 11/25), 9:00 am-3:30 pm, GTW-243, $296 (C) 24 Mon./Wed. Evenings, Sept. 11-Dec. 4 (skip 11/22), 6:30-9:30 pm, GTW-243, $296 (P) 24 Mon./Thurs. Mornings, Sept. 18-Dec. 7 (skip 11/23), 9:00 am-12:00 noon, GTW-243, $296 (Q) 24 Tues./Fri. Mornings, Sept. 19-Dec. 12 (skip 11/24), 9:00 am-12:00 noon, GTW-243, $296

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.
Would You Like To Begin A College Degree Or Certificate Program?
If you have completed or are now completing ELI level 5 (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 with a TESOL specialist to discuss your future studies. We will help you answer the question: Am I ready for college? We will evaluate 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 begin a certificate or degree program 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.

TESOL Certification
The intensive, 12-week, non-credit TESOL certification 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, Sept. 13-Dec. 7 (skip 11/23), 6:30-10:00 pm, GTW-236, $1,825

HOW TO REGISTER FOR ESL COURSES
WHEN? Registration for Fall 2017 ESL courses opens Mon., July 31, 2017. Register 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 are accepted but only during normal business hours (M-F, 9-5) at the Office of the Bursar, register first in ELI Office.
Additional costs (Registration and FSA fee paid once per semester):
$13.00 per semester, Valhalla courses ($8.00 FSA fee + $5 registration fee)
$8.25 per semester, off-campus courses ($3.25 FSA fee + $5 registration fee)
Telephone registration also begins Mon., July 31. Call 914-606-6656 and pay with Visa, MasterCard or Discover.
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], 1210, 1400, 1501YR, 1510, 1515, 1520 & 1820 do not have a non-resident surcharge.)
EXTENSION LOCATIONS Register for ESL courses at any extension location by calling the ELI at 14-606-6656. Pay with debit or credit card. You can also register in person at Yonkers (Cross County), Ossining, Peekskill, or Mount Vernon. with debit or credit card or money order; cash is not accepted at these locations.
PLACEMENT TEST (to determine your English level): Testing is required if you are new to our program or did not take the ESL final test in Spring 2017 or Summer 2017. Placement test is given at first session of all programs with levels and certain other courses. You must register before taking the test. Testing information, location and appointments are provided when you register.

English Language Institute Office: Gateway Center, Room 243  Info: 914-606-6656 or ESL@sunywcc.edu

The Fall 2017 WDCE Schedule was prepared by the Publications Office, the Division of Workforce Development & Community Education of Westchester Community College and Dotted Line.
Information contained within this schedule is subject to change. Visit www.sunywcc.edu for updated information.
Robert P. Astorino  Dr. Belinda S. Miles
Westchester County Executive  President, Westchester Community College

Visit us online at www.sunywcc.edu/wdce
Tips for Online Registration
Visit www.sunywcc.edu/mywcc

Class Search: Make sure you’ve selected the correct Term and that Course Career is set to Continuing Education. All WDCE class subjects begin with “CE-”. Either type in a subject or click the Select Subject button and then “C” for the CE subjects. Click View All Sections to see a complete class schedule.

New Students: If you have never taken a class at WCC you may use our Registration For First Time CE Student process. If you attended previously or were enrolled in credit courses in the past, see info below for Returning Students. Click the link in the right hand column for “Continuing Educ. Registration,” then click the link to, “Begin the First Time Registration Process.” Please note that if you are already in our database, or if your information is a match to an existing record, you will not be able to continue, and must contact our office at 914-606-6830, press 1 for help.

Returning Students: You will need your student self-service ID which can be obtained by calling our office at 914-606-6830, press 1. Activate your ID, log in, enroll, and pay online 24/7 at your convenience! For help, see “Guide to Registration for Returning CE Students” at www.sunywcc.edu/mywcc. The WCC Help Desk is available at MyWCCHelpdesk@sunywcc.edu or 914-606-5600.

Note About Payment: Payment is due at the time of online registration. If you have trouble making an online payment, call our office at 914-606-6830, press 1. Enrollments without payment will be dropped and you will need to reregister.

Customer Information

CHANGES & CLOSINGS: Programs, requirements, course times/dates and instructors are subject to change without advance notice. Tuition and fees set forth in this publication are similarly subject to change. In the event of severe weather or other emergencies, classes may be cancelled. When this happens, every effort will be made to reschedule the class. For information on emergency closings, visit our website at www.sunywcc.edu or call 914-606-6900.

CONFIRMATIONS: Once your registration has been submitted, simply come to class. We will contact you if your class is full or cancelled for any reason, or if there is a problem with your registration; confirmations are not sent out. Obtain your course information and receipt anytime by accessing your account at www.sunywcc.edu/mywcc (User ID required; contact the Westchester Community College Help Desk at MyWCCHelpdesk@sunywcc.edu or 914-606-5600 for help).

ROOM ASSIGNMENTS: For classes at the Valhalla campus, the building/room location is as indicated. If Room TBD is shown, check for room assignment several days prior to class online (be sure to search under “CE” for course subject and set career to continuing education) or by calling us at 914-606-6830, press 1, or by stopping by our office in Administration Bldg., Room 207.

PAYMENT OPTIONS: Payment is accepted using credit cards (MasterCard, Visa, Discover), and check or money order. No cash payments accepted.

REGISTER EARLY: Classes are cancelled for under-enrollment several days in advance. We recommend that you register at least ONE week in advance of the course start date.

PARKING: No permit needed for evening and weekend classes at Valhalla campus. A parking permit is required for day classes on the Valhalla campus or park in Lot 1 (visitor parking). For classes with multiple sessions, use Lot 1 for first class and, if you want to be in a different lot, obtain a permit from your instructor or WDCE Office. Cars parked in other lots during the day without a permit are subject to ticketing by campus or County police. Parking at our extension centers or community locations varies; call the site directly for information.

KEY TO LOCATIONS ON VALHALLA CAMPUS
KNC: Knollwood Center
GTW: Gateway Center
CLA: Classroom Building
AAB: Academic Arts Building
TEC: Technology Building
PED: Physical Education Building
ADM: Administration Building

OTHER LOCATIONS
Mt. Vernon: 17 S. 5th Avenue, 914-606-7200
Ossining: 22 Rockledge Ave. (Arcadian Shopping Ctr) 914-606-7400
Peekskill: 27 N. Division St., 914-606-7300
White Plains: Center for the Arts, County Center, 914-606-7500
Yonkers: Yonkers Extension Center, 8510 Mall Walk, 914-606-7100

Westchester Community College Board of Trustees
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(student trustee)

Textbook Required

Tips for Online Registration
Visit www.sunywcc.edu/mywcc

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Ossining: 22 Rockledge Ave. (Arcadian Shopping Ctr) 914-606-7400
Peekskill: 27 N. Division St., 914-606-7300
White Plains: Center for the Arts, County Center, 914-606-7500
Yonkers: Yonkers Extension Center, 8510 Mall Walk, 914-606-7100

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(student trustee)
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.

All refund requests must be made to the college in writing or emailed to workforceandcommunity@sunnyc.edu.

Most refunds are made by check; allow 4-6 weeks to be processed. If you registered online, your refund is immediately credited back to your credit card.

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.

DEPARTMENT OF CONTINUING EDUCATION

For more information call 914-606-6830

www.sunywcc.edu/ce

Continuing Education Westchester Community College 75 Grasslands Rd. Valhalla, NY 10595

MasterCard, Visa, or Discover or Check/Money Order

NO CASH ACCEPTED.

Open Mon.-Sat. Call for hours.

IN PERSON

Administration Bldg., Rm. 207

MasterCard, Visa, or Discover or Check/Money Order

MAIL

Continuing Education Westchester Community College 75 Grasslands Rd. Valhalla, NY 10595

MasterCard, Visa, or Discover or Check/Money Order

NO CASH ACCEPTED.

ONLINE

www.sunywcc.edu/MyWCC

MasterCard, Visa, or Discover

FAX

914-606-6129

MasterCard, Visa, or Discover

EXPRESS REGISTRATION

For info, visit sunywcc.edu/wdce

PHONE

914-606-6830

MasterCard, Visa, or Discover

DO NOT USE FOR ESL REGISTRATION. SEE PAGE 69.

Student ID: 000

Social Security Number: — — — — — — — — — — — —

Date of Birth: M M D D Y Y

Last Name: ____________________________

First Name: ____________________________

Address: ______________________________

Apt #: _________________________________

City: _________________________________

State: __________________ Zip: _________

Home Phone (_____) — — — — — — — — — — — — — — — —

Business Phone (_____) — — — — — — — — — — — — — — — —

Fax (_____) — — — — — — — — — — — — — — — — — — — — — —

Email Address: _______________________

Have you ever taken a class at WCC before?  □ Yes  □ No

If yes, was it  □ credit  □ noncredit

Enclosed is my check, payable to Westchester Community College OR Charge to my  □ Visa  □ MasterCard  □ Discover

Card No. — — — — — — — — — — — — — — — — — — — — — — — —

Exp Date — — — — — — — — — — — — — — — — — — — — — — — —

Approval Code No. — — — — — — — — — — — — — — — — — — — — — — — —

Signature

EXP.

CATALOG NUMBER: CE-COMP 1000

SECTION: A

CLASS NUMBER: #12345

COURSE TITLE: Intro to Computers

START DATE: TUITION:

*STUDENT FEE $8.00

**REGISTRATION FEE $5.00

TOTAL ENCLOSED $8.00/$3.25

* 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.
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