Build your career and gain certification in one of these growing fields!

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

Professional Careers
Administrative Professional with MS Office
Fiber Optics Technician
Home Inspection
Life Coaching
Life, Accident & Health Insurance
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
TESOL Instructor
Water Operator: Grades C and D

Westchester Community College
Division of Continuing Education
& Workforce Development
5 easy ways to register

Online
By Phone
By Fax
By Mail
In Person

See pages 66-67 for Details

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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

See page 67 to Register
Build and Maintain a Profitable Consulting Practice
Do you have an idea for your own business or consulting practice, but don't know how to get started? Get all the tips, tricks, and techniques to succeed. Gain the tools and business knowledge to help make your idea profitable. Learn how to reach clients with a sellable identity, close contract deals and how to succeed with a strong and powerful marketing plan. Learn the planning and communication tools needed for a successful and profitable consulting practice.
CE-CRXPL 2016, 1 Tues., Mar. 17, 6:00-9:00 pm, Room TBD, $50. D Ewen. #12803

Become a Radio Talk Show Host
Did you ever want to get your foot in the door on radio or TV? Have you wondered how to get a demo disk for radio stations to show them what you've got? Learn how to get experience as a talk show host. Find out how to increase your listening audience. Learn the tools of creating and marketing an online radio show that is broadcast to cell phones, tablets, laptops, iPods, and websites. If you have a landline and high-speed Internet, you can create an online radio show from home. Learn how to get the opportunity to make money through a revenue sharing site.
CE-CRXPL 2015, 1 Mon., Mar. 30, 6:00-9:00 pm, Room TBD, $50. D Ewen. #12802

Exploring Career Options

Short Film Production, Marketing, and Distribution
Do you love movies? Do you have an idea for a movie for theater, TV, or online? Learn to use your own camera to make a quality movie and make your project available on DVD, YouTube, Facebook, Amazon and/or streaming on your own website. Learn how to promote your project at film festivals and local public access television.
CE-FILM 2028, 1 Wed., Mar. 11, 6:00-9:00 pm, Room TBD, $50. D Ewen. #12804

Music Recording, Publishing, and Marketing
Are you a musician looking for your first break on a record label? Have you hoped for a recording contract? Do it yourself! First, learn how to record your music and publish a CD. Then learn how to market your product through radio, Amazon.com, iTunes, social media sites, retail stores, and entertainment venues. Your audience is waiting for you!
CE-CRXPL 2014, 1 Tues., Apr. 7, 6:00-9:00 pm, Room TBD, $50. D Ewen. #12801

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 Mon., Mar. 16, 8:00-10:00 pm, KNC-2, $25 (+ $20 optional materials fee, payable to instructor). B Batra. #12873

10 Steps to a Federal Job
The federal government anticipates hiring a number of new employees! Know which agencies are hiring. Get tips for federal resume and essay writing, understand vacancy announcement terminology and learn about salaries.
CE-CRXPL 2007, 1 Sat., Apr. 18, 9:30 am-1:30 pm, KNC-4, $40. S Reid. #13091

Start a Home-Based Medical Transcription Business
Demand for medical transcriptionists is soaring! Make money part-time or full-time. If you want to choose your own hours, have a business at home, find clients easily and make great money, this class will get you started. Any questions? Contact Deborah directly at info@medtranscription.com.
CE-CRXPL 2002, 1 Thurs., Jan. 29, 8:30-9:00 pm, KNC-3, $45 (+ $20 workbook fee, payable to instructor). D Burns. #12774

Property Management and Investments
Learn successful property management, how to locate properties for purchase, and how to maximize cash returns and appreciation. Topics covered include: investment types/analysis, rent collection, tenant selection, budgeting for repairs and capital improvements, landlord relations, legal protection, insurance, and taxes. Approved for 15 hrs. of CE for RE Salespersons and Brokers.
CE-REAL 2012, 1 Fri/Sat, Mar. 6 & 7, 9:00 am-4:30 pm (1-hour lunch break), LIB-G36, $175. D Alvarez. #13022

Voiceovers...NOW is Your Time
Voice-overs are hot today. Learn about an exciting, new way to turn voice-overs into a thriving full- or part-time business. Get a personal evaluation of your voice at the end of the class!
CE-COMM 2008, 1 Wed., Mar. 18, 7:00-9:00 pm, KNC-2, $45 (+ $20 workbook fee, payable to instructor). D Levine. #12870

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. 21 & 28, 7:00-9:00 pm, Room TBD, $75. P Batra. #12863

Textbook required.
Grant Writing Basics
Start with an overview of how nonprofits raise revenue, then focus on grants. For those
already working in nonprofits to sharpen skills as well as those who volunteer or are
considering a career change. Understand what is involved in communicating passion, need,
and a return on investment to prospective funders. Includes how to research funders,
analyze the components of a strong proposal, write a basic budget, articulate realistic and
measurable outcomes, and craft evaluation plans. Also covered: letters of inquiry, strategies
for online applications, how to stand out from the pack, and grant stewardship. Students will
be asked to write and complete activities during the course.
CE-GRANT 2000, 4 Wed., Feb. 25-Mar. 18,
6:00-9:00 pm, Room TBD, $150. A Paul.
#13049
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, 5 Tues., Jan. 27-Mar. 3
(skip 2/17), 7:00-9:00 pm, Room TBD, $100
(+ $40 for textbook purchased from instructor).
L Francis. #12922

Accounting & Bookkeeping for Beginners
An introduction to beginning accounting practices including: transaction analysis, journal
entries, general ledger, and financial statements. Bring a calculator to class.
Purchase textbook and workbook and bring to first day of class. 2.0 CEUs;
CE-BUS 2000, 8 Thurs., Feb. 19-Apr. 9,
7:00-10:00 pm, KNc-3, $285 (+ textbook).
H Cuevas. #12826

Accounting and Bookkeeping: Part 2
Practice and expand your knowledge through various exercises and real-world examples.
Includes posting and journaling entries, completing work sheets, preparing and
analyzing financial statements, recording inventory and calculating depreciation, payroll
accounting, taxes, and reports. Bring a calculator to class; purchase textbook and
workbook and bring to first day of class.
CE-BUS 2030, 5 Sat., Feb. 21-Mar. 21,
8:00 am-12:30 pm, KNc-3, $265 (+ textbook).
H Cuevas. #12827

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. Participants must
have a background in healthcare or information technology to qualify. To find out how you could
make a leap into this new career, visit www.sunywcc.edu/hit or email hitech@sunywcc.edu.

Earn College Credits While Training for a New Career!
• Medical Billing and Coding
• Entrepreneurship/Small Business Management
• Energy Systems
These programs earn credits towards a college degree while helping you prepare for a new
career. For more information, or to receive a Spring 2015 schedule of classes, call Steve Leone
at 914-606-6658 or Admissions at 914-606-6735, or email steve.leone@sunywcc.edu. Visit us
online at www.sunywcc.edu.

Paralegal
Associate Degree (64 credits): For the first-time
college student and combines general education
and paralegal courses.
Certificate (30 credits): Offers only the paralegal
courses and is available to students who have
completed an associate or bachelor’s degree.

Join Us for a Paralegal Open House
December 18 from 6:00-7:00 pm
Gateway Center, Room GTW-110

How to Read a Course Description...

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

(Textbook required.)
Becom e a Certified Life Coach
Success today requires advanced communication and leadership skills useful to you right now. We offer accelerated learning techniques, expert modeling, and proven methods that are ready for immediate use.
As professional coaching enters its 4th decade, the skills of a life coach are becoming increasingly more sought after by groups and organizations. Today, more than 40,000 coaches are providing these services. CCM®@WCC is powered by CoachVille, the world largest coach training organization. You choose how to use your coach training:
- Accelerate your personal development (explore that encore career idea)
- Build a new career as an ICF certified coaching professional
- Amplify your influence by learning a coach approach to your present career or lifestyle
Coach training through CCM®@WCC provides the affordable, flexible, and solid foundation from which to launch. Find out more about CCM®@WCC at www.CCMWCC.com

Free Information Sessions
Sat., Jan. 24, 2:00-4:00 pm
Knollwood Center – Classroom #5
You’ll have an opportunity to meet Lorraine Esposito, CCM’s founder, for a live, on-campus information session. 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. Rooms TBD.

Basic Coaching Skills & Ethics
Learn and practice the eleven core coaching competencies. Leverage your strengths and avoid common pitfalls. 15 ICF-CECs.
CE-LDRSP 2007, $300.
Sec. A: 6 Tues., Feb. 3-Mar. 17 (skip 2/17), 10:00 am-12:00 noon. #13005
Sec. B: 6 Thurs., Feb. 5-Mar. 19 (skip 2/19), 8:30-9:30 pm. #13006

Step Up & Stand Out
Learn how to communicate with confidence to start (or restart) your business. 12 ICF-CECs.
Teleclass.
CE-COMM 2022, 6 Tues., Feb. 24-Mar. 31, 6:30-9:00 pm, $300. #12748

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. Created by the late Thomas Leonard, founder of the ICF, these 15 proficiencies bring coaching to life for both coach and client. 12 ICF-CCEUs.

Inner Freedom Method
Transform unconscious patterns of resistance into a powerful source of energy. Learn a 9-step method to restore the inner freedom that energizes action. 24 ICF-CCEUs.
CE-PRSDV 2103, coming in Fall 2015.

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 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.
CE-COMM 2021, 6 Wed., Mar. 4-Apr. 8, 6:30-9:00 pm, Room TBD, $300. #12747

Practicum Participant
(required for certification)
Practice coaching under the guidance of an ICF certified coach. Written feedback of your coaching is included. Space limited to 5 students per session. 5 ICF-CCEUs per session. Teleclass.
CE-LDRSP 2008, Rooms TBD, $250.
Sec. A: 1 Fri., Jan. 9, 9:00 am-2:00 pm. #13007
Sec. B: 1 Fri., Feb. 13, 9:00 am-2:00 pm. #13008
Sec. C: 1 Sat., Mar. 14, 10:00 am-3:00 pm. #13009

Learn more about all our classes at www.CCMWCC.com/classes
All of our certified coach training programs are accredited by the International Coach Federation. Find out more about each level of coach training and register for spring classes at www.ccmwcc.com/Enrollment.html or email CoachLorraine@CCMWCC.com.
NOTE: Enrollment and payment are available only through www.CCMWCC.com.
Fiber Optics Training Certificate

Certified Fiber Optics Technician Course (CFOT)
This introductory 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 FTTD (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. 

Certified Fiber Optics Specialist in Testing & Maintenance (CFOS/T)
This 2-day program offers advanced training to anyone involved with the testing and maintenance of fiber optics networks. A focal point in the program is to offer a general, easy to understand approach to fiber optics testing standards with little theory and considerable hands-on activities. This comprehensive program explains the variety of testing standards, equipment and technological approaches used in fiber network testing and splicing and how to choose among them. Subject matter includes a detailed study of ANSI/TIA/EIA-526-14(7)A, OTDR fundamentals and uses, OTDR vs. Insertion Loss Testing, Return Loss Testing, and Attenuation testing using the Power Source and Light Meter. This course is accredited by BICSI for 14 RCCD CECs and 12 Installation CECs.

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 hands-on and written exams that are sanctioned by the FOA (Fiber Optics Association) and given and graded the final class day. This course introduces the student to industry standards governing the installation, testing, and troubleshooting of OSP fiber 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 Specialist Outside Plant Certification (CFOS/O) with the FOA. This course may be taken immediately after successfully completing the CFOT course.

CE-TECH 2029, Sa/Su, Jan. 31-Feb. 1, 8:00 am-5:00 pm, LIB-G36, $775, #12811

CE Spring 2015 rev 3_Layout 1 10/28/14 4:04 PM Page 7
Certified Dietary Manager Program

A 16-week hybrid course: part classroom and part self-study. Upgrade your skills in food service management or become a food service supervisor. HS Diploma/GED is required and you must be currently employed in a food service department under an RD (who acts as your preceptor). Includes Nutrition Therapy, Food Service Management, and Human Resource Management. 120 hrs. classroom/self-study and 150 hrs. fieldwork as required for certification, plus certification exam review with review materials. Approved by the Association of Nutrition and Food Professionals. CE-NUTR 2002, on campus dates: 16 Tues., Jan. 20-June 23 (skip 2/3, 3/10-31, 4/21, 5/19-26), 4:00-8:00 pm, Room TBD, $625 (+ textbooks to be ordered from the ANFP at www.anfponline.org; use school code 321202), J Seid. #12924

Home Inspection Careers

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

Classroom-Based Home Inspection Training Program

Our hands-on program will show you how to succeed as a professional home inspector. The courses and field training provide you with a step-by-step process to execute a complete professional home inspection and produce a professional home inspection report. In addition, the classroom courses provide information on how to start, market, and build your own business. Perform actual inspections with our instructors. Curriculum approved by NYS. Lectures held in the Valhalla campus library, LIB-G36 (within in the Academic Support Center). Field training, KNC-2.

CE-TECH 2005, Lecture: Feb. 9-21, Field training: Mar. 2-6. #83598

For additional course information on the home inspection licensing training program 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.

Personal Training Programs

Personal Training Certification Orientation: Online

Get the most comprehensive information on one of the hottest jobs! Meet one of our veteran teachers using WebEx and get a clear picture of what to expect in the course and the great rewards that await you. This FREE online WebEx session is a great way to learn about the field and the program. You’ll have the opportunity to ask questions and participate in a live chat with our instructor on any of the following dates:

Wed., Jan. 21, 12:00 noon EDT at http://bit.ly/1k3zEK
Wed., Feb. 11, 4:00 pm EDT at http://bit.ly/1zGmAgJ

Personal Training Certification

Come join this fun profession and be a part of what Fortune Magazine & ABCNEWS.com states as the 4th hottest job in the U.S. at an national average of $34 an hour. Employees like 24 Hour Fitness, LA Fitness and Gold’s Gyms are just a few of the clubs that seek out our graduates. Whether a career move or for your own personal knowledge, get all the information you need to become a Certified Personal Trainer. This challenging course is taught over a 5-week period for better retention and skill competency; the national exam is held on the 6th week. This 60-hour program has 15 hours of lecture, 15 hours of hands-on practical training, and a 30-hour internship that networks many graduates right into a job. Prepare for success with key topics that include biomechanics, exercise physiology, fitness testing, equipment usage, and health assessment. CPR/AED is needed to receive the certificate. W.I.T.S. is the only major certifying body in the country providing comprehensive practical training and internship components. Textbook is required and not included in course fees; call to order and start reading immediately 888-330-9487; www.witseducation.com. CE-CERTS 2018, 6 Sat., Mar. 7-Apr. 18 (skip 4/4), 9:00 am-4:00 pm, Room TBD (morning lecture held on campus; afternoon practical at WCC Physical Education Center), $675. #12818

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

Prepare for a future in the exciting and rewarding field of Advanced Manufacturing! Our new non-credit program will teach basic to intermediate machine tool techniques while preparing you for employment in a safe working environment. You’ll have the opportunity to earn multiple certifications as you successfully complete each subject area. Students earn proof of acquired knowledge in multiple manufacturing skills; most certification areas are recognized and endorsed by many manufacturing organizations and companies around the nation. Paid for in part by SUNY-DOL funds.

For more information call 914-606-6658 or 914-606-6085.

NEW Careers in Senior Move and Transition

and in Alzheimer and Dementia Care

Offered in collaboration with the National Certification Board for Alzheimer Care (NCABC)

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. For family members or professionals who provide care in a client’s home, at adult daycare centers, in hospice, in assisted living facilities, or in nursing homes. 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®)

A Certified Relocation Specialist supports older adults and their families as they move, organize, downsize, sell, and remodel their homes. Topics include real estate, caregiving, senior housing, professionals organizing, home staging, design, contract work, moving, move management, estate sales, and auctions. CRTS® is the only professional credential for individuals in the field of senior move management, relocation, and transition. Certification demonstrates competency in this fast-growing, unregulated field and sets the certificant apart from competitors. 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®, SARE®, CAPS, CMC, CCM, CPO®, CPO®CD, CES, GCM, CSMM, CAC, CAEd.

Self-paced study-guides are also available for these programs.

For more information, call 914-606-6830 (press 1).

Continuing Education for Professionals

Grade C Water Operator Certification

This approved 18-hour program is the required course 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. 2-May 7, 6:30-9:30 pm, Room TBD, $275 (+ textbook).
J Wines. #12907

Grade D Water Distribution Operator Certification

This approved 15-hour program is the required course 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. 6-May 4, 6:30-9:30 pm, Room TBD, $250 (+ textbook).
J Wines. #12908

“Servsafe” Food Service Sanitation & Safety

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

CE-CERTS 2000 at Valhalla campus.

Pool Operator

For both professional pool operators (complies with NYS Sanitary Code requirements) and homeowners with private pools. Topics include water chemistry, filtration, disinfection systems, whirlpool operations safety, and liability. Offered in cooperation with UYMAC and Westchester Department of Health.

CE-CERTS 2009, 5 Wed., Mar. 4-Apr. 1, 4:30-6:45 pm, Room TBD, $195 (+ textbook).
F Guido. #12766

See page 67 to Register
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., Mar. 14-Apr. 4, 2:00-5:00 pm, KNC-2, $150 (+ textbook), S Herzberg. #12824

Basic ICD-10 Training
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 2029, 4 Sun., Apr. 12-May 3, 10:00 am-1:00 pm, KNC-3, $150 (+ textbook), S Herzberg. #12825

Tobacco Sales Training
NYS Department of Health approved coursework designed to prevent the sale of tobacco products to minors. For owners and employees of establishments licensed to sell tobacco; participation is encouraged by a penalty-reduction incentive, which allows for reduced penalty in case of violation. Certification valid for 3-year period.
Call 914-606-6830 (press 1) for schedule and to register.
CE-CERTS 2003, $55.

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., Apr. 1, 9:00 am-12:00 noon, KNC-4. #13002
Sec. B: 1 Sat., Apr. 11, 6:00-9:00 pm, KNC-3. #13003
At Ossining Center: CE-CERTS 2001OS, 1 Sat., May 2, 9:00 am-12:00 noon. #13048

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 Fall 2015.

Textbook required.
Networking for Your Career
This workshop 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. The program will demonstrate the use of networking for business development and for internal and external job searches.
CE-JBP.RP 2028, 3 Sat., Mar. 7-21, 9:00 am-12:00 noon, Room TBD, $225. #13114.

Effective Image Skills for Career, Clients, and Business
Be successful in selling yourself in front of clients, employers, media, and the public. Discover effective communication with persuasion. Practice skills to market and sell your ideas, promote your skills and abilities, and build your career and public image.
CE-BUS 2067, 1 Tues., Feb. 24, 6:00-9:00 pm, KNC-3, $35. D Ewen. #13277

Assertive Communication Skills in the Workplace
Are you shy about speaking up? Do you feel you lack the ability to communicate confidently at work or at home? Great speakers learn how to successfully communicate by developing winning speech patterns, focusing on the audience, and rehearsing! Learn essential techniques to successfully get your point across in a credible and self-assured manner. Discover how to engage your boss, co-workers, friends, significant other, children, etc. Through simple exercises, learn to voice your opinions, avoid interruptions, make valuable contributions, and much more.
CE-PRSDV 2065, 3 Sat., Feb. 21-Mar. 7, 1:00-3:00 pm, KNC-3, $65. H Cuevas. #12833

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, virtuous and tribute. You’ll also learn oral interpretation by speaking from prepared texts.
CE-COMM 2004, 6 Tues., Jan. 27-Mar. 3, 7:00-9:00 pm, KNC-2, $125. S Horowitz. #12829

How to Schmooze
Do you hate walking into a room where you don’t know anyone? If you want to make connections for professional or personal reasons, effective schmoozing is essential. Networking is both a learned skill and an art. Successful schmoozing may yield many benefits: a promotion at work, a date, investor interest, etc. This interactive class will introduce you to how to schmooze without being fake. Learn key techniques, participate in various exercises, and get individualized feedback and tips.
CE-PRSDV 2072, 2 Wed., Mar. 4 & 11, 7:00-10:00 pm, KNC-2, $65. H Cuevas. #12845

Social Media & Your Job Search
Facebook, Twitter, LinkedIn…employers are actually hiring candidates they meet online! And it takes more than just applying through a “jobs” tab. Social media has tremendous impact on personal and professional images. Though many people have accounts, they are not optimizing their use for job search purposes. 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-JBP.RP 2024, 1 Sat., Apr. 25, 9:30 am-1:30 pm, GTW-203, $60. #13219

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., Mar. 2-16, 6:30-9:30 pm, KNC-3, $95. H Cuevas. #12830

Textbook required.

Mock Interview Workshop
Learn how to make a winning impression by using correct verbal and non-verbal techniques and to highlight your capabilities and strengths during an interview. This interactive class will discuss proper interviewing etiquette, how to respond to difficult questions, the importance of researching the prospective employer, and follow-up procedures after the interview. Resumes will be reviewed and evaluated. Students will practice interviewing and get individualized feedback and tips on their specific situations.
CE-JBP.RP 2023, 2 Sat., Mar. 14-21, 1:00-3:00 pm, KNC-5, $65. H Cuevas. #12831

Business & Work Success

Job Search Skills

See page 67 to Register

11
Successful Sales: Fundamentals, Tips and Techniques
New salespersons and those seeking to refresh their technique will start with the fundamentals of successful sales and practice selling in a safe classroom environment. The class will cover face-to-face sales and telephone activities to engage the prospect and get the sale.
CE-BUS 2063, 2 Thurs., Apr. 9 & 16, 9:00 am-4:00 pm, Room TBD, $300. #13113

Customer Service Workshop
This workshop will help you understand different customer types, how to best deliver service to each one, and how to emphasize and respond appropriately to service issues. This workshop includes practical aspects of customer service, complaint handling, and approaches to problem resolution.
CE-BUS 2060, 2 Fri., Apr. 24 & May 1, 9:00 am-4:00 pm, Room TBD, $300. #13115

Beyond the Fundamentals

Essentials of Management
This program provides the new manager with information on the skills that are needed in order to move from being an individual contributor to getting work done through others. The program will focus on what that change means in terms of his or her organizational role and behaviors.
CE-BUS 2061, 2 Mon., Feb. 2 & 9, 9:00 am-4:00 pm, Room TBD, $300. #13109

Managerial Styles
This program helps experienced managers understand the impact that their managerial style has on employee motivation, engagement and organizational results. It will include two self-assessment instruments; participants will use this data to create action plans to motivate their employees.
CE-BUS 2062, 2 Mon., Mar. 2 & 9, 9:00 am-4:00 pm, Room TBD, $300 (+ $50 materials fee, payable to instructor). #13110

Effective Business Writing Workshop
Workshop format provides special opportunity to explore and develop your business writing style. Focus is placed on writing effective business letters and emails, being aware of different protocols for writing to peers, supervisors, or team members. We will provide samples to help advance your business writing to the next level. Please bring up to three letters or emails to work on, as well.
CE-BUS 2066, 4 Sat., Feb. 7-28, 9:00 am-12:00 noon, Room TBD, $300. #13111

Effective Presentations
Oral presentations are associated with success. Our program is hands-on and includes a variety of typical business situations, as well as varying levels of formality. Practice and develop your own unique skills in the “safety” of our classroom environment.
CE-BUS 2064, 2 Thurs., Mar. 19 & 26, 9:00 am-4:00 pm, Room TBD, $300. #13112

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 great alternatives for business and professional training, whether you are an employee, entrepreneur, owner, or CEO.
Consider taking business and professional skills development classes with peers. See how others approach similar challenges:

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

Talk to us about affordable training programs dedicated to your organization’s needs and delivered on your schedule - to meet your challenges. They include:

• Leadership and Organizational Behavior
• Business Communications
• Workplace Language
• and others

For further information
Call: 914-606-6669, email us at pdc@sunywcc.edu, or visit www.sunywcc.edu/pdc.
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 ($1,995 with software included)
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 Mary Beth Jerry at 914-606-7904 (email: marybeth.jerry@sunywcc.edu).

Cheetah Learning Project Management

Online Certificate Programs

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

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

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

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

We also offer hundreds of online courses to meet your personal and professional development needs. See pg. 40 for more information.

Center for Insurance Education

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

Life, Accident and Health Pre-Licensing
NYS approved class to prepare for the State exam. Textbook is required and chapters 1-14 must be read prior to the first class. Sign up 1 week in advance.
CE-INS 2007, F/Sa/Su, Mar. 13-15, 8:00 am-5:00 pm and Mon., Mar. 16, 8:00 am-1:00 pm, $375 (+ textboook), LIB-G36, J Sayour. #12776

Insurance Property and Casualty Brokers Pre-Licensing
NYS approved class to prepare for the State exam.
CE-INS 2006, 32 M/W, Jan. 26-May 13, 6:30-10:00 pm, $895 (+ textboook), KNC-5, J Wencelblat. #12915

Life, Accident and Health Pre-Licensing
NYS approved class to prepare for the State exam. Textbook is required and chapters 1-14 must be read prior to the first class. Sign up 1 week in advance.
CE-INS 2007, F/Sa/Su, Mar. 13-15, 8:00 am-5:00 pm and Mon., Mar. 16, 8:00 am-1:00 pm, $375 (+ textboook), LIB-G36, J Sayour. #12776

Insurance Property and Casualty Brokers Pre-Licensing
NYS approved class to prepare for the State exam.
CE-INS 2006, 32 M/W, Jan. 26-May 13, 6:30-10:00 pm, $895 (+ textboook), KNC-5, J Wencelblat. #12915

Personal Lines Brokers Licensing
NYS approved class to prepare for personal lines certification.
CE-INS 2008, 13 M/W, Jan. 26-Mar. 9, 6:30-10:00 pm, KNC-5, $450 (+ textboook). #13064

Insurance P & C Brokers Review Class
CE-INS 2005, 5 M/W, Apr. 29-May 13, 6:30-10:00 pm, KNC-5, $225. J Wencelblat. #13065

See page 67 to Register 13
Center for Real Estate Education

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

Real Estate Career Seminar
Wed., Sept. 10, 6:30-8:00 pm, KNC-5. D Zagaroli.
FREE, but please call 914-606-6830, option 1 to reserve your space.

Real Estate Property Management Certificate
Effective management in real estate enables property and facility managers, investors, appraisers and realtors to forecast building operation costs and services, establish budgets, reduce liability, maximize cash return and enhance appreciation. Course topics include both financial and hands-on aspects and will cover fundamentals of real estate management and appraisal, 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.

Real Estate Management
Approved for 6 hrs. of CE for Salespersons and Brokers.
CE-REAL 2023, 1 Fri., Feb. 27, 9:00 am-4:00 pm (1-hour lunch break), LIB-G36, $125. D Alvarez. #13020

Real Estate Investments
Approved for 3.5 hrs. of CE for Appraisers, Salespersons and Brokers.
CE-REAL 2022, 1 Sat., Feb. 28, 9:00 am-12:30 pm, LIB-G36, $70. D Alvarez. #13021

Property Management and Construction
Approved for 4 hrs. of CE for Salespersons and Brokers.
CE-REAL 2011, 1 Sat., Feb. 28, 1:00-5:00 pm, LIB-G36, $80. D Alvarez. #13024

Appraisal Principles and Procedures
Approved for 6 hrs. of CE for Appraisers, Salespersons and Brokers.
CE-REAL 2004, 1 Sat., Apr. 11, 9:00-4:00 pm (1-hour lunch break), KNC-5, $125. D. Alvarez. #12821

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

NOTE: NYS Department of State requires 90% attendance to sit for the Real Estate Sales exam and 100% attendance in all CE classes is required to earn CE credit. No partial CE hours can be awarded. You are required to bring license to first class for CE credit to be awarded.

Real Estate Salespersons
Meets the current NYS Department of State requirement: 75-hr. required course for salespersons licensing exam.
CE-REAL 2024, $595 (+ textbook). D Zagaroli
Sec. A: 20 M/W, Jan. 14-Mar. 25 (skip 1/19), 6:30-9:30 pm, KNC-4, #12785
Sec. B: Intensive: 12 Sa/Su, Feb. 21-Mar. 29, 9:00 am-3:45 pm (30-minute lunch break), KNC-4. #12787

Salespersons Exam Prep
Prep 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. Review questions will be covered; leave with a better understanding of the examination process.
CE-REAL 2042, 1 Thurs., $80. D Zagaroli.
Sec. A: Apr. 9, 9:30 am-1:30 pm, LIB-G36. #12819
Sec. B: May 14, 6:00-10:00 pm, KNC-4. #12820

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. 6-May 13, 6:00-10:00 pm, LIB-G36, $395 (+ textbook). D Zagaroli. #12806

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

Note: NYS now requires that students must be in 100% attendance for the qualifying courses.

Appraisal Exam Review Class
Real Property Appraiser qualifications will change as of January 1, 2015; education and experience will be required prior to taking the AQB-approved National Uniform Licensing and Certification Examinations. Prep for these exams; covers a wide range of topics from appraisal principles to test taking techniques. A must for all eligible exam candidates; can also be taken as a refresher course. Approved for 7 hrs. of CE for appraisers. Co-sponsored by the Westchester County Society of Real Estate Appraisers.
CE-REAL 2050, 1 Sat., May 2, 9:00 am-12:30 pm, LIB-G36, $250. D Zagaroli. #12807

R-5: Basic Appraisal Principles
A 30-hr. qualifying course. Approved for 19.5 hrs. of CE for Salespersons and Brokers upon passing the exam.
CE-REAL 2013, 8 T/Th, Jan. 20-Feb. 12, 6:00-9:45 pm, KNC-5, $395 (+ textbook). D Zagaroli. #13414

R-6: Basic Appraisal Procedures
A 30-hr. qualifying course. Approved for 19.5 hrs. of CE for Salespersons and Brokers upon passing the exam.
CE-REAL 2014, 8 T/Th, Feb. 17-Mar. 12, 6:00-9:45 pm, KNC-5, $395 (+ textbook). D Zagaroli. #13415

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

Short Sales & Foreclosures
Learn what qualifies as a short sale and what qualifies as foreclosure and make money in the default real estate market. Navigate the process and get the deal done by following these steps. Approved for 7.5 hrs. of CE for Salespersons and Brokers.
CE-REAL 2026, 1 Sat., Jan. 31, 9:00 am-5:30 pm (1-hour lunch break), KNC-4, $95. S Macaulay. #12854

3-Hr. Fair Housing
This is a mandatory continuing education class that must be taken every 2 years as part of the continuing education renewal cycle. Approved for 3 hrs. of CE for Salespersons and Brokers. Mandatory CE class.
CE-REAL 2032, 1 Wed., Feb. 25, 9:30 am-12:30 pm, LIB-G36, $40. D Zagaroli. #12815

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 Hours of CE credit for salespersons, brokers, and appraisers.
CE-REAL 2007, 1 Wed., Feb. 25, 1:30-5:30 pm, LIB-G36, $80. D Zagaroli. #13264

Home Construction for Realtors
The agent will gain a clear understanding of how a home is built from the drawing stage to completion. He/she will also learn to identify utilities, fixtures and other components in a home. Approved for 4 hrs. of CE for Salespersons and Brokers.
CE-REAL 2039, 1 Tues., Mar. 3, 6:00-10:00 pm, KNC-3, $80. J Baratta. #12828

Property Management and Investments
Learn successful property management, how to locate properties for purchase, and how to maximize cash returns and appreciation. Topics covered include: investment types/analysis, rent collection, tenant selection, budgeting for repairs and capital improvements, landlord relations, legal protection, insurance, and taxes. Approved for 15 hrs. of CE for RE Salespersons and Brokers.
CE-REAL 2012, 2 Sat., Mar. 6 & 7, 9:00 am-4:30 pm (1-hour lunch break), LIB-G36, $175. D Alvarez. #13022

New York State Supervisory Appraiser/Appraiser Assistant Course
Pursuant to the Dodd-Frank Wall street reform and Consumer Protection act of 2010 and he 2015 criteria of the AQB, the New York State Department of State (DOS) requires that effective January 1, 2015, 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 Supervisor/Appraiser Assistant relationship must complete the course prior to assuming the new supervision. All other current Supervisory Appraisers who do not enter into a new Supervisor/Appraiser Assistant relationship must complete the course by December 31, 2015. Additionally, completion of this course by an appraiser can be applied toward the continued education requirement completed within an appraiser’s two year license term. Approved for 4 hrs. of CE for Appraisers. Requires 100% student attendance.
CE-REAL 2051, 1 Thurs., $80. D Zagaroli. Sec. A: Mar. 26, 6:00-10:00 pm, KNC-4. #13126
Sec. B: Apr. 16, 9:00 am-1:00 pm, LIB-G36. #13127

See page 67 to Register
Why Size Matters: Calculating Gross Living Area

Includes issues such as what is considered in the calculation of gross living area (GLA) by the secondary market and the procedures for measuring various styled homes. The employed methods will standardize the calculation process and aid the client to obtain accurate results. Case studies will illustrate some of the difficulties that may be encountered during the inspection process. Approved for 3 hrs. of CE for Salespersons, Brokers and Appraisers.
CE-REAL 2044, 1 Tues., Mar. 10, 9:30 am-12:30 pm, LIB-G36, $70. D Zagaroli. #12812

Analysis of Market Sales: When are They Comparable?

Approved for 3 hrs. of CE for Appraisers, Salespersons and Brokers. Mandatory CE class.
CE-REAL 2003, 1 Tues., Mar. 10, 1:30-4:30 pm, LIB-G36, $70. D Zagaroli. #12814

The Deal Killers: Appraisers, Underwriters and Home Inspectors

Find out the reasons why a mortgage is not approved because of the appraisal report, actions of the loan underwriter, and/or the findings of the home inspector. There are ethical obligations that must be adhered to along the way by the parties involved. Learn how to be proactive so a real estate transaction can be salvaged. Approved for 3 hrs. of CE for Appraisers, Salespersons and Brokers.
CE-REAL 2038, 1 Thurs., Apr. 16, 2:00-5:00 pm, LIB-G36, $70. D Zagaroli. #12808

Real Estate Closing

Learn to save all documents and open a transaction file for all correspondence. Identify the steps necessary to develop and follow documents in order to arrive at a closing date. Approved for 15 hrs. of CE for RE Salespersons and Brokers.
CE-REAL 2018, 2 Sat., Mar. 21 & 28, 9:00 am-5:30 pm (1-hour lunch break), Room TBD, $175. S Macaulay. #12855

The Truth About Mold

This course offers useful and practical information on issues relating to mold and how these issues impact the real estate profession as well as the landlords and homeowners. Topics include remediation, potential liability, reducing that liability, and the health effects of mold. Approved for 4 hrs. of CE for Salespersons and Brokers.
CE-HOME 2003, Wed., Apr. 1, 6:00-10:00 pm, KN-C-3, $80. J Baratta. #12813

Infection Control for Phlebotomy Students

Prerequisite for students entering Phlebotomy. Designed for entry-level healthcare professionals and includes key infection control concepts and regulations surrounding infection control practices in New York State.
CE-HCARE 2010OS, 1 Mon., Jan. 26, 5:30-8:30 pm, $80. #13025

Healthcare Careers

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

Advanced Clinical Calculations

For nursing students and licensed nurses. Topics covered include IV calculations, powdered medications, pediatric dose ranges, heparin IV problems, and critical care calculations.
At Valhalla Campus: CE-HCARE 2034, 1 Thurs., Jan. 15, 9:00 am-1:00 pm, Room TBD, $40. K DeLuca. #13116

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. 26, 5:30-8:30 pm, $80. #13025

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. B: 1 Thurs., Feb. 5. #13027

NEW "Connect with Care" Patient Satisfaction

This seminar is designed for anyone who is entering or returning to a healthcare profession and will have patient and family contact. Being aware of the patient's feelings and concerns and responding in a timely and empathic way are key to ensuring a high level of patient satisfaction. This course will provide the practical communication skills that are essential in today's healthcare setting.
CE-COMM 2030OS, 2 17th, 6:00-8:00 pm, $65. Sec. A: Jan. 13 & 15. #13353
Sec. B: Apr. 7 & 9. #13354

Visit us online at www.sunywcc.edu/ce
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, 9:00 am-3:00 pm, $340.
Sec. A: 4 Fri., May 1-May 22. #13028
Sec. B: 4 Sat., May 2-May 23. #13029
Sec. C: 4 Sun., May 3-May 24. #13030

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: Mar. 2.
CE-HCARE 2045OS, 15 Sat., Mar. 21-July 11 (skip 5/30 & 7/4), 9:00 am-12:00 noon, $400.

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

Home Health Aide
In this 75-hour course plus 8 hours of hands on training, students will learn health care 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 914-606-7408 for more information.

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 due date is Feb. 6.
Sec. B: T/W/Th, Mar. 3-May 14, 9:00 am-1:00 pm.

Certified Patient Care Technician Program (CPTC)
This 120-hour program, including a clinical externship, is designed to prepare Patient Care Technicians to function as multi-skilled care providers in a variety of healthcare settings, such as hospitals, long-term care settings, or skilled nursing facilities. Gain additional skills for routine patient care treatments including simple lab tests, EKG’s, simple dressing changes, and phlebotomy, utilize current technology, and employ physical and occupational therapy safety standards. Upon successful completion of the program, students are eligible to take the CPTC 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 due date is Jan. 12.
CE-HCARE 2035OS, T/F, Feb. 10-May 15, 4:30-9:30 pm, $1,410.

Information Sessions for Allied Health Careers
Tues., Jan. 6 OR Thurs., Jan. 8, 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

Textbook required.
See page 67 to Register 17
Certificate in Sustainable Vegetable Production
Presented by Westchester Community College and Hilltop Hanover Farm & Environmental Center

If you’re interested in becoming a vegetable farmer, have a passion for sustainable agriculture, or simply want to improve your own produce growing skills, this exciting new program is for you! All classes take place at beautiful Hilltop Hanover Farm in Yorktown Heights. This 187-acre farm is owned by the County of Westchester, and includes a five-acre commercial crop farm, two greenhouses, and a composting facility that all highlight best practices in sustainable agriculture.

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

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

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

Core Classes:

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

CE-GRDN 2025, 4 Sat., 9:00 am-12:00 noon, Barn F, $300.
Sec A: Feb. 7-28, M Zanke. #12794
Sec B: Apr. 11-May 2, M Fedison. #12795

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. 24-Mar. 17, 5:30-8:30 pm, Barn F, $300. W Chang. #12792

Textbook required.
Elective Classes:

Agriculture Business and Marketing
Explore basic business and marketing principles 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. 13-27, 5:30-8:30 pm, Barn F, $225. M Fedison. #12793

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. 7-21, 9:00 am-12:00 noon, Barn F, $225. M Zanke #12796

Food Justice
Discuss historical and current concepts regarding food justice, including the ideals that all people should have the opportunity to purchase affordable and nutritious food, inequalities in food access should be eliminated, food production systems should be transparent, and that government food policy should seek to benefit all people. Topics include changes in the American diet, emergence of food deserts, movements to bring living wages to farm workers, impact of genetically modified organisms, and actions to promote food justice in our own communities.
CE-NUTR 2007, 3 Tues., Feb. 3-17, 5:30-8:30 pm, Barn F, $225. W Chang. #12791

Energy Efficient Lighting for Buildings
Learn about lighting’s energy efficiency and costs and discover how to approach and perform a lighting audit in order to understand the current state of a building. Learn the basic nomenclature about lighting and the different types of lighting fixtures available along with their advantages and disadvantages. Understand basic energy usage calculations and energy bill analysis as well as the factors and information necessary to determine whether a lighting upgrade is necessary and several potential options with technical and economic pros and cons. Identify strategies available to minimize energy consumption and cost.
CE-GREEN 2014, 2 W/Th, Mar. 11 & 12, 6:00-9:00 pm, Room TBD, $75. B Hagen. #12990

Skills for College Success

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

Spelling & Grammar Workshop
Improve your spelling skills through phonics, syllabification, and the study of prefixes, suffixes, and roots. Grammar instruction includes parts of speech, sentence structure, and punctuation. The focus is on correcting the most common errors. For native English speakers only.
CE-BSKLS 1004, 10 Tues., Feb. 17-Apr. 21, 7:00-9:00 pm, Room TBD, $225 (+ textbook).
P Alexander. #13066

Spelling 101
Are you embarrassed by misspelling and a poor vocabulary? Learn the phonetic and syllable-based rules that lead to better spelling. Learn word roots and apply new words in communicating. Recommended for anyone who wants to improve spelling skills.
CE-BSKLS 1005, 4 Sat., Jan. 31-Feb. 21, 10:30 am-12:00 noon, Room TBD, $69. TBD. #13068

Building a Good Vocabulary
Learn new words, their spellings, pronunciations, definitions and how to use each correctly in a sentence. The importance of prefixes and suffixes in identifying a word will be explained. Bring a paperback dictionary to class.
CE-BSKLS 1001, 6 Thurs., Jan. 29-Mar. 5, 6:00-8:00 pm, Room TBD, $138. TBD. #13069

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. 7-Mar. 28, 1:00-3:00 pm, Room TBD, $184 (+ $25 materials fee, payable to instructor). S Zidan. #12759

See page 67 to Register
Improve Your Writing Skills
For both new and out-of-practice writers. Learn to write clearer sentences, develop effective paragraphs, design opening statements, arrange facts and ideas logically, and increase readability. A knowledge of basic grammar rules is assumed.
CE-WRTG 1000, 6 Thurs., Mar. 19-Apr. 23, 6:00-8:00 pm, Room TBD, $138. P. Alexander. #13067

Master Time Management Skills
Learn to prioritize, organize, and carry out tasks in a timely manner.
CE-PRSDV 1000, 3 Sat., Mar. 7-21, 10:00 am-1:00 pm, Room TBD, $103. #13070

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-BSKL S 1002, 4 Mon., Mar. 2-23, 7:00-9:00 pm, Room TBD, $92. #13071

Study Skills for Adults
Designed to improve your ability to read, study, learn, and succeed in college and other situations. Individual and group instruction in reading comprehension, note taking, and study skills.
CE-CLPRP 1000, 5 Sat., Mar. 28-Apr. 25, 6:30-8:30 pm, Room TBD, $115. #13072

Test-Taking Made Easy
Good test-taking skills will help you succeed, both in school and in life. Designed to help you master effective test-taking strategies to help reduce your anxiety and improve your performance. Includes isolating key words, techniques for answering multiple-choice questions, and organizing your essays.
CE-TESTG 1002, 3 Mon., Apr. 6-20, 8:30-9:30 pm, KN C-3, $163. TBD. #13073

Don’t Kill a Course
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.

Test Prep
Nursing Exam Review
For those planning to take competitive entrance exams for nursing programs nationwide. Topics include: test taking skills, basic math review (decimals, fractions, and percentages), human biology review, basic chemical formulas and interactions.
CE-TESTG 2003, 3 Sat., Jan. 31-Feb. 14, 9:00 am-4:00 pm (1-hour lunch break), Room TBD, $225. R. Karve. #12983

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

Develop Your Test-Taking Skills
Designed to help you master effective test-taking strategies to help reduce your anxiety and improve your performance. Includes isolating key words, techniques for answering multiple choice questions and review of reading and writing skills. Includes information on registering for the exam.
CE-TESTG 1000, 2 Tues., Jan. 27 & Feb. 3, 6:00-9:00 pm, Room TBD, $69. P. Alexander. #13074

Basic Math Skills Review
This foundation course will include a review of the basic math skills needed for success in a variety of settings. Topics covered include percentages and decimals, basic calculations, and basic graphing and charting.
CE-BSKL S 1000, 3 Tues., Feb. 17-Mar. 3, 6:00-9:00 pm, Room TBD, $90. S. Zidan. #13221

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

English for the Pre-Nursing Student
For those planning to take competitive nursing entrance exams and needing help with the English portion of the exam. Topics covered include punctuation, grammar, sentence structure, and vocabulary.
CE-TESTG 2005MV, 5 Sat., 9:00 am-12:00 noon, $190 (+ textbook).
Sec. A: Jan. 31-Feb. 28, #12816
Sec. B: Mar. 14-Apr. 18 (skip 3/21), #12822

Math for the Pre-Nursing Student
For those planning to take competitive nursing entrance exams and needing help with the math portion of the exam. Topics covered include operations, percent, ratios, proportions, measurements, graphs, and algebra.
CE-TESTG 2006MV, 5 Sat., 12:30-3:30 pm, $190 (+ textbook).
Sec. A: Jan. 31-Feb. 28, #12817
Sec. B: Mar. 14-Apr. 18 (skip 3/21), #12823

Visit us online at www.sunywcc.edu/ce

Textbook required.
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 Office is open Mon., 9:00 am - 8:00 pm, Tues. & Thurs., 9:00 am-8:00 pm, Wed. & Fri., 9:00 am-5:00 pm, Sat., 9:00 am-3:30 pm. See registration instructions on page 24.

**GENERAL MULTI-LEVEL ESL**

INTENSIVE (5-DAY) SATURDAY (ALL DAY) EVENING (2-DAY)

Eight 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 zero-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 two classes: ESL Grammar, Reading & Writing 3 days per week (M/W/F) and ESL Speaking, Listening & Pronunciation 2 days per week (T/Th). Placement test is required of all new students. ESL Special Topics, open to all IEP students, supplem ents 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) can satisfy the full-time requirement by adding Special Topics OR any other approved non-credit ESL course meeting at least 3 hours per week.

**Intensive ESL, Mornings: 9:00 am-12:00 noon**

**ELI-ESL 1009 (ESL Grammar, Reading & Writing)**


**ELI-ESL 1109 (ESL Speaking, Listening & Pronunciation)**


*Registration is required in both 1009 and 1109. Total tuition cost is $889 + $13 in fees.

**ESL Special Topics (IEP)**

Open to all students, supplements the Intensive and Semi-Intensive English Program with an additional 3 hours per week of instruction and practice in one or more particular skill or content areas (visit www.sunywcc.edu/ESL for full descriptions).

**ELI-ESL 1200, Topic: Accent on Fluency:** 25 T/Th, Jan. 20-Apr. 23 (skip 3/17 & 19), 1:00-2:30 pm, GTW-238, $174.

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.

**NEW 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. Participants will learn the requirements of the Medical Examination and how to complete the application.

At Ossining Center: CE-HLTH 2065OS, 1 Tues., Mar. 10, 5:30-8:30 pm, $25. #13355

**F-1 Students: See Specialized Courses section for additional course options.**

Note: Immigration form I-20A/B available to F-1 student visa/status applicants to Intensive English Program or TESOL Certificate Program.

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

**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. 21-Apr. 20 (skip 3/16-19), 6:30-10:00 pm, GTW-236, $1,825.**
Semi-Intensive English Programs

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

At Valhalla Campus (75 Grasslands Road)
ELI-ESL 2009 (Select A – N)
(A) **Saturday, All-Day: 12 ½ Sat., Jan. 10-Apr. 24** (skip 1/17 & 3/21), 9:00 am-3:30 pm, $266.
   • Placement test: 1/10, 9:00 am in GTW-243; • 1st class: 1/24
   • Placement test: 1/11, 9:00 am in GTW-240; • 1st class: 1/25
(B) **Sunday, All-Day: 12 ½ Sun., Jan. 11-Apr. 26** (skip 1/12 & 14; 3/16, 18), 6:30-9:30 pm, $266.
   • Placement test: 1/7, 6:30 pm in GTW-243; • 1st class: 1/21
(C) **Mon./Wed. Evenings: 25 M/W, Jan. 7-Apr. 20** (skip 1/12 & 14; 3/16, 18), 7:00-8:50 pm, $266.
   • Placement test: 1/14, 7:00 pm in GTW-240; • 1st class: 1/21
(D) **Tues./Thurs. Evenings: 25 T/Th, Jan. 6-Apr. 14** (skip 1/8 & 13; 3/17, 19), 6:30-9:30 pm, $266.
   • Placement test: 1/6, 6:30 pm in GTW-243; • 1st class: 1/15
(E) **Three Early Mornings (Tues., Wed., Fri.): 41 T/W/F, Jan. 14-Apr. 29** (skip 1/17 & 20; 3/17 & 20), 7:00-8:50 am, $266.
   • Placement test: 1/14, 7:00 am in GTW-240; • 1st class: 1/21
(F) **Four Early Mornings (Tues., Wed., Fri., Sun.): 41 T/W/F/S, Jan. 20-Apr. 27** (skip 1/19 & 21; 3/17 & 19), 7:00-8:50 am, $266.
   • Placement test: 1/20, 7:00 am in GTW-240; • 1st class: 1/21

At Mount Vernon Center (17 S. Fifth Avenue)
ELI-ESL 2009MV (Select A, D or F)
(A) **Saturday, All-Day: 12 ½ Sat. (levels 0-3), Jan. 17-Apr. 18** (skip 3/21), 9:00 am-3:30 pm, $266.
   • Placement test on 1/17, 9:00 am • 1st class on 1/24
(B) **Tues./Thurs. Evenings: 25 T/Th (levels 4-7), Jan. 15-Apr. 28** (skip 1/20-27; 3/17 & 19), 6:30-9:30 pm, $266.
   • Placement test on 1/15, 6:30 pm • 1st class on 1/29
(C) **Mon./Wed. Evenings: 25 M/W (levels 0-7), Jan. 21-Apr. 27** (skip 1/26; 3/16 & 18), 6:30-9:30 pm, $266.
   • Placement test on 1/21, 6:30 pm • 1st class on 1/28
(F) **Tues./Thurs. Mornings: 25 T/Th (levels 0-3), Jan. 20-Apr. 23** (skip 1/22; 3/17 & 19), 9:00 am-12:00 noon, $266.
   • Placement test on 1/20, 9:00 am • 1st class on 1/27

At Ossining Center (22 Rockledge Ave.)
ELI-ESL 2009OS (Select A, C or F)
(A) **Saturday, All-Day: 12 ½ Sat. (levels 0-4), Jan. 17-Apr. 18** (skip 3/21), 9:00 am-3:30 pm, $266.
   • Placement test on 1/17, 9:00 am • 1st class on 1/24
(B) **Tues./Thurs. Evenings: 25 T/Th (levels 0-4), Jan. 21-Apr. 27** (skip 1/26; 3/16 & 18), 6:30-9:30 pm, $266.
   • Placement test on 1/21, 6:30 pm • 1st class on 1/28
(F) **Tues./Thurs. Mornings: 25 T/Th (levels 0-4), Jan. 20-Apr. 23** (skip 1/22; 3/17 & 19), 9:00 am-12:00 noon, $266.
   • Placement test on 1/20, 9:00 am • 1st class on 1/27

At Peekskill Center (27 N. Division St.)
ELI-ESL 2009PE (Select C or F)
(C) **Mon./Wed. Evenings: 25 M/W, (levels 0-7), Jan. 14-Apr. 22** (skip 1/20 & 22; 3/16 & 18), 6:30-9:30 pm, $266.
   • Placement test on 1/14, 6:30 pm • 1st class on 1/26
(F) **Tues./Thurs. Evenings: 25 T/Th (levels 0-4), Jan. 15-Apr. 21** (skip 1/20; 3/17 & 19), 9:00 am-12:00 noon, $266.
   • Placement test on 1/15, 9:00 am • 1st class on 1/22

At New Rochelle (at The Ursuline School, 1354 North Ave.)
ELI-ESL 2009NR
(C) **Mon./Wed. Evenings: 25 M/W, (levels 3-7), Jan. 21-Apr. 27** (skip 1/26; 3/16 & 18), 6:30-9:30 pm, $266.
   • Placement test on 1/21, 6:30 pm • 1st class on 1/28

At Yonkers Center (Cross County Shopping Center):
ELI-ESL 2009YR (Select A, C, D or F)
(A) **Saturday, All-Day: 12 ½ Sat. (levels 4-7), Jan. 10-Apr. 18**, 9:00 am-3:30 pm, $266.
   • Placement test on 1/10, 9:00 am • 1st class on 1/24
(C) **Mon./Wed. Evenings: 25 M/W, (levels 0-3), Jan. 14-Apr. 22** (skip 1/19 & 21; 3/16 & 18), 6:30-9:30 pm, $266,
   • Placement test on 1/14, 6:30 pm • 1st class on 1/26
(D) **Tues./Thurs. Evenings: 25 T/Th (levels 0-3), Jan. 13-Apr. 21** (skip 1/15 & 20; 3/17 & 19), 6:30-9:30 pm, $266.
   • Placement test on 1/13, 6:30 pm • 1st class on 1/22
(F) **Tues./Thurs. Mornings: 25 T/Th (levels 4-7), Jan. 22-Apr. 16** (skip 1/27; 3/17 & 19), 9:00 am-12:00 noon, $266.
   • Placement test on 1/22, 9:00 am • 1st class on 1/29

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

Visit us online at www.sunywcc.edu/ce

Textbook required.
ESL: All the Basics
A course with two levels: low beginner and high beginner (ELI levels 0-1). Begin the process of learning and actively practicing basic vocabulary, grammar, speaking and listening skills necessary for daily living, employment and post-secondary education.

At Osning: (22 Rockledge Ave.) ELI-ESL 6109OS, 12 Sun., Jan. 11-Apr. 19 (skip 3/22 & 4/5), 9:30 am-3:30 pm, $82. Registration and placement test on 1/11 at 9:00 am; * 1st class on 1/18

Specialized ESL Courses

Pronunciation Basics / ESL
Pronunciation course designed for mid-beginning to low-intermediate level (ELI levels 2-4). This course introduces students to English pronunciation such as production of sounds, rhythm, intonation, word stress and vowel reduction. These skills will help improve students' ability to make themselves better understood and comprehend what they hear, thereby improving students' confidence.
ELI-ESL 1505, 14 Mon., Jan. 15-Apr. 15, 1:00-4:00 pm, GTW-243, $193.

Pronunciation: The Sound System of English / ESL
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 1510, then 1515-L.
ELI-ESL 1510-A, 14 Sat., Jan. 6-Apr. 13 (skip 11/29), 9:00 am-12:00 noon, GTW-243, $193.

Pronunciation: The Sentence and Word Stress of English / ESL
Designed for intermediate to advanced learners whose spoken English is at ELI level 6+. Students will learn sentence rhythm, intonation, and stress of English. Participants will identify problematic areas in their speech related to intonation patterns and word and sentence stress. Most learners should take ELI-ESL 1510, then ELI-ESL 1515-L.
ELI-ESL 1515-L, 14 Mon., Jan. 15-Apr. 15, 9:00 am-12:00 noon, GTW-243, $193.

NEW 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 4-7. Level is determined by placement test at first class.
ELI-ESL 1520, 36 T/W/Th, Jan. 11-Apr. 10 (skip 916; 11/26 &27), 7:40-9:40 pm, GTW-243, $255

Pronunciation and Conversation Workshop / ESL
For intermediate to advanced learners whose spoken English is at ELI level 6+. This course is designed to help students increase their communication skills particularly in the areas of pronunciation and speaking. Students will learn sentence rhythm, intonation, and stress. In addition, students will also learn the difference between similar English sounds, how to better pronounce difficult sounds and how a sound's pronunciation changes depending on where it occurs in a word. By the end of the course, students should improve their comprehensibility and build confidence. Students will engage in a variety of individual and group activities including class discussion and home assignments. While oral language is stressed, students will be required to read articles for discussion and submit written homework assignments reinforcing vocabulary.
At Yonkers Center: ELI-ESL 1501YR, 22 M/W, Jan. 22-Apr. 3, 9:00-11:30 am, $225

ESL Writing Workshop
A course in academic and general purpose writing offered at the low intermediate to advanced level. Level determined by testing at first session. Improve personal, academic, and job-related writing skills. Prerequisite: Intermediate English proficiency (ELI level 5+). Placement test for new, registered, students at first class, May 27.
ELI-ESL 1700, 22 M/W, Jan. 1/26-Apr. 15 (skip 3/16 & 18), 7:00-9:30 pm, GTW-243, $225.
In Port Chester (Port Chester Middle School):

TOEFL Preparation Workshop
This course is designed to help improve the English language and test-taking skills of learners preparing for the Test of English as a Foreign Language or other high intermediate level learners focusing on academic reading and listening comprehension, grammatical accuracy and clarity in speech and writing. Prerequisite: high intermediate to advanced proficiency in English (ELI Level 6+).
ELI-ESL 1300 (Select A, D or H)
(D) Tues./Thurs. Evenings: 22 T/Th, Jan. 27-Apr. 16 (skip 3/17 & 19), 7:00-9:30 pm, GTW-243, $225.

Textbook required.

See page 67 to Register
ESL for Healthcare

ESL for Healthcare is designed as a pre-academic level course for non-native speaking students interested in the healthcare profession. Students will have already reached ELI level 6+ (intermediate). Emphasis will be placed on preparing students to succeed in healthcare related courses by improving academic reading and writing skills as well as through content area vocabulary acquisition. Specific course content will include: healthcare textbooks, medical records, and professional literature, as well as medical terminology and the culture of the U.S. healthcare system.

ELI-ESL 1820, 14 Sat., Jan. 10-Apr. 18 (skip 3/21), 9:00 am-12:00 noon, GTW-243, $35.

ESL for Academic Purposes

Program

The ELI’s General Multi-Level ESL programs are designed to help you prepare for college courses and other uses of English, but we also offer this program that focuses on academic English skills necessary for success in college courses. It is designed especially for learners scoring 4 on the college’s English placement essay at the Testing and Assessment Center, or who have ELI level 6 or higher. Additional assessment will be completed at the first session.

ELI-ESL 1650. (Select C, D, F, or J)


(F) Tues./Thurs. Mornings: 24 T/Th, Jan. 20-Apr. 16 (skip 3/17 & 19), 9:00 am-12:00 noon, GTW-243, $296.


Weekends: ELI-ESL 1600 (Select A)

(A) Saturday Mornings: 14 Sat., Jan. 10-Apr. 18 (skip 3/21), 9:00 am-12:00 noon, GTW-243, $193.

Business English for Internationals

Develop your spoken and written English skills for business study and practical applications. Participants build fluency and increase their knowledge of terminology and cultural differences affecting communication. Prerequisite: high intermediate proficiency in English (ELI Level 6+).


W O ULD  YOU  LI K E  TO BEGIN  A  COLLEGE  DEGREE  OR  CERTIFICATE PROGRAM?

If you have completed or are now completing level 5 in our Intensive or Semi-Intensive program (or have an equivalent level of English proficiency) and are considering enrolling in a college/university program, call the ELI at 914-606-7889 to make an appointment 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


• 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. For security reasons, cash payments are not encouraged, but will be accepted during normal business hours at the Office of the Bursar; register first in ELI Office.

Additional costs (paid once per semester in addition to the tuition):

• $13.00 per semester, Valhalla courses ($8.00 student activities fee + $5 registration fee)

• $8.25 per semester, off-campus courses ($3.25 student activities fee + $5 registration fee)

Telephone registration also begins Mon., Nov. 24. 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), does 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 or Fall 2014. Placement test is given at first session of all Semi-Intensive and Intensive ESL programs, and certain other courses. You must register before taking the test. Testing information and appointments are provided at time of registration.

English Language Institute Office: Gateway Center, Room 243

Info: 914-606-6656

Visit us online at www.sunywcc.edu/ce
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 like 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
Sec. A: 1 Sat., Jan. 24, 9:00 am-4:00 pm (1-hour lunch break), GTW-215. #13128
Sec. B: 1 Mon., Mar. 9, 9:00 am-4:00 pm (1-hour lunch break), GTW-209. #13129
Sec. C: 2 Tues., Apr. 7 & 14, 6:30-9:30 pm, GTW-209. #13130
Windows 7
Sec. D: 2 M/W, Mar. 23 & 25, 6:30-9:30 pm, GTW-215. #13131
Sec. E: 2 T/Th, Apr. 28 & 30, 9:00 am-12:00 noon, GTW-215. #13132

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
Sec. A: 1 Sat., Jan. 31, 9:00 am-4:00 pm (1-hour lunch break), GTW-215. #13133
Sec. B: 1 Wed., Mar. 11, 9:00 am-4:00 pm (1-hour lunch break), GTW-209. #13134
Sec. C: 2 Tues., Apr. 21 & 28, 6:30-9:30 pm, GTW-209. #13135
Windows 7
Sec. D: 2 M/W, Mar. 30 & Apr. 1, 6:30-9:30 pm, GTW-215. #13136
Sec. E: 2 T/Th, May 5 & 7, 9:00 am-12:00 noon, GTW-215. #13137

Computer Basics 3 – Internet and Email
Become a more proficient Internet user. Learn the benefits of different browsers and search engines and how to make your Internet use more efficient and safe. 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
Sec. A: 1 Sat., Feb. 7, 9:00 am-4:00 pm (1-hour lunch break), GTW-215. #13139
Sec. B: 1 Fri., Mar. 13, 9:00 am-4:00 pm (1-hour lunch break), GTW-209. #13140
Sec. C: 2 Tues., May 5 & 12, 6:30-9:30 pm, GTW-209. #13141
Windows 7
Sec. D: 2 M/W, Apr. 6 & 8, 6:30-9:30 pm, GTW-215. #13142
Sec. E: 2 T/Th, May 13 & 20, 9:00 am-12:00 noon, GTW-215. #13143

Save $5 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.

Becoming a Savvy Computer User
You know the basics –now deepen your understanding of using and mastering your computer. We’ll delve into safe Internet use; keeping your hard disk healthy with Windows utilities; troubleshooting problems; connecting to your smartphone and digital camera; upgrading your computer; understanding software updates; making printing more efficient and more. Prerequisite: Computer Basics 1, 2, and 3 or equivalent experience.
Windows 8 CE-COMP 2121, 2 M/W, May 11 & 13, 6:00-9:00 pm, GTW-203, $140. #13214
Windows 7
CE-COMP 2122, 2 M/W, Apr. 21 & 27, 6:00-9:00 pm, GTW-203, $90. #13222

Enhance Your Smartphone with Apps
Alter and share pictures and videos; read the news; track your fitness goals and exercise routines; listen to music; takes notes at a meeting; chat with up to fifty friends at a time – all from your Android or iPhone smartphone. We’ll look at these and other apps. Bring your phone to class!
CE-COMP 2122, 2 M/W, Apr. 27 & 29, 6:00-9:00 pm, GTW-203, $90. #13222

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. Keyboarding and word processing experience is not required for this hands-on class.
CE-COMP 2016, GTW-209, $150.
Sec. A: 8 Tues., Jan. 27-Mar. 17, 6:00-7:30 pm.
#13153
Sec. B: 8 Sat., Mar. 21-May 16, 9:00-10:30 am.
#13154

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

Introduction to QuickBooks
Learn how to handle accounts payable and receivable, customer info, inventory, payroll, and track your business’s financial health. These sections are open to all students but are particularly suitable for those who have some previous experience with bookkeeping. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2013, GTW-203, $410 (+ textbook).
Sec: A: 6 Mon., Mar. 2-Apr. 6, 6:00-9:00 pm. #13149
Sec: B: 4 M/T/W/Th, Apr.13-16, 9:00 am-1:30 pm. #13150

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

Social Networking and Internet Applications

Social Media Overview
Social media continues to grow and transform itself. Learn how to connect and more efficiently use several of the more popular social media sites: LinkedIn, Facebook, Pinterest, Twitter, Flickster, Google Plus, and Flickr. Learn how to connect these sites, understand when to “like” something, set security features, promote yourself, join groups, understand hashtags, and social media “etiquette.” This course will introduce these sites and get you on the road to using social media more effectively. Prerequisite: Computer Basics 1 and 3 or equivalent experience.
CE-COMP 2015, 4 T/Th, Mar. 10-19, 6:00-9:00 pm, GTW-203, $135. #13151

Social Networking with Facebook
Facebook and other social networks, such as YouTube and Farmville, enable millions of older adults to stay involved with children, grandchildren, and distant family members. Learn how to find and connect with old friends and family members to share activities and renew relationships. Join millions of others of all ages in the fun of managing virtual farms on the Internet. Share photos and videos to stay in touch. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2071, 9:00 am-12:00 noon, GTW-203, $70.
Sec: A: 2 Sat., Feb. 7 & 14. #13195
Sec: B: 2 Fri., Apr. 10 & 17. #13196

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 tune up your profile to be most effective. Prerequisite: Computer Basics 1 and 3 or equivalent experience.
CE-COMP 2099, 1 Sat., GTW-203, $50
Sec: A: Feb. 21, 10:00 am-12 noon. #13203
Sec: B: Apr. 11, 9:00-11:00 am. #13204

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.

Social Media for Business: What’s In It For Your Company? Social Media has burst onto the scene faster than business know how to handle it. With new ways to reach clients, companies find themselves grappling to understand and implement new strategies. What is the social media landscape, how does it work, and how much of a game changer will it be for your business? This course will shape your understanding of social media marketing and help you think more critically about your company’s use of social networks.
CE-COMP 2110, 2 Wed., Mar. 18 & 25, 6:00-9:00 pm, GTW-203, $120. #13205

Social Media for Business: 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., Apr. 1 & 8, 6:00-9:00 pm, GTW-203, $120. #13206

Social Media for Business: 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., Apr. 15 & 22, 6:00-9:00 pm, GTW-203 $120. #13208

Save $5 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.

Visit us online at www.sunywcc.edu/ce

Textbook required.
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 just 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; legal and ethical considerations.

CE-COMP 2125, 2 Thurs., Mar. 19 & 26, 6:00-9:00 pm, GTW-215 $120. #13218

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. This course will teach you how best 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 that unsubscribe? What are the ethical requirements of your email?

CE-BUS 2023, 2 Thurs., Apr. 16 & 23, 6:00-9:00 pm, GTW-209 $120. #13220

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, $150
Sec. A: 1 Sat., Feb. 28, 9:00 am-5:00 pm (1-hour lunch break), GTW-209. #13209
Sec. B: 2 T/Th, Mar. 24 & 26, 6:30-10:00 pm, GTW-209. #13210

Microsoft Office Applications

Prepare for the Microsoft Office certification exams or just build new skills. Our Microsoft applications courses are taught using Microsoft Office 2013 except as noted.

Take Your Microsoft Office Certification Exams on Campus!

You can now take your Microsoft Office Specialist certification exams at the Valhalla campus. Contact Mary Beth Jerry by email at marybeth.jerry@sunywcc.edu or 914-606-7904 for further details or to make a test appointment.
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).
Word 2013
Sec. A: 4 Sat., Feb. 14-Mar. 7, 9:00 am-12:00 noon, GTW-215. #13178
Sec. B: 2 M/W, Feb. 23 & 25, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #13180
Sec. C: 4 M/W, Mar. 16-25, 6:30-9:30 pm, GTW-209. #13179
Word 2010
Sec. D: 4 M/W, Apr. 13-22, 6:30-9:30 pm, GTW-215. #13181

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).
Word 2013
Sec. A: 4 Sat., Mar. 14-Apr. 11 (skip 4/4), 9:00 am-12:00 noon, GTW-215. #13182
Sec. B: 2 M/W, Mar. 2 & 4, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #13184
Sec. C: 4 M/W, Mar. 30-Apr. 8, 6:30-9:30 pm, GTW-209. #13183
Word 2010
Sec. D: 4 M/W, Apr. 27-May 6, 6:30-9:30 pm, GTW-215. #13185

MS Word – Level 3
Master more advanced features of Word such as analyzing data with PivotTables, exchanging data with other programs, and advanced worksheet management. Prerequisite: Microsoft Word Level 2 or equivalent experience.
CE-COMP 2031, $280 (+ textbook).
Word 2013
Sec. A: 4 Sat., Apr. 18-May 9, 9:00 am-12:00 noon, GTW-215. #13186
Sec. B: 2 M/W, Mar. 9 & 11, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #13188
Sec. C: 4 M/W, Apr. 13-22, 6:30-9:30 pm, GTW-209. #13187
Word 2010
Sec. D: 4 M/W, May 11-20, 6:30-9:30 pm, GTW-215. #13189

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).
Excel 2013
Sec. A: 4 T/Th, Jan. 20-29, 6:30-9:30 pm, GTW-203. #13158
Sec. B: 4 Sat., Feb. 14-Mar. 7, 1:00-4:00 pm, GTW-215. #13159
Sec. C: 2 M/W, Mar. 16 & 18, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #13160
Excel 2010
Sec. D: 4 T/Th, Apr. 14-23, 6:30-9:30 pm, GTW-215. #13161

MS Excel – Level 2
Expand your skills in Excel by learning to use and analyze tables and enhance your charts and worksheets. Explore techniques for managing workbooks, sharing Excel files, and incorporating web information. Prerequisite: Microsoft Excel Level 1 or equivalent experience.
CE-COMP 2021, $280 (+ textbook).
Excel 2013
Sec. A: 4 T/Th, Feb. 3-12, 6:30-9:30 pm, GTW-203. #13162
Sec. B: 4 Sat., Mar. 14-Apr. 11, 1:00-4:00 pm, GTW-215. #13163
Sec. C: 2 M/W, Mar. 23 & 25, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #13164
Excel 2010
Sec. D: 4 T/Th, Apr. 28-May 7, 6:30-9:30 pm, GTW-215. #13165

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).
Excel 2013
Sec. A: 4 T/Th, Feb. 17-26, 6:30-9:30 pm, GTW-203. #13166
Sec. B: 4 Sat., Apr. 18-May 9, 1:00-4:00 pm, GTW-215. #13167
Sec. C: 2 M/W, Mar. 30-Apr. 1, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #13168
Excel 2010
Sec. D: 4 T/Th, May 12-21, 6:30-9:30 pm, GTW-215. #13169

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.

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.

Textbook required.
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 2 or equivalent experience.
CE-COMP 2019, 4 T/Th, Apr. 23-12, 6:30-9:30 pm, GTW-203, $280 (+ textbook). #13173

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 2018, 4 T/Th, Apr. 14-23, 6:30-9:30 pm, GTW-203, $280 (+ textbook). #13156

MS Outlook – Email Functions
Tame your Inbox with these techniques for managing your email. Learn the many options Outlook provides for creating, reading and sending email, working with attachments, flagging and categorizing messages, and working with distribution lists and your contacts. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2079, $140 (+ textbook). Sec: A: 2 M/W, Mar. 2 & 4, 6:30-9:30 pm, GTW-209. #13197
Sec: B: 1 Mon., May 4, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #13198

MS Outlook – Calendars and Task Management
Outlook is more than just email! Improve your time and task management with advanced features of Outlook mail, the powerful calendar and meeting scheduler, contacts and address book, and task manager. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2080, $140 (+ textbook). Sec: A: 2 M/W, Mar. 9 & 11, 6:30-9:30 pm, GTW-209. #13199
Sec: B: 1 Wed., May 6, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #13200

Save $5 when you register for both MS Outlook classes during this term for just $252. 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, $280 (+ textbook).
PowerPoint 2013
Sec: A: 4 M/W, Feb. 23-Mar. 4, 6:30-9:30 pm, GTW-215. #13171
Sec: B: 2 M/W, Apr. 20 & 22, 9:00 am-4:00 pm (1-hour lunch break), GTW-215. #13172

PowerPoint 2010
Sec: C: 4 T/Th, Feb. 3-12, 6:30-9:30 pm, GTW-215. #13173

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, $280 (+ textbook).
PowerPoint 2013
Sec: A: 4 M/W, Mar. 9-18, 6:30-9:30 pm, GTW-215. #13174
Sec: B: 2 M/W, Apr. 27 & 29, 9:00 am-4:00 pm (1-hour lunch break), GTW-215. #13175

PowerPoint 2010
Sec: C: 4 T/Th, Feb. 17-26, 6:30-9:30 pm, GTW-215. #13176

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

NEW Using Microsoft OneNote
OneNote may be one of the most useful, powerful applications that you didn’t realize you had on your computer! Included with the Office Suite or available as a free download, OneNote is a digital notebook for capturing, storing, and sharing all kinds of information – notes, photos, audio, videos, web links, and more. With OneNote you can keep the information you need at your fingertips. The powerful search capabilities let you easily find exactly what you are looking for. Saving your notebooks on the cloud means your notes and information are saved and searchable wherever you go – on nearly any mobile device, tablet, or browser – and can be shared with others when you collaborate on projects. Prerequisite: Knowledge of MS Word
CE-COMP 2120, 2 T/Th, Mar. 24 & 26, 6:00-9:00 pm, GTW-203, $140. #13212

Microsoft Office – One on One
Get the benefits of the expertise of our experienced instructors in a one on one, 2-hour session! Whether you want a private tutorial or you’re struggling with getting an Office application to do what you need, our One on One program can help. We will match you with one of our excellent instructors to meet at our Valhalla campus for a session arranged by appointment. Call Mary Beth Jerry at 914-606-7904 to set an appointment time. A 2-hour session is $240.
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.

MS Word Basics
Learn the fundamentals of word processing for creating basic documents. Enter and edit text, correct spelling and grammar as you type, change fonts and font sizes, emphasize text, set margins and tabs, use bullets and numbering, create an envelope, search for and replace text. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2032, 1 Fri., Feb. 6, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140 (+ textbook). #13190

Creating Custom Mailings with Word Mail Merge
Design form letters with merge fields; create data lists in Word or use data from Excel or Access; sort and select data records; create mailing labels. Prerequisite: Word Basics or Word Level 1 or equivalent experience. Excel and/or Access experience is helpful.
CE-COMP 2006, 1 Fri., Feb. 13, 9:00 am-1:00 pm, GTW-215, $70. #13145

Creating Brochures, Flyers and Newsletters with MS Word
Learn to use clip art, graphics, Word Art objects and watermarks, insert special characters and symbols, format text in columns, and use borders and shading. Prerequisite: Word Basics or equivalent experience.
CE-COMP 2009, 1 Fri., Feb. 20, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140. #13146

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., Feb. 27, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140. #13217

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, 1 Fri., Mar. 6, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140 (+ textbook). #13177

NEW Integrating MS Office Applications
Unleash the full power of Microsoft Office by integrating data and documents from the different applications. Embed a spreadsheet in your Word document and have it update automatically when you make changes in Excel. Update your Outlook contacts from an Excel spreadsheet. Learn how to bring elements of your Word document into PowerPoint. We’ll work with multimedia, hyperlinks, and more. Prerequisite: Word Basics, Excel Basics and PowerPoint Basics or equivalent experience.
CE-COMP 2053, 1 Fri., May 15, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140. #13194

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, 1 Fri., Mar. 13, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140 (+ textbook). #13170

Using MS Excel Functions
Learn to use a variety of financial and statistical functions to analyze your data. Develop conditional calculations using the logical functions. Track time-dependent data with date and time functions. Prerequisite: Excel Basics, MS Excel Level 1 or equivalent experience.
CE-COMP 2035, 1 Fri., Mar. 27, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140. #13192

NEW Constructing MS Excel Formulas
Learn how to build more complicated formulas, use functions and combine them in powerful ways. Covers using absolute and relative references in formulas and the order of precedence of operations. Troubleshoot formulas using the auditing tools. Document the formulas that you create. Use named ranges and cells in your formulas to better understand the purpose of the formula. Prerequisite: Excel Basics, MS Excel Level 1 or equivalent experience.
CE-COMP 2052, 1 Fri., Mar. 20, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140. #13193

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.
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, 1 Fri., Apr. 10, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140.

#13148

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, 1 Fri., Apr. 17, 9:00 am-1:00 pm (1-hour lunch break), GTW-215, $70.

#13191

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., May 8, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140.

#13201

Using PivotTables in Excel

A PivotTable is an interactive table that automatically extracts, organizes, and summarizes your data, making it easier to analyze. If you work with large data sets, PivotTables can help you make comparisons, detect patterns and relationships, and analyze trends with ease. Prerequisite: Excel Level 2 or equivalent experience.

CE-COMP 2086, 1 Fri., Apr. 24, 9:00 am-1:00 pm, GTW-215, $70.

#13202

NEW Data Analysis with Excel

Get a handle on some of Excel's more advanced features for analyzing your data including Dashboards with slicers and timelines, creating "What If" scenarios, and using the Inquire add-in. Prerequisite: MS Excel Level 2 or equivalent experience.

CE-COMP 2115, 1 Fri., May 1, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $140.

#13207

Information Technology and Programming

NEW Mobile App Development

Using jQuery Mobile

Mobile friendly websites are easy with jQuery because it works with HTML. This course will show you how to structure your sites for mobile devices and how to use "wrapper" technologies to create native applications. Previous knowledge of HTML, CSS and JavaScript are recommended.

CE-COMP 2128, 3 Sat., Mar. 14-28, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $350 (+ textbook).

#13332

NEW 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, $150.

Sec. A: 1 Sat., Mar. 7, 9:00 am-5:00 pm (1-hour lunch break), GTW-209.

#13215

Sec. B: 2 T/Th, Mar. 31 & Apr. 2, 6:30-10:00 pm, GTW-209.

#13216

Join us for a Cisco Open House

December 16 from 6:00-7:00 pm
Gateway Center, Room GTW-110

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 2015 schedule of classes, call Steve Leone at 914-606-6958 or Admissions at 914-606-6735, or email steve.leone@sunywcc.edu.

Visit us online at www.sunywcc.edu.

• Computer Aided Design (CAD)
• Computer Applications Specialist Certificate
• Certified Cisco Network Associate

See page 67 to Register
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.

Open Studio Access Package at Peekskill
The Center for the Digital Arts at Peekskill is an artist’s space and a friendly environment in which to work. The Center hosts five Apple post-production studios including two video labs, an animation studio, and facilities for other digital projects. This package is for the professional or aspiring artist with competent computer skills who wants to continue to develop a portfolio and use the Center’s resources; choose daily access fee or package fee. Note: Interview with Technical Support Manager required.
CE-DGART 2003PE, M/T/W/Th, Jan. 24-May 17, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee $302. #12994
CE-DGART 2005PE, daily access subscription fee $27 per day (+ one-time $50 lab fee).

Quick Start to Photoshop Elements
Learn to use the latest version of Photoshop with a focus on personal photo imaging. This course will provide an overview of the software. In addition to learning the basics of the professional or aspiring artist with competent computer skills who wants to continue to develop a portfolio and use the Center’s resources; choose daily access fee or package fee. Note: Interview with Technical Support Manager required.
CE-DGART 2003PE, M/T/W/Th, Jan. 24-May 17, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee $302. #12994
CE-DGART 2005PE, daily access subscription fee $27 per day (+ one-time $50 lab fee).

Quick Start to InDesign
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., M ar. 7-Apr. 4 (skip 3/21), 9:00 am-3:00 pm, $386 (+ $50 lab fee). #12997

Quick Start to Illustrator Adobe 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. 7-Apr. 4, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #12996

Quick Start to Illustrator Adobe 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. 7-Apr. 4, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #12996

Quick Start to Photoshop Adobe 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. 7-28, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #12995

Quick Start to Photoshop Elements
Learn to use the latest version of Adobe Photoshop Elements with a focus on personal photo imaging. This course will provide an overview of the software. In addition to learning the basics of the Adobe Photoshop Elements workspace, step-by-step procedures on how to adjust, fix, and organize your photographs will be demonstrated with the opportunity to practice on instructor-provided images. This course is perfect for the beginner interested in learning digital imaging for personal use with an eye towards further enhancing their imaging skills.
CE-DGART 2028PE, 1 Sat., Apr. 4, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #12999

The Writing Center

NEW Making an Impact on Readers
Award-winning novelist Barbara Campbell will explore ways to infuse drama and emotion into every aspect of storytelling, from “setting the stage” – understanding the heart of your story and developing your characters – to “getting it on the page” – examining techniques to deepen your story’s impact. Also explore the writer-reader relationship, including ways to fulfill and subvert reader expectations. Students will receive an 80-page course manual
CE-WRITG 2064, 3 Sat., Apr. 11-25, 9:00 am-12:00 noon, KNC-2, $95 (+ $10 materials fee, payable to instructor), B Campbell. #13295

NEW 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. 28, 9:00 am-12:00 noon, KNC-3, $35 (+ $5 materials fee, payable to instructor), B Campbell. #13296

NEW Comedy Writing 101
Learn the fundamentals of comedy writing for stand-up, monologues & sketches and how to apply humor to speeches, sitcom scripts, and screenplays. Gain the ability to write funny and to relay comedy material across different media including radio, TV, and film as well as on-line platforms such as tweeting, blogging, and websides. Get the best feedback for any comedy writer: live laughter from your peers! The art of comedy writing has become a sought after skill for aspiring writers, performers, broadcasters, and just about anyone interested in adding a little humor to their work and lives. The instructor has written for various stand-up comedians and is a playwright and tv/screenwriter. Students are encouraged to bring low-cost thesaurus, rhyming diction and/or almanac
CE-WRITG 2066, 4 Mon., Feb. 2-23, 6:00-8:00 pm, Room TBD, $85. R Cecera. #13297

NEW Textbook required.
NEW The Writer’s Circle
Join this writer’s circle and actively participate in the sharing of each other’s written work. Get positive feedback in a non-threatening environment, you’ll all become your own editors and critics as you strive to make your writing the best it can be. The instructor will offer comments and editorial advice both in class and by email.
CE-WRITG 2068, 6 Wed., Feb. 4-Mar. 11, 6:00-8:00 pm, Room TBD, $120. V Dacquino.

#13300

Introduction to Play with Words: Free Info Session!
For writers of all levels wanting to explore new ways of writing. Learn more about the craft of playwriting. We will discuss the basic structures of scenes, dialogue and action. Try your hand at writing a one-page scene and get the opportunity to hear it read out loud and hear feedback. This is an introduction to Play with Words: Writing Scripts. Visit www.gabriellefoxwrites.com for more information.
1 Sat., Apr. 4, 12:00 noon-1:30 pm, KN C-5, FREE but call 914-606-6830 press 1 to reserve your spot. G Fox.

Play with Words: Writing Scripts
Plays are exactly like playing! Theatre is live and needs to get right into the action in the moment. You’ll learn how to jump into writing a play by making characters jump off the page and onto the stage. We’ll start with one-page plays to demonstrate structure and answer the critical questions: who wants what and what gets in the way? These questions are the building blocks of writing a play scene by scene. Let’s get “write” to the action! Visit www.gabriellefoxwrites.com for more information.
CE-WRITG 2061, 4 Sat., Apr. 11-May 2, 12:00 noon-2:00 pm, Room TBD, $85. G Fox.

#13245

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.

#13012

NEW Lighting a Fire Inside Your Characters
Calling all writers! Create characters that jump off the page, that transcend the fictional worlds they inhabit and engage readers in their dreams, their challenges and their journeys. This workshop will use lecture, discussion, scene analysis, and writing exercises to help writers dig deeper into their characters, add tension, complexity, and conflict to their writing, and capture the hearts of readers.
CE-WRITG 2052, 1 Sat., Mar. 21, 9:00 am-12:00 noon, Room TBD, $35 (+ $3 materials fee, payable to instructor). B Campbell.

#12790

Story Bootcamp
Start fast. Keep it humming. End with authority. Polish, correct, and tighten the prose. Learn how to rewrite your story, whether fiction or nonfiction, so it entices, captivates, and delights readers.
CE-WRITG 2047, 3 Wed., Apr. 15-29, 6:00-8:00 pm, KN C-3, $60. P Andrews.

#12788

Memoir Writing Workshop
A memoir is the joining of remembrance, feeling and perspective. This workshop will enable you to select life experiences which are especially meaningful, combine them with relevant photos and have a finished product to share with family and friends.
CE-WRITG 2049, 6 Tues., Jan. 20-Feb. 24, 7:00-9:00 pm, Room TBD, $120. J Kreiswirth.

#12775

How to Write FAST
Crank up the efficiency and get that novel, short story, article or script done. Through exercises, evaluations, tips and technologies, you can learn to write faster. Discover how to break through blocks, get ideas, develop plots, draft, and polish in less time without losing quality.
CE-WRITG 2038, 3 Wed., Feb. 25-Mar. 11, 6:00-8:00 pm, KN C-3, $65. P Andrews.

#12790

Persuasive Writing
Whether writing an argument to dispute a parking ticket, a cover letter for your resume, or an interoffice memo, your writing skills either assist or hurt your chances of achieving your goal. Review grammar and learn to edit down to the clearest writing possible to get the best possible results.
CE-WRITG 2043, 4 Sun., Feb. 1-22, 2:00-4:00 pm, KN C-2, $75 (+ textbook). L Shapiro.

#12944

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

#12906

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 Mon., Mar. 2-Apr. 6, 8:00-8:00 pm, Room TBD, $125. V Dacquino.

#12896
Writing as a Career

**NEW** Write a Professional Book Proposal
Learn to write a great book proposal! Write a proposal that makes it possible for the publisher to judge whether the project fits within its current list and publishing plans, and whether sufficient sales could be generated to make it financially profitable for both author and publisher.

CE-WRITG 2067, 1 Thurs., Feb. 19, 6:00-8:00 pm, KNC-2, $25. M Colletti. #13298

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

CE-PUBL 2008, 1 Tues., Apr. 21, 6:00-9:00 pm, Room TBD. $50. D Ewen. #12805

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

CE-WRITG 2044, 6 Sat., Feb. 14-Mar. 21, 10:00 am-12:00 noon, Room TBD. $125 (+ textbook). L Toffler-Corrie. #12893

Home & Garden

**Certificate Program in Sustainable Gardening with Native Plants**
GO NATIVE U at Westchester Community College

Discover how to plan 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 individual 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 credits; some offer ISA-approved credit.

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

All classes held in the Classroom Building, Room 100 unless otherwise noted.

**Core Classes:**

**Introduction to Native Plant Communities**
Find out about the groupings of native plants that grow together naturally in the wild, and the ecological reasons for gardening with this approach. Learn about some common plant communities, why they are important, and how to emulate them in your landscape.

CE-GRDN 2013, 1 Wed., Mar. 11, 10:00 am-12:00 noon. $55. K Eierman #13019

**Native Perennials: Spring/Summer**
Learn about the many herbaceous native plants that will enhance your garden and also provide food and shelter for native bees, butterflies, birds, and more.

CE-GRDN 2016, 1 Sat., Mar. 28, 10:00 am-12:00 noon, $55. B Fischer. #12982

**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. A field guide with dichotomous key is required; email the instructor at Jessica.a.schuler@gmail.com for suggested titles.

CE-GRDN 2023, 1 Sat., May 2, 10:00 am-12:00 pm, $55. J Schuler. #13017

Visit us online at www.sunywcc.edu/ce

Textbook required.
Explore a Career in the Decorating Business

Are you creative? Do you have an eye for color? Do you get 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-CRXL 2018, 1 Sat., Jan. 31, 9:30 am-1:30 pm, KNC-2, $35. M Coella. #12861

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 md.desig@verizon.net for textbook and a list of supplies at least one week prior to class.

CE-ART 2062, 8 Wed., Jan. 21-Mar. 11, 6:30-9:00 pm, Room TBD, $175 (+ textbook). M Tallerico. #12777

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. 24, 10:00 am-2:30 pm, $115. M Penzer. #13018

Shade Gardening: From Wet to Dry

Gardening in the shade can be both beautiful and ecological with the right selection of native plants. Whether you have dry, average, moist, or wet conditions, part shade, full shade or filtered shade, you can have a stunning native garden.

CE-GRDN 2068, 1 Wed., Feb. 18, 10:00 am-12:00 noon, CLA-100, $55. K Eierman. #13282

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. 7, 10:00 am-2:30 pm, $70 (+ $5 materials fee, payable to instructor). M Penzer. #13018

Native Conifers

Explore the beauty and diversity of conifers native to the Northeast, including the numerous cultivated forms and varieties. Learn how to identify these conifers, the many ways they support wildlife, and their use in designed landscapes.

CE-GRDN 2019, 1 Wed., Jan. 8, 6:00-8:00 pm, $55. C Summers. #13016

Common Sense Landscaping

Break away from outdated practices and create a living landscape that helps the environment. Learn how to choose the right native plant for the location; find out about companion planting and site analysis; and get to know your soil and the use of natural materials. This naturalistic approach is taught from the perspective of the owner of a full-service garden center and landscape design and management company.

CE-GRDN 2054, 3 Sat., Feb. 14-28, 10:00 am-12:00 noon, $130, P Muroski. #12991

Shade Gardening: From Wet to Dry

Gardening in the shade can be both beautiful and ecological with the right selection of native plants. Whether you have dry, average, moist, or wet conditions, part shade, full shade or filtered shade, you can have a stunning native garden.

CE-GRDN 2068, 1 Wed., Feb. 18, 10:00 am-12:00 noon, CLA-100, $55. K Eierman. #13282

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. 7, 10:00 am-2:30 pm, $115. A Perkowsk. #13015

Identifying the Common Wild Ferns of the Northeast

Fewer than 100 ferns are native to the northeastern United States. Learn the distinguishing characteristics of the 30 most common ones: the shape of the fronds, the spore bearing leaves, the leaf veins, and the margins. The ferns will be illustrated by use of a herbarium, which allows for up-close views.

CE-GRDN 2053, 1 Wed., Mar. 25, 7:00-9:30 pm, $70 (+ $5 materials fee, payable to instructor). M Penzer. #12992

Advanced Plant Identification in the Field

Spend time in the field practicing the use of taxonomic plant identification keys using field guides and discussions. Prerequisite: Plant Identification in the Field or equivalent coursework in botany. Meet in the Lady Bird Johnson Demonstration Garden on the college campus. This class will be held outdoors for the full two hours to botanize! Please dress appropriately for the weather.

CE-GRDN 2050, 1 Sat., May 2, 12:30-2:30 pm, $55. J Schuler. #13018

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.
Languages

**Textbook required unless otherwise noted. Textbooks available at the Campus Bookstore 914-606-6475; call for hours. Books can also be ordered online at www.sunywcc.edu**

**Mandarin Chinese**
12 sessions, Room TBD, $240

**Beginning Level 1:** CE-LANG 2900, Sat., Jan. 17-Apr. 4, 9:00-11:00 am. R Chen. #12849

**Beginning Level 2:** CE-LANG 2901, Mon., Jan. 12-Apr. 6 (skip 1/19), 7:00-9:00 pm. R Chen. #12850

**Intermediate 1:** CE-LANG 2902, Wed., Jan. 14-Apr. 1, 7:00-9:00 pm. R Chen. #12851

**Intermediate 2:** CE-LANG 2908, Prerequisite: Intermediate 1 or basic knowledge of Chinese language. Uses same text as beginning classes. Fri., Jan. 16-Apr. 3, 7:00-9:00 pm. R Chen. #12852

**Advanced:** CE-LANG 2903, Tues., Feb. 24-May 12, 7:00-9:00 pm. E Lu. #12853

**French**

**Beginning:** CE-LANG 2500, $220, Room TBD.
Sec. A: 10 Tues., Feb. 10-Apr. 14, 6:15-8:15 pm. #13059

Sec. B: 10 Sat., Feb. 7-Apr. 18 (skip 4/4), 10:00 am-12:00 noon. #13060

**Intermediate:** CE-LANG 2501, $220, Room TBD.
Sec. A: 10 Thurs., Feb. 12-Apr. 16, 6:15-8:15 pm. #13061

Sec. B: 10 Sat., Feb. 7 Apr. 18 (skip 4/4), 12:15-2:15 pm. #13062

**Advanced:** CE-LANG 2502, $220, Room TBD.
10 Wed., Sept. 17-Nov. 19, 6:15-8:15 pm. (no textbook). #93766

**German**


**Beginning Level 1:** CE-LANG 2700, 1:30-3:00 pm, (+$13 for workbook provided by instructor) #12761

**Beginning Level 2:** CE-LANG 2701, 12:00 noon-1:30 pm. #12762

**Intermediate:** CE-LANG 2702, 10:15-11:45 am. #12763

**Advanced:** CE-LANG 2703, 8:30-10:00 am, (no textbook). #12764

**Italian**


**Beginning Level 1:** CE-LANG 2401, 9:00-10:30 am. J Schediari. #83610

**Beginning Level 2:** CE-LANG 2402, 10:30 am-12:00 noon. J Schediari. #12888

**Intermediate Level 1:** CE-LANG 2403, 9:00-10:30 am. F Maddalena. #83842

**Intermediate Level 2:** CE-LANG 2404, 12:00 noon-1:30 pm. F Maddalena. #83843

**Adv. Conversation & Grammar:** CE-LANG 2406, 10:30 am-12:00 noon. J Schediari. #12889

**Russian**

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

**Beginning:** CE-LANG 2800, 12 Wed., Jan. 21-Apr. 8. #12929

**Intermediate:** CE-LANG 2803, 12 Thurs., Jan. 22-Apr. 9. #12930

**Advanced:** CE-LANG 2804, 12 Tues., Jan. 20-Apr. 7. #12931

**Russian Short Stories**
Discover the best works of short fiction in Russian literature of the 19th and 20th centuries. We’ll explore the culture of the duel, the role of chance, the riddle of death, anatomy of madness, imprisonment and survival, the pathologies of St. Petersburg, terror, and homo sovieticus. Examine the emotions and passions, customs and mores, and beliefs, fantasies, and dreams typical of Russian literature, and compare Russian and American ideas and values, considering cultural similarities as well as differences.

CE-LIT 2029. S Mon., 7:00-9:00 pm, Room TBD. $100 (+ $5 materials fee, payable to instructor) M Bolgova.

Part 1: Feb. 2-Mar. 2. #12932

Part 2: Mar. 23-Apr. 20. #13370

**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 (and surrealism) of those tempestuous and often bizarre years. Also in imitation of Janus – the Roman god capable of simultaneously seeing the past and the future – the Italian movie industry focused a cold, critical eye on its dark and not-so-distant history. Representing this cardinal 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 the Fall 2014 semester and others.


**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.
American Sign Language
2.0 CEUs, 6:30-8:30 pm, $199 (+ textbook), Room TBD, P Dittric.
ASL 1: An Introduction to American Sign Language (ASL). Includes basic grammar, vocabulary, fingerspelling, numbers, and cultural information related to the deaf community. No prerequisites.
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.

Spanish
10 sessions, Room TBD, $220 (+ $5 materials fee, payable to instructor).
Beginning Level 1: CE-LANG 2104. E Vernon-Buffa.
Sec. A: Sat., Jan. 17-Mar. 21, 9:00-11:00 am. #12898
Sec. B: Mon., Jan. 12-Mar. 23 (skip 1/19), 6:30-8:30 pm. #12899
Beginning Level 2: CE-LANG 2105. E Vernon-Buffa.
Sec. A: Sat., Jan. 17-Mar. 21, 11:15 am-1:15 pm. #12900
Sec. B: Tues., Jan. 13-Mar. 17, 6:30-8:30 pm. #12901
Intermediate: CE-LANG 2106.
Sec. A: Sat., Jan. 17-Mar. 21, 9:00-11:00 am, (no textbook). M Khalil. #12767
Sec. B: Thurs., Jan. 15-Mar. 19, 6:30-8:30 pm. E Vernon-Buffa. #12902
Advanced: CE-LANG 2107.

Ven Canta Conmigo
Singing is the easiest way to learn a romance language. Come learn Spanish through song!
CE-LANG 2118, 10 Fri., Jan. 16-Mar. 20, 6:00-8:00 pm, Room TBD, $220 (+ $5 materials fee, payable to instructor). E Vernon-Buffa. #12903

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-LJT 2008, 10 Wed., Jan. 14-Mar. 18, 6:30-8:30 pm, Room TBD, $220 (+ textbook, + $5 materials fee, payable to instructor). E Vernon-Buffa. #12904

NEW Zumba Spanish: Learning Spanish Through Lyrics of Popular Dance Music
In this class the Spanish language will be reviewed in songs that are used in various Zumba classes, as well as in movies, television, and other forms of mass media. After listening to the songs, the vocabulary and grammatical structures will be studied. Relevant cultural themes will also be discussed. Basic knowledge of Spanish is useful.
At Peekskill Center: CE-LANG 2119PE, 8 Wed., Mar. 25-May 13, 7:00-9:00 pm, $150 (+ $10 lab fee). #13001

Mainstream
The Institute for Mature Adults
Mainstream is an innovator in exciting educational programming and career change options designed for adults 50 and older. These affordable courses are tailored to meet the needs of mature adults. Additional information about courses and programs can be found at www.sunywcc.edu/mainstream, by calling the Mainstream office at 914-606-6793 or by emailing mainstream@sunywcc.edu.

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

NEW On Food and Cooking
CE-SCI 2027VA, 1 Thurs., 10:00-11:30 am, $20. S Frank
Sec. A: Eggs: Feb. 5, #13202
Sec. B: Sweet Stuff - Natural and Artificial Sweeteners: Mar. 12, #13303
Sec. C: Bread and Butter: Apr. 16, #13304
Sec. D: Drinkables - Water, Milk and Alcoholic Drinks: May 7, #13305
Save $3! Register for all 4 sessions for just $70.

NEW Judaism and Christianity
CE-PHL 2018VA, 7 Mon., Jan. 26-Mar. 16 (skip 2/23), 10:00 am-12:00 noon, $140. J Coppola. #13299

NEW Wisdom Books in the Bible
CE-PHL 2019VA, 7 Fri., Feb. 6-Mar. 27 (skip 2/27), 10:00 am-12:00 noon, $140. J Coppola. #13301

NEW Writers on Writing: Exploring Their Singular Voice
CE-WRTG 2069VA, 1:00-3:00 pm, $25. D Travers.
Sec. A: Jamaica Kincaid, Tues., Feb. 3, #13335
Sec B: Elizabeth Bishop, Tues., Mar. 10, #13338
Sec. C: Grace Paley, Tues., Mar. 31, #13337
Sec. D: Jhumpa Lahiri, Tues., Apr. 28, #13338
Save $3: Register for all 4 sessions for just $80.

NEW American Paintings of the Civil War
CE-ART 2144VA, 4 Thurs., Mar. 5-26, 12:00 noon-2:00 pm, $80. C Andersen. #13368

The Seeds of Modernism: From the Renaissance to Contemporary/Post Modern Architecture
CE-HIST 2017VA, 6 Tues., Mar. 17-Apr. 28 (skip 4/7), 1:30-3:30 pm, $120. B Levy. #12860
Mainstream Sundays

Join us at the college for some fun and interesting Sundays!

Intro to Scrapbooking
CE-CRAFT 2032VA, 1 Sun., Mar. 8, 12:30-3:00 pm, KN-C-3, $40 (+ $10 materials fee, payable to instructor). D Machicote. #13270

Advanced Scrapbooking
CE-CRAFT 2046VA, 1 Sun., May 3, 12:30-3:00 pm, KN-C-4, $30 (+ $10 materials fee payable to instructor). D Machicote. #13350

Mah Jongg for Beginners
CE-HOBBY 2002VA, 6 Sun., Mar. 15-May 3 (skip 3/29 & 4/5), 12:00 noon-2:00 pm, meet in GTW-LOBBY by the Café. $115. S Frank. #13271

Mah Jongg Sundays
CE-HOBBY 2009VA, 6 Sun., Mar. 15-May 3 (skip 3/29 & 4/5), 2:30-4:30 pm, meet in GTW-LOBBY by the Café. $115. S Frank. #13272

Drawing Animals
CE-ART 2092VA, M/W, Mar. 16 & 18, 12:30-3:30 pm, $60. S Rocker. #13373

Guitar is Fun!
CE-MUSIC 2057VA, 7 Tues., Feb. 10-Mar. 24, 1:30-2:30 pm, $70. D Moran. #13124

Piano is Fun!
CE-MUSIC 2060VA, 7 Tues., Feb. 10-Mar. 24, 12:15-1:15 pm, $70. D Moran. #13123

Introduction to Winter Birds
CE-SCI 2018VA, 1 Tues., Jan. 27, 9:30-11:00 am, $15. W Chadwick. #13306

Nature Walk
CE-SCI 2026VA, 1 Mon., Apr. 13, 9:30-11:00 am, $15. W Chadwick. #13314

Westchester Wildlife
CE-SCI 2020VA, 2 Wed., Mar. 4 & 11, 9:30-11:00 am, $30. W Chadwick. #13315

Music in the 19th Century: Part II
CE-MUSIC 2042VA, 6 Thurs., Mar. 19-Apr. 30 (skip 4/2), 10:30 am-12:30 pm, $120. R Hallman. #13361

Creative Writing
CE-WRITG 2033VA, 7 Thurs., Mar. 19-Apr. 30 (skip 4/2), 1:30-3:30 pm, $120. K Rippstein. #13108

Hot Topics in the News
CE-POLTC 2002VA, 5 Tues., 10:00 am-12:00 noon, $100. V Bonelli. Sec. A: Feb. 3-Mar. 3. #13075 Sec. B: Mar. 17-Apr. 14. #13080

Relaxation, Meditation and Your Own True Self
Part 1: Relax Profoundly, Not Temporarily:
CE-PRSDV 2023VA, 1 Sun., Apr. 12, 2:30-4:00 pm, $25. #13273

Part 2: Beyond Relaxation to Full Aliveness:
CE-HEALTH 2004VA, 3 Sun., Apr. 19-May 3, 2:30-4:00 pm, $50. A Rosenberg & M Wilgermein. #13274

Paris: City of Light
CE-CULTR 2026VA, 4 Sun., Apr. 12-May 3, 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #13275

History of Baseball’s National League
CE-HIST 2046VA, 4 Sun., Mar. 8-29, 9:00 am-12:00 noon, KN-C-5, $125. D Fruci. #13351

Painting in the 19th Century – Realism, Romanticism and Impressionism
CE-ART 2124VA, 6 Mon., Mar. 23-Apr. 27, 10:00 am-12:00 pm, $120 each. J Coppola. #13213

Memoir Writing Workshop
CE-WRITG 2049VA, 6 Tues., Jan. 20-Feb. 24, 9:30-11:30 am, $120. J Kreiswirth. #13371

Stretch, Strengthen and Tone
CE-FITNS 2057VA, 6 Mon., Feb. 2-Mar. 9, 1:00-2:30 pm, $90. R Mendel. #13125

Introduction to Mindfulness and Meditation
CE-PRSDV 2105VA, Mon., Feb. 9, 10:15 am-12:15 pm, $20. E Wind. #13223

Mindfulness and Meditation Practice
CE-PRSDV 2042VA, 4 Mon., Feb. 16-Mar. 9, 10:15-11:15 am, $40. E Wind. #13225

Aquacise

Water Healing Exercise Aquatics

See It, Draw It
CE-ART 2055VA, 4 M/W, Feb. 23-Mar. 4, 12:30-3:30 pm, $120. S Rocker. #13372

Music in the 19th Century: The Romantics
CE-MUSIC 2023VA, 6 Thurs., Feb. 5-Mar. 12, 10:30 am-12:30 pm, $120. R Hallman. #13360

Music in the 19th Century: Part I
CE-MUSIC 2042VA, 6 Thurs., Mar. 19-Apr. 30 (skip 4/2), 10:30 am-12:30 pm, $120. R Hallman. #13361

Drawing Animals
CE-ART 2092VA, M/W, Mar. 16 & 18, 12:30-3:30 pm, $60. S Rocker. #13373

Westchester Wildlife
CE-SCI 2020VA, 2 Wed., Mar. 4 & 11, 9:30-11:00 am, $30. W Chadwick. #13315

Introduction to Birds
CE-SCI 2013VA, 2 Tues., Apr. 20 & 27, 9:30-11:00 am, $30. W Chadwick. #13352

Creative Writing
CE-WRITG 2033VA, 6 Thurs., Mar. 19-Apr. 30 (skip 4/2), 1:30-3:30 pm, $120. K Rippstein. #13108

Hot Topics in the News
CE-POLTC 2002VA, 5 Tues., 10:00 am-12:00 noon, $100. V Bonelli. Sec. A: Feb. 3-Mar. 3. #13075 Sec. B: Mar. 17-Apr. 14. #13080

Relaxation, Meditation and Your Own True Self
Part 1: Relax Profoundly, Not Temporarily:
CE-PRSDV 2023VA, 1 Sun., Apr. 12, 2:30-4:00 pm, $25. #13273

Part 2: Beyond Relaxation to Full Aliveness:
CE-HEALTH 2004VA, 3 Sun., Apr. 19-May 3, 2:30-4:00 pm, $50. A Rosenberg & M Wilgermein. #13274

Paris: City of Light
CE-CULTR 2026VA, 4 Sun., Apr. 12-May 3, 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #13275

History of Baseball’s National League
CE-HIST 2046VA, 4 Sun., Mar. 8-29, 9:00 am-12:00 noon, KN-C-5, $125. D Fruci. #13351
See page 67 to Register
Learning Online

Education to Go Courses

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

Tuition for each course is $125.

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

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

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., Mar. 14 & 21, 10:00 am-12:00 noon, Room TBD, $40. L DiMartino. #13284

World War I: 100th Anniversary Edition
Learn how the First War had a major impact on geography, history, and politics down to the modern era. Hear stories of participants such as Winston Churchill, Mata Hari, Lawrence of Arabia, Adolf Hitler, Erwin Rommel, and Charles de Gaulle
CE-HIST 2045, 4 Sat., Apr. 11-May 2, 10:00 am-12:00 noon, Room TBD, $80. L DiMartino. #13285

The American Civil War
Discover the events leading up to the American Civil War and its major battles. Learn about the turning points with the Union victories at Gettysburg and Vicksburg in July of 1863 as well as the stories of the lives of the families and friends who fought against each other as enemies during the War Between the States
CE-HIST 2010, 4 Sat., Mar. 14-Apr. 11 (skip 4/4), 1:00-4:00 pm, Room TBD, $125. D Fruci. #13369

Civil War to Civil Rights
Following the abolition of slavery there was still a long road to be traveled to achieve the equal rights guaranteed by the Constitution. Follow in the footsteps of those who fought the Jim Crow laws, the KKK, Plessy v. Ferguson, and generations of discrimination to overcome segregation and achieve the dream of the Civil Rights Movement
CE-HIST 2047, 4 Sat., Apr. 18-May 9, 1:00-4:00 pm, KN C-3, $125. D Fruci. #13287

Visit us online at www.sunywcc.edu/ce

Textbook required.
The current crisis in Ukraine provides a "teachable moment" given the collision of sovereignty, territorial integrity, and self-determination and how/when they apply with the national interests of the key players, Russia, the U.S. and EU, as well as whether the crisis is susceptible to diplomatic resolution over the long term.

CE-HIST 2040, 4 Thurs., Apr. 23-May 14, 7:00-9:00 pm, KNC-2, $75, J Kotch. #12920

The History of the Holocaust
Study the events leading up to and including the genocide known as the Holocaust. Review primary source documents, literature, and film to deepen our understanding of this multi-layered event. Survivor testimony and photographs will also be utilized.

CE-HIST 2043, 4 Sat., Mar. 14-Apr. 4, 10:00 am-1:00 pm, Room TBD, $125. M Poly. #12943

Breakout: Normandy to the Battle of the Bulge
After the D-Day invasion, the Allied Battle for Normandy begins the push to free Western Europe from Hitler's control. This course will follow the Allied forces as they secure the port of Cherbourg, liberate the city of Caen, break out from Normandy, liberate Paris, and defeat the German offensive at the Battle of the Bulge.

CE-HIST 2038, 4 Sat., Mar. 14-Apr. 11 (skip 4/4), 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #12834

The Road to Berlin
Follow the Allied forces as they push into the Nazi homeland. Watch them liberate the concentration camps, meet up with the Soviet Army near Berlin, and put an end to the scourge of the Nazi 1000 year Reich as Hitler commits suicide.

CE-HIST 2039, 4 Sat., Apr. 18-May 9, 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #12835

Crisis Diplomacy in Ukraine and Crimea
The current crisis in Ukraine provides a "teachable moment" given the collision of international law and realpolitik: the rules of the game versus how nations actually act based on national interest. The course will briefly consider the relevant principles of international law including sovereignty, territorial integrity, and self-determination and how/when they apply with the national interests of the key players, Russia, the U.S. and EU, as well as whether the crisis is susceptible to diplomatic resolution over the long term.

CE-HIST 2040, 4 Thurs., Apr. 23-May 14, 7:00-9:00 pm, KNC-2, $75, J Kotch. #12920

The 1960's: Decade of Assassination
Learn about the events of the tumultuous years of the 1960's. The assassinations that will be covered include those of John F. Kennedy, Medgar Evers, Martin Luther King, Robert Kennedy, Ngo Dinh Diem, Hendrik Verwoerd, George Lincoln Rockwell, Che Guevara, and civil rights workers Schwerner, Chaney and Goodman.

CE-HIST 2042, 4 Sat., Jan. 17-Feb. 7, 1:00-4:00 pm, Room TBD, $125. D Fruci. #12836

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, 4 Sat., Feb. 14-Mar. 7, 1:00-4:00 pm, Room TBD, $125. D Fruci. #12837

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., Mar. 14 & 21, 12:30-2:30 pm, Room TBD, $40. L DiMartino. #12798

History of the Hudson River Valley: Part II
Continue exploring the valley's history through Dewitt Clinton, Thomas Paine, and the Marquis Lafayette and their influence on the early modern development of the region. The story continues with the introduction of railroads, steamships, and a modern bridge and highway system that lead to industrial and economic development. Pete Seeger and the Clearwater sailings and The River Keeper influences on the region are also discussed.

CE-HIST 2007, 4 Sat., Apr. 11-May 22, 12:30-2:30 pm, Room TBD, $80. L DiMartino. #12797

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? These are some of the colorful vignettes you will learn as you trace NYC baseball from its origins before the Dodgers, Yankees, and Giants to the modern era. Learn rule changes, changing demographics, and inside information. Baseball enthusiasts and historians will love this course!

CE-HIST 2030, 1 Mon., Jan. 26, 7:00-9:00 pm, Room TBD, $25. H Fischer. #12913

The Road to Berlin
CE-HIST 2048, 4 Wed., Feb. 4-25, 7:00-9:00 pm, Room TBD, $80, P Gettler. #13289

The History of the Holocaust
Study the events leading up to and including the genocide known as the Holocaust. Review primary source documents, literature, and film to deepen our understanding of this multi-layered event. Survivor testimony and photographs will also be utilized.

CE-HIST 2043, 4 Sat., Mar. 14-Apr. 4, 10:00 am-1:00 pm, Room TBD, $125. M Poly. #12943

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After the D-Day invasion, the Allied Battle for Normandy begins the push to free Western Europe from Hitler's control. This course will follow the Allied forces as they secure the port of Cherbourg, liberate the city of Caen, break out from Normandy, liberate Paris, and defeat the German offensive at the Battle of the Bulge.

CE-HIST 2038, 4 Sat., Mar. 14-Apr. 11 (skip 4/4), 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #12834

The Road to Berlin
Follow the Allied forces as they push into the Nazi homeland. Watch them liberate the concentration camps, meet up with the Soviet Army near Berlin, and put an end to the scourge of the Nazi 1000 year Reich as Hitler commits suicide.

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CE-HIST 2042, 4 Sat., Jan. 17-Feb. 7, 1:00-4:00 pm, Room TBD, $125. D Fruci. #12836

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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., Mar. 14 & 21, 12:30-2:30 pm, Room TBD, $40. L DiMartino. #12798

History of the Hudson River Valley: Part II
Continue exploring the valley's history through Dewitt Clinton, Thomas Paine, and the Marquis Lafayette and their influence on the early modern development of the region. The story continues with the introduction of railroads, steamships, and a modern bridge and highway system that lead to industrial and economic development. Pete Seeger and the Clearwater sailings and The River Keeper influences on the region are also discussed.

CE-HIST 2007, 4 Sat., Apr. 11-May 22, 12:30-2:30 pm, Room TBD, $80. L DiMartino. #12797

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? These are some of the colorful vignettes you will learn as you trace NYC baseball from its origins before the Dodgers, Yankees, and Giants to the modern era. Learn rule changes, changing demographics, and inside information. Baseball enthusiasts and historians will love this course!

CE-HIST 2030, 1 Mon., Jan. 26, 7:00-9:00 pm, Room TBD, $25. H Fischer. #12913

NEW World War One via Film
World War One began over a century ago but its consequences are still with us. Using film, lectures, and discussions, we’ll focus on the origins and consequences of WWI. Films to be discussed include *Lawrence of Arabia*, *Paths of Glory*, *A Very Long Engagement*, *War Horse*, *Dr. Zhivago*, and *Haber*

CE-HIST 2048, 4 Wed., Feb. 4-25, 7:00-9:00 pm, Room TBD, $80, P Gettler. #13289

Textbook required.

See page 67 to Register 41
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, 5 Sat., Mar. 14-Apr. 11, 4:30-5:30 pm, Room TBD, $50. S. Ramos. #12879

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. 14-Apr. 11, 5:30-6:30 pm, AAB-218, $50. S. Ramos. #12878

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.
CE-DANCE 2000, 10 Sun., Jan. 18-Mar. 29 (skip 2/15), 11:30 am-1:30 pm, AAB-218, $215. I. Kent. #12760

America in Vietnam via Film
Why did American get involved in Vietnam? Could it have prevailed in the war? How did the war destroy two presidencies and alter the course of American history? Films to be discussed include Full Metal Jacket, Nixon, JFK, Fog of War, The Most Dangerous Man in America, The Quiet American, and Hamburger Hill.
CE-HIST 2019, 4 Wed., Mar. 4-25, 7:00-9:00 pm, Room TBD, $95. P. Gettler. #12769

Motion Picture Editing
Investigate the importance of motion picture editing, its aesthetics, and narrative nature as seen through the work of premier Hollywood film editors. For those interested in how films are made and how they work, and for the general public interested in movies. Editors to be studied include Thelma Schoonmaker, Michael Kahn, Pietro Scalia, Dede Allen, and others.
CE-FILM 2030, 5 Tues., Jan. 13-Feb. 10, 6:15-9:15 pm, Room TBD, $150 (+ textbook). V. LoBrutto. #12784

The Performing Arts

The Films of Stanley Kubrick
Examine the major films of iconic film director Stanley Kubrick. Film scenes will be introduced, screened, and analyzed. Class discussion is encouraged. Screened film clips include The Shining, 2001: A Space Odyssey, Dr. Strangelove, Paths of Glory, and more. The instructor is a biographer of Stanley Kubrick. Film buffs and those interested in 20th century cinema will appreciate this course. Handouts will be provided.

Mateneel del Domingo
Join us for a Spanish film festival and discuss various Spanish movies with your classmates. Discussion in Spanish.
CE-FILM 2031, 10 Sun., Jan. 18-Mar. 22, 10:00 am-12:00 noon, Room TBD, $175. E. Vernon-Bufa. #12905

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 or 914-517-0028

The Hustle
Do you like to dance and have fun? Let’s hustle! The hustle is a popular American dance which originated in the 1970’s and is now danced in almost all dance studios and clubs everywhere. Hustle is a member of the swing family, and is like the West Coast Swing in pattern. 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. 15-Apr. 26 (skip 4/5), 10:00-11:30 am, AAB-218, $130. F. Elia & D. Peng. #12864

Visit us online at www.sunywcc.edu/ce

Textbook required.
Hot Latin Dancing
Why should those dancers on TV have all the fun? Put on your dancing shoes and fancy threads and learn the Latin dances: salsa, cha cha, and merengue. The steps and turns are easy to follow. Past students have said how this course has changed their lives by meeting new people on the dance floor! No partner required.

CE-DANCE 2032, 1 Sat., Mar. 7, 5:00-6:30 pm, Room TBD, $20. S Ramos. #12880

Dance It Off With Belly Dancing
Belly dance 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. 7-Apr. 11, 6:30-8:00 pm, AAB-218, $130 (+ $15 optional fee for hip scarf, payable to instructor). S Ramos. #12577

Y DANCE ACADEMY
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: CE-DANCE 2007
Sec. A: Mon., Jan. 26-Apr. 13 (skip 2/16 & 3/30), 11:00 am-12:15 pm. #13227
An introductory class for adult beginners with no or little dance experience. Seg. B: Mon., Jan. 26-Apr. 13 (skip 2/16 & 3/30), 7:15-9:00 pm. #13228
Sec. C: Sat., Jan. 24-Apr. 11 (skip 2/14 & 4/4), 9:30 am-11:00 am. #13229
A slow intermediate class for adults with some dance background, those just returning to dance, and those continuing from Ballet I.

Adult Ballet 2 & 3: CE-DANCE 2008
For intermediate to advanced dancers: a 45 minute barre, followed by centre work. Optional pointe work may be offered.
Wed., Jan. 21-Apr. 8 (skip 2/18 & 4/1), 9:30-11:00 am. #13230

Adult Jazz
Adult Jazz 1
CE-DANCE 2010, Thurs., Jan. 22-Apr. 9 (skip 2/19 & 4/2), 8:00-9:00 pm. #13231

Adult Jazz 2 & 3: CE-DANCE 2012
Sec. A: Mon., Jan. 26-Apr. 13 (skip 2/16 & 3/30), 9:30-11:00 am. #13233
Sec. B: Tues., Jan. 20-Apr. 7 (skip 2/17 & 3/31), 7:00-8:30 pm. #13234

Choreography Lab
Explore both individual movement and composition/choreography in relation to space, time, and dynamics. Using structured improvisational scores and prompts, the class plays with our own infinite movement possibilities with the goal of identifying personal ‘signature’ movement qualities.
CE-DANCE 2030, Tues., Jan. 20-Apr. 7 (skip 2/17 & 3/31), 6:00-7:00 pm. #13239

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

Textbook required.

See page 67 to Register
Music

Breakfast with 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, 4 Sat., Jan. 17-Feb. 7, 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #12838

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, 4 Sat., Feb. 14-Mar. 7, 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #12839

Find Your Voice
A friendly, contemporary approach for finding your best speaking and/or singing voice. Using professional equipment, the class will be held in the instructor’s own studio/loft space. Learn the ins and outs of becoming a professional entertainer. Classes are held at the artist’s studio at 807 Central Avenue, Peekskill, Apt. #1, corner of Central and Nelson; park in the municipal lot across the street.
CE-MUSIC 2017, 3 Sat., Jan. 24-Feb. 7, 10:00 am-12:00 noon, $65. S Purcell. #13266

Guitar Workshop
Learn to read music and play a melody together with a bass line. Discover shortcuts that can save you time. Room TBD. J Lorusso.
Beginner: CE-MUSIC 2001, 10 Thurs., Jan. 15-Mar. 19, 7:30-9:30 pm, $175 (+ $45 for Book 1 and companion CD with the “Songs of Book One”, payable to instructor). #12883
Intermediate: CE-MUSIC 2015, 10 Tues., Jan. 13-Mar. 17, 7:00-9:00 pm, $175 (+ $35 for Book 2 and companion double CD with the “Songs of Book Two”, payable to instructor). #12884

Folk Guitar
This course is designed for those who wish to strum chords as an accompaniment to songs. Chords, accompaniment patterns, and techniques will be the focus.
CE-MUSIC 2000, 10 Tues., Jan. 13-Mar. 17, 7:00-9:00 pm, Room TBD, $175 (+ $35 for Book of 42 Well Known Folk Songs, payable to instructor). M Lorusso. #12882

Piano for Adults
Individualized and group instruction. Access to a piano is required; practice outside of class time necessary. Room TBD. H Dutton.
Beginner: CE-MUSIC 2005, 10 Thurs., Jan. 22-Apr. 2 (skip 3/19), 6:00-7:30 pm, $175 (+ $19.95 for textbook, payable to instructor). #12770
Intermediate: CE-MUSIC 2020, (prerequisite: Beginner or equivalent experience), 10 Fri., Jan. 23-Mar. 27, 6:00-7:30 pm, $175 (+ $19.95 for textbook, payable to instructor). #12772
Advanced: CE-MUSIC 2018, 10 Fri., Jan. 23-Mar. 27, 7:30-9:00 pm, Room TBD, $175 (no book required) #12773

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.

Questions? Please call Extension Services Office at 914-606-6839.

Playwriting Workshop
Learn how to develop a play scene by scene. Students will bring scenes each week and exchange work with fellow students.
Gradually, a project will develop for each playwright: scenes, one-minute plays, one-act plays and full-lengths. Come discover your voice in a safe environment and watch what develops.
CE-THEAT 2002OV, 6 Wed., Apr. 8-May 13, 8:00-10:00 pm, $265. H Meyer. #13240

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 2000QV, 12 Wed., Apr. 8-Jun. 24, 7:30-10:30 pm, $395. R Jones. #13241
CE-THEAT 2001QV, 6 Wed., Apr. 8-May 13, 7:30-10:30 pm, $245. R Jones. #13243

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

Basic Acting Technique for Children
We believe that the right way to start acting is to focus on learning the techniques and principles of the craft. We focus on exercises which cultivate the imagination, the use of the senses, and expression of voice and body. Each student is encouraged to access their own uniqueness and point-of-view. Teachers foster a creative and safe environment for these explorations.
For ages 8-10.
CE-THEAT 2015QV, 12 Wed., Apr. 8-Jun. 24, 6:00-8:00 pm, $395. J Erick. #13245

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

The Center for Financial & Economic Education at Westchester Community College

Our mission is to offer a comprehensive platform for financial learning in Westchester County, by providing an array of financial education classes and workshops to the campus community and to the public at large. The CFEE seeks to promote economic advancement for our students, faculty, and residents of the community through programs that help to build important skills around money management, financial planning, credit and debt management, budgeting, investing, and other critical topics.

The goal of all our programs is to foster financial empowerment within the greater community by making personal finance education accessible to adults of all ages and giving participants the tools and information needed to better manage their financial lives. The Center for Financial and Economic Education is generously funded by a grant from the JPMorgan Foundation.

NEW Introduction to Individual Federal Income Taxation

Learn the basics of the individual federal tax reporting requirement. At the end of course, you'll be able to complete IRS Form 1040 and understand reasons for the entries. Bring IRS Publication 17 and 1040 Instructions (free from IRS).

CE-FIN 2043, 10 Wed., Jan. 14-Mar. 18, 7:00-9:00 pm, Room TBD, $195 (+ $20 materials fee, payable to instructor). M. Feldi. #13280

NEW Federal Benefits for Same-Sex Couples

As of the 2013 Supreme Court ruling, legally married same-sex couples are now allowed to receive federal benefits and protections, including vital financial, property ownership, and health benefits. Learn how to obtain these benefits. Topics include Social Security, pensions, retirement plans, property ownership, and health insurance.

CE-FIN 2042, 1 Wed., Feb. 4, 6:30-8:30 pm, KNC-3, $25. J. Brenkovich. #13279

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 guide Myths and Facts about Social Security and Social Security: What Should You Do at Age 62?

CE-FIN 2036, 1 Wed., Jan. 28, 6:30-8:30 pm, KNC-3, $20. J. Brenkovich. #12752

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. 17, 10:00 am-12:00 noon, KNC-2, $20. L. Nicholas. #12876

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, investing with or without financial planners and when investing in mutual funds on your own. Gain confidence to invest on your own or be able to interview financial planners to find someone to truly work for you.

CE-FIN 2006, 1 Mon., Mar. 16, 6:00-8:00 pm, KNC-5, $25 (+ $20 optional materials fee, payable to instructor). R. Nathan. #12874

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. If you want to achieve peace of mind and financial security, this course is for you.

CE-FIN 2020, 2 Wed., Mar. 4 & 11, 7:00-9:00 pm, Room TBD, $40. E. Fishman. #12765

Costs in Difficult Financial Times

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

CE-FIN 2002, 1 Mon., Mar. 16, 6:00-8:00 pm, KNC-2, $25 (+ $20 optional materials fee, payable to instructor). B. Nathan. #12872

Get Great Real Estate Deals

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

CE-FIN 2000, 1 Wed., Mar. 16, 8:00-10:00 pm, KNC-5, $40 (+ $20 optional materials fee, payable to instructor). R. Nathan. #12875
A Taste of Westchester

Join us at several of Westchester’s most exciting restaurants for a culinary adventure that will tantalize your taste buds. Each chef will offer a private cooking demonstration, followed by a tasting of the prepared items. Appropriate cheeses will be served as palate cleansers and to demonstrate food and wine compatibilities.

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

January

L’inizio
698 Saw Mill River Road, Ardsley
914-693-5400, www.liniziony.com
Scott and Heather Frattangelo, formerly of the successful restaurant Spigolo in NYC, have now opened another spot closer to their new home in Westchester. The husband and wife team are unstoppable: with Scott in the kitchen and Heather assuming the roles of pastry chef and front-of-house, the restaurant is in complete harmony. All ingredients are locally sourced, so the menu changes quite often. We will begin the evening with a lesson on making a fall harvest salad of roasted butternut squash, Brussels sprouts, and greens dressed with a pancetta vinaigrette and walnut pesto. The pastas are a specialty of Chef Scott so he will show us how to make a kale pappardelle with porcini braised lamb shank and a tart cherry embellishment. Chef Heather will astound us with her secret recipe for her “lighter than air” bomboloni (Italian doughnuts) served with a creamy espresso panna cotta. This class will sell out fast as there is limited space!
1 Mon., Jan. 12, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13307

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. 10. #13138

ABC’s of Red Wine
This “Anything But Cabernet” course will cover cabernet sauvignon, the world’s most widely grown red wine, discussed and tasted in comparison with four other red wine grapes. Grape origin, wine-making style, wine service, storage, and pairing with foods will be covered. Appropriate cheeses will be served as palate cleansers and to demonstrate food and wine compatibilities.
CE-WINE 2000, Mar. 2. #13147

A New Iron Horse Pleasantville
20 Wheeler Avenue, Pleasantville, 914-741-0717, www.ironhorsegrill.com
New Management: Proprietor Andrew Economos has brought modern energy to this intimate restaurant housed in the turn of the century train station building. The new chef, Tom McAliney, has incorporated a fresh taste with his use of regional ingredients in interesting combinations. Our chef will share the preparation techniques for a special menu starting with an appetizer of Slovenia Vodka (created by Chef Peter Kelly): cured Catskill Mountain trout atop pancakes made with locally grown potatoes and a yuzu (Japanese citrus fruit) marmalade. The entrée lesson will teach us the makings of Hudson Valley lamb two ways, served with a warm vegetable tart. Our dessert demonstration will be an interesting elderflower panna cotta with preserved cherries. This chef’s menu is interesting and class will sell out quickly!
1 Tues., Jan. 13, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13396

Visit us online at www.sunywcc.edu/ce

Textbook required.
February

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 classic appetizer of clam casino and the makings of a roasted beet over mesclun greens salad sprinkled with gorgonzola. Get ready for the chef’s famous tableside show of pappardelle alla Chef Emilio: house-made pasta, three types of mushrooms, and cognac set on fire in a giant hollowed-out tableside show of pappardelle alla Chef Emilio: house-made pasta, three types of mushrooms, and cognac set on fire in a giant hollowed-out plum. Learn the task of making bracciole in tomato sauce: pork rolled with pignoli, panko, and pancetta, and pollo alla scarpinellli: off the bone chicken, sausage, and mushrooms served with crisp potatoes. A traditional bread pudding will be the perfect ending to a terrific meal! Always a class favorite as this demo is on fire!

Royal Palace
77 Knollwood Road, White Plains

Much of the complex flavors used in this restaurant’s cuisine come from fragrant aromatic spices like cardamom, coriander, and cumin. This restaurant serves a daily buffet which includes many traditional dishes. Owner Jagdish Mitter will share a few surprise dishes as well as demonstrate how to make Royal fish aamritsari (batter fried crispy fillets of tilapia with the chef’s blend of spices and Carrom seeds). It’s a popular snack item from the streets of Punjab. The lesson continues with Royal navabi murg (boneless chicken cooked in a velvety smooth cashew-nut based sauce with a hint of cardamom and saffron), a rich and decadent main course served alongside basmati rice and naan bread. A sweet end to our spicy meal will be a house specialty dessert, moong daal halwa (lentils cooked with sweetened condensed milk and served warm). Come share a taste of India!

1 Wed., Feb. 25, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor).

March

Mambo 64
64 Main Street, Tuckahoe
914-222-9964, www.mamb064.com

Interactive and Signed Cookbook: Owner Arlen Gargagliano is not only a chef but the writer and co-author of many cookbooks. She will have signed copies of her cocktail/tapas book, Mambo Mixers, Recipes for 50 Luscious Latin Cocktails and 20 Tantalizing Tapas available. The Hostess Cupcake challenge winner from the Food Network’s Rewrapped joins her Chef de Cuisine, Stephanie “ChefAnie” Landis for a fun and interactive cooking class entitled Mambo Cocktails Brunch! They will teach us to make a featured cocktail called Bloody Marias. We will help to prepare our brunch style feast by starting with stuffed French toast, using perfectly roasted tomatoes that are nestled between egg-toasted thick bread. Next up is gluten free coconut pancakes with a citrus ginger syrup. Our entrée will consist of gluten free chilaquiles, Mexican-style chips, shredded chicken, tomatillo sauce, and queso fresco. Learn the secret to huaraches rancheros, served with Colombian chorizo, black beans, Manchego cheese, and tortillas. Arlen’s belief in food and its power is far too strong, she’s sure that if we could all sit down to a meal together, sharing both tastes and tales, there would be peace on earth! Buen provecho!

1 Mon., Mar. 2, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

Sunset Cove Restaurant
238 Green Street, Tarrytown

Water Views: Co-owners Gianni Piccolino and Chef Tommy Calandrucci are a winning combination at both Basilico in Mt. Kisco and here in Tarrytown at Sunset Cove. They bring a unique, fresh, mouthwatering 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 (new and old), and soaring Palsades, coupled with the romance of the water, await. The chef will teach us how to make luscious jumbo lump crab cakes with pickled fennel and a spicy remoulade. Next a spectacular lesson on how to make balsamic glazed spring lamb and roasted wild mushrooms, adorned with frizzled leeks, in time for the holidays. The chef will teach us to make house baked shortbread with maple roasted apricots, served with freshly whipped cream that is sure to please any sweet tooth. Join us down by the river!

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

See page 67 to Register
The Horse & Hound Inn
94 Spring Street, South Salem
914-763-3108
www.thehorseandhoundinn.com

Brazilian Night: 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. The building dates back to 1749, charming with its wide-planked floors, low ceilings and original beams. During the Vales’ ownership, 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”? For an amuse bouche enjoy the Inn’s baccala (cod) and potato fritter. Our lesson in the dining room will begin with Silvano’s mom’s recipe for caldo verde soup of potato and collard greens. Portuguese paella adorned with lobster, shrimp, clams, mussels, and calamari is our entree education for the evening. The proprietor’s treat will be a Brazilian vinho verde (young) wine chosen especially to pair with our meal. For a sweet lesson, we’ll experience the makings of hominy corn pudding with fresh whipped cream. Don’t be afraid to sign up! Come keep the spirits at bay with our delicious offerings. BOO! 1 Tues., Mar. 10, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13312

DeCicco & Sons
17 Maple Avenue, Armonk
(Demonstration Kitchen-2nd floor)
914-499-1100, www.deccicos.com

Easter Menu in a Demo Kitchen: As a family owned and operated specialty grocery store chain, each of their locations offers something special. Included at this location, overlooking the groceries, is an upstairs bar and restaurant serving local wine, as well as a bocce court and a fabulous demonstration kitchen equipped with visual and audio. The store’s beautifully displayed and well stocked departments are at the ready for all of your desires. Upon arriving at class, Chef Angelo will teach the recipe techniques used to make a flavorful appetizer of shrimp and bacon deviled eggs, followed by a continue with a traditional holiday offering of garlic studded pork loin with rosemary and the instructions for baked polenta with spinach and ricotta cheese. Their fabulous bakery will provide cookies for our sweet treat to conclude our lesson. Arrive early or stay late to shop, as this is a fun filled evening sure to please! 1 Thurs., Mar. 12, 5:00-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13313

AJ’s
542 North Avenue, New Rochelle
914-235-3009, www.ajsburgers.com

National Artichoke Day: Chef Alan Cohen, who loves to teach, will fill your plates and mind with his knowledge of simple food made from great ingredients. Voted 2013 Best NY Burger and seen on Food Network’s Restaurant Stakeout, this local hot spot continues to serve up some super creative and delicious food. Celebrate National Artichoke Day with Chef Alan, a graduate of our college who will teach us some easy, fun, and delicious new things to do with artichokes. He will show us how to incorporate them in many ways; in a dip, stuffed (oreganata), marinated, and more as Chef AJ is always full of surprises. He shares tastes of whatever special he is working on that day. Finish with a sweet lesson surprise. Check out their endless menu 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 Mon., Mar. 16, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #13316

Chutney Masala Indian Bistro
4 West Main Street, Irvington
914-968-5000, www.chutneymasala.com

Kitchen Lesson: Discover our chef’s hidden secrets in a waterfront setting down on the Hudson River. Chef Njavot shares his vast food knowledge from his native home in Jalandar Punjab where he studied the fine art of Indian food 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 of each dish. On the menu will be potato samosa: pastry filled with delicious spiced potato. Next up alo goobi (diced cauliflower and potatoes with tomato garlic masala) as well as the makings of everyone’s favorite: chicken tikka masala. Then a lesson on making chana masala: chickpea stew. We will also experience a quick lesson in the kitchen on the specialties of naan bread baked fresh in the tandoor. A pounded rice pudding will be our dessert. Always fun surprises from a knowledgeable instructor and a very popular class! 1 Wed., Mar. 18, 6:00-8:00 pm, $15 (+ $25 in CASH sampling fee, payable to instructor). #13317

Village Social
251 East Main Street, Mt. Kisco
914-241-6260, www.villagesocialkb.com

Sunday Lunch: One of the hottest bars in the area, known for its amazing food from an award winning chef, this is the place to be every night of the week. Owner Joe Bueti offers the perfect formula of design, community, and lifestyle with great food, service, music, and exciting conversation, creating an all-around fabulous experience each time you visit. Food Network’s Chopped champion Executive Chef Megan Anthony will share with us a beautiful salad of Adirondack maple glazed butternut squash over frisee, adorned with pistachios, and Coach Farm goat cheese. We will learn to make a conflict of Berkshire pork shoulder accompanied by “just dug” potatoes, vinegur, and kale, sweetened with chestnut honey. The sweet treat from our chef is a lesson on his citrus cheese cake with a seasonal fruit compote and freshly whipped local crème fraiche. This class is a winner so grab a friend for a fun lunch with a winning chef! 1 Sun., Mar. 22, 12:00 noon-2:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13318

New The Travelers Club
240 Airport Road, White Plains
(Westchester Airport-2nd Floor)
914-437-7350 x1, www.travelersclubwestchester.com

Come Fly With Me: Located in the Westchester County Airport with fabulous views like no other, overlooking the runway and the majestic birds, this elegant Mediterranean fine dining venue is breathtaking. Our chef will take us on a mini-vacation around the world with food. We will begin with a trip to the East Coast with a lesson on creating Maryland crab cakes made with lumps crabmeat and adored with a Dijon mustard sauce. Next we take flight to Rome

Visit us online at www.sunywcc.edu/ce

Textbook required.
Roasted Peppers
320 Mamaroneck Avenue, Mamaroneck
914-341-1140, www.roastedpeppersny.com
This American bistro with strong Latin influences is the collaboration of the Lepe brothers who have been chefs in Westchester for over twenty years. Recently they were seen on Food Network’s Restaurant Stakeout and written up in many publications for their delicious food. These chefs will show us the techniques used to create a few of their signature dishes. We will start with avocado queso fresco and tomato salad with toasted pita chips, adorned with a fresh cilantro vinaigrette. Next a demonstration on shrimp creole, peppers, onions, and tomatoes served over white rice. To sweetly end our demonstration Chef Juan Lepe will share the secret to his coccomas. Always a wonderful presentation so sign up quickly!
1 Tues., Mar. 24, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13320

Le Fontane
Corner of Routes 100 & 139, Katonah (Somers)
Vegetarian Class: Specializing in authentic Southern Italian cuisine and hospitality, owners Antonio and Alfredo Abbate, two brothers raised by a family of restaurateurs and wine makers on Capri, introduced their culinary talents to Westchester in 1987. The space has been redecorated and also has an outdoor patio for warm months. Specializing in authentic Southern Italian cuisine, prepared by their new chef Lisa Graziana, we will learn to make a delicious stuffed artichoke to celebrate spring’s arrival. We will then watch the chef instruct us on the makings of his delicious manicotti stuffed with spinach and ricotta, and a lovely stuffed pepper with rice, olives, and capers, baked to perfection. The restaurant prides itself on its homemade desserts and they will demonstrate how to make beautiful light crepes with seasonal fruit and Grand Marnier orange liqueur. A local favorite for years with warm hospitality!
1 Wed., Mar. 25, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13322

POUR Café and Wine Bar
241 East Main Street, Mt. Kisco
914-864-0606, www.pourmtkisco.com
Bubbles and Crust: 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 candle light, plush sofas, and rich wood accents to create a sophisticated yet casual ambiance. He will demonstrate how to make spring time inspired bruschetta and crostini with walnut pesto and fresh ricotta cheese with truffle honey sprinkled with smoked sea salt, and mint green peas adorned with Parmesan. James, POUR’s bartender, will be a cocktail historian and revolutionary rolled into one. As a bonus, he will teach us to make our own apperativos with bubbly and we will each get a turn stepping behind the bar to shake, rattle, and roll this POUR specialty cocktail! Anthony will share with us a dessert crostini with seasonal fruit and honey. Grab a friend and join the party!
1 Mon., Mar. 30, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13323

April

Café of Love
38 East Main Street, Mt. Kisco
Kitchen Visit: Enjoy an evening of warmth in the beautiful French country inspired dining room of Café of Love. Learn valuable tips, tricks, and the trade secrets of their sister restaurant Lady of Love, whose heartwarming soups are also now available in Mrs. Green’s Natural Markets. Both kitchens are famous for taking local ingredients on a global adventure, and the restaurant is farm-to-table enabling us to enjoy what is being harvested that week and incorporating it into our evening’s interactive menu. Spring’s first sprouts take center stage for health and wellbeing, so greens and grains are the way to go! At Café of Love, Owner and Executive Chef, Leslie Lampert and Chef Mike Donnelly will take you step-by-step and taste-by-taste while educating us on various grains.
such as barley, quinoa, faro, millet, and more. The grains will be a welcome addition to the farm’s bountiful springtime greens for salads and sides. Your evening’s tastes will be packed to go if you would prefer to enjoy them at home or sit after class to savor the flavors and chat with fellow attendees.

1 Mon., Apr. 6, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13325

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

Vegetarian in Tuscany: In a lovely space reminiscent of an old black and white movie, set in an old train station, this Italian hot spot’s owner Carla Gambescia will teach us about the flavors of primavera (springtime). We will celebrate La Primavera with a special three-course menu designed to highlight the flavors and ingredients that mark the arrival of this happy season. We begin with a variation on hummus made with sweet peas and fava beans served with warm pita. Sicilian legend has it that one lucky fava bean in the pancake will ensure there is always food in the kitchen. Our lesson will continue with charred ramps: spring onions warmed in a very short growing season, and baby asparagus. Our pasta primavera will be a lovely mint ravioli stuffed with goat cheese. To sweeten our evening, finish with unlimited tastes of New York’s best gelato! Including all eighteen of their varieties! And choose your favorite scoop for dessert. This class is a discussion on food and will not have an actual cooking demonstration.

1 Tues., Apr. 7, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13326

NEW
Palomino
141 Chatsworth Avenue, Larchmont
914-630-7871, www.palominalarchmont.com

Signed Cookbook: Owner and Executive Chef Rafael Palomino, born in Colombia, is ever expanding his grand restaurant empire, of which Palomino’s in Larchmont is one of his latest sensations! Chef Rafael has also been quite active writing and will have signed copies of his cookbook, Latin Grill, co-authored by Arlen Gargagliano, available for an additional fee. Though he travels incessantly between his restaurants, he still finds time to teach, as well as working to spread the word of healthy Latin-style cooking and eating. Along with our demonstration, we will have a sample taste of his creations set in the restaurant’s warm Latin setting. We begin with an appetizer of reina pepiada: sweet corn arepas flatbreads topped with shredded organic chicken and finished with avocado mousse. Our demonstration is followed by the how-to on the chef’s special, lomo de puerco con tocino: bacon wrapped pork tenderloin, yucca, and chorizo hash bowls with a finish of green Mexican mole sauce, as well as a lesson on how to properly make their sweet plantains. Our evening will conclude with the technique used to make their chocolate brioché pudding. Chef and owner Rafael Palomino is living testament to his own motto “If you dream it, you can live it!”

1 Wed., Apr. 8, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH + $20 for optional cookbook, payable to instructor). #13327

one.TWENTY.one
2 Dingle Ridge Road, North Salem (Main Building)
914-669-0121, www.121restaurant.com

Interactive: Enjoy the lovely scenery on your drive to 121 Restaurant, as they are dedicated to providing patrons with an unrivaled culinary experience in an unpretentious atmosphere. 121 Restaurant Group has its talents in many avenues, including vegan pre-prepared foods available in Mrs. Greens and being the exclusive caterer for private aviation flights in the Northeast area. Our Executive Chef and instructor, Beck Bolender, has worked under the direction of Jean-George. He will have volunteers help to prep while he demonstrates several techniques with an emphasis on regional, organic, and natural products. Guests can appreciate his passion for cooking as it transcends into the dishes he prepares. The wood burning oven, visible through a spectacular glass wall allowing views of the prep kitchen, can be enjoyed in the dining room for its esthetics. It serves as a magical technique for many of their dishes including pizza that draws on both Roman and Neapolitan styles. Learn how to make a delicate watercress and sugar snap pea salad with crystallized mustard. Up next the technique used to make caramelized monkfish, with spring-garlic puree, and asparagus juice for a taste of the long awaited change in season. A classic palette cleanser: pistachio mousse. Our chef will share the technique used to make camomille pots de crème. The class will take place in the recently renovated 121 building allowing us to visit the spectacular kitchen and all its toys.

1 Mon., Apr. 13, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13328

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

Seasoned Chef: Chef Paul Vuli was a three-year retirement could not hold back his passion. Specializing in Northern Italian cuisine, the 2014 revival of Fino has become a reality. While he 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 used to create these traditional delights. We will begin with beautifully crafted jumbo lump crab cakes served with a homemade yogurt based tartar sauce over braised julienne vegetables. Our chef shows us the correct way to prepare a rich carbonara sauce over fresh tagliarini pasta; as stated on their menu: done the right way, continuing an old tradition. We will watch him create a stunning dish of filet of Florida red snapper alla Livornese in a light tomato broth, with capers and olives. We will conclude our lesson with a classic créme brule. Come check out this new hot spot with a seasoned restaurateur!

1 Tues., Apr. 14, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #13329

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.

Visiting online at www.sunywcc.edu/ce

Textbook required.
Crabtree’s Kittle House Restaurant & Inn
11 Kittle Road, Chappaqua
914-666-8044, www.kittlehouse.com
Since 1981, the Kittle House has been owned by the Crabtree family, who have returned it to its former glory, including transforming the former stables into an award-winning wine cellar boasting some 65,000 bottles. Executive Chef Jay Lippin’s expertise and unique style of cooking will lead for a very special learning experience, starting with a wild hive creamy polenta with spring vegetables (all ingredients are locally sourced). Then we will learn the techniques used to make pan-roasted Western Ross Island sustainable Scottish salmon with Late Bloomer Farm’s pea and tomato vinaigrette. Our sweet treat will be the chef’s secret to a CKH white chocolate hazelnut tomatillo vinaigrette. Our sweet treat will be the chef’s specialty of decomposed chicken parmesan served with a gluten free linguini.

Tarry Tavern
27 Main Street, Tarrytown
914-631-7227, www.tarrytavern.com
Handmade Pasta: Owner and Chef Henry Cabral, who cooked alongside his dad in their family restaurant, Caravela, has come up with a unique formula that fills a niche in a restaurant-heavy town like Tarrytown. His casual American gastro-pub offers creative, locally sourced dishes and seasonal menus inspired by what farmers and fishermen are growing, raising, and catching. Located down the street from the Tarrytown Music Hall, many visit before or after a show for a splendid meal. The chef will show us how to make hand-made ravioli filled with spring peas and ricotta, along with a few other delicious tidbits incorporating seasonal fare. He will demonstrate flourishes of springtime market inspired ingredients, continuing with a lesson on the makings of potato crusted salmon with morels and asparagus. For dessert, a seasonal classic combination of strawberry rhubarb crisp. Join us for an informative demonstration with a classically trained restaurateur!

NEW Madison Kitchen
7 Madison Avenue, Larchmont
914-732-3024, www.mlarchmont.com
Chopped Winner: Chef and Owner Nick DiBona appeared on Food Network’s Chopped where the food baskets were packed with ingredients you might find on a sophisticated brunch menu, including champagne and caviar; he turned classic brunch items into dessert in the final demanding challenge, winning the competition. The young chef and owner features seasonally driven, locally sourced New American cuisine. He serves game dishes, dry-aged steaks, and an inspired list of Old and New World wines in his first restaurant. The talented chef will teach us to make an appetizer featuring the tastes of spring - grilled flat bread ramp pesto with burrata, cherry tomatoes and speck. Our entree demonstration will be a beautiful Berkshire pork loin Wellington with roasted garlic olive oil served over smashed potatoes, sautéed Swiss chard, and a pan jus. He will teach us to make the now signature - Chopped winning dessert, aptly named Chopped Champion Sundae: house-made maple ice cream, crumbled waffle, and a Canadian bacon sabayon. Sunday is pasta night and is not to be missed. Sign up for this class to see a winner!

1 Tues., Apr. 21, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

THE PRIME an American Grille
19 Main Street, Hastings-on-Hudson
914-478-1147, www.theprimeamericangrille.com
NY Pretzel: If the name sounds familiar, it should as THE PRIME springs from one of the most storied restaurants in Manhattan. The Primeburger, loved for its vintage box seats with swiveling tray-tables. It delighted patrons from around the globe for five decades. After the building sold, the brothers decided to open in Westchester with a similar philosophy, reasonably priced good quality food. Our chef will show us the components for PRIME’s N.Y. pretzel burger: prime ground beef topped with a spicy horseradish sauce and hot mustard on a pretzel bun is a customer favorite from NYC. Then he will show us how to clean and break a salmon down into restaurant portions for our lesson on grilled Atlantic salmon, sautéed with white wine, butter, and garlic topped with crumbs, accompanied by a spring market vegetable and rice pilaf. For a classic treat, instruction on a warm brownie sundae a la mode with chocolate syrup and fresh whipped cream. So sit back, relax and enjoy a new taste of old New York by joining us for this terrific class!

1 Wed., Apr. 22, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

Thyme Restaurant
3605 Crompond Road, Yorktown Heights (Cortland Manor)
914-788-8700, www.thymerestaurant.net
Gluten Free and Interactive: This warm and inviting setting allows you to view Owner and Chef Tom Costello on any given night preparing your meal in this open kitchen. The restaurant’s menu is predominantly gluten free due to his own dietary needs and those of many of his clients. He will give us an interactive demonstration where we will help to create a delicious meal starting with crab cakes accompanied by a scallion remoulade. We continue our hands on lesson by preparing the chef’s specialty of decomposed chicken parmesan served with a gluten free linguini. Next, help to prep a delicious hazelnut chocolate mousse surrounded by maple whipped cream and strawberries. Always a fun evening, so grab a friend and join us in Chef Tom’s kitchen!

1 Mon., Apr. 27, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

Textbook required.

See page 67 to Register
**NEW** Dobbs Dawg House and Rooney Tunes Entertainment

25 Cedar Street, Dobbs Ferry
914-693-5555, www.dobbsdawghouse.com

Mystery of Mexican fried ice cream with coconut made on site and ours will be to unwrap the Mexican rice, and tres salsas. All desserts are steak tacos, lime rubbed scallions, refried beans, nachos, followed by tacos carbon: marinated skirt de Mayo. Our class begins with BBQ pork.

#13345

1 Wed., Apr. 29, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor).

**NEW** The Beehive

30 Old Route 22, Armonk
914-765-0688, www.beehive-restaurant.com

Located in the quiet downtown this restaurant offers American themed fare and artisanal beers in a cozy and welcoming way. 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 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. Both Matt and Joe are musicians and love to join in during the weekly live sessions. The chef will demonstrate his

**May**

**NEW** The Cookery

39 Chestnut Street, Dobbs Ferry
914-302-2336, www.thecookeryrestaurant.com

At The Cookery, Chef David DiBari’s neo-nostalgic Italian menu provides evidence of his philosophy, which is to progressively approach simplicity. Truly a neighborhood restaurant dedicated to capturing the warmth of Italian comfort food, our chef has received many accolades during his young career. He also is known for his pig roast dinners, parading and delivering a glistening pig to a waiting table in the front window for a “swine and wine” dinner. Our class demonstration will include the chef’s famous fried pork meatballs with chili honey, followed by an instruction on cream cheese gnudi with brown butter and beet greens. Our dessert is a twist on an old favorite from childhood, Nutella rice crispy treats. Please join this magical chef into a sneak peek at what he does best, as his motto is to “eat serious…have fun!”

1 Mon., May 4, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#13346

DeCicco & Sons

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

Located in the quiet downtown this restaurant offers American themed fare and artisanal beers in a cozy and welcoming way. 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 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. Both Matt and Joe are musicians and love to join in during the weekly live sessions. The chef will demonstrate his

#13345
beautifully composed salad consisting of watermelon, local goat cheese, Applewood smoked bacon, and toasted almonds over frisse, adorned with an aged balsamic reduction. Then the secrets to a perfectly grilled meal with skirt steak, Idaho potatoes, and local ramps, with a fresh chimichurri sauce. For dessert a lesson on a winning combination, locally sourced grilled peaches, crushed graham crackers, and cinnamon spiced whipped cream, with a Kentucky bourbon caramel sauce.

1 Mon., May 11, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13348

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

Hands On: A fun and interactive restaurant, we’ll start by viewing a brief slide show presentation on fondue followed by our cooking demonstration. We will help to make several of the fondues from The Melting Pot cookbook, Dip into Something Different: A Collection of Recipes from Our Fondues Pot to Yours; the cookbook will be available for sale at an additional fee The entrée will teach us to prepare a tasting sampler of the restaurant’s seasonal offerings including BBQ Pork Medallion, herb crusted chicken, and Pacific white shrimp cooked in a fondu pot. Help to make the following appetizer fondues: bacon and gorgonzola cheese fondue and their classic Alpine cheese fondue. For dessert whip up two chocolate fondues: strawberry shortcake and flaming turtle. Our evening class will be graciously offered with wine pairings for an additional $10. Come experience the Fondu Effect; you’ll be glad you did!

1 Wed., May 13, 6:00-8:00 pm, $15 (+ $25 sampling fee, payable to instructor, + $29.95 for additional fee). #13349

NEW
Härth
Hilton of Westchester
699 Westchester Avenue, Rye Brook,
914-939-6300

With outdoor and kitchen views from every table this restaurant is an innovative addition to the Westchester County dining scene. Executive Chef Daksh Morada has traveled extensively, cooking from Buffalo to Santa Fe; traveling and cooking are his greatest passions and have landed him in NY to explore the vast diversity and culture of the great food capital. Chef Daksh is committed to culinary innovation and believes in using the freshest seasonal ingredients, featuring farm-fresh and locally sourced products. Our chef will teach us about the cooking method called sous-vide, which is cooking food sealed in airtight plastic bags in a temperature-controlled water bath or steam environment. Our first course will be a lesson on a refreshing compressed watermelon and feta cheese salad. The accompaniments to our spectacular salmon dish will be a poached egg and quinoa risotto with roasted baby heirloom carrots and baby spring beets. We will end on a sweet note with a lesson on creating a traditional baked Alaska. Grab a friend for an interactive dinner on the town and then relax on the patio with a cocktail or two!

1 Thu., May 14, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13357

NEW
The Chophouse Grille
957 US Route 6, Mahopac
845-628-8300, www.thecophousegrille.com

As they offer great service and a steakhouse menu at a fair price, in a relaxing atmosphere, it is sometimes difficult to get a reservation. TCHG hand picks aged steaks to create a memorable meal. Proprietors David Gallo and Toni Vulaj combined have over 25 years in the foodservice industry. Chef Edwin Delpho will teach us the inner workings of his kitchen by showing us how to prepare a vegetable strudel baked in a crisp phyllo dough and finished with a four-cheese béchamel. Watch him prepare a duroc grade boneless pork loin cooked to perfection, smothered by a compote composed of Applewood smoked bacon, sweet Vidalia onions and caramelized MacIntosh apples and deglazed with Calvados apple brandy and served with mashed potatoes and roasted Brussels sprouts. For a traditional dessert learn to make tiramisu. Come check out what everyone is talking about!

1 Mon., May 18, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #13358

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

Into the Forest: Jon Pratt, executive chef and restaurateur, welcomes you to the dark side. To experience his delicious chicken legs and thigh recipes enjoy his cookbook, Legs and Thighs-Come to the Dark Meat. It’s available for download with iBooks. Experience the delight in this glorious rite of spring, which brings morel mushrooms and ramps (wild leeks with a short season) to fruition. This euphoric ritual in which this chef annually partakes is once again here. Our class will journey into the forest with Master Chef Jon and share his adventures foraging in the woods of Yorktown. Our chef is known for utilizing the freshest ingredients and has secret hot spots he treasures. While we are “ramping up” for summer when he will do his famous pig roast class, he will teach us about his forest finds. We will learn how to make wild boar Bolognese served over wild hive local organic polenta. Next up the instructions on handmade pasta incorporating his forest finds. We will end with none other than Black Forest cake created from a classic genoise (sponge cake) enhanced by the freshest eggs from Jon’s hens, chocolate ganache and Kirsch soaked cherries. Our chef treats us to a wine pairing specially selected for the evening. This chef is a wonderful speaker and will delight us with his informative demonstration!

1 Wed., May 20, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #13359

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.
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, revitalize memories from a previous journey, or be convinced that a trip to Tuscany should definitely be on your bucket list.
CE-TRVL 2031, 4 Thurs., Apr. 23-May 14, 6:00-9:00 pm, KNC-3, $125. D Fruci. #13294

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, 4 Sun., Apr. 12-May 3, 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #12840

Slicing the Apple: NYC for Prospective Tour Guides
A course for lovers of urban history that will dynamically combine the history, ethnography, and architecture of a complex, diverse city. It will also prepare you to become a certified NYC tour guide.
CE-TRVL 2005, 5 Mon., Apr. 6-May 4, 7:00-9:00 pm, Room TBD, $100. H Fischer. #12914

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. 11, 11:00 am-1:00 pm, $25. M Cain. #13010

Hastings Up Into Hillside Woods
Explore a woodland detour off the Aqueduct Trail for a walk that adds a few hills to the experience as well as a pond with wildlife. An egret nests there often. Meet at the corner of Broadway and Main Street in Hastings – on the A&P side.
CE-TRVL 2011, 1 Sat., Apr. 18, 11:00 am-1:00 pm, $25. M Cain. #13011

Skills for Everyday Life

Public Speaking and Debate Institute for Kids
Designed to teach middle school students the fundamentals of public speaking and argumentation skills that will enable them to develop confidence, self-esteem, critical thinking skills, creativity, and leadership. Participants will have a chance to improve their communication skills. The goals are to equip children to structure arguments, prepare debate cases, research evidence, write rebuttal briefs, deliver speeches, and refute opponents; prepare to join high school debate teams, model United Nations teams, or speech teams. For grades 5-8.
At Center for the Arts, County Center: CE-COMM 2018WA, 10 Mon., Feb. 23-May 7, 4:30-6:30 pm, $600. #13379

Heartsaver Adult/Child CPR/AED
This is an American Heart Association CPR/AED course that covers children ages 1 up to adults. Certificate is good for two years. This course is for the lay responder.
1 Sat., 9:00 am-1:00 pm, $60 (+ $5 for AHA certification card, payable to instructor). J Lederman.
At Valhalla Campus: CE-HCARE 2006, Jan. 31, PEB-4. #12868
At Ossining Center: CE-HCARE 2006OS, May 2. #13054

Responding to Emergencies
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 12 & 14, 6:00-10:00 pm, KNC-5, $90 (+ textbook). J Lederman. #12869

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., Mar. 21, 9:00 am-2:00 pm, PEB-4, $60 (+ $5 for AHA certification card, payable to instructor). J Lederman. #12866
Drivers Pre-Licensing Class
Required five-hour pre-licensing class needed to earn your MV-278 and schedule your road test. Bring learner’s permit to class. This course is open to those 16 years of age and older.

At Ossining Center: CE-DRIVE 2001OS, 1 Sun., 9:00 am-2:00 pm, $50. T Gomes.
Sec: A: Feb. 8 #13055
Sec: B: Mar. 1 #13056
Sec: C: Apr. 12 #13057
Sec: D: May 17 #13058

Health & Wellness
Wellness Seminars
These seminars are held at the Ossining Center, 22 Rockledge Avenue in Ossining. Call 914-606-7405 to register.

Essential Oils and Natural Hand Soap
Essential oils are concentrated plant essences with powerful antiseptic, antiviral, and antibacterial properties which can be used as a natural hand soap. Students will get an overview of the history and common practice of essential oil use in the USA and Europe. Blend your own personal hand soap from five presented essential oils; everyone will go home with their individually scented products.
CE-HLTH 2059OS, 1 Mon., Jan. 12, 5:00-8:00 pm, $50 (+ $15 materials fee, payable to instructor). #13042

Strengthening the Immune System with Essential Oils
Your immune system and health can be strengthened and supported with natural remedies. Learn to address some discomforts such as the common cold, nasal congestion, coughs and a sluggish lymphatic system. Students will create their own personal blend of essential oils and Himalayan pink salt from seven presented essential oils; everyone will go home with their individually scented products.
CE-HLTH 2057OS, 1 Mon., Jan. 19, 5:00-8:00 pm, $50 (+ $15 materials fee, payable to instructor). #13043

Complementary Breast Health and Massage
Get more insight into the anatomy and functioning of the female breast and learn simple remedies to support the health of your breasts. Course includes instruction of breast self-massage through clothing. This class is for women who have not had any lymph nodes removed or radiation as part of breast cancer treatment.
CE-HLTH 20580OS, 1 Mon., Jan. 26, 5:00-8:00 pm, $50 (+ $15 materials fee, payable to instructor). #13044

Register for any two of the above classes and pay just $90 for the two. Savings will reflect when your course fees are calculated after enrolling.

Visualize Comfort: Pain Management and the Unconscious Mind
This class will help you understand how pain works in your body and how to teach yourself to manage it by thinking differently. Learn how language, emotions, and thoughts influence your nervous system so that you can begin to re-wire your body’s innate ability to heal.
At Ossining Center: CE-HLTH 2060OS, 3 Sat., Feb. 7-21, 12:00 noon-2:00 pm, $80. #13045

Paleo Nutrition
This course will give you understanding into the history and nutritional benefits of eating like a “cave man.” Students will learn how this lifestyle will benefit inflammation and chronic disease. Students will also make a personal Paleo meal plan.
At Ossining Center: CE-NUTR 2009OS, 5 Mon., Feb. 2-Mar. 2, 6:00-8:00 pm, $125. #13046

Living Healthy with Green Medicine
Got herbs? Gain a comprehensive overview of the many herbs used for medicinal purposes. Students will learn how to develop herbal treatments for illnesses relating to each body system and how to prevent illness, promote vitality, and maintain balance in the body through the use of herbs.
At Ossining Center: CE-HLTH 2061OS, 6 Wed., Jan. 14-Feb. 18, 6:00-8:00 pm, $145. #13047

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 by a NY State 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., Apr. 4-25, 10:00-11:00 am, $65. #13356

Textbook required.

See page 67 to Register
Eating for Health and Pleasure
Tired of yo-yo dieting? Wondering why your diet isn't making you healthier or thinner? Explore the myths of healthful eating and diets, permanent weight management, plant-based diets and vegetarianism, diet trends and fads such as vegan, paleo, flexitarian, and Mediterranean, anti-inflammatory diets, and science-based sources for nutrition information.
CE-NUTR 2011, 4 Wed., Jan. 14-Feb. 4, 7:00-9:00 pm, Room TBD, $85. M Krieger. #12847

Eating the Rainbow: Benefits of Sourced Vegetables
Discover the benefits of vegetables and sourcing them from the garden, farmer’s markets, and supermarkets. Learn how to help children understand and to cultivate a taste for and appreciation of a wide array of plant-based foods in a well-rounded diet.
CE-NUTR 2010, 1 Wed., Feb. 25, 7:00-9:00 pm, KNK-2, $25. M Krieger. #12846

Fundamentals of Self-Acupressure
Learn the theory and techniques of acupressure, an ancient healing system still in use today. Discover a simple self-acupressure pattern to promote balance, health, and a sense of well-being for the entire body. Specific points to help relieve tension and discomfort for neck, shoulders, back and joint problems, as well as digestive difficulties, headaches, and emotional stress will be taught. Energy balancing exercises plus a connection to mind/body healing will be explored through the system of Jim Shin Do® BodyMind Acupressure®. Please wear comfortable clothes and bring an exercise or yoga mat or blanket.
CE-HLTH 2053, 1 Sat., Apr. 25, 10:00 am-4:00 pm, Room TBD, $60 (+ $8 fee for booklet, payable to instructor), A Blieden. #12781

Neck & Shoulder Self-Acupressure
Help ease aches and pains in your neck and shoulders through the use of self-acupressure and energy balancing exercises. Students will learn to locate a simple combination of points from the Jin Shin Do® BodyMind Acupressure® method and rebalance their body’s natural flow of Qi.
CE-HLTH 2043, 1 Wed., Apr. 15, 6:30-9:00 pm, Room TBD, $30. A Blieden. #12782

T’ai Chi/Qi Gong 18 Movements
Discover the joy of T’ai Chi/Qi Gong, a blending of the slow and relaxed movements of T’ai Chi with the more meditative properties of Qi Gong. This simple series of 18 movements is derived from thousands of years of Chinese healing arts. Both disciplines are known to help achieve mental, physical and spiritual balance, and will train your mind to direct the body’s life force called chi. It’s a powerful way of healing and staying healthy. Please wear loose fitting clothing and flat comfortable shoes.
CE-FITNS 2048, 10 Wed., Jan. 14-Mar. 18, 7:30-9:00 pm, Room TBD, $175. K Whitten. #12919

Tai Chi/Qi Gong 18 Movements
Discover the joy of T’ai Chi/Qi Gong, a blending of the slow and relaxed movements of T’ai Chi with the more meditative properties of Qi Gong. This simple series of 18 movements is derived from thousands of years of Chinese healing arts. Both disciplines are known to help achieve mental, physical and spiritual balance, and will train your mind to direct the body’s life force called chi. It’s a powerful way of healing and staying healthy. Please wear loose fitting clothing and flat comfortable shoes.
CE-FITNS 2048, 10 Wed., Jan. 14-Mar. 18, 7:30-9:00 pm, Room TBD, $175. K Whitten. #12919

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 that are designed to tone muscles in the jaw, mouth, eyes, and forehead. While sitting, we’ll practice a series of facial exercises that will help you reduce wrinkles and sagging skin. Additional benefits can include releasing the tension held in the face and neck, allowing more oxygen and nutrients to reach the skin cells, and enlarging the muscles, giving the appearance of a fuller and more youthful look. Students should bring a hand mirror to class.
CE-FITNS 2056, 1 Wed., Feb. 18, 6:30-9:30 pm, KNK-2, $35. H Cuevas. #12832

Relaxation, Meditation and Your Own True Self
Relax Profoundly, Not Temporarily: 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. M Harmin. Sec. A: 1 Sat., Mar. 14, 10:30 am-12:00 noon, KNK-2. #12909
Sec. B: 1 Sun., Apr. 12, 2:30-4:00 pm, KNK-2. #12910

Beyond Relaxation to Full Aliveness: 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, $60. A Rosenberg & M Wilgermein. Sec. A: 3 Sat., Mar. 21-Apr. 4, 10:30 am-12:00 noon, KNK-2. #12911
Sec. B: 3 Sun., Apr. 19-May 3, 2:30-4:00 pm, KNK-2. #12912
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., Apr. 21, 7:00-9:00 pm, KNC-2, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamson. #12534

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., Mar. 31, 6:30-9:30 pm, KNC-2, $40 (+ $20 for optional reinforcement CD, payable to instructor). J Abrahamson. #12533

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 happier, healthier lifestyle.
CE-HLTH 2018, 1 Tues., Apr. 7, 7:00-9:00 pm, KNC-2, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamson. #12535

Energy Healing
Learn the basic-to-advanced techniques of working with energy, how to access and use it to achieve overall healing of mind, body and spirit. Explore the chakra system to learn how to relieve fear, anger and emotional pain in ourselves and others. Please bring a comfortable mat and pillow. Complete all six sessions and receive a certificate in Energy Healing. Great for couples! Must complete in order. For questions, contact Gene Krackehl, LLC (The Amazing Healer®) at Gene@Amazinghealer.com.
1 Thurs., 6:30-9:30 pm, LIB-G36, $45 per class. G Krackehl.
Energy Healing 1: CE-HLTH 2003, Mar. 12. #12753
Energy Healing 2: CE-HLTH 2020, Mar. 19. #12754
Energy Healing 3: CE-HLTH 2021, Mar. 26. #12755
Energy Healing 4: CE-HLTH 2022, Apr. 2. #12756
Energy Healing 5: CE-HLTH 2023, Apr. 9. #12757
Energy Healing 6: CE-HLTH 2024, Apr. 16. #12758

Reiki
Reiki is a Japanese term meaning Universal Life Force Energy. This method is a laying on of hands touch-healing system. In Reiki 1, learn the Usui system of applying Reiki energy and receive the first level of attunement. In Reiki 2, gain a deeper understanding and receive the second level attunement. Enrollment is limited.
1 Sat., 10:00 am-4:00 pm, $80 (+ $15 materials fee, for handout, certificate and ceremonial fee, payable to instructor). S Govoni.
Reiki 1: CE-HLTH 2012, Feb. 21, KNC-2. #12843
Reiki 2: CE-HLTH 2025, Prerequisite: Reiki 1. Apr. 18, KNC-5. #12844

Reiki Circle
Reiki circle offers an opportunity to practice what you have learned about the universal energy of this ancient healing modality. Students will share in the healing process, helping each other through group healing. Prerequisite: Reiki 1.
CE-HLTH 2013, 3 Wed., Feb. 25, Mar. 11 & 25, 6:30-9:00 pm, Room TBD, $95. S Govoni. #12845
Dogtag Bootcamp
The Dogtag Bootcamp approach to physical and mental development is based on tried-and-true Marine Corps techniques. The program emphasizes basic exercises that focus on building strength and endurance. No screaming or verbal abuse; we take a firm supportive approach to workouts. Students will get cold, wet, and muddy; proper attire required.
Beginners: Sec. A: Apr. 7-May 28, 6:00-7:30 pm. #13281
Intermediate: coming in Summer 2015

Yang Style Tai Chi
Gain a basic foundation of simplified Yang-Style Tai Chi, which helps people of all ages with balance, coordination, and concentration. Tai Chi is taught in slow, relaxed movements that are simple and graceful. It has long been known as a way to promote health and longevity in Chinese culture, and is often called moving meditation.
CE-FITNS 2043, 10 Tues., Jan. 13-Mar. 17, 7:30-9:00 pm, Room TBD, $175. K Whitten. #12918

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. 29-Apr. 16, 7:00-9:00 pm, PEB-Mat Room, $275. M Orfino. #12897

Judo for Adults
Learn Judo from Sensei Watanabe, an 8th degree Black Belt.
CE-SPORT 2004, PEB-Mat Room, $280. Sec. A: 14 Mon., Jan. 26-Apr. 27, 8:00-10:00 pm. #13076
Sec. B: 14 Wed., Jan. 28-Apr. 30, 8:00-10:00 pm. #13077
Sec. C: 14 Sun., Jan. 25-May 3 (skip 4/5), 10:00 am-12:00 noon. #13078
Register for one session for $280. Save $$: Register for all 3 sections and save $90.

Judo for Children and Parents
CE-SPORT 2005, 12:00 noon-2:00 pm, PEB Mat Room, $280. Sensei Watanabe.
Sec. A: 14 Sat., Jan. 24-25. #13079. Note: For parents and children; parents MUST register and pay tuition along with child. Sec. B: 14 Sun., Jan. 25-May 3 (skip 4/5), #13081. Note: For children ONLY (ages 4-13 years). Parents MUST be at the entire class to supervise (registration for parent not required). Register for one session for $280. Save $$: Register for both sections and save $90 – children only for this discount.

Aikido (Tomiki Style)
An art of self-defense utilizing strikes, arm locks, wrist locks and off-balancing techniques to control or defeat an opponent. Aikido techniques have a direct application in police work and personal self-defense methods.
Sec. A: 14 Tues., Jan. 27-Apr. 28, 8:00-10:00 pm. #13082
Sec. B: 14 Sat., Jan. 24-Apr. 25, 2:00-4:00 pm. #13083
Register for one session for $280. Save $$: Register for both sections and save $60.

Intro to Boxing
A great way to get into shape! Focus includes balance, footwork, defensive and offensive tactics. Men and women welcome. Ages 16 and 17 welcome, must be accompanied by a parent.
CE-SPORT 2003, 20 M/W, Feb. 2-Apr. 8, 5:30-7:30 pm, PEB-Boxing Studio, $275 (+ textbook, available from instructor). S Acunto. #13084

Cardio Kickboxing
A multi-dimensional fitness course consisting of basic kickboxing instruction, calisthenics, stretching, and aerobic conditioning. Students learn proper skill development and practical application.
CE-SPORT 2001, 10 Fri., Feb. 6-Apr. 10, 7:00-9:00 pm, PEB-Mat Room, $195. R Varian. #13085

Self Defense for Women
A multi-dimensional martial arts course consisting of basic striking/grappling techniques, rape defense, escapes, and weapons defense. Course includes fitness regimen.
CE-SPORT 2006, 10 Tues., Feb. 10-Apr. 14, 6:30-8:00 pm, PEB-Mat Room, $150. R Varian. #13086

Golf
First class held on campus (meet outside PEB-Gym); remaining classes held off-campus at local driving range. Cost of balls extra. Group instruction. Bring a 9 iron or pitching wedge. 6 Mon., Apr. 20-May 25, $85. T Stanton.
Beginner: CE-SPORT 2010, 5:30-6:30 pm. #12891
Advanced: CE-SPORT 2011, 6:30-7:30 pm. #12892

Visit us online at www.sunywcc.edu/ce

Textbook required.
Body/Mind Techniques for Golf Success
Learn how to improve your golf game by reducing mental stress and empowering your innate ability to play more “in the zone.” Master your thoughts and emotions and play your best golf game more often and with better scores. Topics covered include understanding the mind-body connection, developing body awareness to reduce stress, using EFT (emotional freedom techniques) to eliminate negative emotions, and using NLP (neuro-linguistic programming) to visualize success. Even if you don’t play golf you will want to know about these incredible mind-body techniques to achieve success in any area of life. CE-SPORT 2027, 5 Wed., Apr. 1-29, 7:00-9:30 pm, KNC-2, $125. S Gottlieb. #12778

Scuba Diving
Prepare to apply for Professional Association of Diving Instructors (PADI) certification. You must be at least an intermediate swimmer. Ages 15-17 must be accompanied by an adult; ages 15-17 must have written parental permission. Physician’s approval may be required. For additional information, contact instructor at 201-327-2822. NOTE: To apply for PADI Certification, additional dives required. Textbook & materials (mask, fins, and snorkel) are required and will be available for purchase at the first session. CE-SPORT 2017, 8 Sun., Mar. 8-May 3 (skip 4/5), 1:00-4:00 pm, PEB-Pool, $225. D Riscinti. #13902

Self-Awareness & Relationships

Life Skills for Today’s World
All workshops are taught by Pat Mastellone. Each workshop is $25.

Assertiveness Training
Learn to communicate your wants, needs and desires effectively and clearly without invading the rights of others. CE-PRSDV 2001, 1 Tues., Apr. 14, 6:00-7:30 pm, KNC-2. #12857

Dealing with Difficult People
Learn the skills necessary to successfully and effectively deal with people that you perceive to be difficult. CE-PRSDV 2006, 1 Tues., Apr. 14, 7:30-9:00 pm, KNC-2. #12859

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. TBD. 14 Sat., Jan. 24-Apr. 25 or 14 Sun., Jan. 25-May 3 (skip 4/5), PEB-Pool, $195. Beginner: CE-SPORT 2012. Sec. A: Sat., 9:00-10:00 am. #13093 Sec B: Sun., 9:00-10:00 am. #13094 Intermediate: CE-SPORT 2013. Sec. A: Sat., 10:00-11:00 am. #83786 Sec B: Sun., 10:00-11:00 am. #83787 Advanced: CE-SPORT 2015. Sec. A: Sat., 11:00 am-12:00 noon. #83788 Sec B: Sun., 11:00 am-12:00 noon. #83789 Mixed Levels: CE-SPORT 2014. Sec. A: 14 Mon., Jan. 26-Apr. 27, 8:00-9:00 am. #13095 Sec B: 14 Fri., Jan. 23-Apr. 24, 8:00-9:00 am. #13096

Water Exercise/Aerobics
Designed for both non-swimmers and swimmers, this program improves your cardiovascular fitness, strength, and flexibility. Exercises are performed in shallow water and paced to individual levels. Bring caps, goggles and several towels. CE-SPORT 2016, PEB-Pool, $195, TBD. Sec. A: 14 Sat., Jan. 24-Apr. 25, 8:00-9:00 am. #13097 Sec B: 14 Sun., Jan. 25-May 3 (skip 4/5), 8:00-9:00 am. #13098 Sec C: 14 Mon., Jan. 26-Apr. 27, 9:00-10:00 am. #13099 Sec D: 14 Fri., Sept. 12-Dec. 12, 9:00-10:00 am. #83797

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. 12-May 17, PEB-Courts (behind gym) or gym (if raining), $75. T Pennyfeather. Sec. A: 9:00-10:00 am. #13100 Sec B: 10:00-11:00 am. #13101 Sec C: 11:00 am-12:00 noon. #13102 Sec D: 12:00 noon-1:00 pm. #13103

Anger Management
Identify, understand and cope with your anger reactions. Learn to change your reaction. CE-PRSDV 2000, 1 Wed., Apr. 15, 6:00-7:30 pm, KNC-4. #12859

Manage Stress Before it Manages You
It’s no secret how damaging stress can be to our health and wellbeing. While impossible to eliminate, this class will teach you ways to manage stress and reduce the negative impact it has on your life. CE-PRSDV 2038, 1 Wed., Apr. 15, 7:30-9:00 pm, KNC-4. #13004
Using the principles of Positive Psychology, this interactive class will explore how to make happiness a habit in everyday life. Through class discussion and specific home assignments, learn how to choose happiness in any situation no matter what. Happiness is a choice that can actually be obtained with reinforced habits that support and nurture it. Designed for those who are seeking true happiness, a practice to develop skills-based, and fun, and you’ll gain insights and tools that you can apply immediately to your relationship! Designed for anyone in a committed relationship, this course can be attended with or without your partner. It’s practical, interactive, skills-based, and fun, and you’ll gain insights and tools that you can apply immediately to your relationship! Small Steps to Bigger Love

Designed for those who are seeking true relationship, this course can be attended with or without your partner. It’s practical, interactive, skills-based, and fun, and you’ll gain insights and tools that you can apply immediately to your relationship! Small Steps to Bigger Love

Designed for those who are seeking true relationship, this course can be attended with or without your partner. It’s practical, interactive, skills-based, and fun, and you’ll gain insights and tools that you can apply immediately to your relationship! Small Steps to Bigger Love

One Soul, Many Lives: Exploring Past Lives & Meditation
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? Exploring past lives can help you understand your life today and help you heal. 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.” Literature excerpts, movie clips, and discussion will start the journey of balancing our soul karmas.

The Trampoline Effect: Create Your Competent Confident Self
Learning how to nurture and access confidence is key to navigating life’s transitions and to developing a successful life. In these interactive, experiential classes you will learn the 3 key elements of confidence, get a picture of your personal “trampoline,” and leave with strategies for sustaining your self-confidence.

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, 8 Wed., Mar. 11-Apr. 29, 6:00-8:00 pm, Room TBD, $165. S Gibian. #13290

Small Steps to Bigger Love
Designed for anyone in a committed relationship, this course can be attended with or without your partner. It’s practical, interactive, skills-based, and fun, and you’ll gain insights and tools that you can apply immediately to your relationship! CE-PRSDV 2108, 4 Thurs., Jan. 29-Feb. 19, 7:00-9:30 pm, Room TBD, $95. D Gellery. #13291

Habits of Happiness
Using the principles of Positive Psychology, this interactive class will explore how to make happiness a habit in everyday life. Through class discussion and specific home assignments, learn how to choose happiness in any situation no matter what. Happiness is a choice that can actually be obtained with reinforced habits that support and nurture it. Designed for those who are seeking true happiness from the inside out CE-PRSDV 2110, 7 Thurs., Jan. 22-Mar. 12 (skip 2/19), 7:00-9:00 pm, Room TBD, $150. K Procario. #13293

The Trampoline Effect: Create Your Competent Confident Self
Learning how to nurture and access confidence is key to navigating life’s transitions and to developing a successful life. In these interactive, experiential classes you will learn the 3 key elements of confidence, get a picture of your personal “trampoline,” and leave with strategies for sustaining your self-confidence. CE-PRSDV 2096, 3 Mon., Feb. 9-23, 6:00-8:00 pm, Room TBD, $60 (+ $5 materials fee, payable to instructor). J Garfinkel. #12916

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 (muscle testing) and the development of personal intuitive skills to enhance the practical applications of EFT for personal empowerment. CE-PRSDV 2081, 4 Wed., Mar. 4-25, 7:00-9:30 pm, Room TBD, $125, S Gottlieb. #12779

Intro to NLP (Neuro Linguistic Programming)
What is NLP and why is it so popular, effective, simple, and fun? Understand NLP as a form of cognitive psychology that uses quick, simple, highly effective methods to achieve personal and business goals. NLP delivers immediate, long lasting results. NLP has been proven effective for weight and time management and sleep hygiene, problems that afflict millions of Americans.

CE-PRSDV 2097, 2 Wed., Feb. 11 & 18, 7:00-9:00 pm, KNC-3, $45. M Krieger. #12848

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.

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Textbook required.

Visit us online at www.sunywcc.edu-ce
Of Special Interest

Afterschool Science Academy

Anthropology: Mysteries of the Past
Do you want to explore the world like Indiana Jones? Do you ever wonder about how people lived a long time ago? Through hands-on activities, students will explore how archaeologists are able to piece together the mysteries of the past. Using technology as a guide, students will travel through time to see ancient civilizations, uncover fossils and discover how certain cultures of the world have migrated and changed. For middle school students grades 5-8.
CE-HIST 2037OS, 12 Thurs., Jan. 15-Apr. 2, 3:30-5:00 pm, $180. #13052

Oceanography: Diving in with NautilusLive
Investigate the underwater world of the Black and Mediterranean Seas. Using a direct link with the ship (online), students will interact with scientists as they solve the puzzles of the underwater world. Some topics include: underwater temperature and pressure, ROV’s and how they explore the depth, ocean currents and tides. Students will also learn about mapping the ocean bottom, tectonic forces, and marine animals. For middle school students grades 5-8.
CE-SCI 2024OS, 12 Tues., Jan. 13-Mar. 31, 3:30-5:00 pm, $180. #13053

Register for both Afterschool Science Academy classes for only $340. Savings will reflect when your course fees are calculated after enrolling.

NEW History of Baseball’s National League
Discover the birth of baseball’s National League from its formation in 1876 up to the current day. Learn about all of the NL teams, especially those that played their home games in New York City. Gain an in-depth study of the greatest players from the different eras who are cornerstones of the great history of the senior circuit.
CE-HIST 2046, 4 Sun., Mar. 8-29, 9:00 am-12:00 noon, KNC-5, $125. D Frucic. #13286

NEW Genealogy: Case Studies
For those who have experience researching their genealogy. Learn to overcome the brick walls in your genealogy research
CE-PRSDV 2109, 4 Tues., Feb. 10-24, 1:00-3:00 pm, Room TBD, $65. A Lauriano. #13292

Bridal Beauty Bootcamp
Warm up with makeup techniques specific for brides and the bridal party. Learn to use specific products and techniques for long lasting results. Explore dealing with bridal clients.
CE-PRSDV 2059, 1 Thurs., Mar. 26, 6:30-8:30 pm, KNC-2, $20. L Varenne. #12894

Cake Decorating at Mt. Vernon

Cake Decorating One: The Basics
Learn how to professionally prepare and finish pastry chef-style cakes by making a variety of buttercreams and royal icings. This course will cover the basics in cake decorating: crumb coat to finish coat, basic piping and writing techniques, and flowers and borders will be covered.
CE-COOK 2000MV, 2 Sat., 10:00 am-1:00 pm, $110 (+ $20 materials fee, payable to the instructor in cash).
Sec: A: Feb. 7 & 14. #13117
Sec: B: Feb. 21 & 28. #13119

Cake Decorating Two: Advanced
Move from the basics to the more complex in cake decorating. This section will cover more advanced techniques of decorating including a variety of fondants, marzipan, and gum pastes. Additionally, you will use more advanced piping practices, writing techniques, and flower and border creations.
CE-COOK 2001MV, 2 Sat., 10:00 am-1:00 pm, $110 (+ $20 materials fee, payable to the instructor in cash).
Sec: A: Mar. 7 & 14. #13118
Sec: B: Apr. 25 & May 2. #13120

Cake Decorating Three: Custom
Learn to professionally embellish your own unique, customized cake. This course will challenge you to use the skills learned in previous courses. Additionally, you will develop more advanced techniques in airbrush cake decorating, fancy writing, and hand molded and piped floral work.
CE-COOK 2002MV, 2 Sat., 10:00 am-1:00 pm, $110 (+ $20 materials fee, payable to the instructor in cash).
Sec: A: Apr. 11 & 18. #13121
Sec: B: May 9 & 16. #13122

Textbook required.
Art, Hobbies & Crafts

**NEW Painting and Drawing for Adults**
This course will allow students to work with a variety of media and to learn different approaches to painting and drawing. Learn to prep a palette, mix colors, use mediums, work on various surfaces, choose 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. 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. 7-May 2 (skip 3/21), 10:00 am-12:00 noon, $250 (+ $20 studio fee). #13339

**NEW Painting and Drawing for Teens**
What is a painting? What is a drawing? What makes a great work of art? Answer these questions through understanding and practice.

Students will be introduced to great works of art and the methods that were used in creating them. Class is encouraged to bring in their artwork, ideas, or sketches for possible independent projects. Learn to prep a palette, mix colors, use mediums, work on various surfaces, choose 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, and portraiture. 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. **For ages 13-17.**

**At Peekskill Center:** CE-ART 2145PE, 12 Sat., Feb. 7-May 2 (skip 3/21), 1:00-3:00 pm, $250 (+ $20 studio fee). #13340

**NEW Intro to Digital Arts for Teens**
This course is an introduction to creative practices within digital technologies; it provides fundamental instruction in digital media as a creative tool. Learn the basics of the digital arts using the graphic software Adobe Photoshop and Illustrator. We will explore various aspects of the digital arts such as photo editing, logo, etc. Learn through various creative projects designed to introduce techniques and give the opportunity to master them. No prior experience required. For all levels. **For ages 13-17.**

**At Peekskill Center:** CE-DGART 2062PE, 12 Sat., Feb. 7-May 2 (skip 3/21), 1:00-3:00 pm, $250. #13341

**Photography Forum:** Sharping Your Photography Skills
OK, so you've got your camera. Now what? Make your own photography a more meaningful and rewarding experience. A rare opportunity for amateur photographers who would like to share their work with, and get feedback from, a professional, as well as talk photography with their contemporaries. This is a casual style gathering, with the teacher guiding the class through shooting assignments and critiques aimed at those who not only want to improve their own photography, but wish to increase their understanding and enjoyment of the medium. Historic and contemporary issues will be introduced and discussed relative to the shooting assignments.

**At Peekskill Center:** CE-PHOTO 2007PE, 6 Wed., Mar. 4-Apr. 15 (skip 3/18), 7:00-9:00 pm, $258 (+ $50 lab fee). #12998

**Pastel Still Life Class**
This class will focus on the basics of color theory, composition and pastel techniques while exploring a variety of still-life themes. Traditional and experimental approaches will include diverse subject-matter ranging from antiques, floral and fruit arrangements and found objects. Emphasis will be on composition, build-up of color layering and developing a personal style. This hands-on class is open to all skill levels.

**CE-ART 2138, 6 Wed., Jan. 14-Mar. 4, 6:30-8:30 pm, Room TBD, $165. J Sparks. #12923**

**Introduction to Painting**
An introduction to the materials, and fundamentals of painting using acrylics or oil paints.

**At Center for the Arts, County Center:** CE-ART 2112, 8 Tues., Mar. 24-Apr. 28, 1:30-4:30 pm, $300. D Hughes. #13260

**Chakras, Color and Creativity**
Discover the power of creativity as a method for increasing vitality and stimulating your body’s own healing process. There are seven main energy centers of the body which, in the ancient traditions of yoga and medicine, are called chakras. Using watercolor and mindful awareness of breath and body, explore the flow of energy in your chakras. As you engage in the creative process with freedom and curiosity, develop powerful tools for balancing your energy and creating harmony in your body, mind and heart. The watercolor paintings you create in this course will help you to remember your own inner wisdom and radiance. No prior painting experience necessary. Contact the instructor at ssagbian@gmail.com for materials list.

**CE-PRSDV 2102, 8 Tues., Mar. 10-Apr. 28, 6:00-8:00 pm, Room TBD, $165. S Gibian. #12841**

Textbook required.
**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.

**Textbook required.**
Intro to Printmaking
Explore monotype, woodcut, linocut, collagraph, and dry point. Through practice and experimentation, students will learn to find the appropriate printing techniques to express their ideas.

At Center for the Arts, County Center: CE-ART 2125, 10 Thurs., Feb. 26-May 7 (skip 3/19), 9:30 am-12:30 pm, $375. #13262

Intro to Scrapbooking
Want to scrapbook but you don’t know where to start? Take this class and become familiar with simple scrapbooking terms & techniques such as cardstock, themes, titles, journaling, pictures, and embellishments. Learn basic scrapbooking tools such as: paper punches, decorative scissors, paper trimmer, hole punchers, and cutting board. A fun course that will help bring out the artist in you! Participants are encouraged to bring a copied set of photos to the class.

CE-CRAFT 2032, 1 Sun., Mar. 8, 12:30-3:00 pm, KNC-3, $40 (+ $5 materials fee, payable to instructor). D Machiche. #12925

NEW Advanced Scrapbooking
Now that you know the basic steps to scrapbooking why not step it up a notch with more advanced techniques for embellishments and journaling by rubber stamping? Use this technique to embellish pages, create borders, backgrounds, or simply add style to their scrapbook pages. Experience dry vs. heat embossing to give your scrapbooks a fabulous touch! Please bring themed photos such as birthday, wedding, showers, travel, etc.

CE-CRAFT 2046, 1 Sun., May 3, 12:30-3:00 pm, KNC-4, $30 (+ $10 materials fee, payable to instructor). D Machiche. #12926

Digital Scrapbooking
Not sure what to do with all your memorabilia? Don’t throw it away – digitize it and make beautiful keepsake scrapbooks. Learn computer skills for scrapbooking and engage in design principles that emerge and are helpful for making a visual image that keeps you looking. Bring your own photographs, collect images, and remix to make an original scrapbook, art collage book, announcement card, and/or commemorative design.

At Peekskill Center: CE-DGART 2034PE, 6 Tues., Apr. 7-May 12, 7:00-9:00 pm, $258 (+ $50 lab fee). #13000

Hobbies & Games

Mah Jongg for Beginners
Learn and play the American version of this ancient Chinese game. The course will cover the rules of the game as sanctioned by the National Mah Jongg League. The game is easy to learn, fun to play, and a very sociable pastime. Students should bring a current Mah Jongg card to class. It is available from the National Mah Jongg League, www.nationalmahjongglague.org / 212-246-3052.

CE-HOBBY 2002, 6 Sun., Mar. 15-May 3 (skip 3/29 & 4/5), 12:00 noon-2:00 pm, meet in GTW-LOBBY by the Café. $115. S Frank. #12750

Mah Jongg Sundays
Play Mah Jongg with your friends or make new Mah Jongg friends. Supervised and guided play for those with some knowledge of the game, or those who have completed Mah Jongg for Beginners. Students should bring current Mah Jongg card to class. It is available from the National Mah Jongg League, www.nationalmahjongglague.org / 212-246-3052.

CE-HOBBY 2009, 6 Sun., Mar. 15-May 3 (skip 3/29 & 4/5), 2:30-4:30 pm, meet in GTW-LOBBY by the Café. $115. S Frank. #12751

Trendy Customized Gift Baskets
Discover the different looks of gift baskets. Learn how to create child, garden, pets, and other themed gift baskets. Decorate and embellish your baskets with a variety of techniques. Customized gift baskets created by you will always be appreciated and remembered. Send a basket to your loved ones on special occasions; you will win their heart.

Prerequisite: knowledge of floral arrangements.

CE-CRAFT 2036, 4 Sat., Mar. 7-28, 12:00 noon-2:30 pm, Room TBD, $95 (+ $100 materials fee, payable to instructor). M Desire. #12927

Chic Designs for Special Events
Learn how to create elegant, stylish, and chic designs for your special events! Identify the important components of creating designs to work within your space, including the number and/or style of tables, the event times, the types of designs, etc. Techniques will be mastered through lecture, hands-on workshops and critiques.

Prerequisite: knowledge of floral arrangements.

CE-CRAFT 2036, 4 Sat., Mar. 7-28, 12:00 noon-2:30 pm, Room TBD, $95 (+ $100 materials fee, payable to instructor). M Desire. #12927

Knitting Workshop
Want to improve your knitting skills? Bring #7 needles with worsted weight yarn or a project in process. You’ll talk about techniques, gauge, problems, reading patterns, and abbreviations.

CE-CRAFT 2010, 8 Tues., Feb. 3-Mar. 24, 6:00-8:00 pm, Room TBD, $150. D Freeman. #12940

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. 24-May 12, 6:30-9:30 pm, $300. D Hughes. #13263

Textbook required.

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

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

OTHER LOCATIONS:

Mahopac: Mahopac High School, 421 Baldwin Place Rd., 914-606-6839
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
Yonkers: Yonkers Extension Center, 8510 Mall Walk, 914-606-7100

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

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.

Textbook required.

See page 67 to Register
Visit www.sunywcc.edu/mywcc

\[\textbf{Tips for Online Registration}
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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.

\[\textbf{Payment Options:}
\]

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

\[\textbf{Register Early:}
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Classes are cancelled for under-enrollment several days in advance. We recommend that you register one week in advance of the course start date.

\[\textbf{Parking:}
\]

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.

\[\textbf{Off Campus Locations:}
\]

Mt. Vernon: 17 S. 5th Avenue, 914-606-7200
Ossining: 22 Rockefeller Ave. (Arcadian Shopping Ctr) 914-606-7400
Peekskill: 27 N. Division St., 914-606-7300
Yonkers: Yonkers Extension Center, 8510 Mall Walk, 914-606-7100
Port Chester: Port Chester Middle School (across from Rye Ridge Shopping Center), 914-606-6839

Customer Information

\[\textbf{Changes & Closings:}
\]

Programs, requirements, course times/dates and instructors are subject to change without advance notice. Tuition and fees set forth in this publication are similar 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.

\[\textbf{Confirmations:}
\]

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).

\[\textbf{Room Assignments:}
\]

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.

\[\textbf{Textbook Required.}
\]
DOB: [______ ______ ______]

Social Security Number [____-____-____]

Date of Birth [____-____-____]

Student ID [____-____-____]

Last Name [____-____-____-____-____]

First Name [____-____-____-____-____]

Address [____-____-____-____-____-____-____]

City [____-____-____-____-____-____-____]

State [____] Zip [____-____-____-____-____-____-____]

Home Phone (____-____-____-____)

Business Phone (____-____-____-____)

Business Phone (____-____-____-____)

Email Address ____________________________________________

Ethnicity

Choose one:

- Cuban
- Dominican
- Mexican
- Puerto Rican
- Other Hispanic/Latino
- Other

Please indicate your race

- 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.
NEW FOR SPRING!

- On Food and Cooking
- Careers in Alzheimer’s Care
- Films of Stanley Kubrick
- Health Info for Immigration Applicants
- Connect With Care
- Crowd Funding
- MS OneNote
- Comedy Writing 101
- Write a Professional Book Proposal
- Networking for Your Career
- Civil War to Civil Rights
- Benefits for Same Sex Couples
- Do the Hustle!
- Infant Massage
- Hand Embroidery

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