Lifelong Learning & Professional Development
Division of Continuing Education and Workforce Development

SPRING 2016

LOOK FOR THE SYMBOL TO FIND DAYTIME CLASSES!
www.sunywcc.edu/ce • 914-606-6830
Build Your Career
and gain certification
in one of these
Growing Fields!

**Healthcare Careers**
- Certified Nurse Assistant
- Dietary Manager
- EKG Technician
- Health Information Technician
- Home Health Aide
- ICD-10 Medical Coding
- Medical Administrative Assistant
- Mental Health Technician
- Patient Care Technician
- Phlebotomist

**Professional Careers**
- Administrative Professional with MS Office
- Advanced Manufacturing
- Fiber Optics Technician
- Home Inspection
- Interactive Design & User Experience
- Life Coaching
- Life, Accident & Health Insurance
- Medical Interpreting
- Personal Trainer
- Pesticide Applicator
- Photovoltaics
- Professional Bookkeeping with QuickBooks
- Project Management Professional
- Property & Casualty Insurance
- Real Estate Appraiser
- Real Estate Property Management
- Real Estate Sales
- Senior Care
- TESOL Instructor
- Water Operator: Grades C and D

**Or Explore New Career Options in:**
- Accounting & Bookkeeping
- Catering
- Consulting
- Fashion
- Film Production
- Life Coaching
- Medical Transcription

Westchester Community College
Division of Continuing Education
and Workforce Development
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Non-credit classes in this brochure, unless otherwise noted, are intended for adult students (18+) only.
Questions? Email us at continuinged@sunywcc.edu. To register, call 914-606-6830 or visit us at www.sunywcc.edu/CE.

Activate Your College Email Now!
We communicate with all students through their official college email address for all information and questions, including registration, payment, room assignments, class cancellations, etc.
For information and instructions on how to activate your student profile and your email, visit www.sunywcc.edu/ce and click on the link for Student Account and email Information.

Weekday class
See page 71 to Register
Exploring Career Options

Introduction to Fashion Merchandising
Discover the ins and outs of the ever-changing fashion industry. Learn insider tips about the product development process and the role of the merchandiser.
CE-BUS 2072, 4 Sat., Mar. 5-26, 1:00-3:00 pm, Room TBD, $75 (+ textbook). J Duncan. #12661

Fashion Entrepreneurship
Thinking of a career in the fashion industry? Want to start a fashion business? This program is designed for the fashion entrepreneur in you! Come with an idea and learn how to make it happen. You will leave the class with a business plan that you can take to an investor or bank.
CE-BUS 2071, 4 Sat., Apr. 9-30, 1:00-3:00 pm, Room TBD, $75 (+ textbook). J Duncan. #12660

New Everything You Always Wanted to Know about the Business of Screenwriting
Demystify how the film industry really works, what movie executives demand in a winning screenplay, and learn hands-on tools to get your script sold and produced.
CE-CRXPL 2019, 1 Sat., Jan. 23, 10:00 am-1:00 pm, Room TBD, $30. S Kouguell. #13257

The Business of Catering
Catering is a business first. If you love to cook for a crowd and want to turn your passion into a money making venture, come learn how to do so. Discover the different types of catering. Learn how to price, contract, rent or own equipment, transport food, get permits and coordinate the event. Learn the business side of this lucrative biz including accounting and payroll. Explore menu planning and pricing plans as well as how to execute an event or party.
CE-BUS 2073VA, 4 Tues., Apr. 12-May 3, 6:00-1:00 pm, Room TBD, $120. L Leahy. #12718

New Curious About Life Coaching
Most people could reasonably define the word “life” and the word “coach”, but put them together into “life coach” and most are stuck for an answer. What is life coaching and what exactly do coaches do? Learn what coaching is, what it isn’t, and how professional coaches work with clients toward meaningful personal and professional goals. Learn four of the primary skills coaches use in delivering the results that have captured so much media attention. Solve the mystery of life coaching and decide whether a professional life coach could help you to achieve something meaningful, and learn a coach approach. You’ll instantly have practical and relevant tools that can amplify your professional and personal influence and success. Begin to make a positive and lasting impact in the lives of others (and yours too!)
CE-CRXPL 2020, 1 Wed., Mar. 2, 6:30-9:30 pm, Room TBD, $35. L Esposito. #13262

Explore a Career in the Decorating Business
Are you creative? Do you have an eye for color? Are you addicted to those TV decorating shows and design magazines? Can you decorate for a living? Explore career options in the decorating field and needed educational requirements. View some before and after pictures of projects and a look at the behind the scenes activities that take place to get the project done.
CE-CRXPL 2018, 1 Sat., Feb. 6, 9:30 am-1:30 pm, Room TBD, $35. M Coella. #12650

10 Steps to a Federal Job
The federal government anticipates hiring new employees! Know which agencies are hiring. Get tips for federal resume and essay writing, understand vacancy announcement terminology and learn about salaries.
CE-CRXPL 2007, 1 Sat., Apr. 9, 9:30 am-1:30 pm, Room TBD, $40. S Reid. #12774

Entrepreneurship
Learn practical, behind-the-scenes information on how to start a successful, home-based, second income business that can become full-time. With little money down, learn how to decide on a business or product to sell, discuss how to avoid major financial mistakes, and explore franchising.
CE-BUS 2003, 1 Wed., Mar. 16, 8:00-10:00 pm, KNC-2, $25 (+ $20 optional materials fee, payable to instructor). B Nathan. #12736

Import/Export A to Z
Basic methods for importing or exporting goods, including how to deal with U.S. customs, foreign quota requirements, airlines and freight charges, letters of credit, banks, and everything you need to know to get the goods to your local distribution point.
CE-BUS 2002, 2 Tues., Apr. 19 & 26, 7:00-9:00 pm, Room TBD, $75. P Batra. #12834

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 exciting and fun class could be the game changer you’ve been looking for!
CE-COMM 2008, 1 Tues., Feb. 9, 7:00-9:00 pm, KNC-2, $45. D Levine. #13136

Accounting & Bookkeeping
An introduction to beginning accounting practices including: transaction analysis, journal entries, general ledger, and financial statements. Bring a calculator to class. Purchase textbooks and workbook and bring to first day of class. 2.0 CEUs.
CE-BUS 2000, 8 T/Th, Feb. 16-Mar. 10, 7:00-10:00 pm, KNC-3, $285 (+ textbooks). H Cuevas. #12651

NEW Certificate in User Experience (UX)
See pg. 33

Visit us online at www.sunywcc.edu/ce
Accounting and 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. Bring a calculator to class; purchase textbook and workbook and bring to first day of class. CE-BUS 2030, 5 Sat., Feb. 20-Mar. 19, 8:00 am-12:30 pm, KNC-3, $265 (+ textbooks). H Cuevas. #12652

Non-Profit 101: Create and Manage a Non-Profit Organization
Learn how to create and manage a non-profit organization (NPO) or a 501(c)3. The aim of this course is to provide participants with the tools to create a strategic plan and manage a non-profit organization. CE-BUS 2045, 4 Tues., Mar. 1-29 (skip 3/22), 6:30-9:00 pm, Room TBD, $100 (+ $40 for textbook purchased from instructor). L Francis. #12676

A New Direction in a Changing World: 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 914-606-6535 or email mainstream@sunywcc.edu.

Health Information Technology
Westchester Community College’s non-credit training program is designed to meet the nation’s emerging need for health information technology professionals. Tuition is $1,600 (+ software license fee). Participants must have a background in healthcare or information technology to qualify. Classes begin in February and are a combination of in-person and online courses.

Earn College Credits While Training for a New Career!
These programs earn credits towards a college degree while helping you prepare for a new career. For more information, or to receive a Spring 2016 schedule of classes, call Ann Rubenzahl at 914-606-6618 or Admissions at 914-606-6735, or email ann.rubenzahl@sunywcc.edu. Visit us online at www.sunywcc.edu.

How to Read a Course Description...
(For updates, visit www.sunywcc.edu/ce)

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

Join Us for a Cisco Networking Open House
Thursday, December 8 from 6:00-7:00 pm Gateway Center, Room GTW-110

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

See page 71 to Register
Become a Certified Life Coach

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 an 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 out more at www.CCMWCC.com

Free Information Sessions and Live Coaching Demonstrations

Sat., Jan. 16, 2:00-4:00 pm
Sat., May 7, 10:00 am-12:00 noon
Knollwood Center Room #5

You’ll have an opportunity to meet Coach Lorraine Esposito, CCM’s founder, and discover the opportunities available to those with the communication and leadership skills of a trained life coach. Learn about the methods-based coaching model, sample the curriculum, and ask questions before deciding to enroll in the fall program. The event is FREE but reservations are required using this form: www.ccmwcc.com/Open-House.html

Level 1: Pursuit of Human Greatness

Classes deliver immediately usable leadership and coaching skills through methods-based modeling. Learn how to enter the market place making offers to fill your practice.

Certifications & Licensing

Westchester Community College and The Center for Coaching Mastery are pleased to host the

First Annual Westchester County Coaching Fair

April 16
9:00 am-4:00 pm
Westchester Community College
Gateway Building, Park in Lot 1


A great opportunity for you to experience coaching first hand, learn new skills, and meet your neighbors. There’ll be a variety of activities, coaching circles, and group discussions intended to meet the needs of our community in fun, engaging, and highly experiential ways. Get introduced to topics such as:

- A coach approach to rapport-building and communication
- Understanding fear reactions that rob you of so much joy
- The art of setting and expanding personal boundaries
- Understanding your clutter and zapping tolerations!
- The importance of the Spirit of Play
- Professional coaches will be available for one-on-one coaching conversations

Leave the day having had fun and with actionable skills that are immediately relevant to your personal and professional life.

The cost is $55 (includes lunch). Space is limited to the first 125 so mark your calendar and register early. Registration deadline: Apr. 6.

Want to speak with someone? Contact CoachLorraine@ccmwcc.com
Level 2: The Pursuit of Inner Freedom
Transform your basic coaching skills into coaching proficiency and learn yet another reliable method. You'll also connect with other coaches for mentorship and mastermind sessions thereby establishing your network of on-going professional support.

Coaching Proficiencies
Learn the language of masterful coaching. These 15 proficiencies bring coaching to life for both coach and client. 12 ICF-CCEUs.
Sec. A: 10:00 am-12:30 pm, KNC-4. #12751
Sec. B: 6:30-9:00 pm, KNC-5. #12751

Inner Freedom Method
Transform unconscious patterns of resistance into a powerful source of energy. Learn a 9-step coaching method to restore the inner freedom that energizes action. 24 ICF-CCEUs.
CE-PRSDV 2103, 12 Thurs., Feb. 25-May 19, $600.
Sec. A: 10:00 am-12:30 pm, KNC-3. #12753
Sec. B: 6:30-9:00 pm, KNC-4. #12754

Group Mentor Coaching
Expand your coaching skills and develop both competence and confidence in your role as a coach while you prepare for the ACC/POC credentialing process through the ICF. 12 ICF-CCEUs. Teleclass.
CE-LDRSP 2004, 6 Wed., Jan. 6-Feb. 10, 6:30-9:00 pm, KNC-3. $300. #12759

Level 3: The Pursuit of Personal Evolution
Your way of thinking, behavior, capacities, skill sets, and paradigms aren't limited to linear development—they can actually evolve and become even richer over time. Advance proficient coaching skills into mastery and learn the seven “yesses” of successful business.

Advanced Communications
Learn how to articulate what you do as a coach. As a more practiced coach, you'll learn how to unlock enthusiasm and expand your client's thinking so that you can deliver even greater tangible results. 12 ICF-CCEUs.
CE-COMM 2021, $300.
Sec. A: 6 Tues., Jan. 5-Feb. 9, 10:00 am-12:30 pm, KNC-3. #10001
Sec. B: 6 Tues., Apr. 5-May 17 (skip 4/26), 10:00 am-12:30 pm, KNC-3. #12760
Sec. C: 6 Tues., Apr. 5-May 17 (skip 4/26), 6:30-9:00 pm, KNC-5. #12761

Practicum Participant (required for certification)
Practice coaching under the guidance of an ICF certified coach. Written feedback of your coaching is included. Space limited to 5 students per session. 5 ICF-CCEUs. Teleclass.
CE-LDRSP 2008, $250.
Sec. A: 1 Fri., Jan. 15, 9:00 am-2:00 pm. #12762
Sec. B: 1 Sat., Feb. 13, 10:00 am-3:00 pm. #12763
Sec. C: 1 Fri., Mar. 18, 9:00 am-2:00 pm. #12764
Sec. D: 1 Wed., Apr. 20, 9:00 am-2:00 pm. #12765

Elective Classes

Coaching Circles
Learn about various micro-modules that extend knowledge, strengthen coaching skills, and offer additional client-based coaching techniques that may add variety to coaching practices. The gathering is collaborative, active, and based in the spirit of serious play. No ICF CECUs.
CE-LDRSP 2010
Sec. A: Setting Personal Boundaries: 2 Sat., Mar. 12 & 19, 10:00 am-12:30 pm, KNC-4. $150. #12766
Sec. B: How to Prepare for Clients: 1 Sat., May 21, 2:00-4:30 pm, $50. KNC-4. #13035

Learn more about all our classes at www.CCMWCC.com/classes
All of our certified coach training programs are accredited by the International Coach Federation. Find out more about each level of coach training and register for fall classes at www.ccmwcc.com/Enrollment.html or email CoachLorraine@CCMWCC.com.

NOTE: Registration and payment are available only through www.CCMWCC.com.

Personal Training Programs

Personal Training Certification Orientation: Online
The free online sessions are a great way to learn about the field and the program. Ask questions and participate in a live chat with our instructor.
Sec. A: Jan. 13, 4:00 pm, register at https://attendee.gotowebinar.com/register/265500209057650441
Sec. B: Feb. 3, 12:00 noon, register at https://attendee.gotowebinar.com/register/296717033881819185
Sec. C: Mar. 2, 4:00 pm EST, register at https://attendee.gotowebinar.com/register/217252670401627885

Personal Training Certification
This 60-hour program has 15 hours of lecture, 15 hours of hands-on practical training, and a 30-hour internship; the national exam is held in the sixth week. It networks many graduates right into a job. Prepare for success with key topics that include biomechanics, exercise physiology, fitness testing, equipment usage, and health assessment. CPR/AED required to receive the certificate. W.I.T.S. is the only major certifying body in the country providing comprehensive practical training and internship components. Textbook is required and not included in course fees; call to order and start reading immediately: 888-330-9487 or www.wiseducation.com.
CE-CERTS 2018, 6 Sat., Mar. 12-Apr. 23 (skip 3/26), 9:00 am-4:00 pm, Morning lecture PEB-4, afternoon practical held offsite, $700. #12803
Fiber Optics Training Certificate

Course fees include all books and study materials. This program is offered in partnership with BDI datalynk. For more information, visit www.bdidatalynk.com/newyork.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)
This 3-day fiber optics course is designed for anyone interested in becoming a Certified Fiber Optics Technician. This program prepares the student to take the CFOT (Certified Fiber Optics Technician) test, sanctioned by the FOA (Fiber Optics Association), which is given and graded on the final class day. This course also introduces the student to industry standards governing FTTO (Fiber To The Desk), FTTH (Fiber To The Home), LAN/WAN fiber networks, and basic fusion and mechanical splicing. Students will learn how to identify fiber types; recognize various connectors used in fiber installation; and install, terminate, splice, and properly test installed fiber cable to existing standards. This program explores the history and future of fiber optics and fiber optics capabilities, and cost of installation. Standards covered: NEC/FOA-301-2004, EIA/TIA 568-B.3, ANSI/TIA/EIA 607-A, and NEC Article 770-50. Accredited by BICSI for 21 RCDD CECs and 21 Installer Level 2 Technician 21 CECs.

Suggested Prerequisites: Basic working knowledge of computers. Able to see and identify small items and able to speak and understand the English language.

CE-TECH 2000, M/T/W, Jan. 25-27, 8:00 am-5:00 pm, LIB-101, $700. #12906

Certified Fiber Optics Specialist Outside Plant (CFOS/O)
For students who will be directly involved with installing Outside Plant (OSP) Fiber Optics Cabling. Further, it is an add-on course to their FOA portfolio once they have successfully completed the 3-day, basic CFOT course and can be taken concurrently with the CFOT course. This advanced Fiber Optic Training combines lecture sessions and 85% hands-on activities to prepare the student to take the CFOS/O, OSP hammer-on and written exams that are sanctioned by the FOA and FOA (Fiber Optics Association) and given and graded on the final class day. This course introduces the student to industry standards governing the installation, testing, and troubleshooting of OSP fiber optics cable. Proper Mid-Span Access procedures will be demonstrated during class. Students will learn how to properly identify OSP fiber cabling types, recognize various outside plant closures used in OSP fiber installation, install, prepare, terminate, splice, and properly test and troubleshoot installed OSP fiber cable to existing standards. Course fee includes study materials, textbook, CD, and exams and 1-year membership to the FOA. Note: The student must pass both the written and hands on exams to successfully pass this course. 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/T with the FOA.

CE-TECH 2001, Th/F, Jan. 28 & 29, 8:00 am-5:00 pm, LIB-101, $675 (fee also includes 1-year membership in the FOA). #12907

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

CE-NUTR 2002, on campus dates: 16 Tues., Jan, 26-June 21 (skip 2/9, 3/15, 4/19, 5/17, 5/24, 5/31), 4:00-8:00 pm, Room TBO, $625 (+ $48.50 textbooks to be ordered from the ANFP at www.anfponline.org; use school code 321202), J Seid. #12813

Home Inspection Training Program
Our hands-on program will show you how to succeed as a professional home inspector. The courses and field training provide you with a step-by-step process to execute a complete professional home inspection and produce a professional home inspection report. In addition, the classroom courses provide information on how to start, market, and build your own business. Perform actual inspections with our instructors. Curriculum approved by NYS; offered in partnership with American Home Inspectors Training Institute (AHIT). For additional course information and to register, visit www.ahit.com/affiliates/sunywcc or contact American Home Inspectors Training Institute, N19 W24075 Riverwood Dr., Waukesha, WI 53188. Phone: 800-441-9411 or 262-754-3744. Fax: 262-754-3748. Registration through AHIT only.

CE-TECH 2005, Lecture: Mar. 28-Apr. 9 (skip 4/3), LIB-101; Field training: Apr. 18-22. #12699
NEW Safety 1st Defensive Driving
The New York State 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 classes for certification.
CE-DRIVE 2003, T/W, Mar. 15 & 16, 6:00-9:00 pm, Room TBD, $45 (+ $15 for certification and workbook, payable to instructor), M DeToma. #13294

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. Open to those 16 years of age and older. Call 914-606-7406 to register.
At Ossining Center: CE-DRIVE 2001OS, 1 Sun., 9:00 am-2:00 pm, $50. T Gomes.
Sec. A: Feb. 7. #13089
Sec. B: Mar. 6. #13090
Sec. C: Apr. 10. #13091
Sec. D: May 15. #13092

HeartSaver Adult/Child CPR/AED
This is an American Heart Association CPR/AED course that covers children ages 1 up to adults. Certificate is good for two years. For the lay responder. Must bring resuscitation mask.
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, May 14. #13147
Sec. B: Sat., Mar. 5, PEB-4. #12721

NEW Notary Public Workshop
Prepare for the New York State Notary Public test and gain a comprehensive review of the Notary Public office. Laws, concepts, and procedures will be explained and clarified. Topics include avoiding conflicts of interest, maintaining professional ethics, charging proper fees, handling special situations, when to hire an attorney, and minimizing legal liability. This workshop is a must for Notary Public candidates to become fully aware of the authority, duties and responsibilities involved in this office. All materials will be 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 Thurs., Mar. 31, 1:00-4:30 pm, Room TBD, $50. V Bujanow. #13213

Medical Administrative Assistant Training
Medical administrative assistant works in a variety of medical settings such as physician’s offices, hospitals, clinics, insurance companies, research laboratories, public health departments and health maintenance organizations. Upon successful completion, students are eligible to take the Medical Administrative Assistant Certification (CMAA) exam offered by the National Healthcareer Association. This 100-hour program will be begin in February. For more information, call 914-606-6659 or email barbara.loizeaux@sunywcc.edu.

CE-HCARE 2001OS, 1 Sun., 9:00 am-1:00 pm, $60 (+ $5 for AHA certification card, payable to instructor). J Lederman.
At Ossining Center: CE-HCARE 2006OS, May 14. #13147
Sec. B: Sat., Mar. 5, PEB-4. #12721

Certified Alzheimer Caregiver (CAC)
Gain the knowledge and understanding of the special needs and circumstances of persons with Alzheimer’s and other dementias and the needs of their families. Eligibility requirements: must be 18 years of age; have direct care experience with persons with Alzheimer’s disease or dementia of a minimum of 25 hours per week for one year (6 months if student is a CNA, LPN, LVN, or RN); have 15 hours of dementia care training within the past 2 years.

Certified Relocation and Transition Specialist (CRTS®)
Support older adults and their families as they move, organize, downsize, sell, and remodel their homes. Topics include real estate, caregiving, senior housing, professional organizing, home staging, design, contract work, moving, move management, estate sales, and auctions. CRTS® is the only professional credential for this field. Eligibility requirements: must hold a HS diploma/GED; have a credential and 2 years experience working in a field related seniors; hold one of the following credentials CSA®, SRES®, CAPS, CMC, CPO®, CPO®-CD, CES, GCM, CSMM, CAC, CMC. Self-paced study-guides are also available for these programs. For more information and to register for programs, email info@ncbac.net

Weekday class

Certified Alzheimer Educator (CAEd)
The CAEd is responsible for educating and training the caregiver and providing workshops, lectures, or specific information to patients, families, and the general public. Eligibility requirements: must be 21 years of age; have education and experience in supervision of those providing direct care; have 30 hours dementia care training in the past 2 years.

Careers in Advanced Manufacturing
Westchester Community College offers an Advanced Manufacturing non-credit program to those interested in a future in the exciting and rewarding field of Advanced Manufacturing. You’ll have the opportunity to work in a safe environment and to learn basic to intermediate machine tool techniques. Upon successful completion of each subject area, you’ll be provided with the opportunity to earn multiple certifications in each subject area. Rewards are afforded proof of acquired knowledge in multiple manufacturing skills; most certification areas are recognized and endorsed by many manufacturing organizations and manufacturing companies around the nation including NIMS.

For more information call 914-606-6658.
**Continuing Education for Professionals**

### “Servsafe” Food Service Sanitation & Safety
Available at Valhalla campus, Mt. Vernon and Ossining Extension Centers, and Port Chester Middle School. Mandatory for anyone who handles and/or distributes food. 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.


**ICD-10-PCS**
Entry-level and intermediate coders will gain the ability to properly assign in-patient procedure codes for the transition to ICD-10-PCS, as federally required as of October 1, 2015. Includes instruction on how to determine the appropriate root operation. We will analyze, assign, and sequence ICD-10-PCS procedures; students will also review and understand the ICD-10-PCS official guidelines for coding and reporting.

CE-CERTS 2042, 2 Fri., Feb. 26-Mar. 4, 9:00 am-4:00 pm, Room TBD, $150.
S Herzberg. #13201

**ICD-10 Certified Coding Associate (CCA) Exam Prep**
Intended to assist the new coding practitioner in preparing for the national certification examination, which measures coding competency and offers credibility to your coding proficiency, this course will give you the opportunity to evaluate and strengthen your skills in preparation for the exam. Bring both coding manuals and required text to class.

CE-HCARE 2000, 4 Sat., Feb. 27-Mar. 19, 2:00-5:00 pm, KNC-3, $150 (+ textbook).
S Herzberg. #12698

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

CE-CERTS 2010, 6 Thurs., Apr. 7-May 12, 6:30-9:30 pm, Room TBD, $275 (+ textbook).
J Wines. #12857

**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., Apr. 4-May 2, 6:30-9:30 pm, Room TBD, $250 (+ textbook).
J Wines. #12858

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

At Valhalla Campus: CE-CERTS 2001, $60. D Flynn-Capalbo.
Sec. A: 1 Wed., Mar. 16, 6:00-9:00 pm, Room TBD. #13149
Sec. B: 1 Sat., Apr. 9, 9:00 am-12:00 noon, KNC-4. #13150

At Ossining Center: CE-CERTS 2001OS, 1 Sat., May 7, 9:00 am-12:00 noon. #13093

**NEW EMT Refresher Course**
For those already certified as EMT-Basic and looking for a refresher. Includes both lecture and practical skills components; challenge options exist. Please contact us for spring 2016 information and schedule.

For more information: continuinged@sunywcc.edu or 914-606-6839
cosponsored with the Department of Pre-Hospital Emergency Medical Service

Visit us online at www.sunywcc.edu/ce

Textbook required.
**Business & Work Success**

**Job Search Skills**

**Networking for Business and Career Growth**
Examines the fundamental concepts of networking in the business world, including techniques for bolstering one's business and professional networks using social media and industry conferences. Demonstrates the use of networking for business development and for internal and external job searches.
CE-JBPRP 2028, 3 Sat., Apr. 2-16, 9:00 am-12:00 noon, Room TBD, $225. #82843

**Social Media & Your Job Search**
Facebook, Twitter, LinkedIn... employers are actually hiring candidates they meet online! But it takes more than just applying through a "jobs" tab. Social media has tremendous impact on personal and professional images; learn best practices for managing and promoting your online profiles. Create and expand a community of virtual contacts who can provide critical information and introductions to hiring managers and/or recruiters. Learn to use these tools effectively and develop a social media plan.
CE-JBPRP 2024, 1 Sat., Apr. 16, 9:30 am-1:30 pm, Room TBD, $60. #13014

**Fundamental Skills for Business**

**Assertive Communication Skills in the Workplace**
Are you shy about speaking up? Do you lack the ability to communicate confidently at work or at home? Great speakers learn how to successfully communicate by developing winning speech patterns, focusing on the audience, and rehearsing! Discover techniques to successfully get your point across in a credible and self-assured manner and engage your boss, co-workers, and friends. Through simple exercises, learn to voice your opinions, avoid interruptions, make valuable contributions, and much more.
CE-PRSDV 2065, 3 Sat., Mar. 5-19, 1:00-4:00 pm, KNC-2, $95. H Cuevas. #12870

**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 Mon., Jan. 11-Feb. 22 (skip 1/18), 7:00-9:00 pm, KNC-2, $125. S Horowitz. #12700

**Successful Sales:**

**Fundamentals, Tips and Techniques**
New salespersons and those seeking to refresh their skills will improve their selling technique. Learn how to engage prospective customers in person and over the phone. Get the latest tips on how to find new prospects and network via social media. Customer service reps will find this workshop helpful.
CE-BUS 2063, 1 Thurs., Mar. 10, 9:00 am-4:00 pm, Room TBD, $150. #82885

**Mock Interview Workshop**
Learn how to make a winning impression by using correct verbal and non-verbal techniques and to highlight your capabilities and strengths. 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. Students need to bring copy of current resume to first day of class.
CE-JBPRP 2023, 2 Sat., Feb. 20 & 27, 1:00-3:00 pm, KNC-2, $65. H Cuevas. #12869

**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. Learn the art of networking in the business world, including how to best deliver service to each one, and how to respond appropriately to product and service complaints. Learn how to leverage social media and turn problems into sales!
CE-JBPRP 2028, 3 Sat., Apr. 2-16, 9:00 am-4:00 pm, Room TBD, $150. #82887

**Customer Service Workshop:**

**Turn Complaints into Sales!**
Not all customers are alike; don't treat them that way! Understand different customer types, and how best to deliver service to each one, and how to respond appropriately to product and service complaints. Learn how to leverage social media and turn problems into sales!
CE-BUS 2060, 1 Tues., Mar. 22, 9:00 am-4:00 pm, Room TBD, $150. #82888

**Effective Business Writing Workshop**
Explore and develop your business writing style. Focus is placed on writing effective business letters and emails, and using different approaches to communicate with customers, supervisors, or team members. Please bring up to three letters or emails to work on, rough drafts or finished copy.
CE-BUS 2066, 1 Thurs., Apr. 19, 9:00 am-4:00 pm, Room TBD, $150. #82889

**Speak Up!**
Presentations are associated with success. Our training program is hands-on and designed to help you feel comfortable speaking up in an individual or a group setting. It includes a variety of typical situations requiring prepared presentations, persuasive speaking, and/or extemporaneous interactive dialog.
CE-BUS 2064, 1 Tues., Apr. 19, 9:00 am-4:00 pm, Room TBD, $150. #82889

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See page 71 to Register
Business Writing that Counts!
Make every word count to get the business results you seek! Develop your writing skills for the business world and learn to create documents (proposals, reports, letters, emails, and agendas) that will give you that extra edge in the workplace. Review basic writing concepts (spelling, grammar, and punctuation), and get an overview of the most common business documents. Learn sure-fire methods for weeding out jargon, clichés, and verbiage, and hitting the bull’s-eye with your email and marketing pieces.

CE-WRITG 2054, 3 Mon., Feb. 22-Mar. 7, 6:30-9:30 pm, Room TBD, $95. H Cuevas. #12871

Beyond the Fundamentals

Essentials of Management
This program provides the new manager with the skills that are needed to move from being an individual contributor to getting work done through others. We’ll focus on what that change means in terms of his or her organizational role and behaviors.

CE-BUS 2061, 2 Mon., Mar. 7 & 14, 9:00 am-4:00 pm, Room TBD, $300. #82844.

Managerial Styles
This program helps experienced managers understand the impact that their managerial style has on employee motivation, engagement and organizational results. Includes two self-assessment instruments; use this data to create action plans to motivate your employees.

CE-BUS 2062, 2 Mon., Apr. 29 & May 2, 9:00 am-4:00 pm, Room TBD, $300 (+ $50 materials fee, payable to instructor). #82845.

Constant Contact: Best Practices
This workshop will focus on the theory behind building a creative and engaging email campaign utilizing Constant Contact. Students will understand the mechanics of social media e-marketing. How to utilize target lists and analytics will also be covered, as well as, issues such as frequency and quantity of information and templates.

At Peekskill Center: CE-BUS 2076PE, 1 Tues., Mar. 29, 7:00-8:00 pm, $10. #12884

Constant Contact Workshop: How to Make an Effective Email Message
This workshop will focus on email marketing best practices to build a creative and engaging email campaign using Constant Contact. Students will understand the mechanics of email marketing including how to achieve high open and click rates. List segmentation and report analytics will also be covered, as well as send frequency and content layout.

At Peekskill Center: CE-BUS 2077PE, 1 Tues., Apr. 5, 7:00-8:00 pm, $10. #12885

For further information regarding the Professional Development Center
Call 914-606-6669, email us at pdc@sunywcc.edu, or visit www.sunywcc.edu/pdc

Professional Development Center
Resources for Business, Management, and Individuals

The Professional Development Center is a great place for you and your team to continue professional growth and enhance critical skills. We provide convenient and affordable alternatives for professional training, whether you are an employee, entrepreneur, owner, or CEO.

We offer customized training programs dedicated to your organization’s needs and delivered on your schedule at your location or at the Gateway Center on our Valhalla campus. Customized programs include:

• Leadership and Organizational Behavior
• Business Communications
• Workplace Language (e.g., English in the Workplace)
• Computer Technologies
• Compliance Training
• and others

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

• Essentials of Management
• Sales & Customer Service
• Computer Technologies
• Effective Business Communications
• and more

For business-related computer classes, see page 31
Online Certificate Programs

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

Ed2Go Career Certificate Courses

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

IT and Software Development Certificates, including:
- CompTIA A+: 230 hours, $1,695
- CompTIA Network+ Certification Training: 80 hours, $1,495
- Microsoft Certified Solutions Associate (MCSA) Server 2008: 275 hours, $2,195
- Microsoft Office 2013 Master Certification Training: 245 hours, $1,695

Business Certificates, including:
- Administrative Professional with Microsoft Office 2013 Master: 445 hours, $1,995
- Six Sigma Blackbelt: 200 hours, $2,695
- Certified Bookkeeper: 140 hours, $1,995
- Professional Bookkeeping with QuickBooks: 140 hours, $1,895
- Certified Global Business Professional: 160 hours, $2,495
- Payroll Practice and Management: 80 hours, $1,795
- Management for IT Professionals: 390 hours, $2,295
- Travel Agent Training: 250 hours, $1,795
- Healthcare Certificates, including:
  - ICD-10 Medical Coding: 200 hours, $1,795

Video Game Design and Development, including:
- 3ds max: 300 hours, $1,695
- Video Game Design and Development: 500 hours, $1,995

For more information on these and other courses, go to careertraining.ed2go.com/sunywcc or contact Michele Maya at 914-606-6627 (email: michele.maya@sunywcc.edu).

Cheetah Learning Project Management Online Certificate Programs

PMI-ACP Online Exam Prep

Become a PMI Agile Certified Practitioner. Agile is a topic of growing importance in project management; the marketplace reflects this importance, as project management practitioners increasingly embrace Agile as a technique for managing successful projects. The PMI-ACP certification recognizes an individual’s expertise in using agile practices in their projects, while demonstrating their increased professional versatility through agile tools and techniques. In addition, the PMI-ACP certification carries a higher level of professional credibility as it requires a combination of agile training, experience working on agile projects, and examination on agile principles, practices, tools, and techniques. This global certification also supports individuals in meeting the needs of organizations that rely on project practitioners to apply a diversity of methods to their project management. $2,399.

NEW! Online CAPM Exam Prep prepares you to earn the Project Management Institute’s Certified Associate in Project Management credential (CAPM) and build your PM skills. This 70-hour program includes access to certified CAPM coaches as you prepare to take the CAPM exam. $2,360.

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

For more details, contact Michele Maya at 914-606-7904 (email: Michele.maya@sunywcc.edu).

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, Apr. 22-24, 8:00 am-5:00 pm and Mon., Apr. 25, 8:00 am-1:00 pm; Fri: Room TBD; Sa/Su/M: LIB-101, $375 (+ textbook), TBD. #13222

Insurance Property and Casualty Brokers Pre-Licensing

NYS approved class to prepare for the State exam.
- CE-INS 2006, 32 M/W, Jan. 25-May 9, 6:30-10:00 pm, $895 (+ textbook), KNC-5.
- CE-INS 2008, 11 M/W, Jan. 25-Feb. 29, 6:30-10:00 pm, KNC-5, $450 (+ textbook). #12851

Personal Lines Brokers Licensing

NYS approved class to prepare for personal lines certification.

See page 71 to Register
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 Seminar
Wed., Jan. 13, 6:30-8:00 pm, KNC-3. D Zagaroli.
FREE, but please call 914-606-6830, 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. Students will receive a Certificate of Completion and be recognized as Commercial and Investment Real Estate Certified (CIREC) agents.

CIRE 101
CE-REAL 2064, 1 Sat., Apr. 23, 9:00 am-5:30 pm (1-hour lunch break), Room TBD, $95. E Smith. #13255

CIRE 102
CE-REAL 2063, 1 Sat., Apr. 30, 9:00 am-5:30 pm (1-hour lunch break), Room TBD, $95. E Smith. #13254

CIRE 103
Land and Site Development, Tenant and Buyer Representation, Working with People, Negotiations, and Building Your Commercial Business. Approval pending for 7.5 hrs. of CE for Salespersons and Brokers.
CE-REAL 2062, 1 Sat., May 7, 9:00 am-5:30 pm (1-hour lunch break), Room TBD, $95. E Smith. #13253

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., Feb. 13, 9:00 am-1:00 pm, KNC-3, $80. D Zagaroli. #12693

Real Estate Investments
Approved for 3.5 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2022, 1 Sat., Feb. 13, 1:30-5:00 pm, KNC-3, $70. D Zagaroli. #12694

Real Estate Management
Approved for 6 hours of CE for Salespersons and Brokers
CE-REAL 2023, 1 Sat., Feb. 20, 9:00 am-4:00 pm (1-hour lunch break), Room TBD, $125. D Zagaroli #12699

Appraisal Principles and Procedures
Approved for 6 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2004, 1 Sat., Feb. 27, 9:00 am-4:00 pm (1-hour lunch break), Room TBD, $125. D Zagaroli. #12695

Visit us online at www.sunywcc.edu/ce
Real Estate Licensing Courses

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/licns/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, $595 (+ textbook). D Zagaroli
Sec. A: 20 M/W, Jan. 20-Mar. 28, 6:00-10:00 pm, KNC-4. #12690
Sec. B: Intensive: 12 Sat./Sun., Mar. 12-Apr. 23 (skip 3/27), 9:00 am-3:45 pm (30-minute lunch break), KNC-5. #12691

Real Estate Brokers
This is the 45-hour required course for the brokers licensing exam. Prerequisite: Real Estate Salespersons course.
CE-REAL 2017, 12 M/W, Apr. 4-May 11, 6:00-10:00 pm, KNC-2, $395 (+ textbook). D Zagaroli. #12692

Salespersons Exam Prep
Prepare for the 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, 1 Wed., Apr. 6, 6:00-10:00 pm, KNC-3, $80. D Zagaroli. #12701

Interview a Sponsoring Broker for Salespersons
After the real estate salespersons course, it is 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. Discover how to take fear and doubt out of this process and gain confidence when interviewing a sponsoring broker.
CE-REAL 2056, 1 Tues., Apr. 12, 6:30-8:30 pm, Room TBD, $25. D Zagaroli. #12897

Real Estate Appraisal

7-Hour National USPAP Update Course: 2016-2017 Version
Mandatory AQB and NYS continuing education class. Fulfills the 7-hour requirement as established by the Appraisal Qualifications Board (AQB) of The Appraisal Foundation. Approved for 7 hrs. of CE for Appraisers. Note: USPAP course requires a text and a student manual, which MUST be ordered by the student AND received from The Appraisal Foundation before the class: www.appraisalfoundation.org or call 1-800-348-2831. You must bring text and manual to class to receive credit.
RE-REAL 2002, 1 Thurs., Mar. 31, 9:00 am-5:00 pm, Room TBD, $195. A Mantovani. #12703

New York State Supervisory Appraiser/Appraiser Assistant Course
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. Additionally, this course can be taken by any appraiser and can be applied toward the continuing education requirement within the licensee’s renewal term. Approved for 4 hrs. of CE for Appraisers. Requires 100% student attendance.
CE-REAL 2051, 1 Wed., Apr. 13, 12:30-4:30 pm, Room TBD, $80. D Zagaroli. #12904

Appraisal Exam Review Class
Real Property Appraiser qualifications changed as of January 1, 2015; education and experience is now required prior to taking the AQB-approved National Uniform Licensing and Certification Examinations. This class prepares you for these exams and covers a wide range of topics from appraisal principles to test taking techniques. This class is a must for all eligible exam candidates and can also be taken as a refresher course. Approved for 7 hrs. of CE for appraisers.
CE-REAL 2050, 1 Fri., May 6, 9:00 am-5:00 pm (1-hour lunch break), Room TBD, $250. D Zagaroli. #12898

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

Room Assignments
For classes held at the Valhalla campus, the building/room location is indicated for your class. If Room TBD is the listed location, you can obtain the correct assignment several days prior to class start by checking your class at mywcc.sunywcc.edu (be sure to search under “CE” for course subject and set course 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.

See page 71 to Register
CE Courses Approved for Appraisers, Salespersons, and/or Brokers

The following continuing education (CE) courses are approved for various disciplines including Appraisers, Salespersons, 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 Salespersons or Broker CE, please bring your pocket card with your Unique ID number to class so that your CE certificate can be processed properly.

NEW Introduction to Commercial Real Estate: Tools of the Trade
An introductory level course that teaches how to gather the basic information your customers will want to know. The course focuses on understanding different types of properties and will cover the following information: listing, listing checklists and agreements, commercial clauses, commercial marketing concepts, and commission protection. Approval pending for 7.5 hrs. of CE for Appraisers, Salespersons, and Brokers. CE-REAL 2061, 1 Tues., Jan. 26, 9:00 am-5:00 pm, Room TBD, $95. E Smith. #13261

Short Sales & Foreclosures
This class will distinguish the differences between a short sale and a foreclosure and how to earn a commission in the default real estate market. Learn how to navigate the process and get the deal done by following these steps. Approved for 7.5 hrs. of CE for Salespersons and Brokers. CE-REAL 2026, 1 Sat., Jan. 30, 9:00 am-5:30 pm (1-hour lunch break), Room TBD, $95. S Macaulay. #12724

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 value of green properties. Approval pending for 7.5 hrs. of CE credit for Salespersons, and Brokers. CE-REAL 2059, 1 Tues., Feb. 9, 9:00 am-5:30 pm, KNC-3, $95. E Smith. #13141

Real Estate Concerns in the Local Marketplace
Gain a better understanding of issues that currently impact the real estate market in Westchester County and the lower Hudson Valley as well as future 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 credit for Appraisers, Salespersons, and Brokers. CE-REAL 2054, 1 Wed., Feb. 24, 10:00 am-1:00 pm, Room TBD, $70. D Zagariol. #12696

Analysis of Market Sales: When Are They Comparable?
An in-depth analysis of the data gathering stage of the appraisal process. The student will learn to distinguish characteristics in market sales and the elements that are considered that will enable them to determine if they are comparable to the property under analysis in the estimation of value. Approved for 3 hrs. of CE for Appraisers, Salespersons, and Brokers. Mandatory CE class. CE-REAL 2003, 1 Wed., Feb. 24, 1:30-4:30 pm, Room TBD, $70. D Zagariol. #12697

NEW Senior Real Estate Transition Specialist: Assisting the Senior Community
A Senior Real Estate Transition Specialist (SRETS) assists senior citizens with relocating, moving, downsizing, and estate liquidations. As life changes, there is a transition from a familiar home to new surroundings; SRETS help clients understand the process, evaluate their options, and make informed decisions that suit their best interests. The seasonal real estate licensee and senior citizens ready to transition will benefit from this class. Approval pending for 7.5 hrs. of CE credit for Salespersons and Brokers. CE-REAL 2060, 1 Sat., Mar. 5, 9:00 am-5:30 pm, Room TBD, $95. S Macaulay. #13229

Price it Right: Pricing Homes to Sell
The most important factor when selling a home is to price it correctly. If it is overpriced, the appeal will wear off. Learn to price properly by analyzing other active listings to recently sold comparables. For anyone who is interested in real estate values as well as real estate professionals. Approved for 3 hrs. of CE credit for Appraisers, Salespersons, and Brokers. CE-REAL 2052, 1 Wed., Mar. 9, 9:00 am-1:00 pm, Room TBD, $70. D Zagariol. #12684

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 Salespersons and Brokers. CE-REAL 2032, 1 Wed., Mar. 9, 1:30-4:30 pm, Room TBD, $40. D Zagariol. #12865

Qualifying Buyers to Buy Now
Learn about the three different types of buyers, as well as the due diligence that must be done and the right questions to ask before investing your time and energy in the potential prospective buyer client. Approved for 3.5 hrs. of CE for Salespersons and Brokers. CE-REAL 2055, 1 Wed., Mar. 16, 6:00-9:30 pm, Room TBD, $70. S Macaulay. #12725

Why Size Matters: Calculating Gross Living Area
Understand what is considered to be gross living area (GLA) by the secondary market and the procedures for measuring various styled homes. The employed methods will standardize the calculation process and aid the client to obtain accurate results. Case studies will illustrate some of the difficulties that may be encountered during the inspection process. Approved for 3 hrs. of CE for Appraisers, Salespersons, and Brokers. CE-REAL 2044, 1 Mon., Mar. 21, 10:00 am-1:00 pm, Room TBD, $70. D Zagariol. #12866
The Deal Killers: Appraisers, Underwriters and Home Inspectors

Find out the reasons why a mortgage is not approved because of the appraisal report, actions of the loan underwriter, or the findings of the home inspector. There are ethical obligations that must be adhered to along the way by the parties involved. Learn how to be proactive so a real estate transaction can be salvaged. Approved for 3 hrs. of CE for Appraisers, Salespersons and Brokers.

CE-REAL 2038, 1 Mon., Mar. 21, 1:30-4:30 pm, KNC-2, $70. D Zagaroli. #12867

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 credit for Appraisers, Salespersons, and Brokers.

CE-REAL 2007, 1 Wed., Apr. 6, 12:30-4:30 pm, Room TBD, $80. D Zagaroli. #12868

The Three Principles of Real Estate: Patience, Problem Solving, and Persistence

The 3 Ps’ of Real Estate is a must for every real estate licensee and investor. Patience, problem solving and persistence cover the essential tools required to bring about a purchase and sale of real property. This course offers a step by step guide from the first substantive meeting to the closing table, including the entire timeline and the need to think outside the box to make the transaction complete. Approved for 3.5 hrs. of CE for Salespersons and Brokers.

CE-REAL 2053, 1 Thurs., Apr. 14, 6:00-9:30 pm, KNC-2, $70. S Macaulay. #12726

Healthcare Career

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.

Foundation Courses for Health Careers

Infection Control Seminar

New York State approved coursework for practicing MDs, physician’s assistants, dentists, dental hygienists, RNs, LPNs, optometrists, funeral directors, and podiatrists.

CE-HCARE 2010OS, 1 Mon., Jan. 25, 5:30-8:30 pm, $80. #13073

Infection Control for Phlebotomy Students

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


Sec. A: 1 Mon., Feb. 1. #13074
Sec. B: 1 Thurs., Feb. 25. #13075

BLS for Healthcare Providers

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

At Valhalla Campus: CE-HCARE 2005, Jan. 23, PEB-4. #12719
At Ossining Center: CE-HCARE 2005OS, Feb. 27. #13145

Spanish for Medical Professionals

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

CE-LANG 2117OS, 5 Sun., Mar. 6-Apr. 10, 12:30-4:30 pm, $150 (+ textbook). #13076

See page 71 to Register
Health Care Certification Programs

Electrocardiography (ECG)
Introduction to the techniques necessary to perform a twelve-lead electrocardiogram, troubleshoot technical problems, and identify normal and common abnormal rates. Prerequisite: Infection Control for Phlebotomy Students. Upon successful course completion, students are eligible to take the Certified ECG Tech Examination offered by the NHA. Bring a bag lunch.
CE-HCARE 2007OS, $340.
Sec. A: 4 Fri., Apr. 29-May 20, 3:00-9:00 pm. #13077
Sec. B: 4 Sat., Apr. 30-May 21, 9:00 am-3:00 pm. #13078
Sec. C: 4 Sun., Apr. 24-May 15, 9:00 am-3:00 pm. #13079

Phlebotomy Training Program
Introduces basic concepts of the procedures used for obtaining blood from veins and capillaries. The use of equipment and types of blood tubes will be explained. Prerequisite: Infection Control for Phlebotomy Students. Upon successful completion, you’ll receive a WCC certificate.
CE-HCARE 2044OS, $610 (+ textbook).
Sec. A: 8 Sat./Sun., Feb. 20-Mar. 13, 9:00 am-1:30 pm. #13080
Sec. B: 8 M/Th, Feb. 15-Mar. 10, 3:00-7:30 pm. #13081

Phlebotomy Practicum
Under the direction and supervision of a certified phlebotomy instructor, students will receive hands-on experience in phlebotomy and will practice venipuncture and capillary sticks in accordance with regulations of the National HealthCareer Association (NHA) on each other. Prerequisite: successful completion of Infection Control for Phlebotomy Students and Phlebotomy Training Program. NOTE: completion of 30 live sticks required to sit for the NHA Certified Phlebotomist Examination. Application deadline: March 4.
CE-HCARE 2045OS, 15 Sat., Mar. 19-June 2 (skip 5/21), 9:00 am-1:00 pm, $400. #13082

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.

Programs:
- Certified Nurse Assistant • Home Health Aide
- Phlebotomy Practicum • Patient Care Technician • RN Refresher

NEW! Postpartum Doula Training
The period immediately following birth is a time of bonding and transition for mother and child. A postpartum doula provides an extra pair of hands so mom and her partner can settle into their new role as parents, offering emotional and physical support. Topics covered include newborn care, postpartum depression, breastfeeding, baby wearing, herbal support, honoring our stories, partner support, cultural diversity, and much more. This training is the first step to becoming a Certified Postpartum Doula through Birth Arts International.
CE-CERTS 2045OS, 1 Sat./Sun., Apr. 23 & 24, 8:30 am-4:30 pm, $375. #13237

NEW! Pharmacy Technician
Prepare to enter the pharmacy field and obtain NHA certification (Pharmacy Technician Certification: CPhT). Students will learn medical terminology, the role and responsibilities of a pharmacy technician, and interpreting prescriptions. Develop the skills needed to work under the supervision of a registered pharmacist. Prerequisites: high school diploma, personal interview, and math and reading assessment. For more information please call 914-606-7400.

Certified Nursing Assistant
New York State approved training for nursing assistants. Prepare for employment in hospitals and nursing homes. 120-hour course includes classroom work and clinical experiences at a local nursing home. Admissions application and interview required; call 914-606-7400 for information and an application. Application deadline is Feb. 5.
CE-HCARE 2001OS, $1,410 (+ textbook/workbook).
Sec. A: M/W/Th, Feb. 29-May 12, 5:30-9:30 pm. #13084
Sec. B: T/Th, Mar. 1-May 12, 9:00 am-3:00 pm. #13085

Certified Nursing Assistant / English for Healthcare
If English is not your first language, you may qualify to take this class. It meets for 3 hrs. per week and will be scheduled during the time that you are enrolled in the above CNA program. Improve your English reading and speaking skills and earn a certificate for future employment as a CNA. Please call 914-606-7744 for additional information.
Information Sessions for Allied Health Careers
Tues., Jan. 5 OR Thurs., Jan. 7, 5:00-6:00 pm, at the Ossining Center; FREE; call 914-606-7400 to reserve your space.
Nursing Assistant, Patient Care Technician, and Phlebotomy

Certified Patient Care Technician Program (CPCT)
This 120-hour program, including a clinical externship, is designed to prepare you to function as multi-skilled care provider in a variety of healthcare settings, such as hospitals, long-term care settings, or skilled nursing facilities. Gain additional skills for routine patient care treatments including simple lab tests, EKG’s, simple dressing changes, and phlebotomy; utilize current technology; and employ physical and occupational therapy safety standards. Upon successful completion, students are eligible to take the CPCT exam offered by the National Healthcareer Association (separate fee of $149 for exam). Prerequisite: valid NY Certified Nurse Assistant license. Admissions application and interview required; call 914-606-7400 for information and an application. Application deadline is Jan. 15.
CE-HCARE 2035OS, M/F, Feb. 8-May 13, 4:30-9:30 pm, $1,410. #13086

Mental Health Technician
This 80-hour course will prepare you to 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. Admissions application and interview required; call 914-606-7400 for information and an application. Application deadline is Jan. 15.
CE-HCARE 2011OS, Th/S, Feb. 4-Apr. 20, Thurs.: 5:30-9:00 pm/Sat.: 9:00 am-2:00 pm, $1,305. #13146

Medical Interpreting
Provides the necessary skills for those seeking to become professionals in effective language interpretation in a healthcare setting. Gain additional skills in basic terminology of anatomy and healthcare, ethical principles, and cultural competency concepts. For individuals who are already bilingual/multilingual. A background in healthcare not required; fluency in English and Spanish languages is required. Completion of class plus score of 9.5 or higher on proficiency exam needed to be eligible for national certification.
CE-CERTS 2040OS, T/Th, Feb. 2-Apr. 28, 7:00-9:30 pm, $450. #13087

RN Refresher Course
Designed for registered nurses who have been away from a practice setting and are looking to return to a staff position. Provides an update on theoretical content and clinical practice. Prerequisites: New York State RN license and current CPR certification for healthcare professionals (BLS). Admissions application and interview required; call 914-606-7400 for information and an application. Application deadline is Feb. 5.
CE-HCARE 2047OS, T/Th, Feb. 16-May 5, 4:30-9:30 pm, $1,000. #13088

Interested in Teaching a Lifelong Learning Class?
We’re always interested in hearing your ideas for a new Lifelong Learning class. If you have a particular skill or expertise that you’d like to share, we want to hear about it. Please email andrea.morville@sunywcc.edu for a class proposal packet. We’re planning now for Summer 2016.

Home Health Aide
In this 75-hour course plus 8 hours of hands-on training, students will learn healthcare skills for the home setting, personal hygiene services, housekeeping tasks, and other related support services essential to the patient’s health. Admissions application and interview required; call 914-606-7400 for information and an application. Application deadline is Feb. 15.
CE-HCARE 2051OS, M/F, Mar. 14-May 13, 9:00 am-2:00 pm, $800 (+ textbook). #13083

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.

See page 71 to Register 19
If you're interested in becoming a vegetable farmer, have a passion for sustainable agriculture, or simply want to improve your own produce growing skills, this exciting new program is for you!

All classes take place at beautiful Hilltop Hanover Farm in Yorktown Heights. This 187-acre farm is owned by the County of Westchester, and includes a five-acre commercial crop farm, two greenhouses, and a composting facility that all highlight best practices in sustainable agriculture. Seasoned agricultural service providers and farming professionals make up the certificate faculty.

The certificate curriculum will prepare those who wish to develop agricultural and entrepreneurial skills, as well as those wishing to enhance their knowledge of vegetable production. Program focus is based on environmentally sound, community based, small-farm practices.

The program consists of 45 hours of core courses, 18 hours of electives, and 16 hours of community service at the farm, for a total of 79 hours. Coursework includes classroom study and hands-on field work highlighting practical farming skills and concepts. You may opt to complete the certificate program in 2 semesters or you may choose to take stand-alone courses at your own pace.

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

Elective Classes:

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

CE-BUS 2040, 3 Tues., Jan. 12-26, 5:30-8:30 pm, Barn F, $225. #12798

**Basic Farm Maintenance**
Learn about fundamental maintenance and repair of farm facilities and equipment. Topics include safe use of hand tools and farm machinery, carpentry, concrete work, painting, plumbing and calculating costs and materials needed. Upon completion, students should be able to answer theoretical questions and topics covered and assist with maintenance and repair of farm facilities and equipment.

CE-GRDN 2028, 3 Sat., Mar. 5-19, 9:00 am-12:00 noon, Barn F, $225. #12797

Core Classes:

**Sustainable Crop Production: Spring**
Learn about organic crop production practices, including vegetables, cut flowers, and culinary herbs. Topics include variety selection, production methods, record keeping, and extending the season using unheated hoop houses. Upon completion, you will have knowledge of crop production strategies for the upcoming season.

CE-GRDN 2025, 4 Sat., 9:00 am-12:00 noon, Barn F, $300. Sec. A: Feb. 6-27. #12795 Sec. B: Apr. 9-30. #12796

**Introduction to Sustainable Agriculture & Soil Science**
Discover the "nuts and bolts" of our new agricultural program at Hilltop Hanover. Learn the basic principles and practices of sustainable agriculture. Topics covered include botany, composting, irrigation, and basic principles of crop production, rotation, and protection. Upon completion, you will have an enhanced understanding of how to manage the complex interrelationships of air, water, soil, plant, and human on a small sustainable farm.

CE-GRDN 2024, 4 Tues., Feb. 23-Mar. 15, 5:30-8:30 pm, Barn F, $300. #12797

WARNING: Environmental Health Hazards May Be in Your Home
Mold, lead, formaldehyde and asbestos are just a few environmental dangers that could be hidden in most homes. Discover what they are, how they got there and what you can do to protect yourself and your family.

CE-GREEN 2015, 1 Thurs., Mar. 10, 4:00-7:00 pm, Room TBD, $30. J Baratta. #12900

What Does It Mean To Be "Green"?
For homeowners or anyone wanting a better understanding of energy efficient products and building materials and techniques to reduce utility bills and minimize consumption of natural resources.

CE-GREEN 2001, 1 Thurs., Mar. 31, 4:00-7:00 pm, KNC-3, $30. J Baratta. #12901

Visit us online at www.sunywcc.edu/ce
Skills for College Success

**Nursing Exam Review**
For those planning to take competitive entrance exams for nursing programs nationwide. Topics include: test taking skills, basic math review (decimals, fractions, and percentages), human biology review, basic chemical formulas and interactions.

CE-TESTG 2003, 3 Sat., Jan. 30-Feb. 13, 9:00 am-4:00 pm (1-hour lunch break), Room TBD, $225. #13114

**English for the Pre-Nursing Student**
For those planning to take competitive nursing entrance exams and needing help with the English portion of the exam. Topics covered include punctuation, grammar, sentence structure, and vocabulary. Intended for students who have completed the pre-requisites for entrance into the nursing program of their choice. Call 914-606-7200 to register.

At Mt. Vernon Center: CE-TESTG 2005MV, 5 Sat., 9:00 am-12:00 noon, $190 (+ textbook), Sec. A: Jan. 30-Feb. 27, #13042
Sec. B: Mar. 5-Apr. 2, #13043

**Spelling & Grammar**
Improve your spelling skills through phonics, syllabification, and the study of prefixes, suffixes, and roots. Grammar instruction includes parts of speech, sentence structure, and punctuation. The focus is on correcting the most common errors. For native English speakers only.

CE-BSKLS 1004, 10 Sat., Feb. 27-May 7 (skip 3/26), 9:00-11:00 am, Room TBD, A Hall-Crawford. $195 (+ textbook). #12909

**Math 101**
For those who want a math brush-up before tackling college-level math classes. This refresher class covers skills in basic math through algebra.

CE-BSKLS 1003, 8 Sat., Feb. 6-Mar. 26, 2:00-4:00 pm, Room TBD, $160 (+ $25 materials fee, payable to instructor). S Zidan. #12702

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

CE-WRITG 1000, 6 Tues., Mar. 8-Apr. 12, 6:00-8:00 pm, Room TBD, $120. #13137

**Building a Good Vocabulary**
Learn new words, their spellings, pronunciations, definitions and how to use each correctly in a sentence. The importance of prefixes and suffixes in identifying a word will be explained. Bring a paperback dictionary to class.

CE-BSKLS 1001, 6 Thurs., Mar. 10-Apr. 14, 6:00-8:00 pm, Room TBD, $120. #13138

**Learning Strategies and Study Skills**
Thinking of returning to school or the workforce? Or simply want to improve your ability to learn more effectively? Empower yourself by improving your study skills and boosting your confidence. Topics include: organization and time management, textbook reading, note taking and highlighting, memory techniques, reducing test taking anxiety, and test taking strategies.

CE-BSKLS 1002, 4 Sat., Mar. 19-Apr. 16 (skip 3/26), 11:45 am-1:45 pm, Room TBD, A Hall-Crawford. $80. #12910

**Test-Taking Made Easy**
Good test-taking skills will help you succeed, both in school and in life. Designed to help you master effective test-taking strategies to help reduce your anxiety and improve your performance. Includes isolating key words, techniques for answering multiple-choice questions, and organizing your essays.

CE-TESTG 1002, 3 Sat., Feb. 27-Mar. 12, 11:45 am-1:45 pm, Room TBD, A Hall-Crawford. $60. #12911

The Spring 2016 Continuing Education Schedule was prepared by the Publications Office, the Division of Continuing Education and Workforce Development of Westchester Community College and TypeWorks.
Information contained within this schedule is subject to change. Visit www.sunywcc.edu/ce for updated information.

Robert P. Astorino
Westchester County Executive

Dr. Belinda S. Miles
President, Westchester Community College

See page 71 to Register
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 whose native language is not English. Beginner through advanced levels are offered. 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 70.

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 preparing for college/university study. Instructors are professionals in TESOL (Teaching English to Speakers of Other Languages). Our courses are also offered in Summer (May-Aug.) and Fall (Sept.-Dec.).

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/Th), 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 adding 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, Jan. 6-Apr. 21, GTW-243.


* Placement test is Wednesday, Jan. 6 at 9:00 am, GTW-243 (skip 1/7-13, 18, 3/14-18, 25)

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.

ELI-ESL 1200, 25 T/Th, Jan. 19-Apr. 19, 1:00-2:30 pm, GTW-238, $224.

TESOL Certificate Program

The intensive, 12-week, non-credit TESOL certificate program prepares you to teach ESL to adults in the U.S. or abroad. Practical classroom instruction integrated with observation and discussion of ESL classes allows for development of knowledge and teaching skills, which you apply and hone by practice teaching in our diverse array of courses which span a broad range of proficiency levels. Additional details at www.sunywcc.edu/TESOL. Form I-20 is available for TESOL students.

ELI-TESL 3000, M/W/Th, Jan. 20-Apr. 18 (skip 3/14-17), 6:30-10:00 pm, GTW-236, $1,825

Call 914-606-7889 for important information and a special International Student application.

The College’s Welcome Center offers free Citizenship Preparation classes for those preparing to take their U.S. Citizenship Exam. For more information, please call Eileen McKee, Welcome Center Director, at 914-606-5626.

Health Information for Immigration Applicants

This course is designed to provide applicants for immigration benefits (Green Card) with information about the health requirements in form I-693, the Report of Medical and Examination Record of USCIS. Learn the requirements of the Medical Examination and how to complete the application.

At Ossining Center: CE-HLTH 2065OS, 1 Tues., Mar. 8, 5:30-8:30 pm, $25, #13142

Visit us online at www.sunywcc.edu/ce
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., Jan. 9-Apr. 16 (skip 1/16), 9:00 am-3:30 pm, $266.
   Placement test: 1/9, 9:00 am in GTW-243  1st class on 1/13
   • Placement test: 1/10, 9:00 am in GTW-240  1st class on 1/24
(B) Sunday, All-Day: 12 ½ Sun., Jan. 10-Apr. 17 (skip 1/17; 3/15, 17), 9:00 am-3:30 pm, $266.
   • Placement test: 1/11, 6:30 pm in GTW-243  1st class on 1/20
(C) Mon./Wed. Evenings: 25 M/W, Jan. 11-Apr. 18 (skip 1/13, 18; 3/14, 16), 6:30-9:30 pm, $266.
   • Placement test: 1/11, 6:30 pm in GTW-243  1st class on 1/20
(D) Tues./Thurs. Evenings: 25 T/Th, Jan. 7-Apr. 19 (skip 1/12-19; 3/15, 17), 6:30-9:30 pm, $266.
   • Placement test: 1/7, 6:30 pm in GTW-243  1st class on 1/21
(E) Three Early Mornings (Tues., Wed., Fri.): 41 T/W/F, Jan. 13-May 3 (skip 1/15-20; 3/15-18, 25), 7:00-8:50 am, $266.
   • Placement test: 1/13, 7:00 am in GTW-240  1st class on 1/22
   • Placement test: 1/13, 3:00 pm in GTW-240  1st class on 1/19
   • Placement test: 3/1, 10:00 am  1st class on 3/3

At Mount Vernon Center (17 S. Fifth Avenue)

ELI-ESL 2009MV (Select D or F)
(D) Tues./Thurs. Evenings: 25 T/Th (levels 4-6), Jan. 14-Apr. 26 (skip 1/19-26; 3/15, 17), 6:30-9:30 pm, $266.
   • Placement test on 1/14, 6:30 pm  1st class on 1/28
(F) Tues./Thurs. Mornings: 25 T/Th (levels 1-3), Jan. 19-Apr. 21 (skip 1/14-21; 3/15, 17), 9:00 am-12:00 noon, $266.
   • Placement test on 1/19, 9:00 am  1st class on 1/26

At Ossining Center (22 Rockledge Ave.)

ELI-ESL 2009OS (Select A, C or F)
(A) Saturday, All-Day: 12 ½ Sat. (levels 1-4), Jan. 9-Apr. 9 (skip 3/19), 9:00 am-3:30 pm, $266.
   • Placement test on 1/9, 9:00 am  1st class on 1/16
   • Placement test on 1/20, 6:30 pm  1st class on 1/27
(F) Tues./Thurs. Mornings: 25 T/Th (levels 5-6), Jan. 10-Apr. 21 (skip 1/14-21; 3/15, 17), 6:30-9:30 pm, $266.
   • Placement test on 1/12, 9:00 am  1st class on 1/26

At Peekskill Center (27 N. Division St.)

ELI-ESL 2009PE (Select C or F)
(C) Mon./Wed. Evenings: 25 M/W (levels 1-6), Jan. 13-Apr. 20 (skip 1/18, 20; 3/14, 16), 6:30-9:30 pm, $266.
   • Placement test on 1/13, 6:30 pm  1st class on 1/25
(F) Tues./Thurs. Mornings: 25 T/Th (levels 1-3), Jan. 12-Apr. 21 (skip 1/14-21; 3/15, 17), 6:30-9:30 pm, $266.
   • Placement test on 1/12, 9:00 am  1st class on 1/26

New! English for Academic Purposes in Peekskill on T/Th eves (see Specialized ESL Courses)

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

ELI-ESL 2009NR
(C) Mon./Wed. Evenings: 25 M/W (levels 3-6), Jan. 13-Apr. 20 (skip 1/18, 20; 3/14, 16), 6:30-9:30 pm, $266.
   • Placement test on 1/13, 6:30 pm  1st class on 1/25.

At Yonkers Center (Cross County Shopping Center):

ELI-ESL 2009YR (Select A, C, D or F)
(A) Saturday, All-Day: 12 ½ Sat. (levels 4-6), Jan. 9-Apr. 16 (skip 1/16; 3/19, 9:00 am-3:30 pm, $266.
   • Placement test on 1/9, 9:00 am  1st class on 1/23
(C) Mon./Wed. Evenings: 25 M/W (levels 1-3), Jan. 11-Apr. 18 (skip 1/13, 18; 3/14, 16), 6:30-9:30 pm, $266.
   • Placement test on 1/11, 6:30 pm  1st class on 1/20
   • Placement test on 1/12, 6:30 pm  1st class on 1/21
(F) Tues./Thurs. Mornings: 25 T/Th (levels 4-6), Jan. 21-Apr. 26 (skip 1/26; 3/15, 17), 9:00 am-12:00 noon, $266.
   • Placement test on 1/21, 9:00 am  1st class on 1/28

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

Weekday class

See page 71 to Register
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 better articulate them. Participants will also identify problematic areas in their speech related to the production of vowels and consonants. Most learners should take ELI-ESL 1511, then 1516.
ELI-ESL 1511-L, 12 Mon., Jan. 11-Apr. 11 (skip 1/18; 3/14), 9:00 am-12:00 noon, GTW-243, $245
ELI-ESL 1511-A, 12 Sat., Jan. 16-Apr. 16 (skip 3/19), 9:00 am-12:00 noon, GTW-243, $245

Pronunciation: The Sentence and Word Stress of English / ESL
Designed for intermediate to advanced learners whose spoken English is at ELI level 6+.
ELI-ESL 1516-A, A 14 Sat. Afternoons, Jan. 23-Apr. 30 (skip 3/15, 17), 7:00-9:00 pm, GTW-243, $252
ELI-ESL 1516-B, A, 12 Sat., Jan. 23-Apr. 16 (skip 3/15, 17), 9:00 am-12:00 noon, GTW-243, $252

Fluency Building Workshop: Conversation and Grammar
Multileveled 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 1521, 20 T/Th, Jan. 26-Apr. 7 (skip 3/15, 17), 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 1502YR, 20 M/W, Jan. 27-Apr. 11, 9:15-11:15 am, $252
ELI-ESL 1516-A, A, 12 Sat., Jan. 23-Apr. 16 (skip 3/15, 17), 9:00 am-12:00 noon, GTW-243, $252
ELI-ESL 1516-B, A, 12 Sat., Jan. 23-Apr. 16 (skip 3/15, 17), 9:00 am-12:00 noon, GTW-243, $252

TOEFL Preparation Workshop
This course is designed to help learners improve their English language skills in four areas in preparation for the TOEFL (Test of English as a Foreign Language), reading, listening, speaking and writing, 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 or D)
(A) 14 Sat. Afternoons, Jan. 23-Apr. 30 (skip 3/15, 19; 12:00 noon-4:25 pm, GTW-243, $225
(B) 22 Tues./Thurs. Evenings, Jan. 26-Apr. 14 (skip 3/15, 17; 7:00-9:30 pm, GTW-243, $225

ESL for Healthcare
A contextualized ESL pathway course providing learners with the opportunity to develop their speaking, listening, reading, and writing English skills in preparation for study in healthcare related courses. Emphasis is placed on improving academic reading and writing skills, academic vocabulary acquisition, developing communication skills, and gaining knowledge through a content-based curriculum involving participation in activities and study of texts related to healthcare programs and professions.
Course topics include: exploring career goals in Health Care; communicating with patients and families; critical issues in Health Care; intercultural communication in Health Care. Prerequisite: ELI Level 6 proficiency.
ELI-ESL 1820, 12 Sat., Jan. 23-Apr. 16 (skip 3/19), 9:00 am-12:00 noon, GTW-243, $245

Business English for International Students
A contextualized, advanced level, ESL pathway course providing learners with the opportunity to 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., Jan. 23-Apr. 16 (skip 3/19), 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) 14 Sat., Jan. 16-Apr. 23 (skip 3/19), 9:00 am-3:30 pm, GTW-243, $296
(C) 24 Mon./Wed. Evenings, Jan. 13-Apr. 13 (skip 1/18; 3/14, 16), 6:30-9:30 pm, GTW-243, $296
(P) 24 Mon./Thurs. Mornings, Jan. 14-Apr. 14 (skip 1/18; 3/14, 16), 9:00 am-12:00 noon, GTW-243, $296
(Q) 24 Tues./Fri. Mornings, Jan. 19-Apr. 19 (skip 3/15, 18), 9:00 am-12:00 noon, GTW-243, $296

Visit us online at www.sunywcc.edu/ce
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.

HOW TO REGISTER FOR ESL


- 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., Nov. 23. Call 914-606-6656 and pay with Visa, MasterCard or Discover. Internet registration is NOT available.

NY/Westchester County Residency: All ESL tuition rates in this section are resident rates. Residents have been in New York for one year or more. Non-residents are welcome, but pay a 175% non-resident surcharge in addition to the regular tuition. Call 914-606-6656 for information. (Note: TESOL [ELI-TESL 3000], 1200, 1400,1502, 1511, 1516, 1521 & 1820 do not pay a non-resident surcharge.)

Placement Test (to determine your English level):

Testing required if you are new to our program or did not take the ESL final test in Summer 2015 or Fall 2015. 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 and appointments are provided when you register.

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

Computers & Information Technology

Computer students: please bring a USB flash drive to class.
Classes are taught with Windows 8 and Office 2013 except as noted.

Computer Basics 1 - Operational Skills

Increase your proficiency in the basic operations of using a Windows-based computer: working with the mouse and keyboard, the Windows desktop, using programs such as word processing, using menus and toolbars and more. This workshop is ideal for new computer users or those who want to brush up or enhance their basic skills.

CE-COMP 2001, $140 (+ textbook).

Windows 8.1
Sec. A: 1 Sat., Jan. 23, 9:00 am-4:00 pm
(1-hour lunch break), GTW-203. #12925
Sec. B: 2 T/Th, Feb. 2 & 4, 6:00-9:00 pm, GTW-203. #12926
Sec. C: 2 Wed., Feb. 24 & Mar. 2, 9:00 am-12:00 noon, GTW-209. #12927

Windows 10
Sec. D: 2 Sat., Mar. 12 & 19, 1:00-4:00 pm, GTW-209. #12928
Sec. E: 2 M/W, Apr. 11 & 13, 6:00-9:00 pm, GTW-209. #12929
Sec. F: 1 Thurs., Apr. 28, 9:00 am-4:00 pm (1-hour lunch break), GTW-209. #13044

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

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Computer Basics 2 - Mastering Windows and File Management

Build your confidence and get control of your computer with these techniques for using Windows. Learn to manage and organize your files and folders; search for files; work with shortcuts; use control panels; set some custom features to make it easier to work with Windows. Prerequisite: Computer Basics 1 or equivalent experience.

CE-COMP 2002, $140 (+ textbook).

Windows 8.1
Sec. A: 1 Sat., Jan. 30, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #12930
Sec. B: 2 T/Th, Feb. 9 & 11, 6:00-9:00 pm, GTW-203. #12931
Sec. C: 2 Wed., Mar. 9 & 16, 9:00 am-12:00 noon, GTW-209. #12932

Windows 10
Sec. A: 1 Sat., Jan. 30, 9:00 am-4:00 pm, GTW-209. #12933
Sec. B: 2 T/Th, Feb. 9 & 11, 6:00-9:00 pm, GTW-209. #12934
Sec. C: 1 Thurs., May 5, 9:00 am-4:00 pm (1-hour lunch break), GTW-209. #13045

Save $ when you register for all three Computer Basics classes during this term for only $378. Savings will reflect when your course fees are calculated after enrolling.

Keyboarding on the Computer

This course provides students with the basic skills necessary to learn touch typing on a computer keyboard. The ability to type faster and accurately saves time and increases productivity. A great course for anyone who uses the computer, including health care 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, $150.
Sec. A: 8 T/Th, Feb. 23-Mar. 17, 6:00-7:30 pm, GTW-203. #12936
Sec. B: 8 Sat., Apr. 2-May 21, 9:00-10:30 am, GTW-209. #12960

Accounting and Finance

NEW Behind the Scenes of QuickBooks

Debits, credits, journals, ledgers...having a working knowledge of the principles behind the bookkeeping capability of QuickBooks will simplify the process of mastering 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 - this is the perfect first class for someone who plans to learn QuickBooks, but will also be useful for QuickBooks users who need additional understanding of bookkeeping processes.

CE-COMP 2132, $175.
Sec. A: 4 T/Th, Feb. 2-11, 9:00-11:00 am, GTW-203. #13007
Sec. B: 4 M/W, Mar. 21-30, 6:00-8:00 pm, GTW-203. #13008

Introduction to QuickBooks

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: Computer Basics 1 and 2 or equivalent experience.

CE-COMP 2013, GTW-203, $410 (+ textbook).
Sec. A: 6 T/Th, Feb. 16-Mar. 3, 9:00 am-12:00 noon. #12955
Sec. B: 6 M/W, Apr. 4-20, 6:00-9:00 pm. #12956

Performing Payroll in QuickBooks

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

CE-COMP 2033, 1 Mon., Apr. 25, 6:00-9:00 pm, GTW-203, $70. #12987

Introduction to QuickBooks

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, managing calendars and more efficiently and safely. Learn how to manage your email folders and attachments. Get a glimpse of popular social media sites including Facebook and Twitter. Prerequisite: Computer Basics 1 or equivalent experience.

CE-COMP 2003, $140 (+ textbook).

Windows 8.1
Sec. A: 1 Sat., Feb. 6, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #12935
Sec. B: 2 T/Th, Feb. 16 & 18, 6:00-9:00 pm, GTW-203. #12936
Sec. C: 2 Wed., Mar. 23 & 30, 9:00 am-12:00 noon, GTW-209. #12937

Windows 10
Sec. D: 2 Sat., Apr. 30 & May 7, 1:00-4:00 pm, GTW-209. #12938
Sec. E: 2 M/W, Apr. 25 & 27, 6:00-9:00 pm, GTW-209. #12939
Sec. F: 1 Thurs., May 12, 9:00 am-4:00 pm (1-hour lunch break), GTW-209. #13046

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 M/W, Apr. 4-20, 11:00 am-1:00 pm, GTW-219, $120. #13132

Bookkeeping with QuickBooks and Excel Certificate

Earn this non-credit certificate by completing our Introduction to QuickBooks class, the Excel series, and Accounting & Bookkeeping for Beginners. Apply for the certificate upon completing all requirements.

Visit us online at www.sunywcc.edu/ce

Textbook required.
Social Networking 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, Twitter, Flixster, Google Plus, and Flickr. 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: Computer Basics 1 and 3 or equivalent experience.
CE-COMP 2015, 4 T/Th, Jan. 19-28, 6:00-9:00 pm, GTW-215, $200. #12957

Advanced Social Media Overview
If you know the basics of using Facebook, Twitter, and Pinterest, go further into more advanced features. You’ll create Facebook groups and events, manage photo albums, and manage your friends and what you see of their posts. Use links in tweets, set favorites, and learn how to search for someone to follow. Manage your Pinterest boards and add comments. Learn about security settings and how to link your various social media sites. Prerequisite: Social Media Overview or equivalent experience.
CE-COMP 2135, 4 T/Th, Mar. 29-9-Apr. 7, 6:00-9:00 pm, GTW-215, $80. #13161

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. Prerequisite: Computer Basics 1 and 3 or equivalent experience.
CE-COMP 2099, 1 Fri., 9:00-11:00 am, GTW-209, $50.
Sec. A: Feb. 12. #12995
Sec. B: Apr. 8. #12996

Google Tools – Intro to Gmail and Google Calendar
Create a free email account with Gmail, Google’s mail service. Learn to send and receive email; organize your mail with folders and labels; search, delete and archive mail. Add a signature to your email for personalization 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. Gmail integrates well with Google Calendar – click on a date in an email and quickly create a calendar entry to efficiently organize your days!
CE-COMP 2142, 2 Mon., Feb. 22 & 29, 6:00-9:00 pm, GTW-215, $80. #13135

Google Drive and Google Docs
This course introduces the move to cloud-based storage and online collaboration with Google Drive & Google Docs. 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 - create, move, upload and delete files and folders. All of this can be done at any time, from any computer, tablet or smartphone with an Internet connection for free!
CE-COMP 2143, 2 Mon., Mar. 7 & 14, 6:00-9:00 pm, GTW-215, $80. #13134

Google Sheets
Google sheets is Google’s free, cloud-based spreadsheet program. Learn to enter and manipulate data to track expenses or create a budget. In this course you will enter, edit, cut, copy and paste data into cells, use the Fill handle and create basic formulas with an understanding of different types of cell references. You’ll be able to format your sheets, and share them with others for online collaboration. Prerequisite: Google Drive and Google Docs or equivalent experience.
CE-COMP 2144, 2 Mon., Mar. 21 & 28, 6:00-9:00 pm, GTW-215, $80. #13133

Fixing Common QuickBooks Errors
You know how to use QuickBooks when everything goes smoothly, but this course will help with handling the times when some things just don’t go right. We’ll look at corrections for errors like using the wrong account type, merging duplicate accounts, voiding checks, reversing mistakes, correcting wrong amounts, and more. We’ll also cover setting up a company from the beginning to ensure that things are done properly. Prerequisite: Introduction to QuickBooks or equivalent experience.
CE-COMP 2133, 4 M/W, May 2-11, 6:00-9:00 pm, GTW-203, $70. #13009

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

Weekday class

See page 71 to Register
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. Prerequisite for all three classes is Social Media Overview or equivalent experience.

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.
CE-COMP 2110, 2 Wed., Feb. 3 & 10, 6:00-9:00 pm, GTW-215, $120. #12997

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.
CE-COMP 2111, 2 Wed., Feb. 17 & 24, 6:00-9:00 pm, GTW-215, $120. #12998

What’s Your Strategy?
We’ll look at the data, decisions, and tools you’ll need to develop the social media plan for your business. Participants are encouraged to share ideas and get feedback to help in defining a successful and robust strategy.
CE-COMP 2117, 2 Wed., Mar. 2 & 9, 6:00-9:00 pm, GTW-215, $120. #12999

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.

Launch It! Crowd Funding and Online Fundraising
It’s interest free and totally based on the faith that online donors have in your product/service. Kickstarter reached their “billion dollars contributed” milestone and Quirky is turning everyday people into millionaires. How can you raise money through your peers and online supporters? What crowd funding platforms should you use? What needs to be already in place prior to starting? What tax rules do I need to know about? Topics include: rules every crowd funding campaign should follow; when is the right time to brand; how do I craft my message; and legal and ethical considerations.
CE-COMP 2125, 2 Thurs., Feb. 4 & 11, 6:00-9:00 pm, GTW-215, $120. #13005

Email Marketing
33% of email recipients open email based on subject line alone and emails that include social sharing buttons have a 158% higher click-through rate. Learn how to capitalize on this method of advertising that is still more popular than Facebook. What platforms should you use? How do you decipher the stats? What are the best times to send an email campaign? How do you merge your social platforms and website with your email marketing campaign? How do you deal with those who unsubscribe? What are the ethical requirements of your email?
CE-BUS 2023, 2 Thurs., Mar. 3 & 10, 6:00-9:00 pm, GTW-215, $120. #12923

Social Data Analytics
So now you understand Social Media Marketing and how to create your campaigns but what do you do with all the data that you now have access to? How do you convert data into leads, sales, and product development? What insights can you gather from the comments, likes, views, and downloads you receive? This course will teach you how to research and analyze social, digital and mobile data. We will look at the data generated from social networking sites and use real-time data analytics to ultimately determine various engagement factors such as influence, reach, relevancy and trend spotting.
CE-COMP 2134, 3 Wed., Mar. 16-30, 6:00-9:00 pm, GTW-215, $200. #13010

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-COMP 2118, GTW-215, $150.
Sec. A: 1 Sat., Feb. 6, 9:00 am-5:00 pm (includes 1-hour lunch break). #13001
Sec. B: 2 T/Th, Mar. 22 & 24, 6:30-10:00 pm. #13000

Visit us online at www.sunywcc.edu/ce
Microsoft Office Applications

Prepare for the Microsoft Office certification exams or just build new skills.

Our Microsoft applications courses are taught using MS Office 2013.

MS Office Skills for the Workplace

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

CE-COMP 2004, 20 M/T/Th, Feb. 22-Apr. 5, 9:00 am-12:00 noon, GTW-209, $999 (+ textbook).

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: Computer Basics 1 and 2 or equivalent experience.

CE-COMP 2029, $280 (+ textbook).
Sec. A: 4 M/W, Feb. 22-Mar. 2, 6:30-9:30 pm, GTW-209. #12979
Sec. B: 4 T/Th, Mar. 8-17, 9:00 am-12:00 noon, GTW-203. #12980

MS Word – Level 2

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

CE-COMP 2030, $280 (+ textbook).
Sec. A: 4 M/W, Mar. 7-16, 6:30-9:30 pm, GTW-209. #12981
Sec. B: 4 T/Th, Mar. 22-31, 9:00 am-12:00 noon, GTW-203. #12982

MS Word – Level 3

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

CE-COMP 2031, $280 (+ textbook).
Sec. A: 4 M/W, Mar. 21-30, 6:30-9:30 pm, GTW-209. #12983
Sec. B: 4 T/Th, Apr. 5-14, 9:00 am-12:00 noon, GTW-203. #12984

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

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: Computer Basics 1 and 2 or equivalent experience.

CE-COMP 2020, $280 (+ textbook).
Sec. A: 4 T/Th, Jan. 19-28, 6:30-9:30 pm, GTW-209. #12964
Sec. B: 3 Sat., Feb. 13-27, 9:00 am-1:00 pm, GTW-215. #12965
Sec. C: 4 M/W, Mar. 7-16, 9:00 am-12:00 noon, GTW-203. #12966

MS Excel – Level 2

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

CE-COMP 2021, $280 (+ textbook).
Sec. A: 4 T/Th, Feb. 2-11, 6:30-9:30 pm, GTW-209. #12967
Sec. B: 3 Sat., Mar. 5-19, 9:00 am-1:00 pm, GTW-215. #12968
Sec. C: 4 M/W, Mar. 21-30, 9:00 am-12:00 noon, GTW-203. #12969

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: Microsoft Excel Level 2 or equivalent experience.

CE-COMP 2022, $280 (+ textbook).
Sec. A: 4 T/Th, Feb. 16-25, 6:30-9:30 pm, GTW-209. #12970
Sec. B: 3 Sat., Apr. 2-16, 9:00 am-1:00 pm, GTW-215. #12971
Sec. C: 4 M/W, Apr. 4-13, 9:00 am-12:00 noon, GTW-203. #12972

Save $5 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.

Take Your Microsoft Office Certification Exams on Campus!

You can now take your Microsoft Office Specialist certification exams at the Valhalla campus. Contact Michele Maya by email at Michele.Maya@sunywcc.edu or 914-606-6627 for further details or to make a test appointment.
**Microsoft Certification Training – Online Programs**

If our class schedule doesn’t match your availability, you can still train for a new career and sharpen your computer skills by enrolling in our online class offered in partnership with Education to Go/Gatlin Education Services. For more information, see page 13 or visit http://careertraining.ed2go.com/sunywcc.

**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: Computer Basics 1 and 2 or equivalent experience.

CE-COMP 2017, 4 Tues., Mar. 1-22, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #12961

**MS Access – Level 2**

Expand your skills in Access by learning to create multiple table queries, develop forms and subforms, create charts and PivotTables, and build advanced queries. Explore how to share Access data with other applications and enhance your reports. Prerequisite: Microsoft Access Level 1 or equivalent experience.

CE-COMP 2018, 4 Tues., Mar. 29-Apr. 19, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #12962

**MS Access – Level 3**

Master more advanced features of Access such as creating macros, creating modules, and developing advanced forms and reports. Learn how to simplify the database interface for other users and tips for maintaining your database. Prerequisite: Microsoft Access Level 2 or equivalent experience.

CE-COMP 2019, 4 Tues., Apr. 26-May 17, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #12963

Save $5 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.

**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: Computer Basics 1 and 2 or equivalent experience.

CE-COMP 2025, 4 M/W, Apr. 4-13, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #12975

**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.

CE-COMP 2026, 4 M/W, Apr. 18-27, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #12976

Save $5 when you register for both MS PowerPoint classes during this term for just $504. Savings will be calculated after enrolling.

**Microsoft Office Skills Non-Credit Certificate**

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

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

NEW! Now both evening and day sections on many classes!

MS Word Basics
Learn the fundamentals of word processing for creating basic documents. Enter and edit text, correct spelling and grammar as you type, change fonts and font sizes, emphasize text, set margins and tabs, use bullets and numbering, create an envelope, search for and replace text. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2032, GTW-203, $140 (+ textbook), Sec. A: 1 Fri., Apr. 1, 9:00 am-4:00 pm (1-hour lunch break). #12985
Sec. B: 2 M/W, Feb. 1 & 3, 6:00-9:00 pm. #12986

Creating Brochures, Flyers and Newsletters with MS Word
Learn the desktop publishing features of Word including using clip art, graphics, Word Art objects and watermarks, inserting special characters and symbols, formatting text in columns and text boxes, and using borders and shading. Prerequisite: Word Basics or equivalent experience.
CE-COMP 2009, GTW-203, $140.
Sec. A: 1 Fri., Apr. 29, 9:00 am-4:00 pm (1-hour lunch break). #12943
Sec. B: 2 M/W, Feb. 8 & 10, 6:00-9:00 pm. #12944

Managing Complex Documents with MS Word
Conquer page numbers, headers/footers, tables of contents, foot/endnotes, styles and more to make working with large documents easier. Prerequisite: Word Basics or equivalent experience.
CE-COMP 2124, 1 Fri., Apr. 15, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #13004

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: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2023, GTW-203, $140 (+ textbook), Sec. A: 1 Fri., Feb. 12, 9:00 am-4:00 pm (1-hour lunch break). #12973
Sec. B: 2 M/W, Feb. 29 & Mar. 2, 6:00-9:00 pm. #12974

MS PowerPoint Basics
Learn the fundamental skills needed to create effective PowerPoint presentations that incorporate text, graphics, charts, and tables. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2027, GTW-203, $140 (+ textbook), Sec. A: 1 Fri., May 6, 9:00 am-4:00 pm (1-hour lunch break). #12977
Sec. B: 2 M/W, Feb. 22 & 24, 6:00-9:00 pm. #12978

MS Excel Basics
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., Feb. 26, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #12990

Database Management with MS Excel
No need to learn a new, complicated database program – Excel may be able to do the job! Learn to sort data with multiple keys, validate data, create a data-entry form and get subtotals based on various criteria. Use named ranges and Lookup tables to retrieve and summarize data. Import data into Excel from other applications. Prerequisite: Excel Basics or Excel Level 1 or equivalent experience.
CE-COMP 2010, GTW-203, $140.
Sec. A: 1 Fri., Feb. 19, 9:00 am-4:00 pm (1-hour lunch break). #12953
Sec. B: 2 M/W, Mar. 7 & 9, 6:00-9:00 pm. #12954

See page 71 to Register
Using MS Excel Charts
Excel supports a wide variety of standard types of charts and graphs. Create effective charts that clearly and accurately convey the meaning of your data. Prerequisite: Excel Basics or Excel Level 1 or equivalent experience.
CE-COMP 2034, GTW-203, $140.
Sec: A: 1 Fri., Mar. 4, 9:00 am-4:00 pm (1-hour lunch break), #12988
Sec: B: 2 M/W, Mar. 14 & 16, 6:00-9:00 pm. #12989

Using PivotTables in Excel
A PivotTable is an interactive table that automatically extracts, organizes, and summarizes your data, making it easier to analyze. If you work with large data sets, PivotTables can help you make comparisons, detect patterns and relationships, and analyze trends with ease. Prerequisite: Excel Level 2 or equivalent experience.
CE-COMP 2086, 1 Fri., Mar. 11, 9:00 am-1:00 pm, GTW-203, $70. #12994

NEW Advanced PivotTables in Excel
Go deeper into analyzing your data with PivotTables using PivotCharts, Slicer Views, and a Dashboard. Learn to present complex data in a user friendly manner. Prerequisite: Using PivotTables in Excel or Excel Level 2 or equivalent experience.
CE-COMP 2139, 1 Fri., Apr. 1, 9:00 am-1:00 pm, GTW-209, $70. #13012

MS Access Basics
Learn the fundamentals of developing a database in this powerful application. This intensive course will give you a quick introduction to the concepts and tools you need to get started in creating tables, forms, queries and reports. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2081, 1 Fri., Feb. 5, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #12993

MS Access Administration
Gain basic skills in using Access for business applications. Prerequisite: Computer Basics 1, 2 and 3
CE-COMP 2081, 1 Fri., Feb. 5, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #12993

Intro to Program Design with Python
This course give you an understanding of basic programming concepts as implemented in Python. We'll cover data types, assignment, conditional statements, basics of analysis, and input/output. No previous programming experience is required. Prepare for more in-depth study in Python.
CE-COMP 2137, 2 Sat., Mar. 12 & 19, 1:00-4:00 pm, $140, GTW-209. #13011

NEW Programming in Python
Provides the skills and knowledge necessary to implement a basic Windows Server 2012 R2 infrastructure in an existing enterprise environment. Covers implementing, managing, maintaining, and provisioning services and infrastructure, and the initial implementation and configuration of essential services such as Active Directory, networking services, and initial Hyper-V configuration. Intended for IT professionals with previous knowledge of Windows operating system.
CE-COMP 2140, 6 Sat., Apr. 2-May 14 (skip 4/23), 9:00 am-12:00 noon, $350, GTW-203. #13013

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: Computer Basics 1, 2 and 3
CE-COMP 2123, GTW-215, $150.
Sec: A: 1 Sat., Jan. 30, 9:00 am-5:00 pm (includes 1-hour lunch break), #13002
Sec: B: 2 T/Th, Mar. 15 & 17, 6:30-10:00 pm. #13003

Project Management
Fast Track to Project Management
In this comprehensive course you will learn tools and techniques to help deliver solutions on time and within budget within a collaborative group setting. The course includes base concepts followed by activities that practically apply the tool or technique learned. Topics include project definition, planning, resource allocation, measurement management, risk management, communications management, reporting, and ethical analysis.
CE-BUS 2068, 3 Sat., Feb. 13-27, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $350 (+ textbook). #12924

For online programs in Project Management see the Cheetah Learning information in Online Certificate Programs.
Interactive Design & Digital Arts

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.

NEW! Certificate in User Experience (UX)

User Experience Design is a new 48-hour non-credit certificate that prepares graduates for working in interactive technologies and provides them with real-world experience through applied practice. The program will offer a foundation in user experience strategies, design thinking, and interactive design. Students will acquire skills in Photoshop, Illustrator, InDesign, Dreamweaver, Flash, CSS 6, HTML 5, Interactive Design, Mobile App Development, and UX/UI Design. Prerequisite: basic computer experience.

NEW User Experience / User Interaction

This course will introduce the areas of expertise and distinctions between user experience and user interaction. Students will learn the essential principles of human-computer-interaction theory and examine end-user case studies. Students will be required to create a site map with a navigation strategy for a proposed website and app. Students will pair collaboratively and observe one another interacting with an example interactive design and assess their human-computer interactive experience and prepare a quality assessment report based on end-user interviews.

CE-DGART 2072PE, 2 Sat., Feb. 27 & Mar. 5, 9:00 am-12:00 noon, $200. #12876

NEW 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 the computers and personal digital assistants (phones, tablets) as a tools for personal expression. This course teaches responsible digital best practices net-citizenship, while introducing students to a variety of digital tools and examining 21st Century digital visual culture.

CE-DGART 2068PE, 1 Sat., Feb. 27, 1:00-4:00 pm, $200. #12877

NEW Design Thinking

This course will focus on collaboration in the design thinking process. Students will work in groups to brainstorm an interactive experience and to 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 of this class. Students will take away the essentials of the design process and prepare templates detailing the interactive screens and their visual designs.

CE-DGART 2073PE, 1 Sat., Apr. 9, 9:00 am-4:00 pm (1-hour break), $175. #12878

NEW Web Programming

This course will teach HTML 5, CSS 6, JavaScript, and PHP programming languages and focus on front-end web development to actualize dynamic web pages and apps. Students will be utilizing BBedit, Dreamweaver, and Flash to customize templates.

CE-DGART 2071PE, 2 Sat., Mar. 12 & 19, 9:00 am-4:00 pm (1-hour break), $300. #12879

NEW Website Optimization, AdWords and Analytics

This course will provide an overview and understanding of how website analysis works and how Google Analytics enables website managers to analyze traffic. Learn to assess website visitor traffic, including analyzing traffic sources, top landing pages, top exit pages, number of visits, and bounce rates. You will gain the 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. Most importantly, you will gain an understanding of what Web 2.0 means and how engaging content and features are transitioning the web from a one way experience to more of a two-way relationship.

CE-COMP 2131PE, 1 Sat., Mar. 5, 1:00-4:00 pm, $200. #12880

NEW Mobile Applications Development

Mobile Device user interface and responsive design of applications on cell phones and other small portable devices are investigated in this course. Students will 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., Mar. 26 & Apr. 2, 9:00 am-4:00 pm (1-hour break), $300. #12881

NEW Multiplatform Marketing

This course will provide 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 of this course.

CE-BUS 2075PE, 1 Sat., Apr. 16, 9:00 am-12:00 noon, $100. #12882

NEW 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. Students will 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., Apr. 16, 1:00-4:00 pm, $100. #12883

Save $5 when you register for all eight classes during the term for only $1415. Savings will reflect when course fees are calculated after enrolling.

NEW User Experience / User Interaction

This course will introduce the areas of expertise and distinctions between user experience and user interaction. Students will learn the essential principles of human-computer-interaction theory and examine end-user case studies. Students will be required to create a site map with a navigation strategy for a proposed website and app. Students will pair collaboratively and observe one another interacting with an example interactive design and assess their human-computer interactive experience and prepare a quality assessment report based on end-user interviews.

CE-DGART 2072PE, 2 Sat., Feb. 27 & Mar. 5, 9:00 am-12:00 noon, $200. #12876

NEW 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 the computers and personal digital assistants (phones, tablets) as a tools for personal expression. This course teaches responsible digital best practices net-citizenship, while introducing students to a variety of digital tools and examining 21st Century digital visual culture.

CE-DGART 2068PE, 1 Sat., Feb. 27, 1:00-4:00 pm, $200. #12877

NEW Design Thinking

This course will focus on collaboration in the design thinking process. Students will work in groups to brainstorm an interactive experience and to 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 of this class. Students will take away the essentials of the design process and prepare templates detailing the interactive screens and their visual designs.

CE-DGART 2073PE, 1 Sat., Apr. 9, 9:00 am-4:00 pm (1-hour break), $175. #12878

NEW Web Programming

This course will teach HTML 5, CSS 6, JavaScript, and PHP programming languages and focus on front-end web development to actualize dynamic web pages and apps. Students will be utilizing BBedit, Dreamweaver, and Flash to customize templates.

CE-DGART 2071PE, 2 Sat., Mar. 12 & 19, 9:00 am-4:00 pm (1-hour break), $300. #12879

NEW Website Optimization, AdWords and Analytics

This course will provide an overview and understanding of how website analysis works and how Google Analytics enables website managers to analyze traffic. Learn to assess website visitor traffic, including analyzing traffic sources, top landing pages, top exit pages, number of visits, and bounce rates. You will gain the 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. Most importantly, you will gain an understanding of what Web 2.0 means and how engaging content and features are transitioning the web from a one way experience to more of a two-way relationship.

CE-COMP 2131PE, 1 Sat., Mar. 5, 1:00-4:00 pm, $200. #12880

NEW Mobile Applications Development

Mobile Device user interface and responsive design of applications on cell phones and other small portable devices are investigated in this course. Students will 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., Mar. 26 & Apr. 2, 9:00 am-4:00 pm (1-hour break), $300. #12881

NEW Multiplatform Marketing

This course will provide 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 of this course.

CE-BUS 2075PE, 1 Sat., Apr. 16, 9:00 am-12:00 noon, $100. #12882

NEW 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. Students will 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., Apr. 16, 1:00-4:00 pm, $100. #12883

Save $5 when you register for all eight classes during the term for only $1415. 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, Jan. 23- May 15, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee $302. #12886
    CE-DGART 2050PE, daily access subscription fee $27 per day (+ $50 lab fee).

NEW Introduction to 3D Modeling and Printing
3D printing is a new technology that enables students to design everything from car parts to jewelry. Learn how to be “makers” by using 3D modeling software and 3D scanners to print physical objects that you’ve designed and modeled. 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 from which you may select.

    CE-DGART 2069PE, $235 (+ $50 lab fee). Sec. A: 1 T/Th, Mar. 22 & 24, 6:00-9:00 pm. #12887
    Sec. B: 1 M/W, Apr. 11 & 13, 6:00-9:00 pm. #12888

Quick Start to Photoshop Elements
Learn to use the latest version of Photoshop Elements with a focus on personal photo imaging.

    CE-DGART 2028PE, 1 Sat., Apr. 2, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #12889

Quick Start to Photoshop CC in 24 Hours
Learn to use the latest version of Photoshop with time management features and enhancements for web and video designers. This training package will include: imaging formats, use of Photoshop in computer imaging, and output for the web. No previous experience with Photoshop is necessary; previous computer experience required.

    CE-DGART 2042PE, 4 Sat., Feb. 6-27, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #12889

Quick Start to Adobe Illustrator CC in 24 Hours
Learn to use the latest version of Illustrator with new 3D and web features. Includes: digital illustration, drawing tools, Bezier curves, fonts, and use of Illustrator in graphic design and in 3D. No previous experience with Illustrator is necessary; previous computer experience required.

    CE-DGART 2040PE, 4 Sat., Mar. 5-Apr. 2 (skip 3/19), 9:00 am-3:00 pm, $386 (+ $50 lab fee). #12890

Quick Start to Adobe InDesign CC in 24 Hours
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 is necessary; previous computer experience required.

    CE-DGART 2041PE, 4 Sat., Apr. 9-30, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #12891

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 2033VA, 6 Thurs., Mar. 3-Apr. 14 (skip 3/31), 1:30-3:30 pm, Room TBD, $120. K Rippstein. #12777

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 Mon., Mar. 7-Apr. 11, 6:00-8:00 pm, Room TBD, $120. V Dacquoino. #12654

Find Your Voice through Writing
Great writers make their own rules. This class will sharpen your style to make it unmistakably yours. Read fiction and memoirs by great stylists and analyze what makes them distinctive. Hone your writing with fun, experimental writing exercises and workshops focusing on positive, helpful feedback.

    CE-WRITG 2057, 10 Wed., Jan. 13-Mar. 16, 6:00-8:00 pm, Room TBD, $195. K Winkelsleib-Duveneck. #12789

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 Thurs., Apr. 7-21, 6:00-8:00 pm, Room TBD, $65. P Andrews. #12632

Visit us online at www.sunywcc.edu/ce
Writing as a Career

Modern Media Writing
Want to get your articles published? Learn how to find and write the perfect pitch, craft a catchy introduction, transition to the heart of the piece, and provide the right conclusion. Learn how to write for newspapers, magazines, and the web, including blogs. Plus, you’ll get tips on how to find and quote sources and use anecdotes. Pick up all the tricks of the writing and publishing trade so you can get a byline.

CE-WRITG 2027, 4 Wed., Feb. 3-24, 6:30-8:30 pm, KNC-2, $75. M Vataj. #12842

Turning Ideas into Published Books
Do you have a great book idea? Let’s move it to the next step. Come join us in a non-threatening writing circle that can lead to the completion and publication of your book. Experience is not necessary; bring your manuscript and your passion and let’s work together to get it done. Email editing by the author/teacher will help move your work along quickly.

CE-WRITG 2039, 6 Tues., Jan. 12-Feb. 16, 6:00-8:00 pm, Room TBD, $125. V Dacquino. #12653

Grant Writing Basics
Start with an overview of how nonprofits raise revenue, then focus on grants. 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 write and complete activities during the course.

CE-GRANT 2000, 4 Wed., Mar. 2-23, 6:00-9:00 pm, Room TBD, $150. A Paul. #12896

Building a Compelling Plot
A story’s plot is more than a series of events. To create a cohesive plot, you must understand the relationship between it and other key story elements. Work with award-winning author Barbara Campbell to review the building blocks of plot, analyze scenes, and learn techniques that will turn the events in your story into a compelling journey for characters and readers alike. Students will receive a handout with highlights of course material.

CE-WRITG 2065, 1 Sat., Mar. 19, 9:00 am-12:00 noon, KNC-2, $35 (+ $5 materials fee, payable to instructor). B Campbell. #12643

Writing Bootcamp
Start fast! Keep it humming. End with authority. Polish, correct, and tighten the prose. Learn how to rewrite your story, whether fiction or nonfiction, so it entices, captivates, and delights readers.

CE-WRITG 2047, 3 Thurs., Apr. 28-May 12, 6:00-8:00 pm, KNC-3, $60. P Andrews. #12633

Grant Writing Basics
Start with an overview of how nonprofits raise revenue, then focus on grants. 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 write and complete activities during the course.

CE-GRANT 2000, 4 Wed., Mar. 2-23, 6:00-9:00 pm, Room TBD, $150. A Paul. #12896

Weekday class

See page 71 to Register
Nature & Garden
Certificate Program in Sustainable Gardening with Native Plants
GO NATIVE U at Westchester Community College

Discover how to plant and grow a beautiful and beneficial landscape using plants native to the Northeast in this program designed for industry professionals and home gardeners. Landscape architects, designers, and gardening enthusiasts will learn from experienced instructors about regional ecology and the sustainable practices that can be used to enhance home and community environments.

Students can enroll in single classes or pursue a certificate, which consists of 50 contact hours (18 hours/core courses, 17 hours/electives, and 15 hours/community service) plus a final exam. Most classes offer LA-CES approved credit hours.

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

This program is offered through the college’s Native Plant Center, located on the Valhalla campus. All classes are held in the Classroom Building, Room 100, unless otherwise noted.

Core Classes:

Native Perennials: Spring/Summer
Learn about the many herbaceous native plants that will enhance your garden and also provide food and shelter for native bees, butterflies, birds, and other wildlife.
CE-GRDN 2016, 1 Sat., Mar. 19, 10:00 am-12:00 noon, $55. B Fischer. #13027

Plant Identification in the Field
Move outside the classroom to learn how to identify plants using a taxonomic key. Try your skills in the field by exploring the demonstration gardens of The Native Plant Center and the grounds of the college campus. Newcomb’s Wildflower Guide is required.
CE-GRDN 2023, 1 Sat., May 14, 10:00 am-12:00 noon, $55. J Schuler. #13029

Elective Classes:

Attracting Birds, Butterflies & Bees
While some creatures can utilize the same native plants and similar habitats, others have specific requirements. Discover how you can attract and support birds, butterflies and bees in your own garden.
CE-GRDN 2069, 3 Wed., Feb. 3-17, 10:00 am-12:00 noon, CLA-100, $130. K Eierman. #13028

Proper Pruning Practices
Learn the proper techniques and methods for pruning deciduous and evergreen shrubs and small trees. Topics include correct timing, renewal pruning, and recommended tools. Dress for weather and bring your pruners for hands-on work in the garden.
CE-GRDN 2062, 1 Sat., Mar. 5, 10:00 am-2:30 pm, $115. A Perkowski. #13031

Best Practices for Garden Maintenance
Learn how to maintain a chemical-free, thriving native plant garden with best practices for weeding and invasive plant control, basic plant identification, and suggestions for equipment that will make the job easier.
CE-GRDN 2074, 1 Thurs., Feb. 18, 10:00 am-12:00 noon, Room TBD, $55. C Summers. #13139

Native Plant Communities
Examine the groups of native plants that grow together in the wild, and the ecological reasons for gardening with this approach. Learn about common plant communities, why they are important, and how to emulate them in your landscape.
CE-GRDN 2013, 1 Sat., Apr. 2, 10:00 am-12:00 noon, $55. K Eierman. #13028

Identifying Ferns of the Northeast
Learn the distinguishing characteristics of the 30 most common ferns native to the region. Examine the shape of the fronds, the spore bearing leaves, the leaf veins, and the margins. Ferns will be illustrated by use of a herbarium, which allows for up-close views.
CE-GRDN 2053, 1 Wed., Apr. 6, 7:00-9:30 pm, $70 (+ $5 materials fee, payable to instructor). M Penziner. #12769

Visit us online at www.sunywcc.edu/ce

Textbook required.
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.

Introduction to Winter Birds
Learn to identify winter birds using GISS (General Impression of Size and Shape). This in class presentation will focus on resident winter birds and those birds who migrate from the north to spend the winter in Westchester, and their strategies for surviving the winter.
CE-SCI 2018VA, 1 Sat., Jan. 23, 10:00-11:30 am, Room TBD, $30. W Chadwick. #12644

Westchester Wildlife
Join us for an introduction to Westchester wildlife. Learn to identify our local wildlife, their adaptations, habitats and where to find them. We will discuss birds, mammals, insects, amphibians and reptiles through classroom presentations and discussions.
CE-SCI 2020VA, 2 Sat., Mar. 12 & 19, 10:00-11:30 am, Room TBD, $30. W Chadwick. #12645

Introduction to Birds
Learn to identify birds using the GISS (General Impression of Size and Shape), their adaptations, habitats, and where to find them locally. First meeting will consist of classroom presentation, followed by a field session at the Rockefeller State Park (entrance on Route 117).
CE-SCI 2013VA, 2 Sat., Apr. 23 & 30, 9:30-11:00 am, Room TBD, $30 (+ $6 parking fee at Park). W Chadwick. #12646

Photographing Nature
Learn camera basics, awareness of light, and composition along with a few creative tools to make better photographs of our natural world. Class will move outdoors. Bring a camera (no smart phones), an extra battery, and a memory card or film. A circular polarizing filter and tripod are recommended.
CE-PHOTO 2018, 1 Sat., May 7, 9:00 am-12:00 noon, $80. J Squillante. #13270

Advanced Plant Identification in the Field
Spend the class outdoors practicing the use of field guides and taxonomic plant identification keys. Prerequisite: Plant Identification in the field or equivalent coursework in botany. Meet in the Cottage Garden on the college campus. Dress appropriately for the weather.
Newcomb’s Wildflower Guide required.
CE-GRDN 2050, 1 Sat., May 14, 12:30-2:30 pm, $55. J Schuler. #13032

Grow “Ugly” Heirloom Tomatoes
Take the first steps towards an August harvest of your own crop of “ugly” tomatoes, those old-fashioned heirlooms with funny names like Mortgage Lifter. You’ll plant 6 varieties of hard to find tomato seeds to take home, plus learn the history and importance of heirlooms and techniques for successfully transplanting and growing them into a spectacular crop of multicolored and unusually shaped luscious tomatoes. If you don’t have a place to germinate and grow the seedlings, your instructor can provide greenhouse space for a nominal, additional fee. Class is held in the greenhouse at the Hart’s Brook Nature Preserve, 156 Ridge Road, Greenburgh. Contact instructor at greenthumbs0321@aol.com or call 914-419-3382 for directions.
CE-GRDN 2077, 1 Sat., Apr. 16, 10:00 am-12:00 noon, Room TBD, $20 (+ $15 materials fee, payable in cash to instructor). A Kish. #13228

Grow Your Own
Eat healthy, save money, and reduce stress. Learn everything you need to know about starting a vegetable garden. Site selection, soil preparation, deciding what to grow, and when and how to plant it will all be explained and demonstrated. Seedlings may be available for purchase. Class is held in the greenhouse and vegetable garden at the Hart’s Brook Nature Preserve, 156 Ridge Road, Greenburgh. Contact instructor at greenthumbs0321@aol.com or call 914-419-3382 for directions.
CE-GRDN 2076, 1 Sat., May 14, 10:00 am-12:00 noon, Room TBD, $20 (+ $5 materials fee, payable in cash to instructor). A Kish. #13227

Inspirations from the Great Smoky Mountains
The natural beauty and tremendous biodiversity of the Great Smoky Mountains give us clues about how to garden more ecologically. Discover the many plants found in the Smokies that can be used in our own landscapes, along with tips on ecological design.
CE-GRDN 2075, 1 Sat., Apr. 9, 10:00 am-12:00 noon, $55. K Eierman. #13271

Great Native Plants for Containers
Even if you don’t have room for a perennial garden, you can still invite nature to your yard, patio, or balcony with container plantings. Learn which native plants grow successfully in containers and attract butterflies, beneficial insects, hummingbirds, and other pollinators.
CE-GRDN 2057, 1 Wed., May 4, 10:00 am-12:00 noon, $55. K Eierman. #13033

Newcombs Wildflower Guide required.

Photographing Nature
Learn camera basics, awareness of light, and composition along with a few creative tools to make better photographs of our natural world. Class will move outdoors. Bring a camera (no smart phones), an extra battery, and a memory card or film. A circular polarizing filter and tripod are recommended.
CE-PHOTO 2018, 1 Sat., May 7, 9:00 am-12:00 noon, $80. J Squillante. #13270

Advanced Plant Identification in the Field
Spend the class outdoors practicing the use of field guides and taxonomic plant identification keys. Prerequisite: Plant Identification in the field or equivalent coursework in botany. Meet in the Cottage Garden on the college campus. Dress appropriately for the weather.
Newcomb’s Wildflower Guide required.
CE-GRDN 2050, 1 Sat., May 14, 12:30-2:30 pm, $55. J Schuler. #13032

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.
Mandarin Chinese
12 sessions, Room TBD, $240.
Beginning Level 1: CE-LANG 2900, Sat., Jan. 16-Apr. 2, 9:30-11:30 am. R Chen. #12731
Beginning Level 2: CE-LANG 2901, Mon., Jan. 25-Feb. 11, 7:00-9:00 pm. R Chen. #12732
Intermediate 1: CE-LANG 2902, Wed., Jan. 13-Mar. 30, 7:00-9:00 pm (no textbook). R Chen. #12733
Intermediate 2: CE-LANG 2908, Prerequisite: Intermediate 1 or basic knowledge of Chinese language. (no textbook). Fri., Jan. 15-Apr. 1, 7:00-9:00 pm. R Chen. #12734
Advanced: CE-LANG 2903, Tues., Feb. 23-May 10, 7:00-9:00 pm (no textbook). E Lu. #12672

French
10 sessions, Room TBD, $220.
Beginning: CE-LANG 2500, Sat., Feb. 13-Apr. 16, 10:00 am-12:00 noon. A Mayilyan. #12728
NEW! Beginning Level 2: CE-LANG 2910
Sec. B: Sat., Feb. 13-Apr. 16, 8:00-10:00 am. A Mayilyan. #13235
Advanced: CE-LANG 2502, Thurs., Feb. 11-Apr. 14, 6:00-8:00 pm. A Mayilyan. #12730

German
Beginning Level 1: CE-LANG 2700, 1:30-3:00 pm. #12713
Beginning Level 2: CE-LANG 2701, 12:00 noon-1:30 pm. #12714
Intermediate: CE-LANG 2702, 10:15-11:45 am. #12715
Advanced: CE-LANG 2703, 8:30-10:00 am (no textbook). #12716

Italian
12 Sat., Jan. 16-Apr. 16 (skip 3/19 & 26), Room TBD, $220.
Beginning Level 1: CE-LANG 2401, 9:00-10:30 am. F Maddalena. #13323
Beginning Level 2: CE-LANG 2402, 10:30 am-12:00 noon. F Maddalena. #13324
Intermediate Level 2: CE-LANG 2404, 9:00 am-10:30 pm. J Spedaliere. #12784
Adv. Conversation & Grammar: CE-LANG 2406, 10:35 am-12:05 pm. J Spedaliere. #12785

Antologia del cinema Italiano: Anthology of Italian Cinema
Throughout the first half of the 1970s, Italian cinema offered the movie-going public a uniquely diverse perspective into the realities of those tempestuous and often bizarre years. Representing this revolutionary moment in Italian and world cinematic history, four films will be presented in Italian for viewing, analysis, and discussion. Contingent on time and availability, the selected films will be chosen from those not viewed in Fall 2015.
CE-FILM 2015, 12 Sat., Jan. 16-Mar. 16, 12:15-1:45 pm, Room TBD, $220. J Spedaliere. #12786

Beginning Latin
Beginning Latin provides a key not only to a deeper understanding of modern English and the Romance languages, but also to the wide-ranging cultural legacy of ancient Rome. An introduction to the richness and beauty of classical Latin.
CE-LANG 2008, 6 Wed., Mar. 23-Apr. 27, 6:30-8:30 pm, Room TBD, $125. D Matson. #12727

Beginning Russian
CE-LANG 2800, 12 Wed., Jan. 20-Apr. 6, #12804

Russian Idioms
This course is for intermediate and advanced speakers of Russian and is focused on Russian idioms, sayings, and proverbs. Achieve greater fluency in authentic Russian. One hundred idiomatic expressions will be introduced and practiced through flash cards, dialogues, and conversational games.
CE-LANG 2806, 7 Mon., Mar. 28-Apr. 25, 7:00-9:00 pm, Room TBD, $175. M Bolgova. #12806

American Sign Language
6:30-8:30 pm, Room TBD, $189 (+ textbook).
P Ditimi.
ASL 1: An Introduction to American Sign Language (ASL). Includes basic grammar, vocabulaire, fingerspelling, numbers, and cultural information related to the deaf community.
CE-LANG 1000, 10 Wed., Jan. 13-Mar. 16, 5:30-7:30 pm. #12744
ASL 2: A continuation of ASL 1. Expands vocabulary, grammatical knowledge, and cultural awareness. Introduces increasingly complex grammatical aspects. Prerequisites: ASL 1 or permission from the instructor.
CE-LANG 1001, 10 Wed., Mar. 9-May 11, 7:45-9:45 pm. #12745
Spanish
10 sessions, Room TBD, $220 (+ $5 materials fee, payable to instructor).
**Beginning Level 1:** CE-LANG 2104.
E Vernon-Buffa.
Sec. A: Mon., Jan. 11-Mar. 21 (skip 1/18), 6:30-8:30 pm. #12843
Sec. B: Sat., Jan. 16-Mar. 19, 9:00-11:00 am. #12844
**Beginning Level 2:** CE-LANG 2105.
E Vernon-Buffa.
Sec. A: Tues., Jan. 12-Mar. 15, 6:30-8:30 pm. #12845
Sec. B: Sat., Jan. 16-Mar. 19, 11:15 am-1:15 pm. #12846
**Intermediate:** CE-LANG 2106
Sec. A: Sat., Jan. 16-Apr. 16 (skip 2/13 & 20, 3/12 & 26), 9:00-11:00 am. (no textbook or materials fee). M Khalil. #12705
Sec. B: Thurs., Jan. 14-Mar. 17, 6:30-8:30 pm. E Vernon-Buffa. #12847
**Advanced:** CE-LANG 2107
Sec. A: Sat., Jan. 16-Apr. 16 (skip 2/13 & 20, 3/12 & 26), 11:15 am-1:15 pm. (no textbook or materials fee). M Khalil. #12706

Canta Conmigo
Singing is the easiest way to learn a Romance language. Come learn Spanish through song!
CE-LANG 2118, 10 Fri., Jan. 15-Mar. 18, 6:00-8:00 pm (no text), Room TBD, $220 (+ $5 materials fee, payable to instructor).
E Vernon-Buffa. #12848

Cuentos Cortos (Short Stories)
An intermediate course that focuses on Spanish short stories. Discover the beauty of each story as you discuss the themes and culture within each and improve your Spanish-speaking ability.
CE-LIT 2008, 10 Wed., Jan. 13-Mar. 16, 6:30-8:30 pm, Room TBD, $220 (+ $5 materials fee, payable to instructor). E Vernon-Buffa. #12849

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**Learning Online with Education To Go**

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

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

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

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

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

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

We have hundreds of Spring classes in these categories; see complete descriptions at [www.ed2go.com/sunywcc](http://www.ed2go.com/sunywcc)

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

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- Sales & Marketing
- Start Your Own Business
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- Writing & Publishing
- Art, History, Psychology & Literature
- Basic Computer Literacy
- Child Care & Parenting
- Digital Photography & Digital Video
- Healthcare, Nutrition & Fitness
- Languages
- Math, Philosophy, & Science
- Personal Development
- Personal Enrichment
- Personal Finance & Wealth Building
- The Internet

**Tuition for each course is $125.**
Mainstream
The Institute for Mature Adults

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. Additional information by calling the Mainstream office at 914-606-6793 or by emailing mainstream@sunywcc.edu.

Your favorite Mainstream leisure and enrichment classes, plus many others, can now be found throughout this brochure. Look for the symbol to find daytime classes!

Mainstream in the Community

Join us this spring for a series of fun and informative seminars in local communities, on a variety of creative and interesting topics. Call Mainstream at 914-606-6528 or email us at mainstream@sunywcc.edu for more information.

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 and 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 Spring semester will take place in person on campus or at the Extension Centers in Mount Vernon, Yonkers-Cross County, White Plains, Ossining, and Peekskill. Registration will take place in mid-January. 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 classes.

COLLEGIUM for Lifelong Learning

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.

Spring Collegium begins in April

For more information about the Spring 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.

The Livable Community Connection

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.

Operation Talent Bank:
Job Search Skills & Computer Training

Designed for adults who are actively looking for work. Includes 15 hours of job search skills (resume writing, interviewing skills, self-assessment, and job search strategies) and 15 hours of computer training including MS Excel and PowerPoint. Cost: $30 (+ $13 student fees). For more information, call 914-606-6659 or email barbara.loizeaux@sunywcc.edu.

Visit us online at www.sunywcc.edu/ce

Textbook required.
History & Politics

The Battles of the Civil War
Join us for a series of discussions about the War Between the States. The first seminar will center on the Confederacy and its flags; other seminars will each focus on a specific battle. Each seminar meets on 1 Sat., 9:00 am-12:00 noon, Room TBD, $30 each. D Fruci.

**NEW The Confederacy and the Flag**
This seminar will discuss the Confederacy’s birth, her national flags and her battle flags. The Confederate battle flag's usage in association with some state governments has been a point of debate for many years. Please feel welcome to bring your opinion.
CE-HIST 2057VA, Jan. 16. #13206

**NEW Civil War Battles: Gettysburg**
This seminar will cover 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, Jan. 30. #13204

**NEW Civil War Battles: Antietam**
This seminar will cover 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, Jan. 23. #13205

**NEW Civil War Battles: Vicksburg**
This seminar will cover one of the most important battles in the Civil War, 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, Feb. 6. #13203

**NEW 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, Feb. 13. #13202

**NEW African American Soldiers During World War II**
In one of the world’s most terrible conflicts, many valiant African Americans answered the call to fight for their country. Thousands sacrificed their lives, many were injured, and hundreds returned with posttraumatic stress disorder from the battlefields of Europe, Africa, the Pacific, and the Middle Eastern Front. African American servicemen aided in the world’s greatest turmoil; their patriotic and significant roles helped to end tyranny and mayhem globally. Many servicemen faced discrimination at home and were the catalyst for a burgeoning civil rights movement. Discover their heroic acts and their legacy.
CE-HIST 2066VA, 5 Sat., Jan. 23-Feb. 20, 11:45 am-1:45 pm, Room TBD, $95. A Hall-Crawford. #13248

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 seminar meets on 1 Thurs., 6:00-9:00 pm, Room TBD, $30 each. D Fruci.

**NEW Battle of Normandy**
This seminar will 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, Apr. 7. #13207

**NEW Liberating the Concentration Camps**
This seminar will focus on 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 unprecedented horrors of war.
CE-HIST 2059, Apr. 21. #13209

**NEW The Battle of the Bulge**
This seminar will focus 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 major 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, Apr. 14. #13208

**NEW Hitler’s Final Days**
This seminar will 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, Apr. 28. #13210
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. Many people refer to the Orphan Train Era as the greatest American story never told. Come unravel the mystery and the truth behind the Orphan Trains!
CE-HIST 2052, 2 Thurs., Jan. 14 & 21, 6:30-9:00 pm, KNC-2, $50 (+ optional book Orphan Train Riders, Vol. 1, purchased in class or from Heritage Books). T Riley. #12775

Slicing Big Apple Baseball
Did you know that Babe Ruth had 25 nicknames, or that Brooklyn had 25 semi-pro teams before they morphed into the Dodgers? And can you believe outfielders once caught fly balls with their helmets? Trace NYC baseball from its origins before the Dodgers, Yankees, and Giants to the modern era. Learn rule changes, changing demographics, and inside information. We’ll end with a simulated game of stickball and an egg cream on the house!
CE-HIST 2030, 1 Sat., May 7, 3:00-5:00 pm, KNC-2, $25. H Fischer. #12912

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 Shirt Waist Factory and Battery Park.
CE-HIST 2051, 4 Sat., May 7, 3:00-5:00 pm, Room TBD, $80. L DiMartino. #12658

Haunted History of the Hudson Valley: Part 1
Be thrilled and excited by fascinating tales of ghosts and haunted houses of the Hudson River Valley region! Learn local ghost stories that you have never heard before. Ghostly legends of interesting local personalities such as Washington Irving, Edgar Allen Poe, and Henry Hudson are also included in this course.
CE-LIT 2002, 4 Sat., Apr. 2-23, 12:30-2:30 pm, Room TBD, $80. L DiMartino. #12659

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.
CE-HIST 2044, 2 Sat., May 7 & 14, 10:00 am-12:00 noon, Room TBD, $40. L DiMartino. #13463

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. We will examine these literary pieces as works of classical literature and, through these works, explore politics, poverty, and race within the historical context during which the novels are set.
CE-LIT 2021VA, 6 Tues., Jan. 12-Feb. 16, 6:30-8:30 pm, Room TBD, $120. D McIntosh. #12973

Politics via Film
This course will use the medium of film to discuss some of the key issues of politics. It will discuss assassins (JFK), spies (Tinker, Tailor, Soldier, Spy), science fiction (Blade Runner and nuclear war (Fail Safe and Doctor Strangelove).) Films will be analyzed in terms of artistic merit and ability to cast light on major political issues.
CE-FILM 2017, 4 Wed., Feb. 3-24, 7:00-9:00 pm, Room TBD, $80. P Gettler. #12684

Civil War via Biography
This course will examine the Civil War through the mediums of biography and film, focusing on the roles of four key characters: John Brown, Lincoln, Grant, and Lee. Films to be analyzed include Lincoln, Gods and Generals, The Blue and the Gray, How the West Was Won, and Gettysburg. Clips from documentary films will also be presented.
CE-HIST 2010, 4 Wed., Mar. 2-23, 7:00-9:00 pm, Room TBD, $40. P Gettler. #12685

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 Allies landing by air and sea to gain a foothold on Hitler’s Fortress Europe.
CE-HIST 2034, 3 Sat., Mar. 5-19, 9:00 am-12:00 noon, Room TBD, $95. D Fruci. #12678

History of the World Series
Discover over 100 years of World Series history and the history of this era! Learn what happened to those who supported the British cause during the American Revolutionary War. The supporters to be discussed include Benedict Arnold, General Cornwallis and others. A must course for those interested in the history of this era!
CE-HIST 2049, 2 Thurs., May 5 & 12, 6:00-9:00 pm, Room TBD, $125. D Fruci. #12677

The Loyalist Cause: America’s First Civil War
Learn what happened to those who supported the British cause during the American Revolutionary War. The supporters to be discussed include Benedict Arnold, General Cornwallis and others. A must course for those interested in the history of this era!
CE-HIST 2035, 2 Sat., May 7 & 14, 12:30-2:30 pm, Room TBD, $40. L DiMartino. #12657

Election 2016: Making Sense of Presidential Politics
The so-called invisible campaign of lining up donors, staff, and outreach to must-win constituencies is already in full swing. You’re invited to a front row seat for what might be one of the most competitive presidential contests in a generation. We’ll consider the key issues, analyze the political landscape, and handicap the prospects of individual candidates.
CE-POLTC 2011, 4 Tues., Apr. 19-May 10, 7:00-9:00 pm, Room TBD, $75. J Kotch. #12717

Visit us online at www.sunywcc.edu/ce
American Icons

Join us for a series of discussions about famous American icons and their roles in the shaping of our country’s culture.

Each seminar meets on 1 Thurs., 6:00-9:00 pm, Room TBD, $30 each. D Fruci.

NEW American Icons: Medgar Evers
Take an in depth look at the life and murder of American civil rights leader Medgar Evers. After serving his country during WW II in Europe, he returned home and gave his life as he fought for equality for all Americans.
CE-HIST 2062VA, Mar. 3. #13215

NEW American Icons: John Wilkes Booth
Take an in depth look at the life of a famous American actor, who became forever known as the murderer of a legendary American president. From the accolades he received on the stage, to being hunted down, we’ll explore his motives and intense hatred for Lincoln.
CE-HIST 2063VA, Mar. 10. #13216

NEW American Icons: Eleanor Roosevelt
Take an in depth look at the life of First Lady Eleanor Roosevelt. Her accomplishments throughout her life, along with the trials and tribulations of being married to President Franklin Roosevelt, will be explored.
CE-HIST 2064VA, Mar. 24. #13217

NEW American Icons: Benedict Arnold
Take an in depth look at the life of a great American Revolutionary War general. His choice to change sides and support the British left his name to be solely remembered as a traitor. We will explore the possibilities that led to his infamous decision.
CE-HIST 2065VA, Mar. 31. D Fruci. #13218

Culture & The Arts

Huaxia New York Central Chinese School
in collaboration with Westchester Community College
Huaxia New York Central Chinese School (HXNYC), the longest continuous-running Chinese school in greater Westchester County, offers classes for kids and teens in Pinyin, the Chinese system of phonetics and simplified Chinese characters. In keeping with its mission of providing a multi-lingual environment for learning Chinese language and culture, the school offers a curriculum spanning from Pre-K to AP Chinese. Cultural enrichment classes include Chinese paper-cutting, martial arts, and folk dancing. The school also offers Chinese as Second Language (CSL) classes to parents who are non-native speakers. Continuing education and parent clubs are available as well.
info@hxnyc.org / 914-517-0028

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, as well as her residences in France and the present-day Cassatt family in Maine.
CE-ART 2187VA, 1 Fri., Feb. 19, 12:00 noon-2:00 pm, Room TBD, $25. S Courtney. #12800

History of Painting: The Modern Period
Be introduced to the various important movements and most influential artists of the fine art of painting from 1900-1950. Emphasis will be on the stylistics and aesthetic changes that occurred during this period, and that separated the Modern Art world from the past.
CE-ART 2188VA, 5 Mon., Feb 8-Mar. 7, 10:00 am-12:00 noon, KNC-3, $100. J Coppola. #12814

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 songs and 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, 2 Tues., Feb. 2 & 9, 6:00-9:00 pm, Room TBD, $60. D Fruci. #12680

Fred Astaire and His Dancin’ Dames
Join us for a fun and informative look at the life of Fred Astaire and his dancing partners. We’ll look first at his early life, from 1899-1940, as well as the life of Ginger Rogers, and then on to his later years, from 1940-1987, with his work with Cyd Charisse. Finally, we’ll take a look at the lives of Ann Miller, Jane Powell and Vera Ellen, all of Astaire’s dancing partners. Video selections will be shown at each lecture.
CE-FILM 2032VA, 3 Mon., Apr. 25-May 9, 10:00 am-12:00 noon, KNC-2, $60. E Glass. #12687

The 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 in an attempt to grasp their incredible significance on the cultural changes in the U.S. and around the world.
CE-MUSIC 2064, 2 Tues., Jan. 12 & 19, 6:00-9:00 pm, Room TBD, $60. D Fruci. #12679
**Drama of Life in Opera**

Life's challenges as depicted in opera, with its magnificent music, enhance our human experience. This rich art form is shared in class by learning what to listen for in the music, reflecting upon personal experiences, live demonstrations on instruments, and recorded performances. As the works never get "old", anyone who already is an opera fan or wants to experience it for the first time will enjoy the time spent here. Operas discussed include *Coronation of Poppea* by Monteverdi, *Madam Butterfly* by Puccini, *Die Meistersinger* by Wagner, *Otello* by Verdi, *Turn of the Screw* by Britten, *The Nightingale* by Stravinsky, and *Doctor Atomic* by John Adams.

CE-MUSIC 2039VA, 6 Thurs., Mar. 3-Apr. 7, 10:30 am-12:30 pm, KNC-2, $120. R Hallman. #12792

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**Philosophy & Religion**

### NEW Ethics & Emerging Technologies

Drones in your backyard taking video? Lab-produced chicken meat sold in the supermarket next to farm raised chicken? The codes we live by, the laws we follow, and the technology that moves too fast to control; where do they all meet? A somewhat detailed but introductory level course analyzing and ethically assessing emerging technologies, including but not limited to nanotechnology, transhumanism, and virtual reality.

CE-PHIL 2022, 3 Thurs., Feb. 4-18, 6:00-8:00 pm, Room TBD, $60. E Tatton. #13259

### Understanding the Bible: The Letters of Peter, James, John, Jude and the Book of Revelation

This is a continuation of the series on the historical, theological, literary and possible interpretations of the texts of the Bible. In this installment we will continue our study of the New Testament by looking at the Letters of Peter, James, John, Jude and the Book of Revelation. Open to continuing and first-time students.

CE-PHIL 2009VA, 7 Mon., Mar. 14-May 2 (skip 3/28), 10:00 am-12:00 noon, KNC-4, $140. J Coppola. #12833

### NEW The Seeds of Abraham: The Architecture of Faith

An exploration of the architecture of Judaism, Christianity, and Islam, exploring the overlap and diversity of cultures from developments in the Southern Levant, the Babylonian Period, Byzantium, and the Middle Ages as well as the spread of Islam through Africa and Asia.

CE-PHIL 2024VA, 6 Tues., Mar. 15-Apr. 26 (skip 3/29), 8:30-10:30 pm, Room TBD, $120. B Levy. #13219

### NEW What Christians Believe: The Nicene Creed

Explore the essentials of the Christian belief system as established by the Niceno-Constantinopolitan Creed (The Nicene Creed). While encapsulating a brief synopsis of church history, it will explain for both the adult Christian and non-Christian the core tenets of one of the world's major religions and encourage a conversation with both a theological and practical understanding. As an introductory level course, it is intended to either introduce the non-Christian participant to, or to help the adult Christian participants' understanding of the Christian belief system.

CE-PHIL 2025VA, 2 Fri., Feb. 12 & 19, 6:00-8:00 pm, KNC-2, $40. M Tomas. #13250

### Introduction to Buddhism

Students will be introduced to the story of the Buddha, and how his life was the major influence on Buddhist doctrine. The major beliefs, major historical, theological, and non-Christian the core tenets of one of the world's major religions and encourage a conversation with both a theological and practical understanding. As an introductory level course, it is intended to either introduce the non-Christian participant to, or to help the adult Christian participants' understanding of the Christian belief system.

CE-PHIL 2023VA 7 Fri., Jan. 29-Mar. 11, 10:00 am-12:00 noon, Room TBD, $140. J Coppola. #13212

### NEW Folklore and the Supernatural

Introduces the study of the supernatural by examining various cultural beliefs and traditions. Topics include but are not limited to spirits and possession, Cryptozoology, the occult and criminal minds.

CE-CULTR 2033, 3 Wed., Apr. 6-20, 6:30-8:30 pm, Room TBD, $60. J Luisi. #13226

### Angels: Divine Messengers

Join a professional psychic, angel guide, and religious historian for a fascinating exploration of heavenly messengers from their earliest appearance in ancient times, through the modern era, into the 21st century. New Age movement. Drawing from religious history, biblical literature, art history, folk belief, New Age writings, and personal testimony, refine your own ability to contact the angels via prayer, meditation, and angel card readings. Contact instructor at zhenyatarot@gmail.com for materials list.

CE-PRSDV 2121, 4 Wed., Jan. 20-Feb. 10, 6:30-9:30 pm, Room TBD, $125 (+ textbook). E Amditis. #12647

### Fairies: The Earth's Guardians

Join a folklore scholar, fairy guide, and professional psychic in exploring the delightful natural world of the fairies. Drawing from ancient Celtic history, pre-Christian religious beliefs, folklore about the "Good People," and New Age beliefs about fairies, we'll cover a combination of historical/scholarly background and real-life stories about fairies. Have the opportunity to contact the fairies and conduct fairies readings. Especially fascinating for people interested in Celtic culture, folklore collectors, nature enthusiasts, animal lovers, and "environmental warriors." Contact instructor at zhenyatarot@gmail.com for materials list.

CE-PRSDV 2119, 4 Wed., Feb. 17-Mar. 9, 6:30-9:30 pm, Room TBD, $125. E Amditis. #12648
Dance

Latin Ballroom Dancing
Why should those dancers on TV have all the fun? Put on your dancing shoes and fancy threads and learn the Latin dances: salsa, cha cha, and merengue. The steps and turns are easy to follow. Past students have said this course changed their lives by meeting new people on the dance floor! No partner required.
CE-DANCE 2003, 6 Sun., Jan. 17-Feb. 21, 10:00-11:30 am, AAB-218, $130. F Elia & M Smithwick. #12837

Do the Hustle
Do you like to dance and have fun? Let's Hustle! Hustle is a member of the swing family, and is like the West Coast Swing. It has a distinct flavor, utilizing a variety of music styles from disco to contemporary pop music. The dance is designed to be highly dynamic, flashy, powerful, and fun.
CE-DANCE 2042, 6 Sun., Mar. 6-Apr. 17 (skip 3/27), 10:00-11:30 am, AAB-218, $130. F Elia & M Smithwick. #12673

Dance It Off with Belly Dancing
Belly dancing workouts relax your mind and flatten your belly. Wear comfortable workout clothes and bring a bottle of water, hip scarf, veil and if possible, a pair of cymbals. Acceptable foot attire includes socks or dance slippers. For all experience levels.
CE-DANCE 2002, 6 Sat., Mar. 5-Apr. 9, 5:00-6:00 pm, AAB-218, $60 (+ $15 optional fee for hip scarf, payable to instructor). S Ramos. #12770

Belly Dance Drum Solo Workshop
Learn to use sharp movements and combine steps as you learn to distinguish the different beats of a drum solo while dancing to the powerful sounds and rhythm of drums.
CE-DANCE 2032, 1 Sat., Apr. 9, 6:30-8:00 pm, AAB-218, $20. S Ramos. #12771

Dance Fitness to 80’s Hits
Ever wanted to dance like the stars of Fame? Have some fun and let loose as we incorporate fitness, hip-hop, basic ballet, ballroom, modern, and fusion dance steps and dance to some of the hottest 80’s hits.
CE-DANCE 2041, 4 Sat., Mar. 5-26, 7:00-8:00 pm, AAB-218, $50. S Ramos. #12773

Latin Fusion
Spice up your Latin dance as we incorporate other dances such as hip hop, ballroom, modern dance, and much more! Add spice, flavor, and attitude and let loose as you get ready to put a twist on Latin dance like you never have before.
CE-DANCE 2040, 5 Sat., Mar. 5-Apr. 2, 6:00-7:00 pm, AAB-218, $50. S Ramos. #12772

Ballet for Adults and Teens
Explore ballet’s foundations and learn the basics which, when combined, create “dance.” 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.

How to Read a Course Description...

(For updates, visit www.sunywcc.edu/ce)
Westchester Community College and the Y Dance Academy are pleased to partner to offer a variety of dance courses for community adults.

The Y Dance Academy, located at the Family YMCA at Tarrytown, provides excellence in dance education, accessible to all. A comprehensive schedule offers a curriculum in ballet, pointe, modern, and jazz dance, as well as wider offerings in tap, choreography, and more taught by faculty with extensive teaching, performing, and academic credentials. Individual placement classes, and regular progress reports are all part of a Y Dance Academy education.

All classes meet for 10 sessions, are $213, and meet at the Family YWCA 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.
- CE-DANCE 2007
  - Sec. A: 10 Mon., Jan. 25-Mar. 28, 7:30-9:00 pm. #13117
  - Sec. B: 10 Sat., Jan. 30-Apr. 2, 9:30-11:00 am. #13118

#### Adult Ballet 3 & 4:
For intermediate to advanced dancers: a 45-minute barre, followed by center work. CE-DANCE 2008, 10 Wed., Jan. 27-Mar. 30, 9:30-11:00 am. #13119

### 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
  - Sec. A: 10 Tues., Jan. 26-Mar. 29, 7:30-9:00 pm. #13120
  - Sec. B: 10 Fri., Jan. 29-Apr. 1, 9:30-11:00 am. #13121

#### Adult Jazz 2 & 3:
- CE-DANCE 2012, 10 Mon., Jan. 25-Mar. 28, 9:30-11:00 am. #13122

### 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.

#### Adult Tap:
- CE-DANCE 2014
  - 10 Tues., Jan. 27-Mar. 30, 9:30-10:30 am. #13128

#### Tap Workshop:
- Designed for adult and teen dancers who have a passion for tap and wish to enhance their training, develop their individual artistry and skill, and work collaboratively within a cohesive and supportive group of fellow dancers. Performance opportunities. CE-DANCE 2014, 10 Mon., Jan. 25-Mar. 28, 8:00-9:00 pm. #13129

### Adult Hip Hop
An upbeat warm-up followed by combinations that focus on rhythm, energy and individual style.

#### Adult Hip Hop:
- CE-DANCE 2009, 10 Thurs., Jan. 28-Mar. 31, 8:00-9:00 pm. #13130

### 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.

#### Adult Modern 1 & 2:
- CE-DANCE 2013
  - Sec. A: 10 Tues., Jan. 26-Mar. 29, 9:30-11:00 am. #13123
  - Sec. B: 10 Wed., Jan. 27-Mar. 30, 7:00-8:30 pm. #13124

#### Adult Modern 2 & 3:
- CE-DANCE 2013, 10 Thurs., Jan. 28-Mar. 31, 8:00-9:30 pm. #13125

All courses held at the Family YMCA at Tarrytown. Reconfirm class schedules and requirements prior to registration by visiting www.ymcatarrytown.org/dance or calling 914-631-4807 x 32

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Discover Smart Arts

Bringing you dance, music, film, comedy, and more – join us throughout the year for a full calendar of exciting cultural events. Information on upcoming shows and ticket information can be found online at www.sunywcc.edu/smartarts.
Acting & Theater

Acting for Seniors
With a focus on the development of original character using both acting and writing techniques, we’ll exercise the imagination and memory by employing in-class work and at-home assignments. We’ll aim towards the completion of original scenes and/or monologues. Help keep your mind, memory, and imagination in a healthy place and learn new methods to keep it that way.

CE-THEAT 2022 3 Sat., Mar. 5-19, 6:00-9:00 pm, KNC-5, $95, B Cwikowski. #13131

Bring Shakespeare to Life
Bring Shakespeare to life: not by reading him or writing about him, but by playing him. Shakespeare was not meant to be read, but meant to be seen and heard. Just as a picture is worth a thousand words, Shakespeare’s works, when brought into live performance engage the whole body, the brain, and our emotional understanding. Through active script analysis and application of technique, you will learn to bring his words to life. Bring a Shakespeare play of your own choosing to the first class.

CE-LIT 2026, 6 Tues., Jan. 12-Feb. 16, 6:30-8:30 pm, Room TBD, $175, J Bossio. #12637

Make Every Scene Count
Compelling scenes not only move the plot forward, but deepen character, create drama, underscore the story’s theme, and evoke an emotional response from the reader. Award-winning author Barbara Campbell will examine the fundamentals of scene design from its overall shape to its individual beats, and help students craft scenes that hook readers from the first line to the last. Students will receive a 100-page manual with course highlights, writing exercises, and scene studies. Internet access required to receive pre-class readings.

CE-WRITG 2072, 3 Sat., Apr. 2-16, 9:00 am-12:00 noon, Room TBD, $90 (+ $12 materials fee, payable to instructor). B Campbell. #13222

Acting & Playwriting Workshops at the Axial Theatre
These classes are offered through a collaboration with Howard Meyer’s Acting Program, a division of Axial Theatre, a professional theatre company dedicated to building community through education and engaging people of all ages in the creative process. Classes will take place at St. John’s Episcopal Church Community House, 8 Sunnyside Road in Pleasantville.

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 gabriellefoxfowrites.com.

Sec. A: Feb. 10-Mar. 23. #13038

CE-THEAT 2002, 6 Tues., 7:00-9:00 pm. G Fox.
Sec. A: Feb. 9-Mar. 22, $265. #13036
Sec. B: Apr. 5-May 10, $265. #13037

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

CE-THEAT 2020VA, 6 Tues., Feb. 9-Mar. 15, 12:00 noon-2:00 pm, KNC-2, $120. S Courtney. #12801

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., Feb. 9-Mar. 15, 12:00 noon-2:00 pm, KNC-2, $120. S Courtney. #12801

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., Mar. 29-May 3, 12:00 noon-2:00 pm, KNC-5, $120. S Courtney. #12802

Learn Storytelling
Learn to tell 3-5 minute stories. Discover the use of creative drama exercises to help relax the body and increase self-expression. Learn verbal drills and recite poetry to help build up the voice. Tell short jokes for pitch and delivery practice. The goal is to build confidence and poise when speaking in front of others.

CE-THEAT 2022VA, 6 Tues., Mar. 29-May 3, 12:00 noon-2:00 pm, KNC-5, $120. S Courtney. #12802

Weekday class
See page 71 to Register
Keep Your Income Flowing During Retirement Years

Planning an effective retirement income strategy is more important than ever when facing increased taxes that may affect your pension, social security, IRA distributions, and Medicare benefits. Explore concepts that can help you to plan a retirement income strategy with the goal of maximizing income, minimizing taxes, and protecting your assets from the costs of long term care, all while having your money last through your lifetime and the lifetime of your spouse. If you are retired or thinking about retirement, you will not want to miss this program!

CE-FIN 2054, 1 Wed., Feb. 17, 7:00-9:00 pm, Room TBD, $25. J Silverman. #13259

Music

Guitar Workshop
Learn to read music and play a melody together with a bass line. Discover shortcuts that can save you time.
10 sessions, AAB-104. J Lorusso.
Beginner: CE-MUSIC 2001, Thurs., Jan. 14-Mar. 17, 7:30-9:30 pm, $175 (+ $45 for Book 1 and companion CD with the “Songs of Book One,” payable to instructor). #12834
Intermediate: CE-MUSIC 2015, Tues., Jan. 12-Mar. 15, 7:30-9:00 pm, $175 (+ $55 for Book 2 and companion double CD with the “Songs of Book Two,” payable to instructor). #12835

Piano for Adults
Individualized and group instruction. Access to a piano is required; practice outside of class time necessary.
$175 (+ $20 for textbook, payable to instructor), AAB-110. H Dutton.

Finances & Retirement Planning

Investments and Finance

Invest Wisely: Secrets from Wall Street
It’s time to take charge of your money! Learn how not to get ripped off when buying or leasing cars, buying insurance, investigating long-term care insurance, and investing with or without financial planners. Gain confidence to invest on your own or be able to interview financial planners.
CE-FIN 2006, 1 Wed., Mar. 16, 6:00-8:00 pm, KNC-3, $25 (+ $20 optional materials fee, payable to instructor). R Nathan. #12738

Finances for Women
Become a smarter investor and gain the confidence to take control of your finances. Hear timely investment ideas for your stock and bond portfolios, mutual funds, maturing CDs, IRA or 401(k), inherited accounts, cash and annuities. Learn to avoid some common investing mistakes. Learn terminology you need to know before investing.
CE-FIN 2020, 2 Wed., May 4 & 11, 7:00-9:00 pm, Room TBD, $40. E Fishman. #12675

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, screening buyers or renters, and short sales and foreclosures.
CE-FIN 2000, 1 Wed., Mar. 16, 8:00-10:00 pm, KNC-3, $40 (+ $20 optional materials fee, payable to instructor). R Nathan. #12737

Planning For the Future

NEW Keep Your Income Flowing During Retirement Years
Planning an effective retirement income strategy is more important than ever when facing increased taxes that may affect your pension, social security, IRA distributions, and Medicare benefits. Explore concepts that can help you to plan a retirement income strategy with the goal of maximizing income, minimizing taxes, and protecting your assets from the costs of long term care, all while having your money last through your lifetime and the lifetime of your spouse. If you are retired or thinking about retirement, you will not want to miss this program!
CE-FIN 2054, 1 Wed., Feb. 17, 7:00-9:00 pm, Room TBD, $25. J Silverman. #13259

Visit us online at www.sunywcc.edu/ce
Life Planning for Your Child with Special Needs
Planning for the future of a child with special needs can be an overwhelming process. With the time needed to plan for schooling, medical care, and outside activities, many times long term planning often gets put aside. Learn the steps to develop a Life Plan to provide the best future possible. Areas to be covered include planning for different stages and ages, availability of government benefits including SSDI and Medicare, protecting your child's future with Special Needs Trusts, financial strategies to fund the future, guardianship, letters of intent and future housing and employment opportunities.

CE-FIN 2012VA, 1 Wed., Feb. 10, 7:00-9:00 pm, Room TBD, $20. J Silverman. #13260

Financing Options for Long Term Care
Most people will need some form of ongoing assistance, such as help with activities of daily living as required by a cognitive condition. Don't be one of those who mistakenly believe that Medicare and Medicare supplemental insurance offer LTC protection. We'll discuss family caregiving, Medicaid, long term care insurance, hybrid lifelong term care and annuity/LTC products, personal savings, home equity, and VA benefits.

CE-FIN 2048, 1 Wed., Mar. 30, 7:00-9:00 pm, KNC-3, $25 (+ $8 materials fee, payable to instructor), R Howie. #12758

Doing Right by Your Aging Parents
Are your mom's affairs in order? Will dad outlive his assets? Do they have a will, trust and/or power of attorney in place? How does Medicare/Medicaid work regarding nursing homes? Is long term care insurance really worth it? Help your parents navigate their later years and learn about various health care options and financing, medical advance directives, estate and asset protection, retirement planning, and end-of-life matters.

CE-FIN 2049, 1 Tues., Apr. 5, 7:00-9:00 pm, KNC-3, $25 (+ $10 materials fee, payable to instructor), R Howie. #12756

Home Care and Senior Housing Options
There is a lot more out there than just nursing homes for seniors. Learn the pros and cons of various home care options (home health care, home care, aging in place), senior housing options (continuing care retirement communities, independent living, assisted living, nursing homes, memory care) and other special care (rehab centers, respite care, adult day care). We'll discuss healthcare financing options and you'll get tips for staying in your home longer.

CE-FIN 2050, 1 Wed., Apr. 20, 7:00-9:00 pm, KNC-3, $25 (+ $10 materials fee, payable to instructor), R Howie. #12757

Estate Planning Today®
Learn how to manage investment risks, use new tax laws to your advantage, make informed decisions about your company retirement plan, and adjust your estate plan to function properly. Whether you are just beginning to develop a retirement plan or rapidly approaching retirement, you'll learn how to define long-term goals.

CE-FIN 2027, 6:30-9:30 pm, KNC-5, $49. A Kalender. Sec. A: 2 Thurs., Jan. 28 & Feb. 4. #12790
Sec. B: 2 Tues., Feb. 2 & 9. #12791

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 strategies to maximize the amount of money you receive throughout retirement. Among the topics included are spousal benefits, the impact of divorce, death, delaying benefits, early retirement, and taxation. You’ll receive the guides: Myths and Facts about Social Security and Social Security: What Should You Do at Age 62.

CE-FIN 2036, 1 Wed., Feb. 3, 6:30-8:30 pm, Room TBD, $20. J Brenkovich. #12640

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

CE-FIN 2025, 1 Sat., Jan. 23, 10:00 am-12:00 noon, Room TBD, $20. L Nicholas. #12739

Consumer Finances
The Affordable Care Act and Medicare
What effect does the Affordable Care Act (ACA) have on Medicare and on your Medicare coverage? What is the likely effect on doctors, hospitals, and drug companies? Will it become harder for me to find a participating doctor or hospital? What exactly is the Medicare “donut hole” and how does the ACA affect it?

CE-FIN 2047, 1 Tues., Mar. 22, 7:00-9:00 pm, KNC-3, $25 (+ $10 materials fee, payable to instructor), R Howie. #12758

Cutting Costs in Difficult Times
Learn how to save thousands of dollars by investing on your own with no-load mutual funds, the benefits of credit unions, buying used cars, saving when buying a new car, home or life insurance, and how to cut your school and county taxes. Hundreds of money saving websites will be shared.

CE-FIN 2002, 1 Wed., Mar. 16, 6:00-8:00 pm, KNC-2, $25 (+ $20 optional materials fee, payable to instructor), B Nathan. #12735

Weekday class

See page 71 to Register
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. Sampling fees are payable in CASH only. Call restaurants or visit their websites for directions. No refunds are given for these classes. A one-time per semester registration fee of $3.25 will be added to the final tuition calculation. CE-REST 2000 is the class number for all Taste of Westchester classes.

**February**

**AJ’s**
542 North Avenue, New Rochelle

Up Close Demo: Chef Alan Cohen will fill your plate and minds with his knowledge of simple food made from great ingredients. Voted 2013 Best NY Burger and seen on Food Network’s “Restaurant Stakeout”, this local hot spot continues to serve up some super creative and delicious food. Chef will show us how to incorporate fennel into a salad, pasta, and short rib stew. Then cauliflower mashed versus roasted, and Brussel sprouts steamed versus roasted, will give us a wonderful look into these “super” foods. Chef AJ is always full of surprises and he shares tastes of whatever special he is making that day. Finish with a spiced sweet potato lesson to complement our meal, spiced sweet potato mousse with a candied bacon garnish. Check out their endless menu all served with love and their new “Chef’s Table” dinners for a fun night with friends! This is always a terrific class, up close and personal, with a top notch instructor!

1 Wed., Feb. 24, 5:30-7:30 pm, $15 (+ $21 sampling fee in CASH, payable to instructor). #13047

**La Catena Italian Restaurant**
871 Saw Mill River Road, Ardsley
914-231-9260, www.LaCatenaArdsley.com

Flames: Chef Emilio shows us how to create some of his special dishes that will warm us on a cold night. Learn from his years of cooking beginning with the restaurant’s classic appetizer of melanzane di rollatini (eggplant rolled and stuffed with ricotta and baked with melted mozzarella and a touch of marinara sauce) followed by the secret to making spiedini ala romano (mozzarella encrusted and fried to a crisp with anchovy sauce). Get those cameras ready for the chef’s famous tableside show of Pappardelle a la Chef Emilio: house-made pasta, three types of mushrooms and cognac, set on fire in a giant hollowed wheel of imported Parmigiano-Reggiano for a scrumptious sauce. Learn to make these delicious entrees: vitelta a la saltimbocca (veal in brandy sauce with fresh sage), Fontina au gratin served over spinach, and the house specialty pollo ala Catena (chicken breast stuffed with shrimp, prosciutto, and mozzarella sautéed with peas and shallots in a white wine and lemon sauce). A traditional family recipe cheesecake laced with Grand Marnier will be the perfect ending to a terrific meal! Attendees love the flame show as this chef is on fire!

1 Mon., Feb. 29, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13048

**March**

**Sunset Cove Restaurant**
238 Green Street, Tarrytown

Water Views/Risotto Fest: Co-owners Gianni Piccolino and Chef Tommy Calandrucci are a winning combination. They bring a unique, fresh, mouth watering twist to every plate served as close to the river as you can get. The views of the majestic Hudson, the sparkling lights of the Tappan Zee Bridge (both new and old) and the soaring Palisades, coupled with the romance of the water, await. Chef will teach us everything we need to know about risotto as a process using rice and other grains. It will include a “how to” on many varieties including seafood, roasted garlic, onion and pancetta, wild mushroom, vegetable, and duck confit. We’ll explore both sweet and savory finishes to our fabulous risotto feast. Toast our hosts with a red wine chosen to complement our feast along with selected decadent chocolates. Always a class favorite with a terrific chef, so join us down by the river!

1 Mon., Mar. 7, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13049

Visit us online at www.sunywcc.edu/ce
Polpettina
102 Fisher Avenue, Eastchester
914-961-0061, www.polpettina.com
Giving Back/Meatballs: The name is Italian for ‘little meatball’ and that humble dish is this restaurant’s inspiration. Owners Michael Abruzese and Kyle Inserna believe that locally sourced, high-quality ingredients prepared simply, showcase their love of food. Tonight, as with many other special events, they are donating all proceeds to one of Polpettina’s favorite charities, No Kid Hungry. The sampling fee will go towards helping this organization’s efforts to ensure that American children receive the food they need to thrive. Begin the night with their famous eggplant chips to munch on while the demonstration begins. The crispy eggplant chips are fried and then drizzled with local wildflower honey and sea salt. Kyle will discuss their famous meatballs and the flavor profiles that have been created with each variety. You are in for a real treat with their three different types: beef (tomato basil, ricotta, pecorino, parsley), pork (broccoli rabe, chilies, roasted garlic jus), and chicken (sesame soy jus, scallions, cilantro, pickled carrots, with a spicy aioli.) Michael will discuss everything pizza, starting with the dough and why they choose certain winning combinations to adorn their pies, along with how the pizza is baked. We’ll try a few varieties including their most popular, Fig & Goat (pancetta, goat cheese, black mission figs, prosciutto, truffle, and truffle honey.) Enjoy Port Chester’s Path coffee with a lesson on their house special, the Candy Bar Budino, described as an adult Snickers. Come join us for a fun evening with two of Westchester’s stars! 1 Tues., Mar. 8, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH donated to No Kids Hungry charity, payable to instructor). #13050

Blue Tulip Chocolates
137 Purchase Street, Rye
914-481-4840, www.ruartofilochocolates.com
Chocolate, Chocolate, Chocolate! Owner Diane Holland is a trained pastry chef and award winning chocolatier. BTC uses only exquisite Belgian and French chocolate to create unique and delicious artisan treats, in small batches, to ensure a great chocolate experience every time! Our Chocolatier invites us to a chocolate tasting and demonstration in her professional kitchen and shop. Enjoy house-made biscuits, fresh fruit, chocolates and sparkling water to start while she shares some of her personal research about chocolate’s history, its complexity and value throughout the ages. Continue the evening with an Around-the-World tasting of exquisite chocolates from different lands. Taste for yourself the difference between chocolate from Belgium, France, Venezuela and many other parts of the world. Demonstrations will include the making of truffles, chocolate animals, ganache, and some unique varieties from the BTC line of fine chocolates. Try your hand at making your own Belgian chocolates and take home a party favor. Join us for some chocolate fun! 1 Thurs., Mar. 10, 6:30-8:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #13051

POUR Café and Wine Bar
241 East Main Street, Mt. Kisco
914 864-0606, www.pourmtkisco.com
Bubbles and Crush: This is the perfect place to kick back with friends, wind down after work, or rev up a new relationship in a relaxed yet sultry lounge reminiscent of a European wine salon. Proprietor Anthony Colasacco brings alive an old Victorian house that boasts soft candlelight, plush sofas and rich wood accents to create a sophisticated yet casual ambiance. He’ll demonstrate how to make springtime inspired bruschetta and crostini: walnut pesto, fresh ricotta cheese with truffle honey sprinkled with smoked sea salt and green peas, and mint adorned with Parmesan. POUR’s barman, is a cocktail historian and revolutionary rolled into one. As a bonus, he’ll teach us to make our own Aperol Spritz made with Prosecco (Italian sparkling wine) and we will each get a turn stepping behind the bar to shake, rattle and roll this POUR specialty cocktail! Anthony will share a fun dessert, no bake chocolate pot de crème. Grab a friend and join the party! 1 Mon., Mar. 14, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13052 DeCicco & Sons
17 Maple Avenue, Armonk
Demonstration Kitchen-2nd floor
914-499-1100, www.deciccoandsons.com
Beer Education/Demo Kitchen: As a family owned and operated specialty grocery store chain, each location offers something special. Here you’ll find an upstairs bar and restaurant serving local beers and wine, as well as a Bocce court and a fabulous demonstration kitchen. Chef Angelo Ruiz will teach the techniques used to make one of their wonderful catering appetizers, polenta canapés, with Boursin cheese and ratatouille. The lesson will continue with a special presentation of stuffed grilled chicken breast with artichokes, sundried tomatoes and Parmesan, laced with a pesto aioli and served over a broccoli rabe risotto. As a special treat, there will be an education on pairing beer with our meal presented by Brendon O’Brien, their in-house craft beer and bar manager. Finally, their spectacular bakery will provide a special dessert as a sweet treat to conclude our lesson. Arrive early or stay late to shop the beautifully stocked aisles! 1 Tues., Mar. 15, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13053

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.
Elia Taverna
502 New Rochelle Road, Bronxville
914-ONE-GYRO (663-4976), www.eliataverna.com

OPA! Classic Greek: Arrive hungry as proprietors Michalakis Sarris and Rui Cunha are passionate about good food and great service. Come sail away to the Greek Isles as our demonstration begins with warm pita and marinated olives along with a lesson on tzatziki (yogurt, cucumber and garlic dip). Help the chef to fold traditional spinach triangles called spanikopita. Chef Mike will tell stories of growing up in Greece and cooking by his grandmother’s side while he teaches us the techniques to make authentic Greek cuisine. We begin with house favorite Elia salad consisting of arugula, tomatoes, cucumbers, onions, and a discussion on imported products from Greece such as the feta and wheat rusks used in the restaurant. Just in time for our eggy part of a classic Greek dish taught to our chef at his Yia-yia’s knee. It is an exciting special not found on the regular menu: trokafeteri (fluffy feta omelet) stuffed (leg of lamb with spinach and feta cheese in a hearty sauce), served with lemon potatoes. For dessert elmek keta filo (custard filling inside spun shredded phyllo dough topped with whipped cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed

NEW Wobble Café
21 Campwoods Road, Ossining
914-762-3459, www.wobblecafe.com

Crepe Making: For the last ten years this owner and chef couple have been serving the community with its eclectic fare and flair at this small café. This neighborhood restaurant’s gourmet chef Beylka studied all over the world with an extensive stay in New Orleans while she studied at Commander’s Palace, which explains the French techniques and menu items. They will treat us to a savory brunch for dinner with a few of the café’s favorites. We begin with a lesson on Pain Perdu (lost bread), or stuffed French toast. This spot uses products from Greece such as the feta and wheat rusks used in the restaurant. Just in time for our eggy part of a classic Greek dish taught to our chef at his Yia-yia’s knee. It is an exciting special not found on the regular menu: trokafeteri (fluffy feta omelet) stuffed (leg of lamb with spinach and feta cheese in a hearty sauce), served with lemon potatoes. For dessert elmek keta filo (custard filling inside spun shredded phyllo dough topped with whipped cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed cream and almonds) accompanied by a steaming Miso-Miso, equal parts of steamed

NEW Zwilling J.A. Henckels Cooking Studio
270 Marble Avenue, Pleasantville

Hands on/Knife Lesson: This company moved its headquarters from Hawthorne to a new facility less than a year ago; lucky for us they built a magnificent test kitchen. Although mostly known for their beautiful knives from Germany, they have now acquired Staub cookware made in France. We’ll be able to shop with a special 20% class day discount on full Zwilling, Staub, Demeyere and Miyabi products. Bernard Janssen, Resident Chef and Culinary Program Manager, will enlighten us on the different products and the attendees will help him to prepare lemon juice cooked Branzino over herb salad and croutons. He will have us make arrosto di manzo al forno (stuffed rib eye with basil risotto) utilizing all the latest kitchen gadgets. A lesson on vanilla panna cotta served with seasonal fruit will be our sweet instruction. This one is going to be FUN! 1 Tues., Mar. 22, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#13056

NEW The Horse & Hound Inn
94 Spring Street, South Salem
914-265-3408, www.thehorseandhoundinn.com

Ghosts? Just as it must have been for stagecoaches long ago, the Inn is a beacon amid the dark and wooded roads of South Salem. During the twenty years the Vales have owned the Inn, there have been several sightings of spirits. The husband and wife team, Silvano and Sue Vales, have created good food and fun and will be our hosts, possibly along with some ghosts to keep us in the “spirit!” Sue always starts our night off with an amuse bouche (French for “my mouth is always amused”) and tonight it will be braised pork belly with chimichurri sauce. Our lesson in the dining room will begin with a classic vol-au-vent case (French for “windblown”, to describe the lightness of the puff pastry) adorned with vegetables. Our chef will teach us the techniques for cutting tuna steaks and will encrust them in sesame seeds served over Asian style noodles. The proprietor’s treat will be wine chosen to pair with our meal. Our sweet lesson will be Brandy & Benedictine infused zabaglione with fresh berries. Don’t be afraid to sign up! Come help keep the spirits at bay with our delicious offerings. BOO! 1 Wed., Mar. 30, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#13057

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.

Visit us online at www.sunywcc.edu/ce

Textbook required.
Via Vantil!

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

Sicily Tour: In a lovely space reminiscent of an old black and white movie, set in the old train station, this Italian hot spot’s owner Carla Gambescia will teach us about Sicily as the epicenter of “peasant gourmet.” Utilizing exceptional ingredients transfigured into sensory sensations we’ll explore Sicilian cuisine with some tapas assortiti. We begin our tour with arancini: rice balls stuffed with peas and prosciutto and topped with trapanese (almond) pesto sauce. Next is capunata crostini: roasted aubergine (eggplant), tomatoes, olives, capers, and a “secret ingredient” in a vinegar based sauce. We will next taste pane, a traditional chickpea fritter served with fresh ricotta cheese, wine poached figs and cracked black pepper. Our pasta course will be beautiful gemelli shaped pasta with roasted eggplants in a light plum tomato sauce, with a hint of cinnamon and Marsala wine, garnished with toasted almonds and parsley. To sweeten our evening, finish with unlimited tastes of New York’s best gelato including all eighteen of their flavors; choose your favorite scoop for dessert. Please note that this class is a discussion on food from the owner and will not have an actual cooking demonstration but will cover education on Italy related to this topic.

1 Tues., Apr. 5, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13060

Piccola Trattoria

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

Hands on Demo: Argentinian born Chef Sergio Pennacchio comes from an influential family food background with his paternal side hailing from Sicily and his maternal side from Spain. After many successful years as the owner of Pasta E Pesce in Yonkers, here he has revamped his family business in Dobbs Ferry with a warm and inviting atmosphere. We attendees will help our chef to prepare a whole branzino (Mediterranean fish) including lessons in proper cleaning and seasoning with fresh herbs, lemon, and wine. A lesson on Chef Sergio’s fennel salad will accompany our fish. Learn how to make espresso crème brulee as a superb ending to a wonderful meal. This chef is most approachable and is sure to become a favorite.

1 Tues., Apr. 12, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13063
The Briarcliff Manor
Antipasti di Napoli Trattoria & Bar
25 Studio Hill Road, Briarcliff Manor
914-788-8700, www.chefnavjot.com

“Tandoori salmon tikka and chicken biryani. A refreshing cucumber (cucumber) salad. Learn to create a succulent curry potato and ground meat curry. Each dish comes with delicious spiced vegetables. Our chef will demonstrate the makings of a warm crostini appetizer with a special sauce and our chef’s choice of cheese. Next a lesson on designing a cheese plate to share with friends. Our platter will be a special treat!”

Visit us online at www.sunywcc.edu/ce

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

“This husband and wife team have created a wonderful place for commuters and patrons of all ages to enjoy their froyo. Michelle found yogurt and coffee machines fitting her strict criteria; many of the supplies in the store are completely organic, non GMO and gluten-free. Being gluten-free herself, she takes this task very seriously, insisting “only GF products that taste great be offered.” Vegan marshmallows, organic sprinkles, GF cookie crumbs, and organic chocolate sauce are some of the many toppings offered daily. Learn about some of her unusual toppings not typically found in other froyo spots, such as raw sprouted watermelon seeds. Discover the secret recipe for their house-made GF raw cookie dough (no eggs). Next a lesson on coffee frozen yogurt, using yogurt base and in-house made coffee flavor. We will combine both items for a special treat. A mini-lesson on the French press style of coffee brewed in a Trifecta coffee machine, submerging the grinds while agitating them in hot water, follows. Attendees will all get to enjoy a very special cup o’ Joe!"

#13064

Thyme Restaurant
3605 Crompond Road, Yorktown Heights
914-789-6700, www.thymerestaurant.net

“Interactive/Gluten Free: See Owner and Chef Tom Costello on any given night preparing your meal in this open kitchen. The restaurant’s menu is predominantly gluten free. He will lead an interactive demonstration where we will help create a meal starting with a velvety cold spring pea soup topped with a house-made crème fraîche. We will continue our hands on lesson by preparing red snapper piccata (capers in a beurre blanc sauce), served with potato croquettes and spring fava beans. We will imbibe in a selected wine pairing as we cook and dine. Help to prep a spring inspired dessert: deconstructed mini-strawberry rhubarb tarts made entirely gluten free. Always a fun evening, so grab a friend and join us in Chef Tom’s kitchen!”

#13065

Clock Tower Grill
512 Clock Tower Drive, Brewster
845-582-0574, www.clocktowergrill.com

“We’re Huntin’ Wabbit!” Talented Chef Rich Parente utilizes local, organic, and natural ingredients in all his dishes and surprises his patrons with various specialties including elk and kangaroo. Watch for special events including wild game nights and outdoor music jams organized by his partner and wife, Cassie. The restaurant features regional craft beers in many of their recipes and they will select a local beer for us to try, showcasing our meal. Our chef will teach us the technique used to make one of their specialties, chicken fried rabbit over a savory herb waffle with a fried egg, kale slaw, and reedeye gravy as a hearty appetizer. Then continue with a lesson on handmade pasta and a “how to” on grilling and assembling pork sausage. The chef will then combine the two for a tasty treat. Our dessert will be a special cobble utilizing seasonal rhubarb. Come see this creative chef in action. Rest assured you can always expect the unexpected at the Clock Tower Grill.”

#13067

BRRZAAR
Irvington Train Station
7 North Astor Street, Irvington
914-274-9118, www.BRRZAAR.com

“Gluten Free/Frozen Treat: Owners Michelle and Brian Leddy have created a scrumptious frozen yogurt cafe in the Irvinton train station. This husband and wife team have created a wonderful place for commuters and patrons of all ages to enjoy their froyo. Michelle found yogurt and coffee machines fitting her strict criteria; many of the supplies in the store are completely organic, non GMO and gluten-free. Being gluten-free herself, she takes this task very seriously, insisting “only GF products that taste great be offered.” Vegan marshmallows, organic sprinkles, GF cookie crumbs, and organic chocolate sauce are some of the many toppings offered daily. Learn about some of her unusual toppings not typically found in other froyo spots, such as raw sprouted watermelon seeds. Discover the secret recipe for their house-made GF raw cookie dough (no eggs). Next a lesson on coffee frozen yogurt, using yogurt base and in-house made coffee flavor. We will combine both items for a special treat. A mini-lesson on the French press style of coffee brewed in a Trifecta coffee machine, submerging the grinds while agitating them in hot water, follows. Attendees will all get to enjoy a very special cup o’ Joe!”

#13066

NEW Stone Manor 101
101 Saw Mill River Road, Hawthorne
914-703-4112, www.stonemanor101.com

“Steak House: Proprietors Michael Casarella and Tommy Stratis have been in the restaurant business since they were young boys. This steakhouse is reasonably priced and a fantastic meal anytime; a large panel window allows you to peek into the kitchen and watch the chef prepare your meal. We’ll be treated to a lesson on de-shelling a lobster to make one of their favored appetizers, chilled lobster sliders. Next we will find out how to perfectly grill a NY strip (also known as shell) steak along with a traditional green peppercorn beurre blanc sauce), served with potato soup topped with a house-made crème fraîche. We continue our hands on lesson by preparing red snapper piccata (capers in a beurre blanc sauce), served with potato croquettes and spring fava beans. We will imbibe in a selected wine pairing as we cook and dine. Help to prep a spring inspired dessert: deconstructed mini-strawberry rhubarb tarts made entirely gluten free. Always a fun evening, so grab a friend and join us in Chef Tom’s kitchen!”

#13068

BRRZAAR
Irvington Train Station
7 North Astor Street, Irvington
914-274-9118, www.BRRZAAR.com

“Gluten Free/Frozen Treat: Owners Michelle and Brian Leddy have created a scrumptious frozen yogurt cafe in the Irvinton train station. This husband and wife team have created a wonderful place for commuters and patrons of all ages to enjoy their froyo. Michelle found yogurt and coffee machines fitting her strict criteria; many of the supplies in the store are completely organic, non GMO and gluten-free. Being gluten-free herself, she takes this task very seriously, insisting “only GF products that taste great be offered.” Vegan marshmallows, organic sprinkles, GF cookie crumbs, and organic chocolate sauce are some of the many toppings offered daily. Learn about some of her unusual toppings not typically found in other froyo spots, such as raw sprouted watermelon seeds. Discover the secret recipe for their house-made GF raw cookie dough (no eggs). Next a lesson on coffee frozen yogurt, using yogurt base and in-house made coffee flavor. We will combine both items for a special treat. A mini-lesson on the French press style of coffee brewed in a Trifecta coffee machine, submerging the grinds while agitating them in hot water, follows. Attendees will all get to enjoy a very special cup o’ Joe!”

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#13068

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

“Weekend Lunch/Kitchen Lesson: Chef Navjot shares his vast food knowledge with us from his native home in Jalandhar Punjab where he studied at the culinary institute. Our class will teach his special take on Indian cuisine, including an education on the spices and ingredients used to create the complex flavors that comprise each dish. You’ll hand craft your own vegetable samosa, a pastry filled with delicious spiced vegetables. Our chef will start the lesson with classic kachumber (cucumber) salad. Learn to create a succulent Tandoori salmon tikka and chicken biryani. A vegetable jalfareazi and yellow lentils

Visit us online at www.sunywcc.edu/ce

Textbook required.

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Weekday class

See page 71 to Register

55

Fino

Amberlands Plaza, 1 Baltic Place, Croton-on-Hudson
914-271-2600, www.finowestchester.com
Pasta Making: For Chef Paul Vul, a three-year retirement could not hold back his passion; he specializes in Northern Italian cuisine. While the chef appreciates challenging the traditional approach, he also believes there are certain recipes that work better the old fashioned way. Join us as he teaches us the techniques for these traditional dishes. We will begin with clams casino style: garlic breadcrumbs, lemon, and bacon. Our chef shows us his prep kitchen where the fresh pasta is made using his Italian-born pasta machine. Tonight we will see how the homemade thin noodles are used in the dish disperata tagliarini (a light plum tomato sauce with sage and shallots, topped with crabmeat). We will watch him create a stunning dish of filet mignon with a potimarron puree, with capers in a white wine and lemon sauce. We will conclude our lesson with the classic: a Napoleon filled with a light custard of English vanilla pastry cream.
1 Thurs., Apr. 28, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). 
#13072

NEW

Coals Pizza

131 Parkway Road, Bronxville
914-337-1901, www.coalspizza.com
Weekend Lunch: This pizza parlor surprised them all by winning "best burger" at the 2015 Burger and Beer Blast held at the Kensico Dam Casino with their now-famous hamburger adorned with tequila cured bacon, cheddar cheese, and a spicy cilantro sauce. Owner Billy Etzel will enlighten our class with a demonstration on turning curds into fresh mozzarella and letting us enjoy it while still warm. We love Billy because he will send each of us home with a ball of mozzarella to share (or not) with family and friends. Take notes on how he creates his grilled specialty pizzas with fun names like the Dean Martin and the garlic pizza named Heaven Scent. Sample a few of his favorites and then enjoy Coals' "Fluffernutter pie" made with luscious Nutella and mascarpone cheese for a “to die for" desert.
1 Sat., Apr. 30, 12:00-2:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor).
#13104

May

Cedar Street Grill

23 Cedar Street, Dobbs Ferry
914-674-0706, www.cedarstreetgrillny.com
Located in the quiet downtown this restaurant offers American themed fine and artisanal beers; their fresh comfort food has many interesting twists. Family owned and operated, Chef Matt Kay and brother/Manager Joe treat everyone like family. On most evenings you can also find mom Cathy Kay (DF Deputy Mayor) greeting guests at the door. Chef Matt’s passion for creating specialty dishes began as he watched his grandmother (a former restaurateur herself) cook Italian delicacies. Chef Matt will demonstrate his talents with sweet corn and bacon fritters adorned with a pepper-berry aioli. Next a lesson on rolling and stuffing a pork loin with wild rice, currants, and almonds, served with a seasonal fruit chutney. For dessert, cookies and crème parfait: graham crackers, whipped cream, and the secret to his light and airy chocolate mousse.
1 Tues., May 3, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#13105

demonstration will keep the vegetarians happy too. Try a fresh strawberry lassi, then experience a quick lesson in the kitchen on the specialties of nan bread baked fresh in the tandoor. Always fun surprises from a knowledgeable instructor and a very popular class! 1 Sat., Apr. 23, 12:30-2:30 pm, $15 (+ $25 in CASH sampling fee, payable to instructor). 

#13069

one.TEN.one

2 Dingle Ridge Road, North Salem (Main Building)
914-669-0121, www.121restaurant.com
In the Kitchen/Interactive: Enjoy the lovely scenery on your drive to 121 Restaurant, where Executive Chef Beck Bolender and Chef David Fierstein will have volunteers help prep while they demonstrate several techniques with an emphasis on regional, organic, and natural products. The wood burning oven is visible through a spectacular glass wall, allowing views of the prep kitchen; it serves as a magical technique for many of their dishes including pizza drawing on both Roman and Neapolitan styles. Learn how to make a light spring apple salad with baby arugula, dried cherries, candied walnuts, and blue cheese adorned with a Champagne vinaigrette. Up next we celebrate the season with a sweet pea farrotto utilizing sundried tomatoes, creamy goat cheese, and lemon basil tart with a burnt meringue, lemon, and bacon. Our chef shows us his prep kitchen where the fresh pasta is made utilizing fresh berries, and lemon zest will cleanse our palates. A demo on the special house-made mendiants ice cream. A very entertaining and talented chef!
1 Fri., Apr. 22, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#13071

NEW

Madison Kitchen

7 Madison Avenue, Larchmont
914-733-3024, www.mlkarchmont.com
Chopped Winner: Chef and Owner Nick DiBona appeared on Food Network’s Chopped where the baskets were packed with ingredients you might find on a sophisticated brunch menu, including champagne and caviar. In the end he turned classic brunch items into dessert in the final demanding challenge, winning the competition. This young chef and owner features seasonally driven, locally sourced New American cuisine in his restaurant. His latest venture has him producing and selling exciting flavors of Bona Bona ice cream (try the rainbow cookie flavor). The talented chef will teach us to make a garlic risotto featuring the treats of springtime: ramps (wild leeks), Chanterelle mushrooms, sweet peas, and zucchini. Our entree demonstration will teach us to smoke a lamb T-bone over a fava bean puree, with rosemary fingerling potatoes adorned by his special guava marinade syrup. He will teach us to make a lovely Meyer lemon basil tart with a burnt meringue, featuring a side of blueberry Bona Bona ice cream. A very entertaining and talented chef!
1 Tues., Apr. 26, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#13071
Mariachi Band/Cinco de Mayo

1 Wed., May 11, 6:30-8:30 pm, $15 (+ $15 sampling fee in CASH, payable to instructor).

The Beehive

17 Maple Avenue, Armonk
914-525-1580, www.pennylickicecream.com

This adorable scoop shop and factory opened less than a year ago in this quaint river town. Do you remember what ice cream used to taste like? Creamy, smooth, fresh, without neon colors, having only a few ingredients and no unpronounceable words on the ingredients list. Owner Ellen Sledge knows, and she is trying to bring the slow food movement to ice cream. Fresh, local ingredients used in small, artisan batches create distinct flavors and a unique experience. Ellen loves being called “the ice cream lady” by the neighborhood children, creating and selling old-fashioned, custard-based ice cream. The name originated from a style of ice cream vending in the late 19th century: for a penny, customers would buy a small scoop, a “lick”, of ice cream in a petite glass with a shallow depression. Join us in the petite ice cream factory for an evening of ice cream basics, tricks to making great ice creams and sorbets at home, and a tutorial on her classic hot fudge. Learn the basics of pasteurization, the ice cream machines, and how to make a classic crème anglaise and sorbet. Finish the night with a sundae in a seasonal flavor!

1 Wed., May 11, 6:30-8:30 pm, $15 (+ $15 sampling fee in CASH, payable to instructor).

#13108

NEW Penny Lick Ice Cream

580 Warburton Avenue, Hastings-on-Hudson
914-525-1580, www.pennylickicecream.com

Goldfish Oyster Bar & Restaurant

6 Rockefeller Avenue, Ossining
914-762-0051, www.goldfishdining.com

Under the Sea!

This hidden restaurant, on an historical site in Ossining, has a surprise waiting inside. Located in a quaint residential area, this establishment is set in an old speakeasy. If the walls could only talk! The restaurant is known for serving different three course prix fixe dinners each night of the week. We will watch our chef work in his open kitchen surrounded by a large saltwater fish tank. Owners Tommy Stratis and Michael Casarella will demonstrate the technique used to make fresh ceviche: shrimp, scallop, calamari, red onion, and citrus combine to “cook” the delicate bounty from the sea. Next a lesson on saffron bouillabaisse: clams, mussels, calamari, shrimp, and chorizo (Spanish sausage) over pasta. The dessert demo takes us to a classic combination with a twist: a chocolate raspberry cannoli. Our class will include a description on flavor profiles and a wine pairing for an additional $5. Come take a dip in the sea!

1 Thurs., May 12, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor; optional wine pairing additional $5).

#13107

DeCicco & Sons

17 Maple Avenue, Armonk
(Demonstration Kitchen-2nd floor)
914-499-1100, www.deciccosandsons.com

Beer Education/Demo Kitchen: As a family owned and operated specialty grocery store chain, each location offers something special. Here we will tour the beer bar and restaurant, serving local beers and wine, as well as a Bocce court and a fabulous demonstration kitchen. Chef Angelo Ruiz will teach the techniques used to make a special appetizer of seafood ceviche served with endive leaves and jicama chips. The lesson will continue with a lesson on making a classic paella with pork, clams, mussels, and vegetables over saffron rice. With each course there will be an educational on beer pairing presented by Brendan O’Brien, their in-house craft beer and bar manager. Enjoy coffee with a sweet selected by their in-house bakery to end our lesson.

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

#13106

Mariachi Band/Cinco de Mayo: This family-run restaurant’s simple philosophy is that everyone who walks through the door is treated like family, from a family that wrote the book on hospitality. The menu is diverse and specializes in many international dishes. Executive Chef Peter Modroukas is the patriarch of the family and has been the kitchen leader for many years along with his talented son Chef Dean. Chef Eric Lopez, along with the fabulous Modroukas chefs, will be our instructors for the evening, celebrating Cinco de Mayo. Our class will be treated to a sounds of a Mariachi band while we are instructed on how to prepare a traditional Puebla dinner utilizing market and farm fresh ingredients. Chef will teach us his magic with tableside guacamole. Learn the recipe for margaritas offered in many fruit flavors as a class special for $4 each. All baked goods are made on site and our lesson will include a traditional dessert to complement and conclude our Mexican celebration. This is a class not to miss in a restaurant sure to please!

1 Wed., May 4, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

#13105

Café of Love

38 East Main Street, Mt. Kisco

Farmer Visit: Get the “dirt” on Café of Love’s spring menu with recipes using local harvests at their peak of perfection! Enjoy an evening utilizing Amba Farms’ harvest. Proprietor and Executive Chef Leslie Lampert believes in a farm-to-table philosophy, which lets us enjoy what is being harvested that week and incorporate it into our evening’s interactive menu. We will discuss and enjoy learning restaurant techniques from Leslie as she shows us step-by-step and taste-by-taste. She will educate us on these “just picked” ingredients by incorporating them into luscious soups, crisp salads, scrumptious sides, and a special flatbread. Your evening’s tastes will be packed to go if you would prefer to enjoy them at home or sit after class to continue the experience. Ellen loves being called “the ice cream lady” by the neighborhood children, creating and selling old-fashioned, custard-based ice cream. The name originated from a style of ice cream vending in the late 19th century: for a penny, customers would buy a small scoop, a “lick”, of ice cream in a petite glass with a shallow depression. Join us in the petite ice cream factory for an evening of ice cream basics, tricks to making great ice creams and sorbets at home, and a tutorial on her classic hot fudge. Learn the basics of pasteurization, the ice cream machines, and how to make a classic crème anglaise and sorbet. Finish the night with a sundae in a seasonal flavor!

1 Mon., May 9, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

#13109

Goldfish Oyster Bar & Restaurant

6 Rockefeller Avenue, Ossining
914-762-0051, www.goldfishdining.com

Under the Sea!

This hidden restaurant, on an historical site in Ossining, has a surprise waiting inside. Located in a quaint residential area, this establishment is set in an old speakeasy. If the walls could only talk! The restaurant is known for serving different three course prix fixe dinners each night of the week. We will watch our chef work in his open kitchen surrounded by a large saltwater fish tank. Owners Tommy Stratis and Michael Casarella will demonstrate the technique used to make fresh ceviche: shrimp, scallop, calamari, red onion, and citrus combine to “cook” the delicate bounty from the sea. Next a lesson on saffron bouillabaisse: clams, mussels, calamari, shrimp, and chorizo (Spanish sausage) over pasta. The dessert demo takes us to a classic combination with a twist: a chocolate raspberry cannoli. Our class will include a description on flavor profiles and a wine pairing for an additional $5. Come take a dip in the sea!

1 Thurs., May 12, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor; optional wine pairing additional $5).

#13110

Visit us online at www.sunywcc.edu/ce
Wine Appreciation

Westchester's husband and wife team, Anthony Russo and Andrea Kish, fine wine buyers and owners of ARIES Wine and Spirits in White Plains, make wine appreciation and education fun and memorable! You must be 21 and over to register. No refunds for these classes. 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, Mar. 1. #12862

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, Mar. 8. #12863

These wine appreciation courses are held at Aries Wine and Spirits, 128 West Post Road, White Plains, NY 10606.

Phone: 914-946-3382. Classes begin promptly at 7:30 pm; please allow enough time to park and sign in.
Travel & Tours

**Tuscany: Cradle of the Renaissance**
Discover the stunning Tuscan countryside with stops in its distinguished cities known for history, food, art, culture, and wine. Plan your trip, rekindle memories from a previous journey, or be convinced that a trip to Tuscany should definitely be on your bucket list.

CE-TRVL 2031, 3 Sat., Mar. 26-Apr. 9, 9:00 am-12:00 noon, Room TBD, $90. D Fruci. #12891

**Paris: City of Light**
Paris is a city that can inspire thoughts of history, art, famous writers, fine food, good wine and romance. Gain an overview of the city’s history along with an in-depth look at the sites that will make any journey to Paris magnifique!

CE-CULTR 2026, 3 Sat., Apr. 16-30, 9:00 am-12:00 noon, Room TBD, $90. D Fruci. #12882

**San Francisco and the California Wine Country**
Take a historical tour of the City by the Bay. Take a look at San Francisco and the surrounding Bay area, including an in-depth tour of the California Wine Country. Whether you are planning a trip or reliving your memories, you’ll enjoy this journey. But please don’t call it Frisco!

CE-TRVL 2033, 2 Sat., May 7-14, 9:00 am-12:00 noon, Room TBD, $60. D Fruci. #12883

**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 Sat., Apr. 2-30, 11:00 am-1:00 pm, Room TBD, $100. H Fischer. #12674

Walking Tours of the Old Croton Aqueduct
Co-sponsored with The Friends of the Old Croton Aqueduct

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

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

CE-TRVL 2001, 1 Sat., Apr. 2, 11:00 am-1:00 pm, $25. M Cain. #12810

**New Old Croton Aqueduct and Rockefeller State Park Preserve**
Walk one of the prettiest sections of the Aqueduct Trail with a guide. Pass the Weir Chamber in hopes of seeing inside, then walk further north before turning into the Rockefeller Preserve on Peggy’s Way. Meet at the Sleepy Hollow North Parking lot where it abuts Route 448. This walk offers some minor hills to make the terrain interesting. Learn the history of the Preserve as well as the OCA.

CE-TRVL 2036, 1 Sat., Apr. 9, 11:00 am-1:00 pm, $25. M Cain. #13214

Health & Wellness

**NEW 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 highly effective cognitive techniques, this brief but very powerful workshop will discuss all aspects of sleep hygiene as well as subtle, often overlooked blocks to restful sleep. Good sleep is essential for vibrant health, mental clarity, and alertness. Put a spring back into your step!

CE-HLTH 2074, 1 Wed., Apr. 20, 7:00-9:00 pm, Room TBD, $20. E M Krieger. #13263

**NEW Whole Food Plant-Based**
*Living for a Healthy Future*
Learn about the benefits of a whole food plant-based lifestyle and how you can take control of your health destiny. These lectures expand on the research presented in the film *Forks Over Knives*, which should be viewed prior to class. Learn what whole food plant based living is and how to begin this lifestyle as well as how to read a nutritional label. Included is a cooking demo on how to prepare Spring Pea Risotto. Visit www.jschumacher.org for more information.

CE-HLTH 2073VA, 4 Sat., Feb. 6-27, 9:00-11:00 am, Room TBD, $80. S Schumacher. #13251

**Infant Massage for Parents and Caregivers**
This interactive course is designed to teach parents and immediate caregivers infant massage. Whether your baby is a newborn or several years old, massage can bring immediate and lasting results. Learn massage techniques from a NYS licensed massage therapist certified in the ‘Loving Touch’ infant massage technique. Please bring a heavy blanket and pillow and wear comfortable clothing. Baby mannequins will be provided. No children.

At Ossining Center: CE-HLTH 2064OS, 4 Sat., Jan. 16-Feb. 6, 10:00-11:00 am, $65. #13148

**Passion & Purpose**
*Re-writing Life After Retirement*
Retirement doesn’t necessarily mean the end of working, but can present a great opportunity to use the second half of life doing work that fulfills a passion by utilizing existing skills or earning new ones. Together, we will explore your skills, talents, and hidden dreams to uncover your passions; they can lead to new career opportunities that allow work in the second half of life to be truly enjoyable.

CE-PRSDV 2124, 1 Tues., Mar. 8, KNC-2, $40. J Robinson.
Sec. A: 2:30-4:30 pm. #12793
Sec. B: 6:00-8:00 pm. #12794

Visit us online at www.sunywcc.edu/ce
Passion & Purpose for Professional Women
Re-evaluate your life after being downsized. It is also be helpful to women who feel they are stuck in a “career rut.” Together, we will explore your skills, talents, values and hidden dreams to uncover your passions. We’ll discuss how these passions can lead to a life lived personally and professionally with purpose.
CE-PRSDV 2123, 1 Sat., Mar. 19, 10:30 am-2:00 pm, Room TBD, $35. J Robinson. #12899

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.
CE-HCARE 2004, 1 Sat., Apr. 2, 9:00 am-1:00 pm, KNC-3, $60 (+ $5 for AHA certification card, payable to instructor). J Lederman. #12722

Responding to Emergencies – American Red Cross
An extensive first aid class which covers cardiac emergencies, breathing emergencies, bleeding, shock, soft tissue injuries, musculoskeletal injuries, injuries to the extremities, head, neck and spine, chest, abdomen and pelvic injuries and medical emergencies involving poisoning, bites, stings, substance abuse, and heat and cold related emergencies. This course is meant for camp counselors and others requiring more than basic first aid.
CE-HCARE 2048, 2 T/Th, May 3 & 5, 5:00-9:00 pm, PEB-4, $90 (+ textbook + $19 certification fee, payable to instructor). J Lederman. #12723

Mindful Eating
Are you tired of the same old nutrition information? Do you eat for emotional reasons? Have you lost pleasure in eating? Come learn how to maintain a healthy body and attitude toward eating, while still enjoying your food. In mindful eating you will learn many easy and practical exercises to encourage a healthy and enjoyable lifestyle.
CE-PRSDV 2069VA, 1 Mon., Mar. 21, 10:00 am-12:00 noon, Room TBD, $25. E Wind. #13034

Painting for Health and Vitality
Discover how the process of painting can bring a sense of relaxation and renewed vitality into your life! Using mindful awareness of the breath and body, create watercolor paintings with a focus on color and energy. Draw upon the ancient wisdom of the chakra system as a guide for self-discovery and healing; engage in the creative process and develop powerful tools for balancing your energy and creating harmony. No prior painting experience necessary. Contact instructor at ssgibian@gmail.com for materials list.
CE-PRSDV 2128, 5 Tues., Mar. 8-Apr. 5, 6:00-8:00 pm, Room TBD, $95. S Gibian. #12686

Calming Your Nervous System
Anxiety, anger, depression, sadness, and body aches can hijack our nervous systems. So how do we regulate them? Through meditation, music, grounding, and experiential exercises we can learn how to restore health.
CE-PRSDV 2123VA, 1 Sat., Mar. 19, 10:00 am-1:00 pm, Room TBD, $30. L Bourbeau. #12902

Strive to Survive:
The Art of Survival in the 21st Century
We’re constantly bombarded by images of fires, building collapses, transportation accidents, and weather emergencies. How do people normally react to these disasters? How can we best manage people in crisis? Videos, case studies, and personal fire experiences are used to illustrate the genetic and social influences that determine our reactions to stress. Lessons are drawn from various incidents including the 9/11 terrorist attack and the Station Night Club and Beverly Hills Supper Club fires. Individual survival skills and procedures for effectively managing others are discussed. Intended for both individuals at home and for managers of private businesses, hotels, schools, disaster relief services, or emergency response agencies. Intended to assist in training yourself and others to be less “rescue reliant” and to successfully manage oneself at a catastrophic event.
CE-HLTH 2068, 1 Tues., Jan. 12, 6:00-9:00 pm, Room TBD, $30. T Dunne. #12662

Reduce Stress with Self-Acupressure
Acupressure, an ancient healing art, can promote balance in your body, mind and spirit. Learn a combination of acu-points to help reduce stress, leaving you feeling calm and focused. You’ll also learn the benefits of each acupressure point used. We’ll work with energy balancing exercises (Qi Gong) as another tool for centering ourselves.
CE-HLTH 2067, 1 Tues., Apr. 5, 7:00-9:00 pm, Room TBD, $25. A Blieden. #12635
Fundamentals of Self-Acupressure
Discover a simple self-acupressure pattern to promote balance, health, and a sense of well-being for the entire body. Specific points to help relieve tension and discomfort for neck, shoulders, back and joint problems, as well as digestive difficulties, headaches, and emotional stress, will be taught. Energy balancing exercises plus a connection to mind/body healing will be explored. Please wear comfortable clothes and bring an exercise or yoga mat or blanket.
CE-HLTH 2053, 1 Sat., Apr. 16, 10:00 am-4:00 pm, Room TBD, $60 (+ $8 fee for booklet, payable to instructor). A Blieden. #12636

Facial Yoga
Forget the face lift! Facial yoga is a natural method that 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 and reduce wrinkles and sagging skin. Can also release tension held in the face and neck, allowing more oxygen and nutrients to reach skin cells and enlarge muscles, giving the appearance of a fuller and more youthful look. Bring a hand mirror to class.
CE-FITNS 2056, 1 Wed., Mar. 16, 6:30-8:30 pm, Room TBD, $35. H Cuevas. #12872

Explore Meditation, Part 1
Most ways of relaxing give us only temporary relief. In this session you will learn a handy five-minute meditation that will relax you profoundly and deeply – an ideal tool for a busy life. The more you use it, the better it gets. 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, $25. Sec. A: 1 Sun., Mar. 20, 2:30-4:00 pm, KNC-3. A Rosenberg. #12874
Sec. B: 1 Sat., Apr. 9, 10:30 am-12:00 noon, KNC-2. M Wilgermein. #12811

Explore 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, and will then be able to enter each day ready to handle whatever might happen. You'll find your days increasingly infused with bright new joy and an unshakable peace.
CE-HLTH 2004, Room TBD. $60 Sec. A: 3 Sat., Apr. 16-30 10:30 am-12:00 noon, KNC-2. M Wilgermein. #12812
Sec. B: 3 Sun., Apr. 3-24 (skip 4/17), 2:30-4:00 pm, KNC-3. A Rosenberg. #12875

Tai Chi/Qi Gong 18 Movements
Discover the joy of Tai Chi/Qi Gong, a blending of the slow and relaxed movements of Tai Chi with the more meditative properties of Qi Gong. This simple series of 18 movements is derived from thousands of years of Chinese healing arts. Please wear loose fitting clothing and flat comfortable shoes.
CE-FITNS 2048, 10 Wed., Feb. 3-Apr. 6, 7:30-9:00 pm, Room TBD, $175. K Whitten. #12854

Energy Healing
Learn the basic-to-advanced techniques of working with energy, how to access and use it to achieve overall healing of mind, body and spirit. Please bring a comfortable mat and pillow. Complete all six sessions and receive a certificate in Energy Healing. Great for couples! Must complete in order. For questions, contact Gene Krackehl, LLC (The Amazing Healer®) at Gene@Amazinghealer.com.
1 Thurs., 6:30-9:30 pm, LIB-101, $45 per class. G Krackehl.
Energy Healing 1: CE-HLTH 2003, Mar. 10, KNC-2. #12707
Energy Healing 2: CE-HLTH 2020, Mar. 17, KNC-2. #12708
Energy Healing 3: CE-HLTH 2021, Mar. 24, KNC-2. #12709
Energy Healing 4: CE-HLTH 2022, Mar. 31, KNC-2. #12710
Energy Healing 5: CE-HLTH 2023, Apr. 7, KNC-3. #12711
Energy Healing 6: CE-HLTH 2024, Apr. 14, KNC-3. #12712

Relaxation, Meditation and Your Own True Self

Explore Meditation, Part 1
Most ways of relaxing give us only temporary relief. In this session you will learn a handy five-minute meditation that will relax you profoundly and deeply – an ideal tool for a busy life. The more you use it, the better it gets. 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-HLTH 2003, 1 Sat., Apr. 16, 10:00 am-4:00 pm, Room TBD, $60 (+ $8 fee for booklet, payable to instructor). A Blieden. #12636

Explore 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, and will then be able to enter each day ready to handle whatever might happen. You'll find your days increasingly infused with bright new joy and an unshakable peace.
CE-HLTH 2004, Room TBD. $60 Sec. A: 3 Sat., Apr. 16-30 10:30 am-12:00 noon, KNC-2. M Wilgermein. #12812
Sec. B: 3 Sun., Apr. 3-24 (skip 4/17), 2:30-4:00 pm, KNC-3. A Rosenberg. #12875

Textbook required.
Reiki
Reiki is a Japanese term meaning Universal Life Force Energy. This method is a laying on of hands touch-healing system.

Introduction to Reiki
The system of Reiki has many parts that can help to nurture a person in daily life. In this intro class, gain a basic understanding of Reiki and share the Reiki experience of Reiki in a group setting before moving on to a Reiki 1 class.

CE-HLTH 2070, 1 Tues., Jan. 12, 10:00 am-12:00 noon, LIB-101. $20. R DeCarlo. #12829

Reiki 1
The focus of Reiki I is self-healing. Students will be attuned and certified in the first level of Reiki. Learn the parts of the system, how to practice Reiki self-treatment, and how to incorporate it into your daily life. Students will give and receive a Reiki treatment. At the end of the class, students will be given an assignment to complete and document practicum hours; once the assignment has been reviewed, a certificate will be sent. Prerequisite: No prior healing experience is needed; but you are invited to register for Intro to Reiki to gain basic knowledge and experience the flow of Reiki.

CE-HLTH 2012, 9:00 am-3:30 pm, LIB-101, $125 (+ $30 materials fee for Reiki 1 manual & certification paperwork, payable to instructor). R DeCarlo.
Sec. A: 2 Sat./Sun., Jan. 23 & 24. #12818
Sec. B: 2 Tues.-Wed., Jan. 19 & 20. #13177

Reiki 2
Reiki II or Second Degree Attunement amplifies your ability to channel life force energy. Learn ancient symbols that activate particular healing energies, adding to your effectiveness as a Reiki practitioner. At the end of the class, students will be given an assignment to complete and document practicum hours; once the assignment has been reviewed, a certificate will be sent. Prerequisite: Reiki 1

CE-HLTH 2025, 9:00 am-3:30 pm, LIB-101, $125 (+ $30 materials fee for Reiki 2 manual and certification paperwork, payable to instructor). R DeCarlo.
Sec. A: 2 Sat./Sun., Apr. 16 & 17. #12836
Sec. B: 2 Tues., Apr. 12 & 19. #13178

Reiki Circle
A great opportunity to give and receive Reiki is through the Reiki Circle series. Participants must be attuned to Reiki. The time will allow for guided meditation, group discussion, and Reiki healing.

Prerequisite: Reiki 1
CE-HLTH 2013, 3 Thurs., Feb. 4, Mar. 3 & Apr. 7, 6:30-9:00 pm; KNC-2, $95; R DeCarlo #12819

Reiki Teacher Mastership Program
This comprehensive program, extending over two semesters, solidifies the knowledge of Reiki and the ability to channel life force energy. Actual program length will depend on your progress on the required class work and being able to practice Reiki on others. A large portion of the class work is self-directed; students proceed at the pace that is meant for them, since self-discovery is a benefit and time may be needed to incorporate these findings and teachings into daily life. You’ll need to follow a daily practice including Reiki self-treatment and meditation; reading numerous books and writing reaction papers is required. There’ll be an opportunity to attend Reiki workshops, assist in co-teaching on specific subjects, and complete a self-chosen final project. All work will be closely supervised, and you’ll gain peer support through either Reiki interns or other Reiki Masters. Over the two semester period, attending and co-teaching Reiki 1, Reiki 2 and Reiki Circles is mandatory. Registration and payment is required to attend these classes.

CE-HLTH 2071, 4 Thurs., Jan. 28-Apr. 14 (skip 2/4, 2/18-3/3, 3/17-4/7), 6:30-9:00 pm, KNC-3 (first two dates) and KNC-5 (last two dates), $125. R Woods DeCarlo. #12921

Room Assignments
For classes held at the Valhalla campus, the building/room location is indicated for your class. If Room TBD is the listed location, you can obtain the correct assignment several days prior to class start by checking your class at mywcc.sunywcc.edu (be sure to search under “CE” for course subject and set course 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.

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.
Sports & Fitness

Please consult a physician before attending any physical fitness classes.

**Dog Tag Boot Camp**
The Dog Tag Boot Camp approach to physical & mental development is based on time-tested Marine Corps techniques that emphasize strength, endurance, and leadership. All classes are outdoors, so students will get wet and muddy; proper attire required. Free T-shirt provided.

- **CE-FITNS 2062**, 12 T/Th, Apr. 12-May 19, PEB-Lobby, $195. R Hyland. Sec. A: 6:00-7:00 pm. #12830
- Sec. B: 7:00-8:00 am. #13144

**NEW** Trends in Resistance Training Programs
We will review the anatomy, physiology, and kinesiology that you need to know to design effective resistance training programs. We'll discuss current and past methods of resistance training; examples include special populations.

- **CE-FITNS 2076**, 4 Thurs., Mar. 10-31, 6:00-8:00 pm, Room TBD, $90. J Robbins. #13233

**NEW** Chair Yoga
This style of yoga is beneficial for adults of any age who are looking for a gentle practice to improve health, mobility, and well-being. You'll be led through a hatha yoga practice, including sun and moon salutations, side cleaves, twists, backbends, and forward bends, adapted to be done while seated in a chair. You may do standing poses with the chair for support, if appropriate. We'll also practice meditation and breathing for relaxation and stress relief.

- **CE-FITNS 2074VA**, 9:30-10:30 am, KNC-2, $80. P Schneider. Sec. A: 8 Mon., Feb. 29-Apr. 18. #13220
- Sec. B: 8 Fri., Mar. 4-Apr. 22. #13221

**NEW** Introduction to Authentic Pilates Mat Class
Designed for the general population who have never taken a Pilates lesson before or who are still in the beginning learning stages. You'll learn the initial Pilates terms such as the Power House, the Box, and C Curve along with the seven beginner exercises. Once you have mastered these, you'll be ready for the intermediate class.

- **CE-FITNS 2075VA**, 8 Sat., 8:00-9:00 am, $80. Y Hertelendy. Sec. A: Jan. 16-Mar. 5, KNC-5. #13224
- Sec. B: Mar. 19-May 7, KNC-4. #13225

**NEW** Zumba Fitness
Zumba is a one hour fitness class based on the principle of interval training, with alternating high intensity and lower intensity exercise. Zumba blends traditional dance steps with basic fitness moves so everyone can participate. It's easy to follow and a great workout! Grab your sneakers and dance to Latin American music; come join the party every class.

- **CE-FITNS 2077**, 8 Fri., Jan. 15-Mar. 4, 7:00-8:00 pm, KNC-3, $80. E Kelly. #13258

**NEW** Dog Tag Boot Camp:
Combined Martial Arts
Get fit and gain strength while learning basic fighting techniques. A combination of Shotokan Karate, Judo, Aikido, and USMC hand-to-hand techniques will help participants gain discipline, body awareness, and self-confidence. All levels welcome.

- **CE-FITNS 2073**, 12 T/Th, 7:00-8:00 am, Room TBD, $195. R Hyland. Sec. A: Jan. 19-Feb. 25. #13199
- Sec. B: Mar. 1-Apr. 7. #13200

**NEW** Stretch, Strengthen and Tone
Experience the exhilaration of a class wherein you focus on your posture, balance, strength and core. Learn gentle exercises that can help you cope with minor pains and injuries. Bring a set of hand weights (1-3 pounds) to class and wear comfortable exercise clothing and footwear.

- **CE-FITNS 2057VA**, 6 Mon., Apr. 4-May 9, 9:00-10:00 am, KNC-5, $90. R Mendel. #13143

**Hatha & Kundalini Yoga**
Combines the basics of Hatha Yoga, which uses posture alignment, strength and flexibility, with Kundalini Yoga, which uses breathing and movement to regenerate and heal the nervous system and stimulate the release of powerful healing hormones. Your physical, mental, and emotional systems will be balanced, harmonized, and rejuvenated. Wear comfortable clothes; towel or mat is optional.

- **CE-FITNS 2010**, 12 Thurs., Jan. 28-Apr. 14, 7:00-9:00 pm, PEB-Mat Room, $275. M Orfino. #12768

**Judo for Adults**
Learn Judo from Sensei Watanabe, an 8th degree Black Belt.

- **CE-SPORT 2004**, PEB-Mat Room, $260 Sec. A: 13 Mon., Jan. 25-Apr. 18, 8:00-10:00 pm. #12945
- Sec. B: 13 Wed., Jan. 27-Apr. 20 8:00-10:00 pm. #12946
- Sec. C: 13 Sun., Jan. 24-Apr. 24 (skip 3/27), 10:00 am-12:00 noon. #12947
- Register for one session for $260. **Save $$:** Register for all 3 sections and save $60.

**Judo for Children and Parents**
CE-SPORT 2005, 12:00 noon-2:00 pm, PEB Mat Room, $260, Sensei Watanabe. Sec. A: 13 Sat., Jan. 23-Apr. 16. #12948

**Note:** Section A is for parents and children; parents MUST register and pay tuition along with child.

- Note: Section B is for children ONLY (ages 4-13 years). Parents MUST be at the entire class to supervise (registration for parent not required).
- Register for one session for $260. **Save $$:** Register for both sections and save $30 – children only for this discount.

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Textbook required.
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: 13 Tues., Jan. 26-Apr. 19, 8:00-10:00 pm. #12950
Sec. B: 13 Sat., Jan. 23-Apr. 16 2:00-4:00 pm. #12951
Register for one session for $260. Save $5: Register for both sections and save $30.
Swimming for Adults
For beginners (those who cannot float), and advanced beginners (those who have no deep-water experience) as well as intermediate and advanced swimmers (able to swim laps). Bring caps, goggles & several towels.
13 Sat., Jan. 23-Apr. 16 or 13 Sun., Jan. 24-Apr. 24 (skip 3/27), PEB-Pool, $175, M. Burke.
Beginner: CE-SPORT 2012, 9:00-10:00 am.
Sec. A: Sat. #13017
Sec. B: Sun. #13018
Intermediate: CE-SPORT 2013, 10:00-11:00 am.
Sec. A: Sat. #13019
Sec. B: Sun. #13020
Advanced: CE-SPORT 2015, 11:00 am-12:00 noon.
Sec. A: Sat. #13021
Sec. B: Sun. #13022
Water Exercise/Aerobics-Deep Water
Designed for those comfortable in the deep water. This program improves your cardiovascular fitness, strength, and flexibility. Exercises are performed in the deep water. Participants must bring their own water flotation exercise belt, drinking water and towel.
CE-SPORT 2016, 9:00-10:00 am, PEB-Pool, $175. Sat./Sun.: M Burke / MF: R DeCarlo.
Sec. C: 13 Sat., Jan. 16-May 7 (skip 2/20 & 27, 4/16 & 4/23), 8:00-9:00 am. #13162
Sec. D: 13 Sun., Jan. 17-May 8 (skip 2/21 & 28, 3/27 & 4/24), 8:00-9:00 am. #13163
Aquacise for Seniors
Experience the therapeutic benefits of in-water exercise. Improve your cardiovascular fitness and endurance. Water shoes required.
CE-FITNS 2046VA, PEB-Pool, $175. R Varian.
Sec. B: 13 Fri., Jan. 15-May 6 (skip 2/19 & 2/26, 3/25 & 4/22), 10:00-11:00 am. #12826
Surprising Discovery: Your Personal Greatness

You are stronger, brighter, freer – and in many ways, a more inspiring person than you may think! No need to take this on faith; directly experience that truth for yourself in this class. Gain practical hints for unfolding your greatness into your current realities, and as a result, relax into being the person you always, if unconsciously, longed to be. As Emerson said, “What lies before us, what lies behind us, is nothing compared to what lies within us.”

CE-PRSDV 2131, Room TBD, $25. M Harmin.
Sec. A: 1 Mon., Mar. 14, 7:30-9:30 pm. #13246
Sec. B: 1 Sat., Mar. 19, 10:30 am-12:30 pm. #13247

Care for the Caregivers

For those who care for Alzheimer’s patients and others. Whether you’re family, a friend, or a professional, renew, de-stress, and learn new caretaking and coping tools. Through music, meditation, and sharing our stories, we can walk this journey together.

CE-PRSDV 2130VA, 1 Sat., Apr. 2, 10:00 am-1:00 pm, KNC-2, $30. L Bourbeau. #12903

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 Mon., Mar. 14, 10:00 am-12:00 noon, Room TBD, $25. E Wind. #12831

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 to explore mindfulness and meditation.

CE-PRSDV 2042VA, 4 Mon., Mar. 28-Apr. 18, 10:00-11:00 am, Room TBD, $45. E Wind. #12832

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).

CE-SPORT 2008, 6 Sun., Apr. 3-May 8, PEB-Courts (behind gym) or gym (if raining), $75, T Pennyfeather.
Sec. A: 9:00-10:00 am. #13023
Sec. B: 10:00-11:00 am. #13024
Sec. C: 11:00 am-12:00 noon. #13025
Sec. D: 12:00 noon-1:00 pm. #13026

Beauty Bootcamp

Shape up your makeup skills and learn the application techniques to apply makeup to your face or others. Through guided instruction and demonstration, learn the history of makeup, proper sanitation, and how to have a career in makeup, as well as actual application and correct product usage.

CE-PRSDV 2058, 4 Mon., Feb. 1-22, 6:30-8:30 pm, Room TBD, $75. L Varenne. #12840

Bridal Beauty Bootcamp

Warm up with makeup techniques specific for brides and the bridal party. Learn products and techniques for long lasting results. Explore dealing with bridal clients.

CE-PRSDV 2059, 1 Mon., Feb. 29, 6:30-8:30 pm, Room TBD, $20. L Varenne. #12841

One Soul, Many Lives: Exploring Past Lives

Do you believe in past lives? Do you wonder why you are drawn to a particular place or time in history, or even to people you feel you know even though you just met? Get in touch with who you may have been through meditation; learn how to focus and gather the scattered mental energies and develop the powers of concentration to activate our “third eye.”

CE-PRSDV 2100, 4 Tues., Apr. 5-26, 7:00-8:30 pm, Room TBD, $65. S Shkreli & M Lulgjuraj. #12809

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 Thurs., Apr. 7-28, 7:00-9:30 pm, Room TBD, $125. S Gottlieb. #12688

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., Apr. 5, 6:30-9:30 pm, Room TBD, $40 (+ $10 for optional book and CD, payable to instructor). J Abrahamson. #12669

Visit us online at www.sunywcc.edu/ce
 Genealogy Basics

Genealogy is not just the study of cemetery records! Digging for lost ancestors takes you to strange places; in the course of your excavations you 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, 3 Thurs., Mar. 3-17, 7:00-9:00 pm, Room TBD, $60. T Riley. #13256

Close-up Magic for Adults

Discover how to do basic magic tricks for fun and entertainment! In this hands-on class, develop basic magic skills to entertain those around you using cards, money, silks, and ropes. Do great tricks in the very first class. Guaranteed to put a smile on everyone’s face!

CE-HOBBY 2011, $140 (+ $70 materials fee for magic supplies, payable to instructor). M Eskow.

Sec. A: 7 Thurs., Mar. 31-May 12, 9:30-11:30 am, #12816
Sec. B: 7 Wed., Mar. 30-May 11, 6:30-8:30 pm. #12817

Trash to Treasure

Learn how to create new, positive and exciting things from discarded, recyclable materials! What you may consider trash could be fabricated into new items and may even yield possible financial gains, be used for decorations or even a new fashion trend. These activities can be therapeutic and also help to develop a sense of awareness that nothing is really wasted!

CE-CRAFT 2050, 5 Sat., Jan. 23-Feb. 20, 9:00-11:00 am, Room TBD, $95 (+ $20 materials fee, payable to instructor). A Crawford. #12668

Staging for the Home

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

CE-HOME 2005, 1 Sat., Mar. 5, 10:00 am-12:00 noon, Room TBD, $30. M Tallerico. #12839

Hypnosis for Weight Management

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 healthier lifestyle.

CE-HLTH 2018, 1 Tues., Apr. 19, 7:00-9:00 pm, Room TBD, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #12670

Hypnosis to Stop Smoking

Behavior modification techniques, when practiced and reinforced through the use of hypnosis, help you quit smoking for good without weight gain.

CE-HLTH 2016, 1 Tues., May 3, 7:00-9:00 pm, Room TBD, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #12671

Of Special Interest

NEW

Basic Astrology

Learn the fundamentals of astrology and the meaning behind the different signs of the zodiac. Discover how the relationships between the signs, planets, and house placements in your natal chart can be relevant to your life. Transits and synergy charts will also be explored through your own natal charts.

CE-PRSDV 2086, 4 Mon., Feb. 1-22, 7:30-9:30 pm, Room TBD, $85. K Whitten. #12853

Exploring Tarot

Join a professional psychic, tarot reader, and occult historian for a workshop accessing "higher wisdom" through card divination. Discuss the tarot from its earliest appearance in 15th century Italy, through the 18th century occult revival, to its resurrection in the Victorian spiritualist movement, to the 21st century New Age movement. Drawing from intellectual history, art history, 19th century occult culture, and New Age writings, each meeting will include historical background along with hands-on practice with tarot divination. Contact instructor at zhenyatarot@gmail.com for materials list.

CE-PRSDV 2116, 4 Wed., Mar. 23-Apr. 13, 6:30-9:30 pm, Room TBD, $125. E Amditis. #12649

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.
Afterschool Science Academy at Ossining
These classes are held at the Ossining Center, 22 Rockledge Avenue.
Call 914-606-7400 to register.

Pullback Car Engineering
Student engineers will learn about simple machines and their real-world applications. Teams of two students will build a pullback car and then run a series of experiments to test various engineering theories. The skills and traits of the engineering profession are discussed and incorporated. All materials included.
CE-SCI 2030OS, 1 Tues., 3:45-5:45 pm, $35.
Sec. A: Feb. 23. #13094
Sec. B: Mar. 24. #13095

Vertical Access Wind Turbine
Students discuss various types of energy sources and learn about renewable vs. non-renewable options. An overview of how wind is formed, captured, and transformed into electrical power is presented and wind power is put into historical perspective. Old and new designs of windmills and wind turbines are explored and reinforced as students build their very own Vertical Axis Wind Turbine (VAWT) model which they take home.
CE-SCI 2029OS, 1 Thurs., 3:45-5:45 pm, $35.
Sec. A: Feb. 25. #13096
Sec. B: Mar. 24. #13097

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.
CE-SCI 2031OS, 2 T/Th, Apr. 5-Apr. 14, 4:00 pm-5:00 pm, $90. #13236

Art & Crafts
Creative Self-Expression

Interior Design 101
Learn the basic tools to create an artful home including creating a floor plan, the use of color, and window treatments. The principal elements of design will be discussed: balance, proportion and color. Address design as an artist approaches a canvas, with the Room as the composition. Email instructor at mt.design@verizon.net for textbook and a list of supplies at least one week prior to class.
CE-ART 2062, 8 Sat., Mar. 12-May 7, 10:00 am-12:30 pm, Room TBD, $175 (+ textbook). M. Tallirico. #12838

Mindful Drawing
This course is for mixed levels. Students will be introduced 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 email address for materials list at: katalingyokeny@aol.com
CE-ART 2199VA, 5 Tues., Jan. 9-Feb. 6, 10:00 am-1:00 pm, Room TBD, $180.
K. Gyokeny. #13232

Art, Nature, and Mindfulness
The natural world is a source of creative inspiration and rejuvenation of mind, body and heart. Mindfulness meditation offers a way to calm and center the mind, which in turn allows you to be fully present in each moment. Learn how to practice mindfulness as you explore your connection to the earth by creating drawings, paintings, and sculptures that are inspired by nature, sometimes with only the materials that the earth provides! Each session will begin and end with a brief guided meditation period. No prior art or meditation experience needed. Contact instructor at ssgibian@gmail.com for materials list.
CE-PRSDV 2107, 4 Tues., Apr. 12-May 3, 6:00-8:00 pm, Room TBD, $80. S. Gibian. #13249

Figure Drawing Workshop
Learn how to create a clear framework for mastering the essential guidelines for accurate and expressive portrait sittings with emphasis on hands, feet, and the head. Emphasis will be on how to achieve likenesses and character. The course will also demystify and simplify the rendering of hands and feet from a classical perspective and interpret them from a variety of angles. Work will be in compressed charcoal on 14x17 drawing pads. All levels welcome.
CE-ART 2189, 8 Mon., Jan. 11-Mar. 7, 7:00-9:00 pm, Room TBD, $160. J. Sparks. #13101

Materials Fee for Craft Classes
For many of these arts and crafts classes, the needed materials are supplied in class by the instructor. An additional materials fee is required, paid directly to the instructor; see each class for the amount of this fee.
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 as you develop a working knowledge of art terms and art skills. 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., Feb. 6-Apr. 30 (skip 3/19), 10:00 am-12:00 noon, Room TBD, $250 (+ $20 studio fee). #12893
Photography Forum: Sharpening Your Photography Skills
OK, so you’ve got your camera; now what? Make your photography a more meaningful and rewarding experience. A rare opportunity for amateur photographers who would like to share their work with, and get feedback from, a professional. 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. Historic and contemporary issues will be introduced and discussed relative to the shooting assignments.

At Peekskill Center: CE-PHOTO 2007PE, 6 Wed., Mar. 2-Apr. 13 (skip 3/16), 7:00-9:00 pm, $258 (+ $50 lab fee). #12894

Introduction to Printmaking
Explore monotype, woodcut, linocut, collograph, and dry point. Through practice and experimentation, learn to find the appropriate printing techniques to express your ideas.

At Center for the Arts, County Center: CE-ART 2125, 12 Thurs., Jan. 13-Feb. 17, 6:00-9:00 pm, J. Cianflone. #12786

New! 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 and composition and texturing. Contact instructor at katalingyokeny@aol.com for materials list.

At Center for the Arts, County Center: CE-ART 2197VA, 5 Sat., Jan. 9-Feb. 6, 1:30-4:30 pm, Room TBD, $180, K Yokeny. #13223

Fun with Watercolor: Beginners
Explore the unique and beautiful qualities of watercolors! Learn the basic techniques of painting with watercolors such as washes and dry on wet. Brushes, papers, and other materials used in the process will be explained. Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center: CE-ART 2006, 5 Tues., Jan. 12-Feb. 9, 6:00-9:00 pm, J. Cianflone. #12780

Beginning Drawing
Almost all art starts out with drawing as the first step. From quick sketches to detailed compositions, cover the basics of shading, crosshatching, proportion, and size. Learn to use shape, line and texture. Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center: CE-ART 2038, $180 Sec. A: 5 Thurs., Jan. 14-Feb. 11, 6:00-9:00 pm, J. Cianflone. #12778
Sec. B: 5 Tues., Feb. 16-Mar. 15, 1:00-4:00 pm, B Waldman. #12915

Drawing Workshop
Expand your knowledge of drawing. Gain skills by using soft and hard pencils, charcoal, and other materials. Guided instruction allows the process of individual growth. Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center: CE-ART 2040, $180 Sec. A: 5 Thurs., Feb. 18-Mar. 17, 6:00-9:00 pm. J. Cianflone. #12782
Sec. B: 5 Tues., Jan. 12-Feb. 9, 1:00-4:00 pm. B Waldman. #12916

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. Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center: CE-ART 2149, 5 Mon., Jan. 11-Feb. 15 (skip 1/18), 6:00-9:00 pm, $180. J. Cianflone. #12781

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. Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center: CE-ART 2014, 5 Tues., Feb. 16-Mar. 15, 6:00-9:00 pm, $180. J. Cianflone. #12779

Oil Painting
An introduction to the materials, composition, and fundamentals of painting using oil paints. Students will work on developing style, content and individual projects.

At Center for the Arts, County Center: CE-ART 2154, 12 Wed., Feb. 3-Apr. 20, 2:00-4:00 pm, $300. E. Velazquez. #12917

Explore Mixed Media Collage
Move beyond the traditional watercolor painting by adding decorative papers, pastels, oil crayons, and other media to the paper. The result will be a unique and personal work of art! Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center: CE-ART 2132, 5 Mon., Feb. 22-Mar. 21, 6:00-9:00 pm, $180. J. Cianflone. #12783

Register Early!
Classes are cancelled for under-enrollment several days in advance. We recommend that you register ONE week in advance of the course start date.
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., Jan. 23-Mar. 12, 11:00 am-1:00 pm, Room TBD, $160. V Davis. #12655

Mixed Media Drawing

Explore the realm of drawing using pencil, charcoal, ink, pastel and oil pastel. A still-life will be introduced and students will be encouraged to make quick sketches to consider composition before completing a drawing. Each class will introduce a medium, and its unique characteristics will be reviewed. Demonstrations will provide instruction on technique possibilities. One-on-one guidance will be given. Group critiques will allow all to react and learn from one another. Please bring a sketchbook that is 11 x 14 or larger.
CE-ART 2033, 6 Thurs., Feb. 18-Mar. 24, 7:00-9:00 pm, Room TBD, $135. D Egginton. #12667

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. A materials list will be provided upon registration.
At Center for the Arts, County Center:
CE-ART 2086, 8 Tues., Mar. 8-Apr. 26, 6:30-9:30 pm, $300. D Hughes. #12920

Beaded Jewelry for Beginners

Create your own one of a kind, personalized, beaded jewelry designs using a variety of glass, semi-precious gemstone beads, and wire. Learn basic beginner wire working and crimping techniques, as well as basic bead stringing and design. Students should be able to finish at least 5 projects of their choosing such as necklaces, bracelets, and earrings. All tools and materials are provided. Contact instructor at www.karenfairborne.com.
CE-CRAFT 2051, 3 Thurs., Feb. 4-18, 6:00-8:30 pm, Room TBD, $75 (+ $20 materials fee, payable to instructor). M McFerran. #12820

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. A materials list will be provided upon registration.
At Center for the Arts, County Center:
CE-ART 2086, 8 Tues., Mar. 8-Apr. 26, 6:30-9:30 pm, $300. D Hughes. #12920

Clay Sculpture

Students will learn techniques of clay sculpture making, using coil, slab, pinch, carving, shaping, and modeling. Construct a bird, dog, horse, head, torso, and a relief. Contact instructor at email address for materials list at: katalinyokeny@aol.com.
CE-ART 2198VA, 5 Sat., Jan. 9-Feb. 6, 5:00-8:00 pm, Room TBD, $180. K Gyokeny. #13231

Jewelry Repair

Renew the pieces that still evoke beautiful memories within you but that are no longer fashionable, and update your sentimental items in the most modern trending styles.
CE-CRAFT 2053VA, 1 Tues., Apr. 5 & 12, 11:00 am-1:00 pm, KNC-5, $25, R Demers. #12860

Jewelry Design

Using a variety of materials, such as polymer clay, fabric, wire, and more, you will gain true freedom of expression! Learn to mix and match your creations, resulting in a true statement piece!
CE-CRAFT 2052VA, 6 Tues., Mar. 1-Apr. 5, 7:00-9:00 pm, Room TBD, $120 (+ $20 materials fee, payable to instructor). R Demers. #12861

Drawing with Thread

Use thread instead of pencil to create drawings on textile. Learn preparation of embroidery floss and basic embroidery stitches to create an artwork of personal interest. Includes additional design techniques such as applique (a cutout decoration fastened to a larger piece of material); research gathering in sketchbook; presentation of contemporary artists; and composition development.
CE-CRAFT 2054, 5 Mon., Mar. 7-Apr. 4, 7:30-9:00 pm, Room TBD, $75 (+ $60 materials fee, payable to instructor). K Whitten. #12856

Crafts

Beading

Explore basic beading techniques. Learn to make jewelry pieces using seed beads. No experience necessary. A materials list will be provided upon registration.
At Center for the Arts, County Center:
CE-CRAFT 2000, 5 Fri., 12:30-3:30 pm, $180. J Johnson
Sec. A: Jan. 15-Feb.12. #12918
Sec. B: Mar. 4-Apr. 1. #12919

Textbook required.
CLASS LOCATIONS

Most classes meet on the Valhalla Campus; see above for campus map and building locations.

OTHER LOCATIONS:

Mt. Vernon: 17 S. Fifth Avenue, 914-606-7200
Ossining: 22 Rockledge Ave. (Arcadian Shopping Center), 914-606-7400
Peekskill: 27 N. Division St., 914-606-7300
Port Chester: Port Chester Middle School (across from Rye Ridge Shopping Center), 914-606-6839

For directions to all locations, and a map of the Valhalla campus, visit our website at www.sunywcc.edu

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.
**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 CE class subjects begin with “CE”. Either type in a subject or click the Select Subject button and then “C” for the CE subjects. NOTE that only the first three sections of a class will be in the initial display. Click View All Sections to see the complete schedule of options.

**New CE Students:** You may use our Registration For First Time CE Student process if you have never taken a class at WCC – if you attended previously or were enrolled in credit courses in the past you cannot use this process; see info below for Returning Students. Click the link in the right hand column for “Continuing Educ. Registration.” A screen of instructions will display and then you can proceed with 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. Contact our office at 914-606-6830, press #1 for information on enrolling as a Returning Student.

**Returning CE Students:** You will need your student self-service ID which can be obtained by calling our office at 914-606-6830 press 1. After you have activated your ID you can log in and enroll and pay online 24/7 at your convenience! Full instructions can be found in the “Guide to Registration for Returning CE Students” at mywcc.sunywcc.edu. The WCC Help Desk is available should you like any assistance at MyWCCHelpdesk@sunywcc.edu or 914-606-5600.

**Note About Payment:** Please be aware that 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.

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**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:** We do not send out confirmations or receipts; if you do not hear from us, assume you have been registered and come to the first class. Retain your class information. We will contact you should your class be full or cancelled for any reason, or if there is a problem with your registration. Obtain your course information and receipt anytime by accessing your account at www.sunywcc.edu/mywcc (you will need your User ID which can be obtained by calling 914-606-6830 press 1 if you don’t have it, or, if you are a first-time student at the college, create an account at the web address listed above).

**ROOM ASSIGNMENTS:** For classes held at the Valhalla campus, the building/room location is indicated for your class. If Room TBD is the listed location, you can obtain the correct assignment several days prior to class start by checking your class at mywcc.sunywcc.edu (be sure to search under “CE” for course subject and set course 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 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 ONLY required for day classes on the Valhalla campus unless parking in Lot 1 (visitor parking). For classes meeting for one session only, use Lot 1; for classes with multiple sessions, use Lot 1 for the first class and, if you want to be in a different lot, obtain a permit from your instructor. Cars parked in other lots during the day without a permit are subject to ticketing by campus or County police. Parking at our community locations varies; call the site directly for information.

**OFF CAMPUS 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
- Port Chester: Port Chester Middle School (across from Rye Ridge Shopping Center), 914-606-6839
- 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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Visit us online at www.sunywcc.edu/ce

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Textbook required.
DO NOT USE FOR ESL REGISTRATION. SEE PAGE 25.

Social Security Number ______-____-____

Date of Birth ______/____/____

Student ID ______

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.

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Visa  

MasterCard  

Discover

Card No. _______ _______ _______ _______ _______ _______ _______ _______

Exp Date ___________ Approval Code No._______ (from back of card)

Signature_____________________________________________________

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 continuinged@sunywcc.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.

Customer Information

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.
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