Welcome!

Dear Westchester Friends and Neighbors:

Welcome to the Fall 2016 catalog of Westchester Community College’s Division of Workforce Development and Community Education. Now is the perfect opportunity to prepare for a new career or to update your current skills.

You may have noticed the new title of our division; it speaks to our dual mission of presenting to you, our community, a mix of career and work-related opportunities as well as options for your cultural and leisure-time enrichment.

This fall, come prepare for a career in healthcare in a variety of areas, including medical assistant, phlebotomy technician, and patient navigator. Explore opportunities in commercial and residential real estate, insurance, and writing for publication. Attain the skills needed for employment in fiber optics, private estate management, or any one of a number of fields.

We can assist you in learning new computer skills, using social media to market your business, and exploring a variety of new career opportunities.

We also offer a wide variety of options for lifelong learning, available on your schedule: day, evening, weekend, or online. Explore the arts, local lore and history, crafts, writing, philosophy, and the performing arts. From the history of famous Civil War battles to wilderness survival to hands-on stamping classes, we have it all. We’re especially proud of our popular Taste of Westchester series, which offered tasting classes at local restaurants; it was just voted Westchester Magazine’s 2016 “Best Foodie Night Out”!

If you’re among the many members of our community who regularly explore what we have to offer, from avocation to vocation, we welcome you back this fall. If you’re new to Westchester Community College’s Workforce Development and Community Education programs, please join us and become part of our stimulating and exciting community of learners.

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

Here’s What’s NEW for Fall!

- Clinical Medical Assisting
- Estate Management
- Writing for Kids
- The Poet’s Toolbox
- Bird Banding
- Colonial Candle Making
- The Lincoln Assassination
- Intro to Beekeeping & Honey Tasting
- Being a Patient Navigator
- Wilderness Survival: Shelter, Fire & Cooking
- Careers in Travel
- The Art of Ancient Civilizations
- Sugar Blues & Gluten Woes
- Positive Parenting
- Babysitter’s Training
- Gainfully Unemployed
- Authors of the Hudson Valley
- The Attack on Pearl Harbor
- Holiday Envelope Mania
- CE for Massage Therapists
- Behind the Scenes in QuickBooks
- Garden Photography
- Wilderness Survival
- Journey to Life 2.0
- Positive Parenting
- Better Bird Feeding
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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/WDCE](http://www.sunywcc.edu/WDCE)

© Weekday class

See page 71 to Register
Exploring Career Options

**NEW** Introduction to Estate Management and Private Service
Private Service and the role of a Domestic Estate Manager are the modern day equivalent of the butler, major domo, or head of the household staff of old. This is a career for which there is often no formal training; learn about the requirements and career opportunities in this unique field. Working for high net worth families in some of the finest homes in the world can be both challenging and rewarding and isn’t for everyone; come and see if you’ve got what it takes.
CE-CRXPL 2022, 1 Thurs., Oct. 20, 7:00-9:00 pm, KNC-5, $25. D Haverkamp. #83997

**NEW** Being a Patient Navigator
This new and growing career in healthcare helps patients with a chronic or serious disease navigate their way through the maze of treatment options, doctors, and the healthcare system. Navigators provide a link between the patient and the system and can help patients overcome barriers that can keep them from getting timely care and determine how to access the most appropriate care for their condition. Join us in Spring 2017 for training in this field.
CE-CRXPL 2023, 1 Tues., Oct. 18, 7:00-9:00 pm, Room TBD, $20. D Levin. #84046

**Becoming a Successful Real Estate Agent**
This workshop will provide you with the tools that are necessary to become successful in the real estate industry. Topics will include how to sell yourself, developing a list of contacts, how to draw business, and much more.
CE-CRXPL 2021, 1 Mon., Dec. 5, 7:00-9:00 pm, KNC-3, $30. D Zagaroli. #83027

The Business of Catering
Catering is a business first. If you love to cook for a crowd and want to turn your passion into a money making venture, come learn how to do so. Discover the different types of catering. Learn how to price, contract, rent or own equipment, transport food, get permits and insurance, hire and train staff, and coordinate the event. Learn the business side of this lucrative business including accounting and payroll. Explore menu planning and pricing plans as well as how to execute an event or party.
CE-BUS 2073VA, 4 Mon., Oct. 3-24, 6:00-9:00 pm, KNC-3, $120. L Leahy. #83350

Voice-overs...NOW is Your Time!
Learn about a unique, outside-of-the-box way to cash in on one of the most lucrative full or part-time careers out there. This is a business that you can handle on your own terms, on your own turf, in your own time, and with practically no overhead. This fun and exciting class could be the game changer you’ve been looking for!
CE-COMM 2008, 1 Tues., Nov. 29, 7:00-9:00 pm, KNC-2, $45. D Levine. #83564

Explore a Career in the Decorating Business
Are you creative? Do you have an eye for color? Are you addicted to those TV decorating shows and design magazines? Can you decorate for a living? Explore career options in the decorating field and needed educational requirements. View some before and after pictures of projects and a look at the behind-the-scenes activities that take place to get the project done.
CE-CRXPL, 2018, 1 Sat., Sept. 24, 9:30 am-1:30 pm, Room TBD, $35. M Colella. #80021

10 Steps to a Federal Job
The federal government anticipates hiring new employees! Know which agencies are hiring. Get tips for federal resume and essay writing, understand vacancy announcement terminology and learn about salaries.
CE-CRXPL 2007, 1 Sat., Oct. 15, 9:30 am-1:30 pm, Room TBD, $40. S Reid. #83625

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, find out how to decide on a business or product to sell, discuss how to avoid major financial mistakes, and explore franchising.
CE-BUS 2003, 1 Wed., Oct. 5, 8:00-10:00 pm, KNC-3, $25 (+ $20 optional materials fee, payable to instructor). B Nathan. #83603

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., Oct. 18 & 25, 7:00-9:00 pm, TEC-13L, $75. P Batra. #80023
Accounting & Bookkeeping 1
An introduction to beginning accounting practices including: transaction analysis, journal entries, general ledger, and financial statements. Bring a calculator to class. Purchase textbooks and workbook and bring to first day of class. 2.0 CEUs.
CE-BUS 2000, 6 Sat., Sept. 17-Oct. 22, 8:00 am-12:00 noon, KNC-4, $285 (+ textbooks). H Cuevas. #80009

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

Non-Profit 101: Create and Manage a Non-Profit Organization
Learn how to create and manage a non-profit organization (NPO) or a 501(c)3. The aim of this course is to provide participants with the tools to create a strategic plan and manage a non-profit organization.
CE-BUS 2045, 4 Tues., Oct. 18-Nov. 15 (skip 11/8), 6:45-9:15 pm, KNC-5, $100 (+ $40 for textbook purchased from instructor). L Francis. #83355

A New Direction in a Changing World: Individual Sessions
Meet individually with Nationally Certified Career Counselor Gloria Goldstein to explore, clarify, and generate your personal career objectives or develop a resume and job search plan. A 90-minute session is $110. To schedule your appointment, call 914-606-6535 or email mainstream@sunywcc.edu.

Earn Credits for New Careers
Make the most of your career advancement and professional opportunities with Westchester Community College Professional Development Center Certificate Programs! Our flexible programs are for students looking to enter the workforce and / or career changers looking for a professional career with strong growth and earning potential.

Paralegal
The Westchester Community College American Bar Association approved Paralegal Program offers comprehensive, intensive, and hands-on training that makes graduates of our program immediately employable. Graduating paralegals / legal assistants are taught the skills needed to perform competently and ethically under the supervision of an attorney. The Paralegal Studies Program is rich in cultural, educational, and age diversity. Students from around the world have enrolled in the Program.
Associate Degree (60 credits): Earn your associate degree in this growing career field.
Certificate Program (30 credits): Is available to students who have completed an associate or bachelor's degree or 60 college credits from an accredited institution.

Certified Cisco Network Associate
Each year thousands of jobs go unfilled because employers cannot find skilled talent. This program enables students to gain valuable skills to enter the exciting and in demand field of Information Technology. Cisco certifications are some of the most sought after skill sets in the IT job market. Enroll today for flexible options including Associate degree and certificate programs.

Computer Aided Design (CAD)
The one-year certificate is designed to train students in the most modern CAD methods using the latest equipment and software (AutoCAD). Current demand for CAD and Drafting professionals remains high. This program prepares students for a variety of opportunities and roles within the field including product design, construction, equipment fabrication and more. Explore your options today!

Medical Billing and Coding
This certificate program is intended for those who wish to gain employment or those already employed in healthcare looking to enhance their skills in medical billing and health information management. Students can develop a thorough knowledge of medical terminology, health records management, insurance procedures and billing software, medical coding, as well as skills in business communications and office administration that are vital for success in this growing field. Visit our website or campus today and learn how we can help advance your career.

Entrepreneurship/Small Business Management
The Certificate Program for Small Business Entrepreneurship is designed for individuals interested in starting or maintaining a small business. Completing this certificate can help the small business entrepreneur maximize the skills and abilities necessary to succeed in today's market. Courses include essentials in Marketing, Communications, Accounting, Small Business Management and other important classes for the entrepreneur or business owner. Explore your options today!
For additional information regarding Professional Development Center programs contact Jim Irvine, Director of Corporate Education and Continuing and Professional Education at james.irvine@sunywcc.edu or 914-606-6658 or email us at pdc@sunywcc.edu / call us at 914-606-6598 or visit our website at www.sunywcc.edu/pdc.
Certifications & Licensing

Become a Certified Life Coach

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

Coach training with CCM@WCC offers an ICF approved ACSTH program in partnership with CoachVille, the world’s largest coach training organization. Students use coach training in a variety of ways:

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

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

Free Information Sessions and Live Coaching Demonstration
Sat., Sept. 3, 2:00-4:00 pm
Knollwood 5

The event is FREE but reservations are required. Visit www.ccmwcc.com/Open-House.html to reserve your spot.

Level 1: Pursuit of Human Greatness

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

Basic Coaching Skills & Ethics
Learn and practice the eleven core coaching competencies. Leverage your strengths and avoid common pitfalls. 12 ICF-CECUs.
CE-LDRSP 2007, KNC-4, #325.
Sec. A: 6 Tues., Sept. 6-Oct. 18 (skip 10/11), 10:00 am-12:30 pm. #83173
Sec. B: 6 Thurs., Sept. 8-Oct. 20 (skip 10/13), 6:30-9:00 pm. #83174

Play Two Win Method
Unleash the spirit of play! Learn a 9-step method to design winnable game plans for tangible results. 24 ICF-CECUs.
CE-LDRSP 2006, 12 Tues., Nov. 1-Jan. 24, 10:00 am-12:30 pm (skip 12/27), KNC-5, $650. #83175

Level 2: The Pursuit of Inner Freedom

Transform your basic coaching skills into coaching proficiency and learn yet another reliable method. Grow your network of on-going professional support in mastermind-group sessions.

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.
CE-LDRSP 2005, 6 Sat., Sept. 10-Oct. 15, 10:00 am-12:30 pm, Room TBD, #325. #83176

Inner Freedom Method
Transform unconscious patterns of resistance into a powerful source of energy. Learn a 9-step coaching method to restore the inner freedom that energizes action. 24 ICF-CCEUs.
CE-PRSDV 2103, 12 Thurs., Nov. 3-Feb. 9 (skip 11/24, 12/22, & 12/29), $650.
Sec. A: 10:00 am-12:30 pm, KNC-4. #83177
Sec. B: 6:30-9:00 pm, KNC-5. #83178

Group Mentor Coaching
Expand your coaching skills and develop both competence and confidence in your role as a coach while you prepare for the ACC/PCC credentialing process through the ICF. 12 ICF-CCEUs.
CE-LDRSP 2004, 6 Tues., Nov. 1-Dec. 6, 6:30-9:00 pm, KNC-4, #325. #83191

How to Read a Course Description...

COURSE TITLE           TEXTBOOK REQUIRED
HOW TO IMPROVE YOUR WRITING SKILLS

WEEKDAY CLASS           DAY, DATES, TIMES CLASS
IMPROVE YOUR WRITING SKILLS

WEEDAY CLASS           BUILDING AND ROOM NUMBER
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.

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.

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.

COURSE DESCRIPTION     COST  INSTRUCTOR
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

CATALOG CLASS NUMBER
(For updates, visit www.sunywcc.edu/wdce)

VISIT US ONLINE AT WWW.SUNYWCC.EDU/WDC

6
Level 3: The Pursuit of Personal Evolution

Your way of thinking, behavior, capacities, skill sets, and paradigms aren’t limited to linear development—they can actually evolve and become even richer over time. Advance proficient coaching skills into mastery and learn the seven ‘yesses’ of successful business.

Advanced Communications
Learn how to articulate what you do as a coach. As a more practiced coach, you’ll learn how to unlock enthusiasm and expand your client’s thinking so that you can deliver even greater tangible results. 12 ICF-CECs.
CE-COMM 2021, 6 Sat., Nov. 5-Dec. 10, 10:00 am-12:30 pm, KNC-4, $325. #83193

Practicum Participant
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-CECs per session. Teleclass.
CE-LDRSP 2008, 1 Sat., 10:00 am-3:00 pm, $275.
Sec. A: Oct. 22. #83194
Sec. B: Dec. 17. #83195

Learn more about each level of training at www.CCMWCC.com/classes

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

NOTE: Enrollment and payment are available only through www.ccmwcc.com/Enrollment.html.

Personal Training Programs

Personal Trainer Online Webinars
Want to learn more about the Personal Trainer Certification Course? Come join our live webinar and talk with a veteran instructor all about the course and industry. Webinars are offered monthly, so please register for any of the below. Can’t make the date and time? Register anyway and we will send you a recording once it is complete. Register using the link below.

Wed., Sept. 7, 12:00 noon-1:00 pm EDT
Register: http://tinyurl.com/fitnessorientation907

Wed., Oct. 5, 4:00-5:00 pm EDT
Register: http://tinyurl.com/fitnessorientation105

Personal Training Certification
This 60-hour program has 15 hours of lecture, 15 hours of hands-on practical training, and a 30-hour internship; the national exam is held in the sixth week. It networks many graduates right into a job. Prepare for success with key topics that include biomechanics, exercise physiology, fitness testing, equipment usage, and health assessment. CPR/AED required to receive the certificate. W.I.T.S. is the only major certifying body in the country providing comprehensive practical training and internship components. Textbook is required and not included in course fees; call to order and start reading immediately: 888-330-9487 or www.witseducation.com.
CE-CERTS 2018, 6 Sat., Oct. 8-Nov. 12, 9:00 am-4:00 pm; morning lecture PEB-4, afternoon practical held offsite, $700. #83606

Safety 1st Defensive Driving
The New York State Point and Insurance Reduction Program (6-hr. Defensive Driving Course) has many benefits, including learning safe driving techniques, discounts on your automobile insurance if you are the principle operator, and point reduction from your driver’s license. Sponsored by American Safety, Inc. Must attend both classes for certification.
CE-DRIVE 2003, T/W, Nov. 15 & 16, 6:00-9:00 pm, KNC-2, $45 (+ $15 for certification and handouts, payable to instructor).
M DeToma. #83334

Heartsaver Adult/Child CPR/AED
This is an American Heart Association CPR/AED course that covers children ages 1 up to adults. Certificate is good for two years. For the lay responder. Must bring resuscitation mask. Please contact joan.lederman@sunywcc.edu prior to the class.
1 Sat., 9:00 am-1:00 pm, $60 (+ $5 for AHA certification card, payable to instructor).
J Lederman.
At Ossining Center: CE-HCARE 2006OS, Oct. 1. #83744
At Valhalla Campus: CE-HCARE 2006, Oct. 8, Room TBD. #83453

Notary Public Workshop
Prepare for the New York State Notary Public test and gain a comprehensive review of the Notary Public office. Laws, concepts, and procedures will be explained and clarified. Topics include avoiding conflicts of interest, maintaining professional ethics, charging proper fees, handling special situations, when to hire an attorney, and minimizing legal liability. All materials will be provided including website links to NYS Department of State licensing information, booklets, and forms. Also featured is an 80 question practice exam.
CE-CERTS 2043, 1 Fri., Sept. 30, 9:00 am-12:30 pm, KNC-4, $50. V Bujanow. #83137

Drivers Pre-Licensing Class
Required five-hour pre-licensing class needed to earn your MV-278 and schedule your road test. Bring learner’s permit to class. This course is open to those 16 years of age and older. Call 914-606-7406 to register.
At Ossining Center: CE-DRIVE 2001OS, 1 Sun., 9:00 am-2:00 pm, $50. T Gomes.
Sec. A: Sept. 18. #83740
Sec. B: Oct. 16. #83741
Sec. C: Nov. 13. #83742
Sec. D: Dec. 4. #83743

See page 71 to Register
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 FTFTD (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; 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 and installation. Standards covered: NECA/FOA-301-2004, EIA/TIA 568-B.3, ANSI/TIA/EIA 607-A, and NEC Article 770-50. Accredited by BICSI for 21 RCDD CECS and 21 Installer Level/2 Technician 21 CECS.

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

CE-TECH 2000, M/T/W, Oct. 17-19, 8:00 am-5:00 pm, CLA-111, $700. #83736

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 Optics Technician course combines lecture sessions and 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 on the final class day. This course introduces the student to industry standards governing the installation, testing, and troubleshooting of OSP fiber optics cable. Proper Mid-Span Access procedures will be demonstrated during class. Students will learn how to properly identify OSP fiber cabling types, recognize various outside plant closures used in OSP fiber installation, install, prepare, terminate, splice, and properly test and troubleshoot installed OSP fiber cable to existing standards. Course fee includes study materials, textbook, CD, and exams and 1-year membership to the FOA. Note: The student must pass both the written and hands-on exams to successfully pass this course. Accreditation by BICSI for CECS is pending.

Prerequisite: CFOT Course or another Formal Fiber Optics Training Course within preceding 6 months, or 1 year Fiber Optics related experience. Must have taken and passed the Basic CFOT Exam prior to registering for CFOS/O with the FOA. This course may be taken immediately after successfully completing the CFOT course.

CE-TECH 2001, Th/F, Oct. 20 & 21, 8:00 am-5:00 pm, CLA-111, $767.5 (fee also includes 1-year membership in the FOA). #83737

Certified Dietary Manager

A 16-week hybrid course: part classroom and part self-study. Upgrade your skills in food service management or become a food service supervisor. HS Diploma/GED is required and you must be currently employed in a food service department under an RD (who acts as your preceptor). Includes Nutrition Therapy, Food Service Management, and Human Resource Management, 120 hrs. classwork/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 Thurs., Sept. 15-Feb. 16 (skip 10/6, 10/27, 11/24 12/15-1/5), 4:00-8:00 pm, Room TDB, $625 (+ textbooks to be ordered from the ANFP at www.anfponline.org; use school code 321202), J Selz. #80373

Visit us online at www.sunywcc.edu/wdce
NEW Careers in Travel

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

Beginning Travel

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

CE-TRVL 2038, 6 Mon., Sept. 12-Oct. 17, 6:30-9:00 pm, Room TBD, $150 (+ textbook).
D Carriero. #84017

Advanced Travel

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

CE-TRVL 2039, 6 Mon., Oct. 24-Nov. 28, 6:30-9:00 pm, Room TBD, $150 (+ textbook).
D Carriero. #84018

Cruises

Includes understanding why people take cruises, the right approach by the agent, selling, booking, group sales, and the future of the cruise industry.

To be offered in Spring 2017.

World Travel Geography

An orientation for the potential travel professional to global geography and culture. Includes the three IATA regions, including capitals, major gateways (Pacific, Polar, and Atlantic), time zones, points of interests, religions, socio-economic character, geographical features, seasons, and currency.

To be offered in Spring 2017.

Continuing Education for Professionals

EMT Refresher

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

CE-HCARE 2058, 10 Sun., Sept. 18-Dec. 15, 9:00 am-4:00 pm, SCI-102, $335. D Fried.

“Servsafe” Food Service Sanitation & Safety

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


Grade C Water Operator Certification

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

CE-CERTS 2010, 6 Thurs., Oct. 13-Nov. 17, 6:30-9:30 pm, Room TBD, $275 (+ textbook).
J Wines. #83802

Grade D Water Distribution Operator Certification

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

J Wines. #83803

See page 71 to Register
ICD-10-PCS

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

CE-CERTS 2042. 2 Sat., Oct. 29-Nov. 5, 9:00 am-4:00 pm, Room TBD, $150.
S Herzberg. #80051

School Violence Prevention and Intervention

New York State approved coursework for educators, hospital personnel, social workers and others who work with children.

At Ossining Center: CE-CERTS 2002OS, 1 Sat., Oct. 15, 9:00 am-12:00 noon, $45.
D Flynn-Capalbo. #84026

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., Oct. 19, 6:00-9:00 pm, KNC-3. #83980
Sec. B: 1 Sat., Nov. 5, 9:00 am-12:00 noon, Room TBD. #83981
At Ossining Center: CE-CERTS 2001OS, 1 Sat., Nov. 12, 9:00 am-12:00 noon. #83739

Jin Shin Do® Bodymind Acupressure®

Continuing Education for Licensed Massage Therapists

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

Fundamentals of Self-Acupressure

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

CE-HLTH 2053, 1 Sat., Sept. 17, 9:00 am-6:00 pm, TEC-13L, $90 (+ $8 fee for booklet, payable to instructor). A Blieden. #83033

NEW Jin Shin Do® Acupressure® Facial

This acupressure facial works with the main neck acu-points, called “windows of the sky,” as well as with other points on the face and head, releasing tension and aiding circulation of Qi (energy) up and down the body, to open the “windows.” This twelve-step routine uses points on the face, head, neck, arms, and hands and may be useful for the release of facial tension and increase of circulation for the skin and scalp, headaches, eyestrain, sinus problems, and back and shoulder problems. This class is for those licensed to touch, such as massage therapists and nurses. Approved for 8 hrs. of CEUs for licensed massage therapists by NYS through NCBTMB. Please bring a massage table if you have one, a sheet, and lunch/snacks. Contact the instructor before first class for supply list at avra.lmt@gmail.com.

CE-CERTS 2147. 1 Sat., Oct. 1, 9:00 am-6:00 pm, TEC-13L, $125 (+ $35 fee for instructional booklet, payable to instructor). A Blieden. #83813

NEW Basic Jin Shin Do® Bodymind Acupressure®

Basic principles, techniques and theories of acupressure are taught. Learn the location of the 55 basic Jin Shin Do® acu-points with individual attention given to anatomy and detail. Included in this class: local/distal point theory, segmental release method for body mind armoring, body focusing and breathing techniques to facilitate tension release. Also learn release patterns for segments and strange flows (Extraordinary Meridians) for general body mind relaxation. Energy moving exercises (Qi Gong) will be taught. Approved for 40 hrs. of CEUs for licensed massage therapists by NYS through NCBTMB. Please bring massage table if you have one, a sheet, and lunch/snacks. Contact the instructor before first class for supply list at avra.lmt@gmail.com.

CE-CERTS 2048. 5 Sat/Su, Nov. 5-19, 9:00 am-6:00 pm, TEC-13L, $550 (+ $19 materials fee for booklet and chart, payable to instructor). A Blieden. #83814

Visit us online at www.sunywcc.edu/wdce
Weekday class

Business & Work Success

Job Search Skills

Mock Interview Workshop
Learn how to make a winning impression by using correct verbal and non-verbal techniques and to highlight your capabilities and strengths. This interactive class will discuss proper interviewing etiquette, how to respond to difficult questions, the importance of researching the prospective employer, and follow-up procedures after the interview. Resumes will be reviewed and evaluated. Practice interviewing and get individualized feedback. Bring current resume to first class.
CE-JBPRP 2023, 2 Tues., Sept. 27-Oct. 4, 7:00-9:00 pm, KNC-2, $50. H Cuevas. #83163

How to Schmooze
Do you hate walking into a room where you don’t know anyone? If you want to make connections for professional or personal reasons, effective schmoozing is essential and may yield many benefits: a promotion at work, a date, 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, 1 Thurs., Sept. 22, 6:00-10:00 pm, KNC-3, $50. H Cuevas. #83159

Fundamental Skills for Business

The SQ Advantage in the Workplace
Learn all about spiritual intelligence! Designed for the student who is either ready to re-enter the workforce or is already in a job looking to navigate the unspoken and often instinctual clues that managers and corporate level executives give to us.
CE-PRSDV 2136, 3 Wed., Sept. 14-28, 7:00-9:00 pm, Room TBD, $60. B Gill. #83957

Successful Sales: Fundamentals, Tips and Techniques
New salespersons and those seeking to refresh their skills will improve their selling technique. Learn how to engage prospective customers in person and over the phone. Get the latest tips on how to find new prospects and network via social media. Customer service reps will also find this workshop helpful.
CE-BUS 2063, 1 Thurs., Dec. 15, 9:00 am-4:00 pm, GTW-219, $150. #83988

Customer Service Workshop: Turn Complaints into Sales!
Not all customers are alike; don’t treat them that way! Understand different customer types, how to best deliver service to each one, and how to respond appropriately to product and service questions and complaints.
CE-BUS 2060, 1 Thurs., Dec. 8, 9:00 am-4:00 pm, GTW-219, $150. #83989

 Assertive Communication Skills in the Workplace
Are you shy about speaking up? Do you lack the ability to communicate confidently at work or at home? Great speakers learn how to successfully communicate by developing winning speech patterns, focusing on the audience, and rehearsing! Discover techniques to successfully get your point across in a credible and self-assured manner and engage your boss, co-workers, and friends. Through simple exercises, learn to voice your opinions, avoid interruptions, make valuable contributions, and much more.
CE-PRSDV 2065, 3 Wed., Sept. 28-Oct. 12, 6:30-9:30 pm, TEC-13L, $95. H Cuevas. #83165

Public Speaking with Ease
Develop proficiency in public speaking through techniques, practice and feedback. Each participant will deliver 5 speeches, each falling into a traditionally recognized category: anecdote, informative, persuasive, virtue and tribute. You’ll also learn oral interpretation by speaking from prepared texts.
CE-COMM 2004, 6 Tues., Sept. 20-Oct. 25, 7:00-9:00 pm, KNC-4, $125. S Horowitz. #83370

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., Sept. 26-Oct. 10, 6:30-9:30 pm, TEC-13L, $95. H Cuevas. #83161

Introduction to Public Relations
This course focuses on learning the communication skills necessary to create and maintain a positive image for a company or individual, such as press releases, newsletters, public appearances, and the Internet. Students will actively participate in sharing their own writing as well as critiquing classmates’ work. Includes exercises for developing skills for working under pressure and answering difficult questions.
CE-BUS 2081, 3 Mon., Oct. 3-17, 6:00-8:00 pm, Room TBD, $60. S Slosberg. #83618

Public Speaking with Ease
Develop proficiency in public speaking through techniques, practice and feedback. Each participant will deliver 5 speeches, each falling into a traditionally recognized category: anecdote, informative, persuasive, virtue and tribute. You’ll also learn oral interpretation by speaking from prepared texts.
CE-COMM 2004, 6 Tues., Sept. 20-Oct. 25, 7:00-9:00 pm, KNC-4, $125. S Horowitz. #83370

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., Sept. 26-Oct. 10, 6:30-9:30 pm, TEC-13L, $95. H Cuevas. #83161

Introduction to Public Relations
This course focuses on learning the communication skills necessary to create and maintain a positive image for a company or individual, such as press releases, newsletters, public appearances, and the Internet. Students will actively participate in sharing their own writing as well as critiquing classmates’ work. Includes exercises for developing skills for working under pressure and answering difficult questions.
CE-BUS 2081, 3 Mon., Oct. 3-17, 6:00-8:00 pm, Room TBD, $60. S Slosberg. #83618

See page 71 to Register
Beyond the Fundamentals

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

CE-BUS 2061, 2 Mon., Oct. 17 & 24, 9:00 am-4:00 pm, GTW-219, $300 (+ $25 materials fee, payable to instructor). #83990

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

CE-BUS 2062, 2 Mon., Nov. 7 & 14, 9:00 am-4:00 pm, GTW-219, $300 (+ $50 materials fee, payable to instructor). #83991

For business-related computer classes, see page 28

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 necessary business skills. Whether you are an employee, team leader, entrepreneur or CEO, we provide valuable and flexible solutions for professional development.

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

• Developing an Engaged Workforce
• Maximizing Customer Relationships
• Making the Most of Office Technology
• Communicating in Today’s Business Environment
• And others

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

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

For further information regarding the Professional Development Center 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 includes textbooks 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 2012: 275 hours, $2,195

Business Certificates, including:

Administrative Professional with Microsoft Office 2013 Master: 445 hours, $1,995
Six Sigma Blackbelt: 200 hours, $2,695
Certified Bookkeeper: 140 hours, $1,995
Professional Bookkeeping with QuickBooks: 140 hours, $1,895
Certified Global Business Professional: 160 hours, $2,495
Payroll Practice and Management: 80 hours, $1,795
Management for IT Professionals: 390 hours, $2,295
Travel Agent Training: 250 hours, $1,795
Project Management with CAPM and PMP Exam Prep: 130 hours, $1,995
Microsoft Office 2013 Master Certification Training: 245 hours, $1,695

Healthcare Certificates, including:

ICD-10 Medical Coding: 200 hours, $1,795
Video Game Design and Development, including:

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

For more information on these and other courses, go to careertraining.ed2go.com/sunywcc or contact Michele Maya at 914-606-6627 (email: michele.maya@sunywcc.edu).
All courses have been approved by the New York Department of State. For further licensing and exam information, contact the NYS Department of State at 518-474-4429 or visit www.dos.state.ny.us/lcns/realestate/index.html

Real Estate Career Seminar
Wed., Sept. 7, 6:30-8:00 pm, KNC-3, D Zagaroli.
FREE, but please call 914-606-6830, option 1 to reserve your space.

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

CIRE 101
Approved for 7.5 hrs. of CE for Salespersons and Brokers.
CE-REAL 2064, 1 Sat., Nov. 5, 9:00 am-5:30 pm (1-hour lunch break), KNC-3, $95. E Smith. #80069

CIRE 102
Approved for 7.5 hrs. of CE for Salespersons and Brokers.
CE-REAL 2063, 1 Sat., Nov. 12, 9:00 am-5:30 pm (1-hour lunch break), KNC-3, $95. E Smith. #80070

CIRE 103
Land and Site Development, Tenant and Buyer Representation, Working with People, Negotiations, and Building Your Commercial Business.
Approved for 7.5 hrs. of CE for Salespersons and Brokers.
CE-REAL 2062, 1 Sat., Nov. 19, 9:00 am-5:30 pm (1-hour lunch break), KNC-3, $95. E Smith. #80071

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

Property Management and Construction
Approved for 4 hrs. of CE for Salespersons and Brokers.
CE-REAL 2011, 1 Sat., Sept. 17, 9:00 am-1:00 pm, KNC-5, $80. D Zagaroli. #83006

Real Estate Investments
Approved for 3.5 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2022, 1 Sat., Sept. 17, 1:30-5:00 pm, KNC-5, $70. D Zagaroli. #83007

Real Estate Management
Approved for 6 hours of CE for Salespersons and Brokers.
CE-REAL 2023, 1 Sat., Sept. 24, 9:00 am-4:00 pm (1-hour lunch break), KNC-5, $125. J Baratta. #83008

Appraisal Principles and Procedures
Approved for 6 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2004, 1 Sat., Oct. 1, 9:00 am-4:00 pm (1-hour lunch break), KNC-5, $125. D Zagaroli. #83009

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.

Weekday class
See page 71 to Register
Real Estate Licensing Courses

All courses, unless otherwise indicated, have been approved by the NYS Department of State as meeting the educational requirements under Sections 176.3 and 176.4. For further licensing and exam information, call 518-474-4429 or visit www.dos.state.ny.us/licns/realstate/index.html. NOTE: NYS Department of State requires 90% attendance to sit for the Real Estate Sales exam.

Real Estate Salespersons

Meet the current NYS Department of State requirement of a 75-hr course for the salespersons licensing exam.

CE-REAL 2024, $595 (+ textbook), D Zagaroli
Sec. A: 20 M/W, Sept. 12-Nov. 16, 6:00-10:00 pm, KNC-5. #80001
Sec. B: Intensive: 13 Sat./Sun., Oct. 8-Nov. 19, 9:00 am-3:45 pm (30-minute lunch break; final exam is 11/19 from 9:00 am-12:00 noon), KNC-5. #80002

Interview a Sponsoring Broker for Salespersons

After the real estate salespersons course, it is time to interview your potential sponsoring brokers. Learn how to identify and define professionalism and distinguish between two etiquettes: netiquette and teliquette in the business environment. Discover how to take fear and doubt out of this process and gain confidence when interviewing a sponsoring broker.

CE-REAL 2056, 1 Mon., Dec. 12, 7:00-9:00 pm, KNC-3, $25. D Zagaroli. #83017

Real Estate Appraisal

The Appraisal Qualifying Courses (R-5 thru R-9) are pending approval and will be held during Fall 2016/Spring 2017. For specific classes and times, please call our office in late August at 914-606-6830 and press 1.

7-Hour National USPAP Update Course: 2016-2017 Version

Mandatory AQB and NYS continuing education class. Fulfills the 7-hour requirement as established by the Appraisal Qualifications Board (AQB) of The Appraisal Foundation. Approved for 7 hrs. of CE for Appraisers.

Note: USPAP course requires a text and a student manual, which MUST be ordered by the student AND received from The Appraisal Foundation before the class:
www.appraisalfoundation.org or call 1-800-348-2831. You must bring text and manual to class to receive credit.

RE-REAL 2002, 1 Tues., Nov. 15, 9:00 am-5:00 pm (1-hour lunch break), KNC-2, $195. A Mantovani. #80059

New York State Supervisory Appraiser/Appraiser Assistant Course

The DOS requires that all new Supervisory Appraisers and new Appraiser Assistants must complete this course prior to application. In addition, all current Supervisory Appraisers who enter into a new Supervisory/Appraiser Assistant relationship must complete the course prior to assuming the new supervision. Additionally, this course can be taken by any appraiser and can be applied toward the continuing education requirement within the licensee’s renewal term. Approved for 4 hrs. of CE for Appraisers. Requires 100% student attendance.

CE-REAL 2051, 1 Tues., Dec. 6, 6:00-10:00 pm, KNC-5, $80. D Zagaroli. #83028

CE Courses Approved for Appraisers, Salespersons, and/or Brokers

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

Real Estate Concerns in the Local Marketplace

Gain a better understanding of issues that currently impact the real estate market in Westchester County and the lower Hudson Valley as well as concerns, such as the construction of the new Tappan Zee Bridge. For anyone interested in real estate values as well as real estate professionals. Approved for 3 hrs. of CE credit for Appraisers, Salespersons, and Brokers.

CE-REAL 2054, 1 Tues., Sept. 20, 10:00 am-1:00 pm, KNC-5, $70. D Zagaroli. #83014

Analysis of Market Sales: When Are They Comparables?

An in-depth analysis of the data gathering stage of the appraisal process. The student will learn to distinguish characteristics in market sales and the elements that are considered that will enable them to determine if they are comparable to the property under analysis in the estimation of value. Approved for 3 hrs. of CE for Appraisers, Salespersons, and Brokers. Mandatory CE class.

CE-REAL 2003, 1 Tues., Sept. 20, 1:30-4:30 pm, KNC-5, $70. D Zagaroli. #83015

Visit us online at www.sunywcc.edu/ce

Textbook required
Building Your Commercial Real Estate Business

Get started developing a commercial real estate business. Topics include: planning your business, developing a listing presentation and your marketing plan, foundations of your business, data sources (how to collect and record information), prospecting, and your daily activities for success. Approval pending for 3 hrs. of CE credit for Salespersons, and Brokers.

CE-REAL 2057, 1 Thurs., Sept. 29, 1:00-4:00 pm, KNC-3, $70. E Smith. #83003

Buy the Numbers: Investing in Real Estate

Includes basic investment concepts, financial analysis and financing, income taxes on investment properties, evaluating the business opportunity, selling your property, capital gains taxes, and comparing different types of investment properties. Approved for 3 hrs. of CE credit for Salespersons, and Brokers.

CE-REAL 2058, 1 Thurs., Sept. 29, 9:00 am-12:00 noon, KNC-3, $70. E Smith. #83004

The Evolution of Green Commercial Buildings

Learn how the green movement developed, where it is today, and what the future may hold. Topics include earth issues and their effect on real estate; features of green buildings; green rating systems: energy star, green globes and LEED; the economics, costs and payback; and understanding the new green leases. Approved for 7.5 hrs. of CE credit for Salespersons, and Brokers.

CE-REAL 2059, 1 Thurs., Oct. 6, 9:00 am-5:30 pm (1-hour lunch break), KNC-3, $95. E Smith. #83005

Short Sales & Foreclosures

This class will distinguish the differences between a short sale and a foreclosure and how to earn a commission in the default real estate market. Learn how to navigate the process and get the deal done by following these steps. Approved for 7.5 hrs. of CE for Salespersons and Brokers.

CE-REAL 2026, 1 Sat., Oct. 8, 9:00 am-5:30 pm (1-hour lunch break), TEC-13L, $95. S Macaulay. #80053

Why Size Matters: Calculating Gross Living Area

Understand what is considered to be gross living area (GLA) by the secondary market and the procedures for measuring various styled homes. The employed methods will standardize the calculation process and aid the client to obtain accurate results. Case studies will illustrate some of the difficulties that may be encountered during the inspection process. Approved for 3 hrs. of CE for Appraisers, Salespersons, and Brokers.

CE-REAL 2044, 1 Wed., Nov. 2, 10:00 am-1:00 pm, TEC-13L, $70. D Zagaroli. #83012

The Deal Killers: Appraisers, Underwriters and Home Inspectors

Find out the reasons why a mortgage is not approved because of the appraisal report, actions of the loan underwriter, or the findings of the home inspector. There are ethical obligations that must be adhered. 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 Wed., Nov. 2, 1:30-4:30 pm, TEC-13L, $70. D Zagaroli. #83013

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. This class will cover the differences between the two along with the client’s financial profile, credit scores, the co-op board application process, the appraisal of these types of housing units and how the lender views them. Approved for 4 hrs. of CE credit for Appraisers, Salespersons, and Brokers.

CE-REAL 2007, 1 Wed., Nov. 30, 6:00-10:00 pm, KNC-3, $80. D Zagaroli. #83016

NEW Introduction to Commercial Real Estate: Tools of the Trade

An introductory level course that teaches how to gather the basic information your customers will want to know. The course focuses on understanding different types of properties and will cover the following: information gathering, listing checklists and agreements, commercial clauses, commercial marketing concepts, and commission protection. Approved for 7.5 hrs. of CE for Salespersons and Brokers.

CE-REAL 2061, 1 Sat., Dec. 10, 9:00 am-5:30 pm, KNC-3, $95. E Smith. #80072
Center for Insurance Education

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

Life, Accident, and Health Pre-Licensing
NYS approved class to prepare for the State exam. Textbook is required and chapters 1-14 must be read prior to the first class. Register 1 week in advance.
CE-INS 2007, F/Sa/Su, Oct. 14-16, 8:00 am-5:00 pm and Mon., Oct. 17, 8:00 am-1:00 pm; Fri: Room TBD; Sa/Su/M: KNC-3, $375 (+ textbook), J Sayout. #80022

NEW Introduction to Property-Casualty Insurance
This course is officially recognized by The American Institute for Chartered Property Casualty Underwriters; those who successfully complete the course may take the national exam. Designed for those who are either new to property-casualty insurance or those who have some business/insurance background but need to more fully comprehend the basics of how insurance works. In addition to an insurance overview, the material and assignments touch on the essential functions of marketing, underwriting, and claims. Key units include insurance regulations as well as personal, commercial property, and commercial liability insurance. Those who wish to obtain an agent or broker’s license, but have little significant insurance/business background, should consider taking this course prior to taking any of the pre-licensing courses. Also beneficial for those new to the insurance field who are seeking advancement opportunities in insurance underwriting, claims, or marketing; please discuss with your employer.
CE-INS 2027, 11 T/Th, Sept. 8-Oct. 13, 6:30-9:00 pm, TEC-13L, $325 (+ Introduction to Property Casualty Insurance text and course guide, available by calling 800-644-2101), H McLaughlin. #83994

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

BLS for Healthcare Providers
Designed for medical and dental professionals and those entering a medical or allied health program. The course includes one- and two-person rescue techniques for infants, children, and adults, and use of the AED (automated external defibrillator). In order to participate, you must have a pocket face mask (available at the Campus Bookstore in Valhalla). American Heart Association certification course.
1 Sat., 9:00 am-3:00 pm, $80 (+ $5 materials fee + $12.50 for optional textbook, payable to instructor), J Lederman.
At Valhalla Campus: CE-HCARE 2005 Sec. A: Sept. 17, PEB-4. #83378
Sec. B: Dec. 3, PEB-4. #83381
At Ossining: CE-HCARE 2005OS, Nov. 5. #83716

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 Wed., Sept. 7, 5:30-8:30 pm, $80. #83713

Infection Control for Phlebotomy Students
Prerequisite for students entering Phlebotomy. Designed for entry-level healthcare professionals and includes key infection control concepts and regulations surrounding infection control practices in New York State.
CE-HCARE 2009OS, 5:30-9:30 pm, $85, J Borreggine.
Sec. A: 1 Tues., Sept. 13. #83714
Sec. B: 1 Thurs., Sept. 15. #83715

Spanish for Medical Professionals
Focuses on specific vocabulary, communication skills and medical terminology used in realistic, everyday situations in the healthcare workplace.
CE-LANG 2117OS, 5 Sun., Oct. 2-30, 12:30-4:30 pm, $115 (+ textbook). #83717
Pharmacy Technician

This program will prepare students to enter the pharmacy field and obtain NHA certification (Pharmacy Technician Certification: CPhT). Students will learn medical terminology, the role and responsibilities of a pharmacy technician, and interpreting prescriptions, and develop the skills needed to work under the supervision of a registered pharmacist. Includes off-campus fieldwork. Admissions application and interview required. Application due date is Aug. 26.

CE-HCARE 2061OS, Sa/Su, Sept. 24-Dec. 18, 9:00 am-3:00 pm, $1,410. #83998

Clinical Medical Assisting

CMA’s perform administrative and clinical duties under the direction of a physician, such as scheduling appointments, maintaining medical records, taking and recording vital signs and medical histories, and preparing patients for examination. Prepare for employment with physicians, hospitals, and other healthcare facilities. This is a two-semester course (fall and spring semesters). Admissions application and interview required. Application due date is Aug. 26.

CMA Part 1: Includes preparing patients for examination and treatment, infection control, routine laboratory procedures, medical terminology, anatomy and physiology basics, and ECG. Students will review important topics such as professional workplace behavior, ethics, and the legal aspects of healthcare.

CE-HCARE 2059OS, M/T/W, Sept. 12-Dec. 21, 5:30-9:30 pm, $1,000 (+ textbook). #83999

CMA Part 2: Includes phlebotomy, urinalysis, computer applications and EMR, medical office procedures, health insurance, and billing. In addition, students will gain hands-on experience in a clinical setting.

CE-HCARE 2060OS, Spring 17, $1,000 After successful completion of Clinical Medical Assisting I and II and proof of Basic Life Support certification, students will receive a certificate of completion and are eligible for NHA certification (Certified Clinical Medical Assistant: CCMA).

Medical Administrative Assistant Training

Medical Administrative Assistants work in a variety of healthcare settings. Upon successful course completion, students are eligible to take the Certified Medical Administrative Assistant (CMAA) exam offered by the National Healthcareer Association. This 100-hour, 12-week program will be offered in the evenings at the Valhalla campus starting in mid-September. Cost: $1,400 (+ student fees, textbooks and exam). The class is limited to 16 students. For more information, call 914-606-6659 or email barbara.loizeaux@sunywcc.edu.

Electrocardiography (ECG)

Introduction to the techniques necessary to perform a twelve-lead electrocardiogram, troubleshoot technical problems, and identify normal and common abnormal rates. Prerequisite: Infection Control for Phlebotomy Students. Upon successful course completion, students are eligible to take the Certified ECG Tech Examination offered by the NHA. Bring a bag lunch.

CE-HCARE 2007OS, $340 (+ textbook)
Sec. A: 4 Fri., Oct. 28-Nov. 18, 3:00-9:00 pm, #83718
Sec. B: 4 Sat., Oct. 29-Nov. 19, 9:00 am-3:00 pm, #83719
Sec. C: 4 Sun., Oct. 30-Nov. 20, 9:00 am-3:00 pm, #83720

Phlebotomy Training Program

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

CE-HCARE 2044OS, $610 (+ textbook).
Sec. A: 6 M/Th, Sept. 19-Oct. 13, 3:00-7:30 pm, #83721
Sec. B: 4 Sa/Su, Sept. 17-Oct. 9, 9:00 am-1:30 pm, #83722

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 Health Career 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. Admissions application and interview required. Application due date is Oct. 2.

CE-HCARE 2045OS, 15 Sa/Su, Oct. 22-Feb. 18 (skip 11/26 &12/24), 9:00 am-1:00 pm, #400. #83723

Home Health Aide

In this 75-hour course plus 8 hours of hands-on training, students will learn healthcare skills for the home setting, personal hygiene services, housekeeping tasks and other related support services essential to the patient’s health. Admissions application and interview required; call 914-606-7408 for information. Application due date is Aug. 11.

CE-HCARE 2051OS, M/F, Sept. 9-Oct. 28, 9:00 am-2:00 pm, $800 (+ textbook/workbook). #83724

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 • Clinical Medical Assistant • Home Health Aide
Pharmacy Technician • Phlebotomy Practicum • RN Refresher
Visit us online at www.sunywcc.edu/ce

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 914-606-7408 for information. Application due date is Aug. 5.

CE-HCARE 2001OS, $1,140 (+ textbook/workbook). Sec. A: M/W/Th, Sept. 19-Dec. 22, 5:30-9:30 pm. #83725
Sec. B: T/Th, Sept. 20-Dec. 22, 9:00 am-3:00 pm. #83726

Information Sessions for Allied Health Careers

Wed., July 13 OR Wed., Aug. 3, 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

Mental Health Technician

This 80-hour course will prepare you to understand basic psychiatric terminology, psychopathology, social skills training, and mental health laws and ethics. Mental Health Technicians (MHTs), also called psychiatric aides, are part of a patient-centered team for individuals who may be mentally challenged or emotionally disturbed, or for psychiatric patients under the supervision of a psychiatrist, registered nurse, or social worker. Admissions application and interview required. Call 914-606-7408 for more information.

CE-HCARE 2011OS, Th/S, Sept. 15-Dec. 10 (skip 11/24): Thurs., 5:30-9:00 pm/Sat., 9:00 am-2:00 pm, $1,305. #83730

Sec. B: T/Th, Sept. 27-Nov. 22, 9:00-2:00 pm, $1,305. #83730

Medical Interpreting

This training program will provide the necessary skills for those seeking to become professionals in effective language interpretation in a healthcare setting. Gain additional skills in basic terminology of anatomy and healthcare, ethical principles, and cultural competency concepts. For individuals who are already bilingual/multilingual.

CE-CERTS 2040OS, T/Th, Sept. 27-Nov. 22, 7:00-9:30 pm, $450. #83732

RN Refresher Course

Designed for registered nurses who have been away from a practice setting and are looking to return to a staff position. This training will provide an update on theoretical content and clinical practice. Prerequisites: New York State RN license and current CPR certification for healthcare professionals (BLS). Admissions application and interview required. Call 914-606-7408 for information. Application due date is Sept. 6.

CE-HCARE 2047OS, T/Th, Sept. 27-Dec. 13, 4:30-9:30 pm, $1,000 (+ textbook/workbook). #83734

Spelling & Grammar

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

CE-BSKLS 1004, 10 Sat., Sept. 24-Dec. 3 (skip 11/26), 9:00-11:00 am, Room TBD, $195 (+ textbook). A Hall-Crawford. #83931

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., Sept. 24-Nov. 12, 1:00-3:00 pm, Room TBD, $160 (+ $25 materials fee, payable to instructor), S Zidan. #83192

English for the Pre-Nursing Student

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

At Mt. Vernon Center: CE-TESTG 2005MV, 5 Sat., Sept. 24-Oct. 22, 9:00 am-12:00 noon, $190 (+ textbook). #80088

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., Oct. 6-Nov. 10, 6:00-8:00 pm, Room TBD. $120. #83932

Learning Strategies and Study Skills

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

CE-BSKLS 1002, 4 Mon., Oct. 24-Nov. 14, 6:30-8:30 pm, Room TBD. $80. #83933

Improve Your Writing Skills

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

CE-WRITG 1000, 6 Tues., Oct. 4-Nov. 8, 6:00-8:00 pm, Room TBD, A Hall-Crawford. $120. #83934

Skills for College Success

Spelling & Grammar

Math 101

English for the Pre-Nursing Student

Building a Good Vocabulary

Learning Strategies and Study Skills

Improve Your Writing Skills
The English Language Institute, located in the Gateway Center, offers English as a Second Language (ESL) classes to meet the needs of learners entering the program at any level, from beginner to advanced. Level is determined by placement exam. Registration begins at the English Language Institute in the Gateway Center, Rm. 243. The Institute is open Mon.-Thurs, 9:00 am-8:00 pm, Fri. 9:00 am-5:00 pm, and Sat., 9:00 am-3:30 pm. Registration instructions are on page 22.

**GENERAL MULTI-LEVEL ESL**

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

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

**Intensive English Program**

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

**Intensive ESL:** 9:00 am-12:00 noon
ELI-ESL 1029 (Intensive Grammar & Reading) 26 M/Th, Sept. 15-Dec. 15, GTW-243*
ELI-ESL 1709 (Intensive Writing) 14 Wed., Sept. 7-Dec. 14, GTW-243*
*Registration is required in all 3 courses: 1029, 1129 and 1709. Total tuition is $889 + $13 in fees.
• Placement test is Wed., Sept. 7 at 9:00 am, GTW-243 • 1st class: Sept. 13, Last class: Dec. 15
• no classes on 9/8-12; 11/24 & 25

**Accent on Fluency**

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

ELI-ESL 1200, 25 T/Th, Sept. 15-Dec. 13, 1:00-2:30 pm, GTW-238, $224.

F-1 Students: Accent on Fluency or another approved Specialized Course is required. Note: Immigration form I-20A/B (for F-1 student visa/status) is available to full-time participant in the Intensive English Program or the TESOL Certificate Program.

Call 914-606-7889 for important F-1 information and a special application.

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

**TESOL Certificate Program**

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

ELI-TESL 3000, M/W/Th, Sept. 14-Dec. 8 (skip 11/23-24), 6:30-10:00 pm, GTW-238, $1,825
### English as a Second Language Programs (6 hrs/week)

Six levels (1 to 6): A multi-level program in English as a Second Language providing balanced instruction in all language skills. New students are placed by exam. See below for test date and location (registration required to take placement test). Select location, then schedule.

#### At Valhalla Campus (75 Grasslands Rd.)

**ELI-ESL 2019 English as a Second Language** (Select A–N)

(A) **Saturday, All-Day:** 12 ½ Sat., Sept. 3-Dec. 17 (skip 9/17), 9:00 am-3:30 pm, $266  
   - Placement test: 9/3, 9:00 am in GTW-243 • 1st class on 9/17

(B) **Sunday, All-Day:** 12 ½ Sun., Sept. 11-Dec. 11 (skip 11/27), 9:00 am-3:30 pm, $266  
   - Placement test: 9/8, 6:30 pm in GTW-243 • 1st class on 9/20

(C) **Mon./Wed. Evenings:** 25 M/W, Sept. 7-Dec. 12 (skip 9/12-14, 11/23), 6:30-9:30 pm, $266  
   - Placement test: 9/7, 6:30 pm in GTW-243 • 1st class on 9/19

(D) **Tues./Thurs. Evenings:** 25 T/Th, Sept. 6-Dec. 13 (skip 9/8-15; 11/24), 6:30-9:30 pm, $266  
   - Placement test: 9/6, 6:30 pm in GTW-243 • 1st class on 9/20

(E) **Three Early Mornings (Tues., Wed., Fri.):** 41 T/W/F, Sept. 7-Dec. 16 (skip 9/9, 13; 11/25), 7:00-8:50 am, $266  
   - Placement test: 9/7, 7:00 am in GTW-240 • 1st class on 9/14

(M) **Four Afternoons (Mon.-Thurs.):** 25 M/T/W/Th, Sept. 7-Oct. 25 (skip 9/9, 13; 11/24), 3:00-6:00 pm, $266  
   - Placement test: 9/7, 3:00 pm in GTW-240 • 1st class on 9/20

At Mount Vernon Center (17 S. Fifth Avenue)

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

(A) **Saturday, All-Day:** 12½ Saturdays (levels 1-3), Sept. 10-Dec. 10 (skip 9/11, 9:00 am-3:30 pm, $266  
   - Placement test on 9/10, 6:30 pm • 1st class on 9/17

(D) **Tues./Thurs. Evenings:** 25 T/Th (levels 4-6), Sept. 8-Dec. 8 (skip 9/9, 19; 11/23), 6:30-9:30 pm, $266  
   - Placement test on 9/8, 6:30 pm • 1st class on 9/15

(F) **Tues./Thurs. Mornings:** 25 T/Th (levels 1-3), Sept. 8-Dec. 13 (skip 9/9, 13; 11/24), 9:00 am-12:00 noon, $266  
   - Placement test on 9/8, 9:00 am • 1st class on 9/20

At Ossining Center (22 Rockledge Ave.)

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

(A) **Saturday, All-Day:** 12½ Saturdays (levels 1-4), Sept. 10-Dec. 10 (skip 9/11, 9:00 am-3:30 pm, $266  
   - Placement test on 9/10, 9:00 am • 1st class on 9/24

(C) **Mon./Wed. Evenings:** 25 M/W (levels 1-4), Sept. 12-Dec. 14 (skip 9/14, 19; 11/23), 6:30-9:30 pm, $266  
   - Placement test on 9/12, 6:30 pm • 1st class on 9/21

(F) **Tues./Thurs. Mornings:** 25 T/Th (levels 1-3), Sept. 8-Dec. 13 (skip 9/9, 13; 11/24), 9:00 am-12:00 noon, $266  
   - Placement test on 9/8, 9:00 am • 1st class on 9/15

At Peekskill Center (27 N. Division St.)

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

(C) **Mon./Wed. Evenings:** 25 M/W (levels 1-6), Sept. 12-Dec. 14 (skip 9/14; 11/23), 6:30-9:30 pm, $266  
   - Placement test on 9/12, 6:30 pm • 1st class on 9/21

(F) **Tues./Thurs. Mornings:** 25 T/Th (levels 1-3), Sept. 8-Dec. 8 (skip 9/9), 9:00 am-12:00 noon, $266  
   - Placement test on 9/8, 9:00 am • 1st class on 9/15

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

**ELI-ESL 2009NR (Offered in Fall and Spring only)**

(C) **Mon./Wed. Evenings:** 25 M/W (levels 1-6), Sept. 7-Dec.12 (skip 9/12, 14; 11/23), 6:30-9:30 pm, $266  
   - Placement test on 9/7, 6:30 pm • 1st class on 9/19

At Yonkers Center (Cross County Shopping Center)

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

(A) **Saturday, All-Day:** 12½ Sat. (levels 4-6), Sept. 10-Dec. 17, 9:00 am-3:30 pm, $266  
   - Placement test on 9/17, 9:00 am • 1st class on 9/24

(C) **Mon./Wed. Evenings:** 25 M/W (levels 1-3), Sept. 12-Dec. 8 (skip 9/14, 19; 11/23), 6:30-9:30 pm, $266  
   - Placement test on 9/12, 6:30 pm • 1st class on 9/21

(D) **Tues./Thurs. Evenings:** 25 T/Th (levels 1-3), Sept. 13-Dec. 15 (skip 9/15, 20; 11/24), 6:30-9:30 pm, $266  
   - Placement test on 9/13, 6:30 pm • 1st class on 9/22

(F) **Tues./Thurs. Mornings:** 25 T/Th (levels 4-6), Sept. 13-Dec. 15 (skip 9/15, 20), 9:00 am-12:00 noon, $266  
   - Placement test on 9/13, 9:00 am • 1st class on 9/22

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

20 Visit us online at www.sunywcc.edu/ce
Pronunciation:
The Sound System of English
Designed for intermediate to advanced learners whose spoken English is at ELI level 6+. Students will learn the difference between similar English sounds and become better at articulating them. Participants will also identify problematic areas in their speech related to the production of vowels and consonants. Most learners should take ELI-ESL 1511, then 1516. ELI-ESL 1511-A, 12 Sat., Sept. 10-Dec. 3 (skip 11/26), 9:00 am-12:00 noon, GTW-243, $245

Pronunciation: The Sentence and Word Stress of English / ESL
Designed for intermediate to advanced learners whose spoken English is at ELI level 6+. 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 1511, then ELI-ESL 1516. ELI-ESL 1516-L, 12 Tues., Sept. 13-Nov. 29, 6:30 -9:30 pm, GTW-243, $245

Fluency Building Workshop: Conversation and Grammar
Multileveled course designed to help students build their speaking fluency and accuracy through various classroom activities such as discussions, readings, writing assignments and other exercises. Designed for learners at intermediate to advanced proficiency levels equal to ELI levels 4-6 and EAP. Level is determined by placement test at first class. ELI-ESL 1521, 20 T/Th, Sept. 20-Nov. 29 (skip 11/24), 7:00-9:00 pm, GTW-243, $252

Pronunciation and Conversation Workshop / ESL
For intermediate to advanced learners whose spoken English is at ELI level 6+. This focus of this course pronunciation and speaking. Students will learn sentence rhythm, intonation, and stress. In addition, students will also learn the difference between similar English sounds. Students engage in a variety of individual and group activities building skills and confidence. Oral language is stressed, but out-of-class assignments and some readings accelerate progress. At Yonkers Center: ELI-ESL 1502YR, 20 M/W, Sept. 26-Nov. 30, 9:15-11:15 am, $252

TOEFL Preparation Workshop
This course is designed to help learners improve their English language skills in four areas in preparation for the TOEFL (Test of English as a Foreign Language), reading, listening, speaking and writing, through TOEFL practice tests and focused instruction and practice in academic reading and listening comprehension, grammatical accuracy and clarity in speech and writing. Additionally, students develop valuable test-taking and critical thinking skills necessary for successful performance in regular college credit programs. Prerequisite: high intermediate to advanced proficiency in English (ELI Level 6+). ELI-ESL 1300 (Select A, D, or Q)
(A) 14 Sat. Afternoons, Sept. 10-Dec. 17, 12:00 noon-4:25 pm, GTW-243, $225
(D) 22 Tues./Thurs. Evenings, Sept. 22-Dec. 8 (skip 11/25), 7:00-9:30 pm, GTW-243, $225
(Q) 22 Tues./Fri. Mornings, Sept. 16-Dec. 2 (skip 11/25), 9:20-11:50 am, GTW-243, $225

ESL for Healthcare
A contextualized ESL pathway course providing learners with the opportunity to develop their speaking, listening, reading, and writing English skills in preparation for study in healthcare related courses. Emphasis is placed on improving academic reading and writing skills, academic vocabulary acquisition, developing communication skills, and gaining knowledge through a content-based curriculum involving participation in activities and study of texts related to healthcare programs and professions. Course topics include: exploring career goals in Healthcare; communicating with patients and families; critical issues in Healthcare; intercultural communication in Healthcare. Prerequisite: ELI Level 6 proficiency.
ELI-ESL 1820, 12 Sat., Sept. 24-Dec. 17 (skip 11/26), 9:00 am-12:00 noon, GTW-243, $245

Business English for Internationals
A contextualized, advanced level, ESL pathway course providing learners with the opportunity develop their speaking, listening, reading, and writing English skills in preparation for study in academic business programs. Participants build fluency and knowledge through study of texts, completion of assignments, and participation in activities related to business communication, marketing, management, global business, entrepreneurship, business administration, and economics. Prerequisite: ELI Level 6 proficiency.
ELI-ESL 1400, 12 Sat., Sept. 24-Dec. 17 (skip 11/26), 12:30-3:30 pm, GTW-243, $245

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See page 71 to Register
English for Academic Purposes Program

Prepares students for matriculated college study through a contextualized academic curriculum that integrates English language skills with academic content. English for Academic Purposes offers an introduction to academic literacy with a focus on building academic vocabulary and reading and writing skills applied to academic tasks. The course also develops independent study skills, test preparation, and communication skills needed for college readiness.

ELI-ESL 1650. (Select A, C, P, or Q)
(A) 14 Sat., Sept. 10-Dec. 17 (skip 11/26). 9:00 am-3:30 pm, GTW-243, $286
(P) 24 Mon./Thurs. Mornings. Sept. 19-Dec. 12 (skip 11/24). 9:00 am-12:00 noon, GTW-243, $296
(Q) 24 Tues./Fri. Mornings. Sept. 20-Dec. 13 (skip 11/25). 9:00 am-12:00 noon, GTW-243, $296

How to Register for ESL

WHEN?
Registration for Fall 2016 ESL courses opens Mon., Aug. 1, 2016.
• Register only in person or by telephone (No Internet registration)
WHERE?
English Language Institute (ELI) Office in Gateway Center, Room 243. Pay in the English Language Institute with Visa/MasterCard/Discover or check. Cash payments are accepted but only during normal business hours (M-F, 9-5) at the Office of the Bursar; register first in ELI Office.

Additional costs (Registration and FSA fee paid once per semester):
• $13.00 per semester, Valhalla courses ($8.00 FSA fee + $5 registration fee)
• $8.25 per semester, off-campus courses ($3.25 FSA fee + $5 registration fee)

Telephone registration also begins Mon., Aug. 1. Call 914-606-6656 and pay with Visa, MasterCard or Discover. Internet registration is NOT available.

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

Placement Test
(to determine your English level)
Testing required if you are new to our program or did not take the ESL final test in Fall 2015 or Spring 2016. Placement test is given at first session of all programs with levels and certain other courses. You must register before taking the test. Testing information and appointments are provided when you register.

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

Would You Like to Begin a College Degree or Certificate Program?

If you have completed or are now completing ELI level 5 (or have an equivalent level of English proficiency) and are considering enrolling in a college/university program, call the ELI at 914-606-7889 to make an appointment with a TESOL specialist to discuss your future studies. We will help you answer the question: Am I ready for college? We will evaluate your English language ability and, if appropriate, provide a referral necessary for entrance to the college. Even if you are not completely ready for college, you may be able to begin a certificate or degree program while you continue improving your English. In addition to our general ESL programs, we have specialized ESL courses which have helped many ESL learners succeed in college and achieve their academic goals.

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.

22 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 such as word processing, using menus and toolbars and more. This workshop is ideal for new computer users or those who want to brush up or enhance their basic skills. Windows 10.
CE-COMP 2001, $140 (+ textbook).
Sec. A: 2 Sat., Sept. 10 & 17, 9:00 am-
12:00 noon, GTW-209. #83837
Sec. B: 2 M/W, Oct. 17 & 19, 9:00 am-
12:00 noon, GTW-209. #83838
Sec. C: 2 M/W, Oct. 31 & Nov. 2, 6:00-9:00 pm,
GTW-209. #83839
Sec. D: 1 Thurs., Nov. 3, 9:00 am-4:00 pm
(1-hour lunch break), GTW-209. #83840

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. Windows 10.
CE-COMP 2002, $140 (+ textbook).
Sec. A: 2 Sat., Sept. 24 & Oct. 1, 9:00 am-
12:00 noon, GTW-209. #83841
Sec. B: 2 M/W, Oct. 24 & 26, 9:00 am-
12:00 noon, GTW-209. #83842
Sec. C: 2 M/W, Nov. 7 & 9, 6:00-9:00 pm,
GTW-209. #83843
Sec. D: 1 Thurs., Nov. 10, 9:00 am-4:00 pm
(1-hour lunch break), GTW-209. #83844

Computer Basics 3 – Internet and Email
and attachments. Get a glimpse of popular social media sites including Facebook and Twitter, and learn how to make your Internet use more efficient and safe. Learn how to manage your email folders
and how to manage your email folders and attachments. Get a glimpse of popular social media sites including Facebook and Twitter, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn 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, and learn how to make your Internet use more efficient and safe. Learn how to manage your email folders and attachments.

Cut the Cord: Online TV Streaming Solutions
Cut the cord in this non-techie’s guide to living without cable. Learn about TV streaming solutions that will save you money on your cable bills. This course will showcase how to use devices such as Apple TV, Roku, Amazon Fire and Chromecast. Learn about Netflix, Hulu and other streaming services. Discussion on Internet requirements and help to determine which devices and services may work best for you.
CE-COMP 2148, 1 Sat., Nov. 19, 9:00 am-12:00 noon, GTW-203, $75. #83852

See page 71 to Register
Create a Powerful Profile with LinkedIn

LinkedIn is the world’s largest professional networking site and is a valuable tool for creating and maintaining a list of contacts with others. Job seekers, employers, and those looking for business opportunities all benefit from the power of LinkedIn. Find out how to improve your profile to be most effective. Prerequisite: Computer Basics 1 and 3 or equivalent experience.

CE-COMP 2142, 1 Sat., Oct. 1, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $100. #83854

Google Drive and Google Docs

This course introduces the move to cloud-based storage and online collaboration with Google Drive & Google Docs. Learn how to create, format and print a Google Doc. Share your doc so others can edit or comment on it. View the revision history to see what changes have been made to the document and when. In addition, search for files and organize your files using Drive – create, move, upload and delete files and folders. All of this can be done at any time, from any computer, tablet or smartphone with an Internet connection for free!

Prerequisite: Computer Basics 2 or equivalent.

CE-COMP 2143, 1 Sat., Oct. 8, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $100. #83855

Google Sheets

Google sheets is Google’s free, cloud-based spreadsheet program. Learn to enter and manipulate data to track expenses or create a budget. In this course you will enter, edit, cut, copy and paste data into cells, use the Fill handle and create basic formulas with an understanding of different types of cell references. You’ll be able to format your sheets, and share them with others for online collaboration. Prerequisite: Google Drive and Google Docs or equivalent experience.

Prerequisite: Computer Basics 2 or equivalent.

CE-COMP 2144, 1 Sat., Oct. 15, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $100. #83856

Social Networking and Internet Applications

Social Media Overview

Learn how to connect and more efficiently use several of the more popular social media sites: LinkedIn, Facebook, Pinterest, and Twitter. Learn how to join these sites, understand when to “like” something, set security features, promote yourself, join groups, understand hashtags, and social media “etiquette.”

Prerequisite: Computer Basics 1 and 3 or equivalent experience.

CE-COMP 2015, 4 T/W, Sept. 6-14, 6:00-9:00 pm, GTW-203, $200. #83853

Google Tools:

Intro to Gmail and Google Calendar

Create a free email account with Gmail, Google’s mail service. Learn to send and receive email; organize your mail with folders and labels; search, delete and archive mail. Add a signature to your email for personalization and work with attachments. Use Google Calendar to keep track of events, create repeating calendar entries, search your calendar, and share your calendar with others. Gmail integrates well with Google Calendar – click on a date in an email and quickly create a calendar entry to efficiently organize your days!

CE-COMP 2142, 1 Sat., Oct. 1, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $100. #83854

Social Media Tools

Google Drive and Google Docs

This course introduces the move to cloud-based storage and online collaboration with Google Drive & Google Docs. Learn how to create, format and print a Google Doc. Share your doc so others can edit or comment on it. View the revision history to see what changes have been made to the document and when. In addition, search for files and organize your files using Drive – create, move, upload and delete files and folders. All of this can be done at any time, from any computer, tablet or smartphone with an Internet connection for free!

Prerequisite: Computer Basics 2 or equivalent.

CE-COMP 2143, 1 Sat., Oct. 8, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $100. #83855

Google Sheets

Google sheets is Google’s free, cloud-based spreadsheet program. Learn to enter and manipulate data to track expenses or create a budget. In this course you will enter, edit, cut, copy and paste data into cells, use the Fill handle and create basic formulas with an understanding of different types of cell references. You’ll be able to format your sheets, and share them with others for online collaboration. Prerequisite: Google Drive and Google Docs or equivalent experience.

Prerequisite: Computer Basics 2 or equivalent.

CE-COMP 2144, 1 Sat., Oct. 15, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $100. #83856

Social Media for Business Certificate

Create a Powerful Profile with LinkedIn

LinkedIn is the world’s largest professional networking site and is a valuable tool for creating and maintaining a list of contacts with others. Job seekers, employers, and those looking for business opportunities all benefit from the power of LinkedIn. Find out how to improve your profile to be most effective. Prerequisite: Computer Basics 1 and 3 or equivalent experience.

CE-COMP 2099, 1 Sat., 9:00-11:00 am, GTW-203, $50.
Sec. A: Sept. 17. #83857
Sec. B: Nov. 12. #83858

Social Media Marketing for Business 101: What’s In It for Your Company?

Social media has burst onto the scene faster than businesses know how to handle it. With new ways to reach clients, companies find themselves grappling to understand and implement new strategies. What is the social media landscape, how does it work, and how much of a game changer will it be for your business? Shape your understanding of social media marketing and think more critically about your company’s use of social networks.

CE-COMP 2110, 2 M/T, Sept. 19 & 20, 6:00-9:00 pm, GTW-203, $120. #83859

Social Media Marketing for Business 102: Tools & Techniques for Marketing Your Business

Explore how a variety of social media tools such as LinkedIn, Facebook, Twitter, and YouTube can increase your business’s visibility and consumer impact. Get hands-on training on how to open accounts and participate in these networks to drive traffic to your company website. We’ll also look at tracking how effective your social media campaigns are and how to gather information for targeted marketing.

CE-COMP 2111, 2 W/Th, Sept. 21 & 22, 6:00-9:00 pm, GTW-203, $120. #83860

Social Media Marketing for Business 103: What’s Your Content Strategy?

We’ll look at the data, decisions, and tools you’ll need to develop the social media plan for your business. This year, content is king. We’ll explore different methods such as video and photo production, writing techniques and more. Participants are encouraged to share ideas and get feedback to help in defining a successful and robust strategy.

CE-COMP 2117, 2 M/T, Sept. 26 & 27, 6:00-9:00 pm, GTW-203, $120. #83861

Save $S 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.
Mobile Marketing 101
Mobile Marketing has become the main component of Internet marketing for early adopters who understand its importance. Over 70% of people in the United States use mobile devices throughout the day and over 80% of Facebook users access the platform mostly via mobile devices. This course provides business owners and professionals the opportunity to learn the intricate details involved in building a mobile marketing campaign, how to monetize mobile marketing efforts and build brand loyalty.
CE-COMP 2150, 4 T/Th, Oct. 4-13, 6:15-9:15 pm, GTW-203, $240, #83985

Launch It! Crowd Funding and Online Fundraising
It’s interest free and totally based on the faith that online donors have in your product/service. Kickstarter reached their “billion dollars contributed” milestone and Quirky is turning everyday people into millionaires. How can you raise money through your peers and online supporters? What crowd funding platforms should you use? What needs to be already in place prior to starting? What tax rules do I need to know about? Topics include: rules every crowd funding campaign should follow; when is the right time to brand; how do I craft my message; and legal and ethical considerations.
CE-COMP 2125, 2 M/T, Oct. 17 & 18, 6:00-9:00 pm, GTW-203, $120, #83862

eCommerce Marketing
You have the products, the website, the PayPal account, and the packaging materials all ready to go. Now, the next step is bringing traffic to your website and converting it into paying customers. Marketing an ecommerce business can be challenging, but you can jumpstart your online success. Is your website ready for customers? What are your page load times? What is your website audit timeline? Topics include: SEO and website optimization; product placement and description; customer conversion; and word of mouth advertising.
CE-BUS 2022, 2 W/Th, Oct. 19 & 20, 6:00-9:00 pm, GTW-203, $120. #83885

Email Marketing
33% of email recipients open email based on subject line alone and emails that include social sharing buttons have a 158% higher click-through rate. Learn how to capitalize on this method of advertising that is still more popular than Facebook. What platforms should you use? How do you decipher the stats? What are the best times to send an email campaign? How do you merge your social platforms and website with your email marketing campaign? What do you do with those who unsubscribe? What are the ethical requirements of your email?
CE-BUS 2023, 2 M/T, Oct. 24 & 25, 6:00-9:00 pm, GTW-203, $120. #83886

Social Data Analytics
So now you understand Social Media Marketing and how to create your campaigns but what do you do with all the data that you now have access to? How do you convert data into leads, sales, and product development? What insights can you gather from the comments, likes, views, and downloads you receive? This course will teach you how to research and analyze social, digital and mobile data. We will look at the data generated from social networking sites and use real-time data analytics to ultimately determine various engagement factors such as influence, reach, relevancy and trend spotting.
CE-COMP 2134, 2 W/Th, Oct. 26 & 27, 6:00-9:00 pm, GTW-203, $200. #83865

Cloud Computing Basics for Business
What is the cloud and why should your business care? Get a conceptual and hands-on understanding of cloud computing and explore its aspects of availability, security and how it’s set up.
CE-COMP 2118, GTW-209, $150.
Sec. A: 2 T/Th, Oct. 11 & 13, 6:30-10:00 pm. #83866
Sec. B: 1 Sat., Oct. 22, 9:00 am-5:00 pm (includes 1-hour lunch break). #83867
Sec. C: 1 Sat., Nov. 19, 9:00 am-5:00 pm (includes 1-hour lunch break). #83868

See page 71 to Register 25
Prepare for the Microsoft Office certification exams or just build new skills.
Our Microsoft applications courses are taught using MS Office 2013 unless otherwise stated.

**Microsoft Office Applications**

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

**CE-COMP 2004**, 20 M/W/F, Oct. 31-Dec. 16, 9:00 am-1:00 pm, GTW-203, $999 (+ textbook). #83869

**Office 2013**
- **Excel**: Microsoft Office Specialist Exam in Excel 2013:
  - Prerequisite: Microsoft Excel Levels 1 and 2 or equivalent experience.

**CE-COMP 2020**, $280 (+ textbook),
- **Office 2013**: Prerequisite: Microsoft Excel Level 1 or equivalent experience.

**CE-COMP 2021**, $280 (+ textbook),
- **Office 2013**: Prerequisite: Microsoft Excel Level 2 or equivalent experience.

**CE-COMP 2022**, $280 (+ textbook),
- **Office 2013**: Prerequisite: Microsoft Excel Level 3 or equivalent experience.

**Microsoft Word 2013 Core Certification Test Prep**
This course will prepare the student to take the Microsoft Office Specialist Exam in Word 2013: MOS Exam #77-418. Prerequisite: Microsoft Word Levels 1, 2, and 3 or equivalent experience.

**CE-TESTG 2012**, 6 T/Th, Nov. 1-17, 9:00 am-12:00 noon, GTW-215, $360 (+ textbook). #83986

**Microsoft Excel 2013 Core Certification Test Prep**
This course will prepare the student to take the Microsoft Office Specialist Exam in Excel 2013: MOS Exam #77-420. Prerequisite: Microsoft Excel Levels 1, 2, and 3 or equivalent experience.

**CE-TESTG 2013**, 6 M/W, Oct. 31-Nov. 16, 6:00-9:00 pm, GTW-215, $360 (+ textbook). #83987
Take Your Microsoft Office & QuickBooks Certification Exams on Campus!

You can now take your Microsoft Office Specialist certification and QuickBooks Certified User exams at the Valhalla campus. Contact Michele Maya by email at Michele.Maya@sunywcc.edu or 914-606-6627 for further details or to make a test appointment.

MS PowerPoint – Level 1

Learn the basics of this easy-to-use program to create visually compelling presentations and slides. Wizards and templates give you a quick start on professional presentations and you’ll also learn to develop your own designs with text, graphics and special effects. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2025, 4 T/Th, Sept. 20-29, 6:00-9:00 pm, GTW-215, $280 (+ textbook). #83891

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 working on CD. Prerequisite: Microsoft PowerPoint Level 1 or equivalent.
CE-COMP 2026, 4 T/Th, Oct. 11-20, 6:00-9:00 pm, GTW-215, $280 (+ textbook). #83892

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.

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), GTW-203. Sec. A: 1 Mon., Oct. 17, 9:00 am-4:00 pm (1-hour lunch break). #83896
Sec. B: 2 T/Th, Nov. 1 & 3, 6:00-9:00 pm. #83897

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), GTW-215. Sec. A: 1 Wed., Oct. 19, 9:00 am-4:00 pm (1-hour lunch break). #83898
Sec. B: 2 T/Th, Nov. 8 & 10, 6:00-9:00 pm. #83899

One-on-One Computer Training

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 targeted, specific assistance with any software application, 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 Michele Maya at 914-606-6627 to set an appointment time. A 2-hour session is $240.

Microsoft Certification Training – Online Programs

If our class schedule doesn’t match your availability, you can still train for a new career and sharpen your computer skills by enrolling in our online class offered in partnership with Education to Go/Gatlin Education Services. For more information, see page 12 or visit http://careertraining.ed2go.com/sunywcc.
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., Sept. 9, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140 (+ textbook). #83900

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., Sept. 16, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #83901

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., Sept. 23, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140 (+ textbook). #83902

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., Sept. 30, 9:00 am-1:00 pm, GTW-203, $140 (+ textbook). #83903

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., Oct. 7, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #83904

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., Oct. 14, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140 (+ textbook). #83864

Constructing MS Excel Formulas
Learn how to build more complicated formulas, use functions and combine them in powerful ways. Covers using absolute and relative references in formulas and the order of precedence of operations. Troubleshoot formulas using the auditing tools. Document the formulas that you create. Use named ranges and cells in your formulas to better understand the purpose of the formula. Prerequisite: Excel Basics, MS Excel Level 1 or equivalent experience.
CE-COMP 2052, 1 Fri., Oct. 21, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #83905

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., Oct. 28, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #83906

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, 9:00 am-1:00 pm, $70.
Sec. A: 1 Sat., Oct. 22, GTW-203. #83907
Sec. B: 1 Fri., Nov. 4, GTW-215. #83908

Advanced PivotTables in Excel
Go deeper into analyzing your data with PivotTables using PivotCharts, Slicer Views, and a Dashboard. Learn to present complex data in a user friendly manner. Prerequisite: Using PivotTables in Excel or Excel Level 2 or equivalent experience.
CE-COMP 2139, 1 Fri., Nov. 11, 9:00 am-1:00 pm, GTW-215, $70. #83909

Automate with Basic Excel Macros
What are macros and how can they save you time? Learn how to automate your way out of mundane repetitive tasks with the power of macros in Excel. This course includes recording basic macros and basic editing in Visual Basic. Prerequisite: Excel Levels 1 and 2 or equivalent experience.
CE-COMP 2147, GTW-203, $60.
Sec. A: 1 Sat., Oct. 22, 1:30-4:00 pm. #83910
Sec. B: 1 Wed., Nov. 16, 6:00-9:00 pm. #83911
Information Technology and Programming

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, 6 Sat., Sept. 10-Oct. 15, 1:00-4:00 pm (1-hour lunch break), GTW-209, $350 (+ textbook). #83912

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: 2 T/Th, Oct. 4 & 6, 6:30-10:00 pm, GTW-209. #83913
Sec. B: 1 Sat., Oct. 29, 9:00 am-5:00 pm (includes 1-hour lunch break) GTW-209. #83915
Sec. C: 2 T/Th, Nov. 15 & 17, 6:30-10:00 pm, GTW-203. #83916

Accounting and Finance

Bookkeeping with QuickBooks and Excel Certificate
Earn this non-credit certificate by completing our Introduction to QuickBooks class, the Excel series, and Accounting & Bookkeeping for Beginners (see page 5). Apply for the certificate upon completing all requirements.

Behind the Scenes of QuickBooks
Debits, credits, journals, ledgers...having a working knowledge of the principles behind the bookkeeping capability of QuickBooks will simplify the process of mastering this software. The goal is to understand the "behind the scenes" of how business transactions are correctly recorded and how QuickBooks handles them. No QuickBooks experience is needed - this is the perfect first class for someone who plans to learn QuickBooks, but will also be useful for QuickBooks users who need additional understanding of bookkeeping processes.
CE-COMP 2132, GTW-203, $175.
Sec. A: 6 T/Th, Sept. 6-15, 6:00-8:00 pm, #83920
Sec. B: 4 M/W, Oct. 31-Nov. 9, 6:00-8:00 pm. #83922

Introduction to QuickBooks
Learn how to handle accounts payable and receivable, customer info, inventory, and track your business’s financial health. These sections are open to all students but are particularly suitable for those who have some previous experience with bookkeeping. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2013, $410 (+ textbook).
Sec. A: 6 T/Th, Sept. 20-Oct. 6, 9:00 am-12:00 noon, GTW-203. #83923
Sec. B: 6 M/W, Sept. 19-Oct. 5, 6:00-9:00 pm, GTW-203. #83928

Performing Payroll in QuickBooks
Preparing payroll for a small business can be much easier with the powerful features of QuickBooks. Learn to set up a payroll, pay employees, use timesheets and reports, and create standard federal and state payroll forms. Prerequisite: Introduction to QuickBooks or equivalent experience.
CE-COMP 2033, 1 Thurs., Nov. 17, 6:00-9:00 pm, GTW-203, $70. #83930

QuickBooks 2015 User Certification Test Preparation
Master skill and proficiency to become an Intuit QuickBooks Certified User. Thorough preparation for the certification exam for QuickBooks 2015. Intensive and extensive overview encompassing all aspects of this bookkeeping software. Timed practice, sample exam and review included. Prerequisite: Behind the Scenes of QuickBooks, Introduction to QuickBooks, Performing Payroll or existing advanced QuickBooks experience.
CE-TESTG 2011, GTW-203, $360 (+ textbook).
Sec. A: 6 T/Th, Oct. 11-27, 9:00 am-12:00 noon, #83941
Sec. B: 6 M/W, Nov. 21-Dec. 7 (skip 11/23), 6:00-9:00 pm, #83942

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

Advanced QuickBooks
Learn to maintain your files with topics such as backup and fixing corruption. Address "mistakes" such as forgetting to apply a credit or refund. Work more in-depth with Lists, Reports, using price levels and billing. Course includes basics of troubleshooting. Prerequisite: Introduction to QuickBooks or equivalent experience.
CE-COMP 2133, 4 M/W, Oct. 17-26, 6:00-9:00 pm, GTW-209, $280. #83929

Where required, textbooks can be purchased at the bookstore at 914-606-6475 or ordered online at www.sunywcc.edu/student-services/bookstore
Interactive Design & Digital Arts

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

NEW! Certificate in User Experience (UX)

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

User Experience / User Interaction
This course will introduce the areas of expertise and distinctions between user experience and user interaction. Students will learn the essential principles of human-computer interaction theory and examine end-user case studies. Students will be required to create a site map with a navigation strategy for a proposed website and app. Students will pair collaboratively and observe one another interacting with an example interactive design and assess their human-computer interactive experience and prepare a quality assessment report based on end-user interviews.
CE-DGART 2072PE, 2 Sat., Sept. 10 & 17, 9:00 am-12:00 noon, $200. #83628

Digital Literacy
This is an experiential beginner-level digital course that utilizes a variety of software and social media to introduce basic digital skills while demystifying the computers and personal digital assistants (phones, tablets) as a tools for personal expression. This course teaches responsible digital best practices net-citizenship, while introducing students to a variety of digital tools and examining 21st Century digital visual culture.
CE-DGART 2068PE, 1 Sat., Sept. 10, 1:00-4:00 pm, $200. #83629

Website Optimization, AdWords and Analytics
This course will provide an overview and understanding of how website analysis works and how Google Analytics enables website managers to analyze traffic. Learn to assess website visitor traffic, including analyzing traffic sources, top landing pages, top exit pages, number of visits, and bounce rates. You will gain the knowledge of how to enhance website copy, navigation and design to improve your successful website conversions and how to test different website versions to attract and retain visitors. Most importantly, you will gain an understanding of what Web 2.0 means and how engaging content and features are transitioning the web from a one-way experience to more of a two-way relationship.
CE-COMP 2131PE, 1 Sat., Sept. 17, 1:00-4:00 pm, $200. #83632

Design Thinking
This course will focus on collaboration in the design thinking process. Students will work in groups to brainstorm an interactive experience and to determine the look and feel of an interactive product(s). Group brainstorming, design principles, elements and features lists, and brand identity will be the outcomes of this class. Students will take away the essentials of the design process.
CE-DGART 2073PE, 1 Sat., Sept. 24, 9:00 am-4:00 pm (1-hour break), $175. #83630

Visit us online at www.sunywcc.edu/ce

Textbook required
Web Programming
This course will teach HTML, CSS, XML, and PHP programming languages and focus on front-end web development to actualize dynamic web pages and apps. Students will be utilizing a variety of web tools and resources.
CE-DGART 2071PE, 2 Sat., Oct. 8 & 15, 9:00 am-4:00 pm (1-hour break), $300. #83631

Mobile Applications Development
Mobile User interface and responsive design of applications on cell phones and other small portable devices are investigated in this course. Students will learn how websites look on mobile devices and to assess quality across devices. Specific topics include: configurations on mobile devices and to assess quality across devices. Students will prepare a mobile app prototype upon completion.
CE-COMP 2138PE, 2 Sat., Oct. 22 & 29, 9:00 am-4:00 pm (1-hour break), $300. #83633

Open Studio Access Package
The Center for the Digital Arts at Peeksill is an artist's space and a friendly environment in which to work. The Center hosts five Apple post-production studios including two video labs, an animation studio, and facilities for other digital projects. The studio also offers large format printing, 3D MakerBot printers and 3D scanners for use by artists enrolled in this program. This package is for the professional or aspiring artist with competent computer skills who wants to continue to develop a portfolio and use the Center's resources. Note: Interview with Technical Support Manager required; choose daily access fee or package fee.
CE-DGART 2003PE, M/T/W/Th, Sept. 9-Dec. 21, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee $302. #83636
CE-DGART 2050PE, daily access subscription fee $27 per day (+ $50 lab fee).

INTROUX/UI Design: Human-Centered Research Methodologies
This course will provide students with a human-centered approach; sketching for user experience, journey maps, flow diagrams, architecture diagrams, motion prototypes, and wireframes. Students will also investigate user interaction principles and aspects of visual artifacts necessary to create a satisfactory user experience. Prerequisite: prior computer experience, journey maps, flow diagrams, architecture diagrams, motion prototypes, and wireframes. Students will also investigate user interaction principles and aspects of visual artifacts necessary to create a satisfactory user experience.
CE-DGART 2076PE, 8 Sat., Oct. 1-Nov. 19, 12:00 noon, $100. #83634
CE-DGART 2075PE, 1 Sat., Nov. 5, 9:00 am-12:00 noon, $100. #83634
CE-DGART 2042PE, 4 Sat., Sept. 24-Oct. 15, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83639

Multiplatform Marketing
This course will provide an overview of interactive advertising and social media marketing across multiple platforms and surfaces of display including mobile. Brand identity and social media trafficking will also be included. Writing for the Internet will be a focus of this course.
CE-BUS 2075PE, 1 Sat., Nov. 5, 1:00-4:00 pm, $100. #83635

Mindful Entrepreneurship
The basics of mindfulness theory and practice will be studied in conjunction with increasing focus, reducing stress levels, and honing strategy for success. Students will learn the essential principles of entrepreneurship, tools and legal information regarding starting a small business and construct a business plan for their own start-up interactive design company.
CE-BUS 2074PE, 1 Sat., Nov. 5, 1:00-4:00 pm, $100. #83635

Quick Start to Photoshop CC in 24 hrs.
Learn to use the latest version of Photoshop with time management features and enhancements for web and video designers. This training package will include: imaging formats, use of Photoshop in computer imaging, and output for the web. No previous experience with Photoshop is necessary; previous computer experience required.
CE-DGART 2040PE, 4 Sat., Oct. 22-Nov. 12, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83640

Quick Start to Adobe Illustrator CC in 24 hrs.
Learn to use the latest version of Illustrator with new 3D and web features. Includes: digital illustration, drawing tools, Bezier curves, fonts, and use of Illustrator in graphic design and in 3D. No previous experience with Illustrator is necessary; previous computer experience required.
CE-DGART 2041PE, 4 Sat., Nov. 19-Dec. 17 (skip 11/26), 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83641

Quick Start to Adobe InDesign CC in 24 hrs.
Learn to use the latest version of InDesign and take advantage of the integrative power and dynamic nature of its print-to-web solutions. Includes: an overview of graphic layout and design, an overview of interface and tools, and a hands-on exercise. No previous experience with InDesign is necessary; previous computer experience required.
CE-DGART 2042PE, 4 Sat., Nov. 22-Dec. 20, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83642

Quick Start to Photoshop Elements
Learn to use the latest version of Photoshop Elements with a focus on personal photo imaging. Step-by-step procedures on how to adjust, fix, and organize your photographs will be demonstrated with the opportunity to practice on instructor-provided images. Perfect for beginners interested in learning digital imaging for personal use with an eye toward further enhancing their imaging skills.
CE-DGART 2028PE, 1 Sat., Nov. 5, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #83642

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

See page 71 to Register
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: Fall
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 Thurs., Sept. 8-29, 5:30-8:30 pm, Barn F, $300. #83796

Plant Disease Management
Examine the major pests and diseases that impact vegetable production with a focus on cultural, biological, and minimal toxicity methods of control. Different philosophies of pest control, and their merits, will be discussed. Upon completion, you will able to identify, recommend, and administer preventative controls for selected insects and diseases.
CE-GRDN 2020, 3 Mon., Sept. 12-26, 5:30-8:30 pm, Barn F, $225. #83797

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 Thurs., Oct. 6-27, 5:30-8:30 pm, Barn F, $300. #83798

Elective Classes:

Advanced Soil Science
Sustainable agricultural relies on proper understanding of the physical, chemical, and biological components of soil. Emphasis will be placed on the importance of managing soils to promote biodiversity and balance trace elements to create a proper environment for healthy crops. Learn to interpret the results of a soil test and recommend amendments.
CE-GRDN 2052, 3 Thurs., Nov. 3-17, 5:30-8:30 pm, Barn F, $225. #83799

Hands-on-Volunteer Days
Work side-by-side our farmers and volunteer your time and get a practical hands-on learning experience. Work in the fields and/or greenhouses, planting, weeding, harvesting and vegetable preparation for sale at the farm stand. These are coordinated volunteer days with a special topic and/or focus each week related to real-world time and farm sensitive needs. All volunteers will need to fill out insurance waivers at Hilltop Hanover Farm. This fulfills the 16 hours of community service as required to obtain your certificate
CE-GRDN 2079, 8 Sat., Oct. 22-Dec. 17 (skip 11/26), 10:00 am-12:00 noon, Barn F, $100. #83800

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.
The Writing Center

**New** Color the Page with Words: Poetry Writing Workshop
Join the conversation between poetry and visual art and share your original writing in a supportive environment. Each workshop features themes found in poetry and art. Innovative writing prompts linked to form and poetic technique will inspire you to write, on-the-spot! Surprise yourself with what you find as you listen to others and express your own creative voice. For all levels.

Sec. A: 11:00 am-1:00 pm, KNC-5. #83959
Sec. B: 6:00-8:00 pm, KNC-2. #83960

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

CE-WRITG 2072, 3 Sat., Nov. 5-19, 9:00 am-12:00 noon, Room TBD, $90 (+ $12 materials fee, payable to instructor). B Campbell. #83169

**New** Write Your Young Adult & Middle Grade Novel
The genre of young adult writing is hotter than ever, but how do you know if your idea fits the genre? What’s involved in writing a young adult novel? Where and how do you begin to sell it? Prolific published author Suzanne Weyn shows you practical tips for finding an audience, the form, the voice, and the work tips to get you going. Includes outlining, scheduling, selling, and promoting your work in a combination of lecture and workshop. The time to write that novel is now!

CE-WRITG 2079, 4 Wed., Sept. 7-28, 6:15-9:15 pm, KNC-2, $125. S Weyn. #83834

**New** 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, choose 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, 4 Sat., Sept. 17-Oct. 8, 10:00 am-12:00 noon, Room TBD, $95. L Toffler #80089

**New** The Poet’s Toolbox
Have you wanted to write poetry, or have you written poetry long ago and don’t know how to get back to writing? We’ll examine and discuss the basics of poetry and its tools, and then we’ll write.

CE-WRITG 2081, 5 Mon., Sept. 19-Oct. 24 (skip 10/10), 10:00 am-12:00 noon, KNC-2, $100. J Lawrence. #83833

**New** Poetry as Memoir
Are you a writer who writes poetry and would like to write a memoir? In this workshop, we will define and read narrative poetry and learn how to create poems that will fit into a memoir. Each session will end with a writing exercise, with voluntary readings and discussion. Students will read their work to invited guests at the last class.

CE-WRITG 2082VA, 4 Mon., Sept. 19-Oct. 17 (skip 10/10), 1:00-3:00 pm, KNC-4, $80. J Lawrence. #83968

**Creative Writing**
Writers of all levels wanted! Add depth, texture, and emotion to your writing as you experiment with prose, poetry, and journal musings. The course is based on free-writing exercises followed by sharing and discussion in a supportive environment.

CE-WRITG 2033VA, 6 Thurs., Sept. 22-Oct. 27, 1:30-3:30 pm, KNC-4, $120. K Rippstein. #83614

**Writing as a Career**

**Writing & Selling Kids’ Books**
Have a great idea for a children’s book? That’s a terrific place to start, but how do you progress from concept to published product? Go from getting started to the finish line in today’s changing world of juvenile publishing by exploring the requirements of every audience – baby board books, first chapter, middle-grade, and young adult – from outlining and writing to finding an agent and/or publisher, to self-publication.

CE-WRITG 2073, 3 Wed., Oct. 5-19, 6:15-9:15 pm, Room TBD, $90. S Weyn. #83655

**Writing for Little Ones:**
Ages Baby to Seven
Writing for the very littlest readers is a special challenge. It requires a way of thinking about children: what they believe and know and what they don’t yet know. It involves seeing the world from their unique perspective, even understanding how being little alters their perception of the world. To write for children the author must entertain and guide, and balance between adult communications skills and the child’s world; develop and polish your own work for very young children.

CE-WRITG 2077, 4 Thurs., Nov. 3-Dec. 1 (skip 11/24), 6:15-9:15 pm, TEC-13L, $120. S Weyn #83656

**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.
Writing for Kids: Ages 4-11
Should a picture book be rhymed? Who does the illustrations? What is a phonetic primer? What’s the difference between an early reader, a leveled reader, and a first chapter book? What are the requirements of juvenile non-fiction? The questions concerning writing for kids are endless. Identify the appropriate age categories for your work; better understand the world of juvenile publishing; and learn how to develop and polish your writing for children.

Author/editor Suzanne Weyn has over 25 years of experience in juvenile publishing.

CE-WRITG 2078, 4 Tues., Nov. 1-22, 6:15-9:15 pm, TEC-13L, $125. S Weyn. #83835

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

CE-WRITG 2026, 3 Thurs., Sept. 22-Oct. 6, 6:00-8:30 pm, Room TBD, $60. P Andrews. #83032

Writing Articles for Profit at Any Age
Local publications are always looking for freelance writers. By adding photography to the mix, writers double their value to editors and publishers. The Internet and digital media have multiplied the opportunities and need for writers. Aspiring writers will learn how to apply to the thousands of writing opportunities open to them, while writers already engaged in writing projects can encourage others through networking while finding new outlets for their work.

CE-WRITG 2071, 2 Wed., Oct. 5 & 12, 6:00-9:00 pm, Room TBD, $60 (+ $5 for purchase of a Rivertown Magazine and handouts.) T Riley. #80064

Grant Writing Basics
Start with an overview of how nonprofits raise revenue, then focus on grants. For those already working in nonprofits as well as volunteers or those considering a career change. Includes how to research funders, analyze the components of a strong proposal, write a basic budget, articulate realistic and measurable outcomes, and craft evaluation plans. Also covered: letters of inquiry, strategies for online applications, how to stand out from the pack, and grant stewardship. Students will be asked to write and complete activities during the course.

CE-GRANT 2000, 4 Wed., Oct. 5-26, 6:00-9:00 pm, Room TBD, $150. A Paul. #83607

Philosophy & Religion

Classics of Greco-Roman Philosophy: Part 1
This is a series of courses introducing students to the classics of ancient Greco-Roman philosophy and the relevance of its study in today’s world. The philosophies of Plato and Aristotle will be presented as well as those of lesser known philosophers like Parmenides, Heraclitus, Zeno, and later thinkers like Epicurus, Plotinus, Marcus Aurelius and Sextus Empiricus.

CE-PHIL 2127VA, 7 Wed., Oct. 12-Nov. 30, 10:30 am-12:30 pm, Room TBD, $140. J Coppola. #83943

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

CE-PHIL 2025VA, 2 Tues., Oct. 11 & 18, 7:00-9:00 pm, KNC-2, $40. M Tomas. #83170

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

CE-PRSDV 2121, 4 Tues., Nov. 8-Dec. 6 (skip 11/22), 6:30-9:30 pm, KNC-3, $125 (+ textbook). E Amditis. #83029
Environmental Education and Conservation

A Partnership Between the College and Westmoreland Sanctuary

Westmoreland Sanctuary is a nature center and wildlife preserve located in Mt. Kisco, serving the Westchester community and beyond. Founded almost 60 years ago, Westmoreland Sanctuary’s ever-expanding tracts of land now consist of 640 acres of year-round beauty and 7.5 miles of the finest hiking trails in Westchester. It’s a place where wild bird and animal life flourish; a place where native flowers, shrubs, plants and trees are cherished, protected and preserved. Importantly, it’s also a place to simply come, enjoy and reconnect with nature, and maybe even yourself. The health of our environment and natural world depends on a committed generation of today to pass the torch of appreciation, understanding, and respect of the natural world to future generations. Central to Westmoreland Sanctuary’s mission is offering environmental education and conservation programs to all. While touching the lives of 12,000 young students each year with generations. Central to Westmoreland Sanctuary’s mission is offering environmental education and conservation programs to all. While touching the lives of 12,000 young students each year with generations.

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

**NEW** Bird Banding
A unique learning activity in our bird banding program. Participate as staff use mist nets and other techniques to safely capture wild birds, then assist as they identify each bird, record its age and sex, and carefully place a numbered band on the bird before it is released. Allows participants to see what scientists do to study birds. Please dress for the weather.
CE-SCI 2035, 1 Sat., Sept. 17, 10:00 am-12:00 noon, $25. S Ricker. #83961

**NEW** Guided Hike: Animal Tracks and Signs
One of the easiest ways to know what is going on in the woods and your neighborhood is to take advantage of the tracks left in snow or mud and other signs animals leave behind. Learn to tell a rabbit track from that of a squirrel, and a coyote from a dog. Everyone will also get the opportunity to make a plaster cast of a local animal’s tracks. Please dress for the weather.
CE-SCI 2036, 1 Sat., Nov. 19, 10:00 am-12:00 noon, $25 (+ $2 plaster track fee, payable to instructor). S Sciame. #83962

**NEW** Wilderness Survival: Shelter
Come out to Westmoreland Sanctuary and learn some basic skills for Wilderness Survival. This course will teach the basics of survival shelter building including; things to look for in a shelter site, which materials to use for your shelter and which ones to avoid, prioritizing shelter construction, and what types of shelters are best given the situation. Please dress for the weather.
CE-SCI 2038, 1 Sat., Sept. 24, 10:00 am-12:00 noon, $25. S Sciame. #83836

**NEW** Wilderness Survival: Fire
Fire has been an important tool for humanity from the very beginning; it’s used in our daily lives to cook our food, heat our homes, and make our cars run. How much do you know about this ancient resource, and could you get a fire started if your life depended on it? This course will cover the basic needs of fire, how to start a safe fire, different uses of fire, and the best ways to construct fires for those uses. Please dress for the weather.
CE-SCI 2037, 1 Sat., Oct. 8, 10:00 am-12:00 noon, $25. S Sciame. #83963

**NEW** Wilderness Survival: Cooking
Not all outdoor cooking is done at a barbecue. Come learn how to make something more than s’mores over an open fire. We’ll explore different wilderness cooking methods, depending on available resources, and how to best prepare foods without pots and pans. We’ll also be making lunch, so no need to bring your own. Email the instructor at ssciame@westmorelandsanctuary.org with any allergies/food requirements. Please dress for the weather.
CE-SCI 2040, 1 Sat., Nov. 5, 11:00 am-1:00 pm, $25 (+ $7 for food supplies, payable to instructor). S Sciame. #83966

**NEW** Colonial Candle Making
Hop in the time machine as we go back to the colonial days and discover how candles were made then. Every participant will have the opportunity to make his own hand-dipped candle to take home. Please dress for the weather.
CE-CRAFT 2055, 1 Sat., Dec. 10, 2:00-4:00 pm, $25 (+ $2 for candle wax and wick, payable to instructor). S Ricker. #83964

**NEW** Tree Identification
Come hike the autumn trails of Westmoreland Sanctuary and see the many trees showing off their fall foliage. Pretty fall colors are not all trees give us; come learn more about trees and their leaves. Find out how to use branches, bark, and leaves to identify what trees you are looking at. Please dress for the weather.
CE-SCI 2039, 1 Sat., Oct. 15, 10:00 am-12:00 noon, $25. S Ricker. #83965

See page 71 to Register
Intro to Beekeeping & Honey Tasting

Check out the exciting world of beekeeping with a visit to a local apiary followed by a tasting of local honeys. Class will begin with a lecture on how to get started in beekeeping and what is involved with caring for a colony of honey bees. Protective bee jackets will be provided. We’ll end up with a tasting of varietal honeys and a discussion of the health benefits associated with honey. This is a great opportunity for anyone who has ever considered beekeeping as a hobby or vocation. Held at John Jay Homestead, Katonah.

CE-SCI 2041, 1 Sat., Sept. 24, 1:00-3:00 pm, $25. D Haverkamp. #83995

Better Bird Feeding: Attracting Birds to Your Backyard

Learn to identify and attract colorful birds to your backyard; over 300 species have been seen in Westchester. These classroom sessions focus on birding basics, ID techniques for learning the common birds, and the best places to go birding.

CE-SCI 2034, 3 Mon., Nov. 7-21, 7:00-8:00 pm, Room TBD, $30. H Weber. #83824

Introduction to Birds

How to identify and attract colorful birds to your backyard. Over 300 species have been seen in Westchester. One classroom session focuses on birding basics, ID techniques for learning the common birds and the best places to go birding. The second session will be a field trip to a local nature center for first-hand practice.

CE-SCI 2013VA, 2 Sat., Oct. 1 & 8, 9:30-11:00 am, KNC-2 (on 10’1’), $30 (+ $6 parking fee at Park). H Weber. #80060

Certificate Program in Sustainable Gardening with Native Plants

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

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

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

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

Core Classes:

Introduction to Native Plants and Landscapes

Gain a comprehensive foundation for garden design using native plants. Learn about the importance of native plants, their benefit to wildlife, showy substitutes for non-native plants, sustainable design concepts, and more. Students will learn to apply basic ecological and design principles to their garden projects. Recommended as a first class to the other courses.

CE-GRDN 2010, 1 Fri., Oct. 14, 10:00 am-5:00 pm (1-hour lunch break), $130. C Summers. #80093

Elective Classes:

Garden Photography

Using the basic controls of aperture, shutter speed, and focus, learn to see photographically and create more compelling pictures in the garden. Increase your awareness of light on subjects, and take control of the camera to make meaningful photographs. After discussion, class will move outdoors. Bring a camera (no smart phones), and an extra charged battery and memory card or film. A polarizing filter and tripod are recommended.

CE-PHOTO 2021, 1 Sat., Oct. 1, 9:00 am-12:00 noon, $80. J Squillante. #83830

Insects in the Field:

Meadow and Forest Walks

Discover the wide variety of insects and their related kin found in the region in these off-site field walks to a meadow and woodland. Get a fascinating look at the diversity of native and non-native insects in their natural habitats. Dress appropriately for weather and a walk in nature. Class meets on location. Oct. 1 (rain date 10/2); meet at the faculty/staff parking lot for Burke Fields, Hastings-on-Hudson (if there is a game scheduled for that day, park on the street); Oct. 8 (rain date 10/9), meet at the Hillside Park tennis court parking lot, Hastings-on-Hudson.

CE-GRDN 2080, 2 Sat., Oct. 1 & 8, 1:00-3:00 pm, $60. L Forcella. #83826
Field Walk: Leon Levy Nature Preserve
The 383-acre Leon Levy Nature Preserve in South Salem features wetlands rich in wildlife, 80-foot cliffs, and a diverse hardwood forest. Tour the new 5,000-square-foot Native Plant Garden at the preserve and then take a one-hour guided walk along their trails to learn about the area’s natural habitats and the ongoing work to remove invasive plants and encourage the reintroduction and regrowth of natives species. Dress appropriately. Class meets at the Leon Levy Preserve.
CE-GRDN 2081, 1 Tues., Oct. 4, 1:00-3:00 pm, $25, P Pooley and J Nordgren. #83827

Native Herbals: Their History and Uses
Learn about the history and medicinal uses of our native flora, including goldenrod, spicebush, black birch, and boneset. Students will make their own remedy to take home. Meet at the Native Plant Center Meadow located on the Valhalla campus.
CE-GRDN 2082, 1 Thurs., Oct. 6, 6:00-8:00 pm, $55, C Pierson. #83828

Forest and Shrubland Ecology in the Field
Find out about forest edges and shrub lands and understand how these plant communities relate to one another as you explore forest ecology on location. Learn to identify a wide variety of native tree and shrub species, including some uncommon native plants that are great candidates for the garden. Dress appropriately, including proper footwear for light hiking. Class meets at Muscoot Farm in Somers.
CE-GRDN 2083, 1 Sun., Oct. 16, 1:00-4:00 pm, $80, T Bushell. #83829

Designing Native Plant Gardens
Learn the basics of landscape design for native plant gardens: how to assess and analyze an existing site, and how to develop a beautiful, beneficial design plan that encourages birds and pollinators and incorporates sustainable design principles.
CE-GRDN 2015, 2 Sat., Oct. 22 & 29, 10:00 am-12:00 noon, $90, L Becker. #83993

Introduction to Insect Identification
Become familiar with the common insects that can be found in a native plant garden and how they relate to the surrounding ecosystem. Learn the basics of invertebrate taxonomy and how to distinguish insects from other arthropods. Examine their habits, life cycles, and habitat preferences.
CE-GRDN 2046, 1 Mon., Nov. 7, 7:00-9:30 pm, $65, L Forcella. #80091

Advanced Insect Identification
Move on to a more in-depth discussion of native insects of the Northeast. Featured species will be discussed in detail, particularly those associated with a healthy hardwood forest. Learn about the region’s ecosystems and how to create habitat niches in your own yard to attract beneficial insects, including native bee species. Pre-requisite: Introduction to Insect Identification.
CE-GRDN 2063, 2 M/T, Nov. 14 & 15, 7:00-9:30 pm, $90, L Forcella. #80092

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

Mandarin Chinese
12 sessions, Room TBD, $240.

- **Beginning Level 1**: CE-LANG 2900, Sat., Sept. 17-Dec. 3, 9:15-11:15 am. R Chen. #9011
- **Beginning Level 2**: CE-LANG 2901, Sat., Sept. 17-Dec. 3, 11:30 am-1:30 pm. R Chen. #80012
- **Intermediate 1**: CE-LANG 2902, Wed., Sept. 14-Nov. 30, 7:00-9:00 pm (no textbook). R Chen. #80013
- **Intermediate 2**: CE-LANG 2908, Prerequisite: Intermediate 1. Beginner's knowledge of Chinese language, (no textbook). Fri., Sept. 16-Dec. 9 (skip 11/25), 7:00-9:00 pm. R Chen. #80014

- **Advanced**: CE-LANG 2903, Tues., Sept. 20-Dec. 6, 7:00-9:00 pm (no textbook). E Lu. #83566

Italian
12 Sat., Sept. 17-Dec. 10 (skip 11/26), Room TBD, $220.

- **Beginning Level 1**: CE-LANG 2401, 9:00-10:30 am. F Maddalena. #83887
- **Beginning Level 2**: CE-LANG 2402, 10:30 am-12:00 noon. F Maddalena. #83888
- **Intermediate 1**: CE-LANG 2403, 9:00 am-10:30 pm. J Spedaliere. #83619
- **Adv. Conversation & Grammar**: CE-LANG 2406, 10:35 am-12:05 pm. J Spedaliere. #83620

**Antologia del cinema Italiano:**
Anthology of Italian Cinema
Throughout the first half of the 1970s, Italian cinema offered the movie-going public a uniquely diverse perspective into the realities of those tempestuous and often bizarre years. Representing this revolutionary moment in Italian and world cinematic history, four films will be presented in Italian for viewing, analysis, and discussion. The selected films will be chosen from those not viewed in Fall 2015.

- **CE-FILM 2015**: 12 Sat., Sept. 17-Dec. 10 (skip 11/26), 12:15-1:45 pm, Room TBD, $220. J Spedaliere. #83621

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

- **Beginning**: CE-LANG 2010, Mon., Sept. 19-Nov. 21. #83608
- **Intermediate**: CE-LANG 2009, Tues., Sept. 20-Nov. 22. #83609

- **Advanced**: CE-LANG 2015, Wed., Sept. 21-Nov. 23 (no textbook). #83610

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

- **Beginning**: CE-LANG 2010, Mon., Sept. 19-Nov. 21. #83608
- **Intermediate**: CE-LANG 2009, Tues., Sept. 20-Nov. 22. #83609

- **Advanced**: This course is for students with a basic knowledge of Russian language. During the session we’ll continue developing skills in grammar and comprehension through reading, writing, and intensive conversational practice.

**American Sign Language**
6:30-8:30 pm, Room TBD, $199 (+ textbook). P Ditimi.

- **ASL 1**: An Introduction to American Sign Language (ASL). Includes basic grammar, vocabulary, fingerspelling, numbers, and cultural information related to the deaf community.
  - **CE-LANG 1000**, 10 Wed., Sept. 28-Dec. 7 (skip 11/23), 5:30-7:30 pm. #83344

- **ASL 2**: A continuation of ASL 1. Expands vocabulary, grammatical knowledge, and cultural awareness. Introduces increasingly complex grammatical aspects. Prerequisites: ASL 1 or permission from the instructor.
  - **CE-LANG 1001**, 10 Wed., Sept. 28-Dec. 7 (skip 11/23), 7:45-9:45 pm. #83345

Visit us online at www.sunywcc.edu/ce
Learning Online with Education To Go

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

Tuition for each course is $125.

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

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

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

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

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

All online classes start on these dates:
September 14 • October 12 • November 9 • December 14
Check course descriptions for information on required texts, software, etc.
Have questions? Call Michele Maya at 914-606-6627 or email michele.maya@sunywcc.edu

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

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

Tuition for each course is $125.

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

Beginning Level 1: CE-LANG 2104.
E Vernon-Buffa.
Sec. A: Sat., Sept. 17-Nov. 19, 9:00-11:00 am.
#83018
Sec. B: Mon., Sept. 19-Nov. 21, 6:30-8:30 pm.
#83019

Beginning Level 2: CE-LANG 2105.
E Vernon-Buffa.
#83020
Sec. B: Tues., Sept. 20-Nov. 22, 6:30-8:30 pm.
#83021

Intermediate: CE-LANG 2106
Sec. A: Sat., Sept. 17-Nov. 19, 9:00-11:00 am,
(no textbook or materials fee), M Khalil. #83022
Sec. B: Thurs., Sept. 22-Dec. 1 (skip 11/24),
6:30-8:30 pm. E Vernon-Buffa. #83023

Advanced: CE-LANG 2107
Sat., Sept. 17-Nov. 19, 11:15 am-1:15 pm,
(no textbook or materials fee). M Khalil. #83024

Cantó Connigo
Singing is the easiest way to learn a Romance language. Come learn Spanish through song!
CE-LANG 2118, 10 Fri., Sept. 16-Nov. 18, 6:00-8:00 pm (no text), Room TBD, $220 (+ $5 materials fee, payable to instructor).
E Vernon-Buffa. #83025

Cuentos Cortos (Short Stories)
An intermediate course that focuses on Spanish short stories. Discover the beauty of each story as you discuss the themes and culture within each and improve your Spanish-speaking ability.
CE-LIT 2008, 10 Wed., Sept. 21-Nov. 23, 6:30-8:30 pm, Room TBD, $220 (+ $5 materials fee, payable to instructor). E Vernon-Buffa. #83026

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Mainstream
The Institute for Mature Adults

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

Your favorite Mainstream leisure and enrichment classes, plus many others, can now be found throughout this brochure. Look for the 💻 symbol to find daytime classes! Call 914-606-6830 to register.

Mainstream in the Community

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

Notorious New York City:
Events & People
Thurs., Sept. 22, 2:00-3:30 pm. L DiMartino
Funding for the above two seminars is provided by the Friends of Warner Library; call 914-606-6528 to register.

D-Day to Berlin
Follow the Allies as they plan and execute the largest invasion in history on the beaches of Normandy and then push their way to the heart of Germany to achieve victory in Europe. Held at Warner Library, 121 N. Broadway, Tarrytown; 914-631-7734.
Thurs., Oct. 27, 2:00-3:30 pm. D Fruci
Robert Moses and Jones Beach State Park
You've seen the work of Robert Moses in and around New York City; he spearheaded many projects including Jones Beach State Park. Learn how this park came into existence and how it influenced his future works. Held at Mount Pleasant Recreation & Parks, 125 Lozza Drive, Mount Pleasant.
Fri., Sept. 23, 12:30-2:00 pm, $5. C Farrell

For further information or to register, call 914-606-6528 or email Hannah.Gross@sunywcc.edu

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

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

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

Collegium

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

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

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

**New** Causes of America's Civil War
Explore the many issues and events that led up to the start of America's Civil War. Families were divided by these issues, leading to brother fighting against brother. We'll discuss how these conflicts led to the most catastrophic event in American history.
CE-HIST 2068VA, 1 Sat., Sept. 24, 9:00 am - 12:00 noon, TEC-13L, $30. D Fruci. #83944

**New** The Lincoln Assassination
Learn the complete story of Lincoln's assassination. Everybody knows John Wilkes Booth killed Lincoln, but not everybody knows the other four people executed for his murder and their possible involvement in his death, along with the scope of their overall plan.
CE-HIST 2071, 1 Sat., Oct. 29, 9:00 am - 12:00 noon, KNC-3, $30. D Fruci. #83817

**New** The Battles of the Civil War
Join us for a series of discussions about the Civil War. The first seminar will center on the Confederacy and its flags; other seminars will each focus on a specific battle. Tuition $30 each. D Fruci.

- **Civil War Battles: Antietam**
  This seminar will cover the bloodiest day of warfare in American military history. As the Southern forces made their first major offensive into the North, both armies collided in the Maryland countryside. Strategies, personalities, and results will be explored.
  CE-HIST 2056VA, 1 Thurs., Sept. 29, 6:00-9:00 pm, KNC-2. #83356

- **Civil War Battles: Fredericksburg**
  Take an in-depth look at the December 1862 battle at Fredericksburg, Virginia. Examine battle strategies, personalities of the army's generals, and the results and impact of this major Confederate victory.
  CE-HIST 2069VA, 1 Sat., Oct. 1, 9:00 am - 12:00 noon, Room TBD. D Fruci. #83945

- **Civil War Battles: Chancellorsville**
  We'll cover the Confederate victory at the battle of Chancellorsville. The army's strategies, the personalities of their leaders, and the important effects of the battle's outcome will be discussed. Finally, the importance of Stonewall Jackson's loss will be studied.
  CE-HIST 2070VA, 1 Sat., Oct. 8, 9:00 am - 12:00 noon, Room TBD. D Fruci. #83946

- **Civil War Battles: Vicksburg**
  This seminar will cover the South's second major invasion into the North. This three-day battle is considered by many to be the turning point in the war. We'll discuss strategies, personalities, and results of this legendary battle in the Pennsylvania countryside.
  CE-HIST 2055VA, 1 Thurs., Oct. 13, 6:00-9:00 pm, KNC-5. #83357

- **Civil War Battles: Fredericksburg**
  This seminar will cover the South's second major invasion into the North. This three-day battle is considered by many to be the turning point in the war. We'll discuss strategies, personalities, and results of this legendary battle in the Pennsylvania countryside.
  CE-HIST 2055VA, 1 Thurs., Oct. 13, 6:00-9:00 pm, KNC-5. #83357

- **Civil War Battles: Vicksburg**
  This seminar will cover one of the most important battles in the Civil War, often overlooked because it was fought at the same time as the battle at Gettysburg. Strategies, personalities, and results will show how this battle contributed to the turning point of the Civil War.
  CE-HIST 2054VA, 1 Sat., Oct. 15, 9:00 am - 12:00 noon, Room TBD. #83358

- **Civil War Battles: Sherman's March to the Sea**
  This seminar will cover Battle of Atlanta and then follow Sherman's army as it moves east toward the sea. General Grant's strategy to win the war was by engaging in "total war"; Sherman's destruction of everything in his path was an example of Grant's theory.
  CE-HIST 2053VA, 1 Thurs., Oct. 27, 6:00-9:00 pm, KNC-5. #83359

**The Attack on Pearl Harbor**
Explore the attack by Japan on the U.S. naval fleet stationed at Pearl Harbor, Hawaii, 75 years ago on the very date of our meeting! An in-depth view of the Japanese plan and the damage done, along with a look at some of the true American heroes of that day, will be the focus of this class.
CE-HIST 2072VA, 1 Wed., Dec. 7, 6:00-9:00 pm, KNC-3, $30. D Fruci. #83947

**History through Literature**
This class will examine two novels as works of classical literature: *Black Boy* by Richard Wright and *To Kill a Mockingbird* by Harper Lee. We will examine these literary pieces as works of classical literature and, explore politics, poverty, and race within the historical periods during which the novels are set.
CE-LIT 2021VA, 6 Tues., Sept. 20-Oct. 25, 6:00-8:00 pm, Room TBD, $120. D McIntosh. #80078

**D-Day: The Invasion of Normandy**
To honor the 70th Anniversary of the D-Day Invasion, an in-depth study of the planning and execution of the largest military invasion in the history of warfare. Study the German defenses and follow the Allies landing by air and sea to gain a foothold on Hitler's Fortress Europe.
CE-HIST 2034, 3 Thurs., Nov. 3-17, 6:00-9:00 pm, Room TBD, $95. D Fruci. #83860

**Hannah Arendt: Her Life and Work**
Explore the life and work of Hannah Arendt, a famous German-Jewish émigré, who lived and taught in New York City. Readings will focus on biographical information, her major political theories and the importance of “thinking” for every individual.
CE-LIT 2028, 4 Tues., Oct. 4-25, 9:00-11:00 am, KNC-3, $80. J Reifler. #83688

See page 71 to Register

Weekday class
The Story of the Orphan Trains
Discover the history of the Orphan Train Era (1853-1929), which saw the largest migration of children in American history. So many orphans were sent to Iowa that it’s estimated that one in four lowans are descendants of orphan train riders. Many people refer to the Orphan Train Era as the greatest American story never told. Come unravel the mystery and the truth behind the Orphan Trains! Please email instructor at tofrwriter@aol.com for list of optional books.
CE-HIST 2052, 2 Tues., Sept. 20 & 27, 6:30-9:00 pm, KNC-3, $50 (+ $5 materials fee, payable to instructor). T Riley. #80063

The History of the Postal Service
Discover the history of postal services, from 6,000 years ago to the present. Topics covered will include how war in the Persian Gulf highlights the importance of mail, man’s ingenuity in transporting messages, and the history and development of the U.S. Postal Service. You’ll learn about Rowland Hill’s invention of the adhesive stamp and how it augmented universal mail delivery. Discuss the problems with privatization and contracting out, the importance of the 1971 postal strike, automation, and the Postal Inspection Service.
CE-HIST 2050, 2 Mon., Sept. 19 & 26, 7:00-9:00 pm, Room TBD, $40 (+ $5 for Stamp album and $12 for optional book, payable to instructor). T Riley. #80061

Haunted History of the Hudson Valley: Part 1
Be thrilled and excited by fascinating tales of ghosts and haunted houses of the Hudson River Valley region! Learn local ghost stories that you have never heard before. Ghostly legends of interesting local personalities such as Washington Irving, Edgar Allen Poe, and Henry Hudson are also included in this course. Recommended reading list provided.
Sec. B: 4 Sat., Oct. 1-22, 10:00 am-12:00 noon, Room TBD. #83338

The Great Hunger in Ireland and Its Legacy
Between 1845-1852 the population of Ireland was reduced from 8 million people to less than 5 million due to the Irish Famine. This course examines its causes and effects on America. It examines the conquest of Ireland by Oliver Cromwell and his imposition of draconian laws which contributed to the famine. We’ll explore the viewpoint of well-known Irish scholars on which contributed to the famine. We’ll explore the viewpoint of well-known Irish scholars on the Irish Diaspora to Canada, Australia, Europe and America, and the starvation and emigration of millions.
CE-HIST 2067, 3 Tues., Nov. 1-15, 7:00-9:00 pm, Room TBD, $60 (+ $5 materials fee, payable to instructor). T Riley. #83823

Visit us online at www.sunywccc.edu/ce
Hudson Valley History: Part 1
Learn about the history of the Hudson Valley region including how the modern local towns developed out of early settlements. Learn the local folklore and historic characters of the region, such as Benedict Arnold, Sybil Ludington, Major John Andre, and Henry Wells. Recommended reading list provided.
CE-HIST 2001, 4 Tues., Sept. 20-Oct. 11, 12:30-2:30 pm, KNC-5, $80. L DiMartino. #83339

Hudson Valley History: Part 2
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. Recommended reading list provided.
CE-HIST 2007, 4 Tues., Oct. 18-Nov. 8, 12:30-2:30 pm, KNC-5, $80. L DiMartino. #83340

Haunted History of the British Isles
Learn some of the wonderful haunted tales and folktales of the British Isles (England, Ireland, and Scotland) along with colorful tales of Robert Burns, Charles Dickens, Bram Stoker, Henry VIII, and others. Recommended reading list provided.
CE-HIST 2044, 12:30-2:30 pm, Room TBD, $60. L DiMartino.
Sec. A: 3 Sat., Oct. 1-15. #83341
Sec. B: 3 Fri., Oct. 14-28. #83342

The Roosevelts:
A Tale of Two Presidents
One was a Republican and the other a Democrat. Both men have ancestral ties to the original Dutch settlers of the Hudson River Valley. Learn how these two men left their mark of distinction on our nation, the world and the Hudson River Valley. Recommended reading list provided.
CE-HIST 2011, 2 Sat., Sept. 17 & 24, 10:00 am-12:00 noon, Room TBD, $40. L DiMartino. #83343

World War Two via Film
This course will explore World War Two through the medium of film. Films to be discussed include Downton, Letters from Iwo Jima, Patton, The Big Red One, Saving Private Ryan, Das Boot, and various documentaries.
CE-HIST 2015, 4 Wed., Oct. 5-Oct. 26, 7:00-9:00 pm, Room TBD, $80. P Gettler. #80050

The Civil War via Film
Who was the greatest Civil War general? What impact did race and terror have on the war? Should the South have won the battle of Gettysburg? We’ll address these questions using the medium of film.
CE-HIST 2010, 4 Wed., Nov. 2-23, 7:00-9:00 pm, Room TBD, $80. P Gettler. #80049

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! Suggested reading list provided.
CE-HIST 2035, 2 Fri., Sept. 23 & 30, 12:30-2:30 pm, TEC-13L, $40. L DiMartino. #83335

Election 2016:
Making Sense of Presidential Politics
The so-called invisible campaign of lining up donors, staff, and outreach to must-win constituencies is already in full swing. You’re invited to a front row seat for what might be one of the most competitive presidential contests in a generation. We’ll consider the key issues, analyze the political landscape, and handicap the prospects of individual candidates.
CE-POLTC 2002VA, 5 Tues., Oct. 19-Nov. 9, 7:00-9:00 pm, KNC-2, $75. J Kotch. #83375

Hot Topics in the News
A review of daily current events. Presentation of major national and international current events; a background of the news is provided for better understanding. Questions, discussion, and individual presentations are encouraged.
CE-POLTC 2002, 5 Tues., 10:00 am-12:00 noon, $100. E Pressman
Sec. A: Sept. 20-Oct. 25 (skip 10/4), KNC-2. #93171
Sec. B: Nov. 8-Dec. 6, KNC-3. #93172

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.
NEW Keeper’s House:
Discover the Visitor and Education Center
The Keeper’s House is at last open to the public! It is the 1800s home of the first keeper of the Aqueduct and one of six residences built to house the vital engineers who supervised the aqueduct tunnel through its 26 miles. Learn the history of this national historic landmark through state of the art displays and exhibits. Study the panels that tell the history of this national historic landmark through state of the art displays and exhibits.
CE-TRVL 2037, 1 Sat., Oct. 29, 11:00 am-1:00 pm, $25, M Cain. #83631

Weekday class
See page 71 to Register
Authors of the Hudson Valley
Learn about some of the interesting authors and writers who have made the Hudson River Valley their home. Among those to be discussed: James Fenimore Cooper, Edgar Allen Poe, and Washington Irving.
CE-LIT 2041, 5 Thurs., Sept. 15-Oct. 13, 2:00-4:00 pm, KNC-2, $95. G Bilotto. #83949

New Art, Archaeology, and Architecture of the Near and Middle East
An overview of a selection of highlights from the Islamic world in chronological order covering the period 600-1900 CE, with major urban centers providing the geographical context and most of the cultural material. We’ll discuss paintings, ceramics, metalwork, and other media – all of which will be studied in their artistic, architectural, historical, and cultural contexts. Where appropriate, other features of Islamic art, such as its interaction with Western culture, will also be emphasized.
CE-CULTR 2041, 5 Thurs., Sept. 15-Oct. 13, 2:00-4:00 pm, KNC-2, $95. G Bilotto. #83949

Mary Cassatt and the Impressionists at the Met
Join us for a field trip to the Metropolitan Museum of Art with instructor Susan Courtney for a guided tour of the artwork of Mary Cassatt in the American Wing and that of her fellow Impressionists Degas, Renoir, Monet, and Pissarro in European Paintings. A wonderful accompaniment to our companion class Mary Cassatt in France (not required). Meet inside the Met at the large vase on the right as you face the grand staircase. After the tour, you have the option of having lunch together at Le Blue Armchair (not required). Meet inside the Met at 1131 Madison Avenue between 84th & 85th Streets).
CE-ART 2226VA, 1 Fri., Oct. 28, 11:00 am-1:00 pm, $25 (+ admission fee to the Met). S Courtney. #80048

Mary Cassatt in France
Join us for a compelling presentation about Mary Cassatt’s journey to becoming a professional artist in France. Share her struggles to balance family obligations with career goals as well as your instructor’s own journey in researching Cassatt’s life for her play, Girl in Blue Armchair. Includes images of Cassatt’s work and those of her contemporaries, as well as her residences in France and the present-day Cassatt family in Maine.
CE-ART 2187VA, 1 Fri., Oct. 21, 12:00 noon-2:00 pm, KNC-3, $25. S Courtney. #80006

Six Great Artists
Examine six of the greatest artists in history, each representing a different artistic period. For the Renaissance, discover the stunning and revolutionary work of Michelangelo. In the Baroque period, Rembrandt and his fascinating portraits will be studied. J.M.W. Turner will represent the Romantic era, and Edgar Degas the Impressionists. Gauguin and his dramatic life and work will be the Post-Impressionist example, and Matisses will represent the 20th century and the emergence of Modernism. Slides will be shown and handouts distributed.
CE-ART 2227VA, 1 Fri., Oct. 28, 11:00 am-3:00 pm, Room TBD, $120. C Andersen. #83030

Art Tours of the Metropolitan Museum
Tour the Metropolitan Museum of Art with an expert. Your visit will include lectures and discussion of masterpieces and lesser-known works. Each four-hour visit (including time for discussion at lunch) will offer you an opportunity to gain a greater appreciation of the museum’s collection. Please meet at the front entrance to the Metropolitan Museum on 5th Avenue.
CE-ART 2137VA, 1 Fri., 11:00 am-3:00 pm, $40 (+ entrance fee and lunch on your own).
J Coppola.
Sec. A: Nov. 18. #80004
Sec. B: Dec. 16. #80005

Outstanding Movie Choreographers
Come discover the lives of Busby Berkeley, Bob Fosse, Jack Cole, Gower Champion, Roland Petit and Gene Kelly, who were outstanding choreographers for the movies. Video selections will be shown.
CE-FILM 2033VA, 3 Mon., Sept. 19-Oct. 3, 1:00-3:00 pm, $60. E Glass. #80048

The Art of Ancient Civilizations
Explore the fascinating art and architecture of Ancient Mesopotamia, Egypt, Greece, and Rome. Discover the ways humans of long ago made sense of and expressed their view of the world, resulting in artistic conventions which influenced generations of artists that followed and are still in use today.
CE-CULT 2040VA, 4 Tues., Sept. 27-Oct. 18, 7:00-9:00 pm, Room TBD, $80. S Altman. #83955

American Pie
We’ll discuss the lyrics of Don McLean’s #1 hit song, American Pie. The lyrics of the song cover the musical changes in rock & roll from the 1950’s to 1970, as the American cultural landscape changed dramatically. From the optimism and conformity of the 1950’s to the cultural changes caused by the political and social changes of the 1960’s: Bye Bye Miss American Pie.
CE-MUSIC 2075, 1 Thurs., Dec. 15, 6:00-9:00 pm, KNC-3, $30. D Fruci. #83366

An Opera Experience: Part 2
A lively and informative preview presentation of Live From the Met HD performances prior to their cinema showing. Includes an exploration of the various opera’s history, librettos, arias, and highlights of the productions, as well as the cultural and social significance of the various operas.
CE-MUSIC 2076VA, 3 Wed., Sept. 21, Oct. 5 & Nov. 16, 7:00-9:00 pm, Room TBD, $60. J Mallory. #83967
The Performing Arts

Dance

Latin Dancing
Merengue, bachata, cumbia, salsa. No experience necessary. No partner required. Steps broken down to make it easy and comfortable for all to follow. Frank will teach how to lead. Mary will teach how to follow.
CE-DANCE 2003, 6 Sun., Sept. 18-Oct. 23, 10:00-11:30 am, AAB-218, $130. F Elia. #83552

Ballroom Dancing: Beginner to Intermediate
Dances include fox trot, waltz, tango, rumba and cha, cha cha. No partner required. Steps broken down to make it easy and comfortable for all to follow. Frank will teach how to lead. Mary will teach how to follow.
CE-DANCE 2001, 6 Sun., Oct. 30-Dec. 4, 10:00-11:30 am, AAB-218, $130. F Elia. #83353

Dance It Off with Belly Dancing
Belly dancing workouts relax your mind and flatten your belly. Wear comfortable workout clothes and bring a bottle of water, hip scarf, veil and if possible, a pair of cymbals. Acceptable foot attire includes socks or dance slippers. For all experience levels.
CE-DANCE 2002, 5 Sat., Sept. 17-Oct. 15, 5:00-6:00 pm, AAB-218, $60 (+ $15 optional fee for hip scarf, payable to instructor). S Ramos. #80057

Michael Jackson's Thriller Choreography
Ever wanted to learn Michael Jackson's Thriller choreography? This Halloween season, have some fun as you learn it step by step and then get ready as we put the complete dance together and dance The Thriller.
CE-DANCE 2035, 1 Sat., Oct. 1, 5:15-8:15 pm, AAB-218, $25. S Ramos. #80058

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, piroettes, and petitie 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., Sept. 18-Dec. 4 (skip 10/9 & 11/27), 10:00-11:30 am, AAB-218, $215. I Kent. #83377

Music

Guitar Workshop
Learn to read music and play a melody together with a bass line. Discover shortcuts that can save you time.
10 sessions, AAB-104. J Lorussio. 
Beginner: CE-MUSIC 2021, Thurs., Sept. 22-Dec. 1 (skip 11/24), 7:30-9:30 pm, $175 (+ $45 for Book 1 and companion CD with the “Songs of Book One,” payable to instructor). #83889
Intermediate: CE-MUSIC 2015, Tues., Sept. 20-Nov. 22, 7:00-9:00 pm, $175 (+ $55 for Book 2 and companion double CD with the “Songs of Book Two,” payable to instructor). #83890

Piano is Fun
Add the joy of music to your life. The Beginning class is designed for those who have never played piano before. You'll learn to read music in a friendly supportive atmosphere. In the Advanced class, we learn new keys, transposition, new rhythms and expand our reading repertoire; you'll receive personal as well as class help. Please bring your own keyboard with batteries in it.
7 Tues., $70. D Moran.
Beginning: CE-MUSIC 2060VA, Nov. 1-Dec. 13, 12:15-1:15 pm, KNC-3. #83592
Advanced: CE-MUSIC 2067VA, Sept. 13-Oct. 25, 12:30-1:30 pm, KNC-4. #83599

Guitar is Fun
Always wanted to learn to play the guitar? Now is your chance! In the Beginner class, you'll learn chords and strumming techniques. In the Advanced class, we'll learn combination strums, fingerpicking, and more chords, with possible note reading in first position and barre chords if there is time. Students must bring their own guitar to class.
7 Tues., 1:30-2:30 pm, $70. D Moran
Beginner: CE-MUSIC 2057VA, Nov. 1-Dec. 13, KNC-3. #83601
Advanced: CE-MUSIC 2066VA, Sept. 13-Oct. 25, KNC-4. #83600

NEW The Road to Modernity in Art & Architecture
An exploration of the development of architectural style from the late 19th century through the present, evidencing the evolution into modern concerns and global views of architecture and society.
CE- CULTR 2039VA, 6 Tues., Oct. 18-Nov. 22, 1:30-3:30 pm, Room TBD, $120. B Levy. #83950

See page 71 to Register
Piano for Adults

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

Beginning: If you always wanted to play piano but never got around to do it, this class is for you!
Learn to read music and have fun with chords on familiar tunes. Each student will have a full size electric piano to play.
CE-MUSIC 2005, 10 Thurs., Sept. 15-Nov. 17, 6:00-7:30 pm. #83346

Advanced Beginner: For students who have completed Beginners class or has knowledge of basic note reading.
CE-MUSIC 2062, 10 Thurs., Sept. 15-Nov. 17, 7:30-9:00 pm. #83347

Intermediate: For students who have completed Advanced Beginners class or has musical note and chord reading skill.
CE-MUSIC 2020 (prerequisite: Beginning or equivalent experience), 10 Fri., Sept. 16-Nov. 18, 6:00-7:30 pm. #83348

Advanced: This course is for students with advanced technique. Bring own music to learn and share with others to give and receive inspiration.
CE-MUSIC 2018, 10 Fri., Sept. 16-Nov. 18, 7:30-9:00 pm. No textbook required. #83349

Acting & Theater

Acting in the Afternoon, Part 1

We’ll focus on the basics of using sensory work and creating a character, while reading scripts from plays with assigned roles. Students will work on a scene with a partner and present a staged reading during the last class. No memorization is required, just a love of theatre!
CE-THEAT 2020VA, 6 Tues., Sept. 20-Oct. 25, 12:00 noon-2:00 pm, KNC-2, $120. S Courtney. #80007

Acting in the Afternoon, Part 2

This class will build on skills worked on in Acting in the Afternoon Part 1, but is also for new students. Students will work on a scene with a partner and present a staged reading on the last class.
CE-THEAT 2021VA, 6 Tues., Nov. 1-Dec. 6, 12:00 noon-2:00 pm, KNC-4, $120. S Courtney. #80008

Acting & Playwriting Workshops

at the Axial Theatre

Westchester Community College and the Axial Theatre are pleased to offer a variety of theatre courses for the community.

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

Playwriting Workshop

Learn how to develop a play scene by scene. Students will bring scenes each week and exchange work with fellow students. Gradually, a project will develop for each playwright: scenes, one-minute plays, one-act plays, and full-lengths. For background on your instructor, go to gabiellefoxwrites.com. CE-THEAT 2002, 6 Tues., 7:00-9:30 pm, $265. G Fox.
Sec. A: Sept. 13-Oct. 18. #83758
Sec. B: Oct. 25-Nov. 29. #83759

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 2001, 6 Wed., 7:30-10:30 pm, $245. R Jones.


Basic Acting Technique for Teenagers

We focus on exercises which cultivate the imagination, the use of the senses, and expression of voice and body. Each student is encouraged to access their own uniqueness and point-of-view, in a creative and safe environment. For ages 13-15.

Visit us online at www.sunywcc.edu/ce
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: An introductory/slow intermediate class for adult beginners with little or some dance background, as well as those just returning to dance.
Sec. A: 10 Mon., Sept. 12-Nov. 21 (skip 10/10), 7:30-9:00 pm. #80032
Sec. B: 10 Sat., Sept. 10-Nov. 12, 10:00-11:30 am. #80033
Adult Ballet 3 & 4: For intermediate to advanced dancers: a 45-minute barre, followed by center work. CE-DANCE 2008, 10 Wed., Sept. 7-Nov. 9, 9:30-11:00 am. #80034

Adult Jazz
Technique-based, concert jazz classes consisting of a center barre, progressions, and a combination based in any of the various jazz styles. Progressive levels build dancers’ awareness of body rhythms, coordination, performance quality, and the ability to master complex and intricate choreography.
Adult Jazz 1 & 2: CE-DANCE 2011, 10 Fri., Sept. 9-Nov. 11, 9:30-11:00 am. #80035
Adult Jazz 2 & 3: CE-DANCE 2012. Sec. A: 10 Tues., Sept. 7-Nov. 8, 7:00-8:30 pm. #80036
Sec. B: 10 Mon., Sept. 12-Nov. 21 (skip 10/10), 9:30-11:00 am. #80037

Adult Modern Dance
Progressive instruction introduces dancers to the techniques of Graham, Horton, Limon, and contemporary movement forms. Classes consist of a center barre, progressions, and a combination as dancers explore movement through various shapes of the body, levels, directions through space, and weight transference.
Adult Modern 1 & 2: CE-DANCE 2013
Sec. A: 10 Tues., Sept. 6-Nov. 8, 9:30-11:00 am. #80038
Sec. B: 10 Wed., Sept. 7-Nov. 9, 7:00-8:30 pm. #80039
Adult Modern 2 & 3: CE-DANCE 2013, 10 Thurs., Sept. 8-Nov. 10, 8:00-9:30 pm. #80040

Adult Tap
Dancers master tap vocabulary and techniques in classes that emphasize the development of musicality and exploration of a full range of styles. Open level classes welcome all, regardless of previous experience or age. Family Tap welcomes adults and children who wish to explore tap dance together.
Adult Tap: CE-DANCE 2014, 10 Mon., Sept. 12-Nov. 21 (skip 10/10), 8:00-9:00 pm. #80041
Open Level Rhythm Tap: CE-DANCE 2014, 10 Tues., Sept. 6-Nov. 8, 6:00-7:00 pm. #80042
Open Level Family Tap: CE-DANCE 2014, 10 Sat., Sept. 10-Nov. 12, 9:00-9:45 am. #80043

Adult Hip Hop
An upbeat warm-up followed by combinations that focus on rhythm, energy and individual style.
CE-DANCE 2009, 10 Thurs., Sept. 8-Nov. 10, 7:00-8:00 pm. #80044

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

See page 71 to Register
Invest Wisely: Secrets from Wall Street
It's time to take charge of your money! Learn how not to get ripped off when buying or leasing cars, buying insurance, investigating long-term care insurance, and investing with or without financial planners. Gain confidence to invest on your own or be able to interview financial planners.
CE-FIN 2006, 1 Wed., Oct. 5, 6:00-8:00 pm, KNC-2, $25 (+ $20 optional materials fee, payable to instructor). R Nathan. #83604

Get Great Real Estate Deals
Learn to buy or sell your home, foreclosure property, land, condo, or vacation home, and how to buy investment properties. Also discover working with and without realtors, obtaining financing, buying for no money down, renting with options, screening buyers or renters, and short sales and foreclosures.
CE-FIN 2000, 1 Wed., Oct. 5, 8:00-10:00 pm, KNC-2, $40 (+ $20 optional materials fee, payable to instructor). R Nathan. #83605

Finances & Retirement Planning
Investments and Finance
Invest for Women
Become a smarter investor and gain the confidence to take control of your finances. Hear timely investment ideas for your stock and bond portfolios, mutual funds, maturing CDs, IRA or 401(k), inherited accounts, cash and annuities. Learn to avoid some common investing mistakes. Learn terminology you need to know before investing.
CE-FIN 2020, 2 Wed., Sept. 28-Oct. 5, 7:00-9:00 pm, Room TBD, $40. E Fishman. #83354

Planning For the Future
Keep Your Income Flowing During Retirement Years
Planning an effective retirement income strategy is more important than ever when facing increased taxes that may affect your pension, social security, IRA distributions, and Medicare benefits. Explore concepts that can help you to plan a retirement income strategy with the goal of maximizing income, minimizing taxes, and protecting your assets from the costs of long-term care, all while having your money last through your lifetime and the lifetime of your spouse. If you are retired or thinking about retirement, you will not want to miss this program!
CE-FIN 2054, 1 Wed., Nov. 9, 7:00-9:00 pm, KNC-3, $25. J Silverman. #83617

Life Planning for Your Child with Special Needs
Planning for the future of a child with special needs can be an overwhelming process. With the time needed to plan for schooling, medical care, and outside activities, many times long term planning often gets put aside. Learn the steps to develop a Life Plan to provide the best future possible. Areas to be covered include planning for different stages and ages, availability of government benefits including SSI and Medicaid, protecting your child's future with Special Needs Trusts, financial strategies to fund the future, guardianship, letters of intent and future housing and employment opportunities.
CE-FAMLY 2012VA, 1 Wed., Oct. 5, 7:00-9:00 pm, Room TBD, $25. J Silverman. #83616

Cutting Costs in Difficult Times
Learn how to save thousands of dollars by investing on your own with no-load mutual funds, the benefits of credit unions, buying used cars, saving when buying a new car, home or life insurance, and how to cut your school and county taxes. Hundreds of money saving websites will be shared.
CE-FIN 2002, 1 Wed., Oct. 5, 6:00-8:00 pm, KNC-3, $25 (+ $20 optional materials fee, payable to instructor). B Nathan. #83602

Financing Options for Long-term Care
Most people will need some form of ongoing assistance, such as help with activities of daily living as required by a cognitive condition. Don’t be one of those who mistakenly believe that Medicare and Medicare supplemental insurance offer LTC protection. We'll discuss family caregiving, Medicaid, long-term care insurance, hybrid lifelong term care and annuity/LTC products, personal savings, home equity, and VA benefits.
CE-FIN 2048, 1 Wed., Sept. 21, 7:00-9:00 pm, KNC-3, $25 (+ $5 materials fee, payable to instructor). R Howie. #83371

Doing Right by Your Aging Parents
Are your mom’s affairs in order? Will dad outlive his assets? Do they have a will, trust and/or power of attorney in place? How does Medicare/Medicaid work regarding nursing homes? Is long term care insurance really worth it? Help your parents navigate their later years and learn about various healthcare options and financing, medical advance directives, estate and asset protection, retirement planning, and end-of-life matters.
CE-FIN 2049, 1 Tues., Oct. 18, 7:00-9:00 pm, KNC-3, $25 (+ $10 materials fee, payable to instructor). R Howie. #83373

Home Care and Senior Housing Options
There is a lot more out there than just nursing homes for seniors. Learn the pros and cons of various home care options (home healthcare, home care, aging in place), senior housing options (continuing care retirement communities, independent living, assisted living, nursing homes, memory care) and other special care (rehab centers, respite care, adult day care). We’ll discuss healthcare financing options and you’ll get tips for staying in your home longer.
CE-FIN 2050, 1 Wed., Nov. 9, 7:00-9:00 pm, TEC-13L, $25 (+ $10 materials fee, payable to instructor). R Howie. #83374
Medicare and Medicaid Made Easy
Most Americans will go on Medicare when they are 65 and many need Medicaid to pay for their long term care. We’ll compare these two critical government programs: who and what is covered, when and how to apply, common misperceptions of both, skilled vs custodial care, and making sense of the “alphabet soup” – Parts A, B, C, D. We’ll answer your questions including: “Do I need gap insurance?” and “What is the donut hole?” Gain the confidence to navigate these complicated benefits programs.
CE-FIN 2051, 1 Tues., Oct. 4, 7:00-9:00 pm, KNC-3, $25 (+ $5 materials fee, payable to instructor). R Howie. #83372

Retirement Planning Today®
Learn how to manage investment risks, use new tax laws to your advantage, make informed decisions about your company retirement plan, and adjust your estate plan to function properly. Whether you are just beginning to develop a retirement plan or rapidly approaching retirement, you'll learn how to define long-term goals.
CE-FIN 2027, 6:30-9:30 pm, $49. A Kalender. Sec. A: 2 Thurs., Sept. 29 & Oct. 6, KNC-5. #80079
Sec. B: 2 Wed., Oct. 5 & 12, Room TBD. #83700

Maximizing Your Social Security
With historic changes in Social Security signed into law last fall, 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 Myths and Facts about Social Security and Social Security: What Should You Do at Age 62.
CE-FIN 2036, 1 Tues., Sept. 27, 6:30-8:30 pm, Room TBD, $20. J Brenkovich. #83136

Wine Appreciation

Introduction to Mead Making
Mead is one of the world’s oldest fermented beverages. With the growing interest in home brewing over the past few years, we’ll explore the use of honey to produce mead. After looking at the history of mead making, learn how to produce small batches of flavored meads for your home enjoyment. A hands-on demonstration (including a mead tasting) will be part of our time together.
CE-WINE 2010, 1 Sat., Nov. 12, 1:00-3:00 pm, KNC-4, $20. D Haverkamp. #83996

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

ABC’s of White Wine
This “Anything But Chardonnay” course will cover chardonnay, the world’s most well-known white wine, discussed and tasted in comparison with five other white wine grapes. Grape origin, wine-making style, wine service, storage and pairing with foods will be covered. Appropriate cheeses will be served as palate cleansers and to demonstrate food and wine compatibilities.
CE-WINE 2001, Oct. 18. #83750

ABC’s of Red Wine
This “Anything But Cabernet” course will cover cabernet sauvignon, the world’s most widely grown red wine, discussed and tasted in comparison with five other red wine grapes. Grape origin, wine-making style, wine service, storage, and pairing with foods will be covered. Appropriate cheeses will be served as palate cleansers and to demonstrate food and wine compatibilities.
CE-WINE 2000, Oct. 25. #83751
Join us at several of Westchester's most exciting restaurants for a culinary adventure that will tantalize your taste buds. Each chef will offer a private cooking demonstration, followed by a tasting of the prepared items. Fees include non-alcoholic beverages. New menu items are explored each semester. Menu substitutions may occur when necessary. Demonstrations will begin at the times designated.

Sampling fees are payable in CASH only. Call restaurants or visit their linked web sites for directions.

No refunds are given for these classes. A one-time per semester registration fee of $3.25 will be added to the final tuition calculation. CE-REST 2000 is the class number for all Taste of Westchester classes.

**September**

**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 coming from his many years of cooking. We begin with the restaurant's classic appetizer of gamberi crostantino (shrimp sautéed with garlic, lemon, and white wine, served on toasted bread with greens) followed by the secret to making stracciatella: escarole and egg drop soup. Get those cameras ready for the chef's famous tableside show of Pappardelle a la Chef Emilio: house-made pasta, three types of mushrooms, and cognac, set on fire in a giant hollowed wheel of imported parmigiano-reggiano. Learn to make delicious entrees, starting with pollo alla Marsala (chicken sautéed with mushrooms and Marsala wine), salmone al mugnaio (salmon sautéed with lemon, butter, capers, and white wine, over spinach) and the house specialty vitello alla Sorrentino (scaloppini, eggplant, prosciutto, and mozzarella in brown sauce. The perfect ending to a terrific meal is the chef's special napoleon. Attendees love the show as this chef is truly on fire!

1 Mon., Sept. 26, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#83727

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

Help Prep and Beer Education! As a family owned and operated specialty grocery store chain, each location offers something special; here you will find an upstairs bar serving local beers and wine, as well as a Bocce court. One of their chefs will teach the techniques used to make some of their catering specialties. Follow along on beautifully printed recipes accompanied by well thought out shopping lists for all of your needs. We begin by helping our chef give a lesson on roasted vegetables to create a flavorful fall soup. Next, amazing tips to make a yellow risotto with saffron and butternut squash. Our lesson will continue with helping hands to learn the technique the store uses to make a perfectly roasted chicken. Presented by Brendon O’Brien, their in-house craft beer and bar manager, enjoy a mini education on pairing specialty craft beers with each course. Finally, their spectacular bakery will provide a sweet treat to conclude our lesson. Arrive early or stay late to shop the beautifully stocked aisles!

1 Tues., Sept. 27, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#83729

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

A Taste of India! Many of the complex flavors used in this restaurant’s cuisine come from fragrant aromatic spices like cardamom, coriander, and cumin. They serve a daily buffet which includes many traditional dishes. Owner Jagdish Mitter, our gracious host, will share a few surprise dishes as well as have his chef demonstrate how to make a traditional mung tikka: yogurt marinated chicken that is char-grilled. Next learn to make aloo gobhi matar: cauliflower, potatoes, and green peas slow cooked with an aromatic blend of Indian herbs and spices. A sweet end to our tasty meal will be a traditional Indian rice pudding garnished with toasted nuts. Come share a taste of what India has to offer!

1 Wed., Sept. 28, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#83731

**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.
October

**Dubrovnik Restaurant**
721 Main Street, New Rochelle
914-637-3777, www.dubrovnikny.com

Croatian "Under the Bell" Cooking! This hot spot offers Croatian cuisine, specializing in Mediterranean seafood. In keeping with tradition, the restaurant uses a giant outdoor coal-pit iron dome for an “under the bell” method of grilling in many of their specialty dishes. Executive Chef Antonio Selendic uses only the freshest catch and many of the herbs and vegetables are from the restaurant’s garden. Chef will explain each dish and discuss the origins of each ingredient, as well as its history in Croatian cuisine. Our lesson will begin with baka’s (Croatian for Grandma) style seafood salad, consisting of calamarri and octopus with capers, red onions, and potatoes, in a vinaigrette. Next learn the secret to cooking “under the bell” with our chef showing us how to prepare veal, roasted potatoes, and vegetables all cooked outdoors in their special wood fired oven. Tonight we will enjoy “al fresco” dining on their upstairs covered and heated terrace, so dress accordingly. Our dessert lesson will be on the traditional crépes of Croatia called palacinke, made with ricotta and lemon zest. Come taste a bit of Croatia!

1 Tues., Oct. 4, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83735

**Wayback Burger**
(Dalewood Shopping Center)
357 North Central Avenue, Hartsdale
914-437-8588,
www.jakeswaybackburgers.com

Classic Malt Shop! From the original Jake’s Hamburger in Delaware, a simple, unassuming “burger joint,” soon became home to one of the region’s favorite burgers. Big, juicy hand-made burgers and real milkshakes, crafted to order by a friendly staff, was Jake’s only philosophy. That’s how they did it way back when, and that’s what they still do today. The owners, Debra DeCrescenzo and Debbie Smith, will share what being a franchise owner is all about. Two all-beef patties is the norm for every burger at WB. For our lesson we will enjoy “slider” versions of three of their winning combinations, starting with their seasonal turkey dinner burger: stuffing, cranberry sauce, and mayo. Try flipping your own “burger of the month special” by stepping behind the grill to see if you have what it takes. Next up a very veggie burger: honey mustard, cucumber, sweet peppers, lettuce, and tomato. Last but not least, everyone’s favorite, patty melt: inverted buttered bun, Swiss cheese, Thousand Island dressing, and grilled onions. We will learn how to make Irish nachos using house-made potato chips, home-style chili, cheddar jack cheese, jalapenos, and onions. Our mini-burgers will be served with the secrets to their crispy French fries and a “how-to” on making a traditional black and white milkshake for dessert. Come hungry to get your fill with the best burgers under the bun!

1 Wed., Oct. 5, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83755

**Birdsall House**
970 Main Street, Peekskill
914-930-1880, www.birdsallhouse.net

Chopped Contestant! Chef Krista Espinal was a grand competitor on the famed Food Network. In this award winning restaurant’s Beer Garden our chef will show us her creativity using her fall farmer’s market finds. It will be in the middle of apple season and on the edge of Oktoberfest so our class will begin with a discussion on local hard ciders and brews currently on tap, plus warm spiced local apple cider. Our lesson will start with a light endive wedge and the secret to their house-made Danish blue cheese dressing, tomato jam, and spiced walnuts. Next a lesson on braised short ribs (sterling beef, roasted root vegetables, greens, and shallot confit, with a cabernet demi-glace. Some of the ingredients are so local they are harvested from Birdsall’s own vegetable garden. Learn what’s in season in our area and how to properly pick and prepare each vegetable for our vibrant and delicious side dish. As fresh as it gets! Our lesson concludes with how to incorporate savory flavors into desserts, with Chef Krista’s now sought-after maple bacon ice cream served on a Wild Hive cornmeal waffle, with candied walnuts and apple butter. Bring a jacket to enjoy an autumn night filled with seasonal and local culinary experiences.

1 Thurs., Oct. 6, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83756

**BRRZAAR**
Irvington Train Station
7 North Astor Street, Irvington
914-274-8118, www.BRRZAAR.com

Gluten Free Frozen Treats! Owners Michelle and Brian Leddy have created a scrumptious frozen yogurt cafe in the Irvington train station, built back in 1889. In this beautifully renovated space, adorned with tropical colors for a bright and cheery feel, this husband and wife team have created a wonderful place for commuters and patrons to enjoy their frozen dessert. A lecture on utilizing technology throughout the cafe to make for a better customer and staff experience. Many of the supplies in the store are completely organic, non-GMO, and gluten-free as the two believe strongly in sourcing only the finest products. Michelle takes this task very seriously, insisting only GF products that taste great be offered. You will not find previously frozen fruit on the toppings bar or food coloring in the frozen yogurt, as they do not fit the strict criteria set by the owners; vegan marshmallows, organic sprinkles, GF cookie crumbs and organic chocolate sauce are some of the many toppings offered daily. Special to their shop is a house-made GF raw cookie dough (no eggs) that we’ll learn the secret recipe for. Next a lesson on coffee frozen yogurt, using a yogurt base and in-house coffee flavor; combine both items for a special treat. A mini-lesson on the French press style of coffee brewed in a Trifecta coffee machine; the Trifecta is brewed with organic and rainforest alliance certified coffee that’s roasted locally, and we will enjoy a cup o’ joe!

1 Tues., Oct. 11, 6:00-8:00 pm, $15 (+ $15 sampling fee in CASH, payable to instructor). #83757
Elia Taverna
502 New Rochelle Road, Bronxville
914-433-7278
www.eliataverna.com

OPA! Classic Greek! Arrive hungry as proprietors Michalakis Sarris and Rui Cunha are passionate about good food and great service. Come sail away to the Greek Isles as our demonstration begins with warm pita and marinated olives along with a lesson on making hummus (chickpea puree) and melitzanosalata (roasted eggplant dip). Chef Sarris will tell stories of growing up in Greece and cooking by his grandmother’s side while he teaches us the techniques to make authentic Greek cuisine. We begin with the house specialty prasini salad (romaine, scallion dill, and feta cheese) with a discussion on imported products from Greece such as the feta used in the restaurant. Our chef shares the secret to forming souzoukakia (meatballs in a tomato sauce) from the Smyrna region. Learn the makings of a classic Greek dish taught to our chef at his yia-yia’s knee, ktapodi (which literally translates to “eight-foot”) revel: grilled octopus served over chickpea and edamame salad in a vinaigrette. For dessert learn the art of making skordadakia: yogurt imported from Greece topped with Greek cherries joined by a delicious Greek coffee called miso-miso (equal parts of steamed milk and espresso). The restaurant now has an extensive catering and private party planning menu to meet every need. Hold onto your hats—this is a heartfelt presentation from a truly wonderful chef!
1 Thurs., Oct. 13, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

NEW Big Bang Coffee Roasters
1008 Main Street, Peekskill
914-433-7278
www.bigbangcoffeeroasters.com

Weekend JOE! Peekskill’s newest independent coffee shop is the only local roaster owned shop, boasting exclusively organic, fair trade coffees and espresso. Each coffee is roasted at their own small batch “roaster” located at The Hat Factory less than five minutes away from the shop. Each bean is roasted to a carefully selected temperature to reveal its ideal flavor profile. This coffee bean producer is committed to being socially responsible and the plants, workers and Earth have been treated kindly every step of the way. They purchase raw beans from a family-owned supplier, devoted to sourcing from environmentally conscious organic plantations with comprehensive fair trade policies. Join Proprietor Elina Dart as she exposes us to all things espresso coffee beans. This lecture will describe what espresso is, the processing methods, and roast levels, as well as an overview of the basics of brewing and ways in which people drink their espresso. We will learn the skills necessary to properly extract coffee at home for consistency and the best flavor and some drink recipes. Learn the difference between latte, cappuccino, cortado, and other types of beverages utilizing espresso. Snacks will be served to enjoy with our delicious samples of espresso including the café’s Italian inspired espresso blend. Fly solo or bring a buddy to experience the secrets to making a fine brew from a master!
1 Sun., Oct. 16, 11:00 am-1:00 pm, $15 (+ $15 sampling fee in CASH, payable to instructor).

Tagine
120 Grand Street, Croton-on-Hudson
914-827-3939, www.taginenewyork.com

Moroccan Meal! As the owners of Peter Pratt’s Inn and Umani Café, master chefs and proprietors Jonathon Pratt and Craig Purdy have aptly named their restaurant for the beautiful cooking vessel used in making many of the dishes found in this cozy French bistro with a Moroccan flair. Chef Jon will teach us the makings of fataouj, a levantine bread salad made from toasted or fried pieces of pita bread combined with mixed greens, vegetables, and herbs. Staghorn sumac is usually used to give it its sour taste. Then learn how to make a classic lamb tajine with olives and dates. A lesson on how to make a luscious almond cake with honey from Jon’s bees at the Inn served with his house-made ice cream follows. Our chef will treat us to a special wine pairing selected for the evening. Jon is also one of the coauthors of the e-cookbook Legs and Thighs - Come to the Dark Meat, Come dine with our chef for an evening of play, food and wine! 1 Mon., Oct. 17, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

The Briarcliff Manor
Antipasti di Napoli Trattoria & Bar
25 Studio Hill Road, Briarcliff Manor
914-502-0080, www.thebriarcliffmanor.com

Spectacular Views and Flambe’ too! The splendor of the Hudson River Valley and a space filled with old world charm and turn of the century architecture make this private mansion wonderful for any catered affair or just a unique dining experience, all served with sweeping views of the Hudson River. The mansion dates back to the early 1900s and was featured in the movie trailer for Gone with the Wind. Proprietors Jonathon Pratt and Craig Purdy and his kitchen staff will demonstrate the makings of a classic Caesar salad with house made dressing and shaved parmigiano. Perry likes it when things are heating up so we will watch as he prepares penne a la vodka with prosciutto and tomato vodka sauce with a touch of cream and sets it ablaze. Then learn the technique for another classic, steak au poivre: peppercorn and torched Cognac sauce. Our presentation for dessert will be cherries jubilee with a lesson on flambe’. For the evening, a special wine chosen to complement our meal will be offered at a special cooking class rate. Come see this spectacular house on the hill and watch dinner light up!
1 Tues., Oct. 18, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

The Briarcliff Manor
Antipasti di Napoli Trattoria & Bar
25 Studio Hill Road, Briarcliff Manor
914-502-0080, www.thebriarcliffmanor.com

Spectacular Views and Flambe’ too! The splendor of the Hudson River Valley and a space filled with old world charm and turn of the century architecture make this private mansion wonderful for any catered affair or just a unique dining experience, all served with sweeping views of the Hudson River. The mansion dates back to the early 1900s and was featured in the movie trailer for Gone with the Wind. Proprietors Jonathon Pratt and Craig Purdy and his kitchen staff will demonstrate the makings of a classic Caesar salad with house made dressing and shaved parmigiano. Perry likes it when things are heating up so we will watch as he prepares penne a la vodka with prosciutto and tomato vodka sauce with a touch of cream and sets it ablaze. Then learn the technique for another classic, steak au poivre: peppercorn and torched Cognac sauce. Our presentation for dessert will be cherries jubilee with a lesson on flambe’. For the evening, a special wine chosen to complement our meal will be offered at a special cooking class rate. Come see this spectacular house on the hill and watch dinner light up!
1 Tues., Oct. 18, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

52 Visit us online at www.sunywcc.edu/wdce
**Hudson Social**

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

Choco-Choo and Water Views! Opened in the restored landmark Dobbs Ferry train station just a stone’s throw from the Hudson and the waterfront park, this spot serves early morning to late night. Head to the river for seasonal outdoor seating to partake of the spectacular view! Chef Joe Bologna will share his special techniques to perfectly roast meat, creating a hearty flavorful meal. Each of the components takes minimal steps to execute and can be applied to everyday cooking. Learn how to roast mojo pork with sweet yam and garlic string beans. Known for their special cocktails they will instruct the class on a seasonal brew. They also fill growers of craft beers to take home. This class is accessible by railroad. Please take a stroll before or after class along the newly appointed Dobbs Ferry Riverfront Park. See you down by the river!

1 Wed., Oct. 19, 5:30-7:30 pm, $15 (+ $15 sampling fee in CASH, payable to instructor). #83769

**Penny Lick Ice Cream**

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

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

1 Thurs., Oct. 20, 6:00-8:00 pm, $15 (+ $15 sampling fee in CASH, payable to instructor). #83770

**L’inizio**

698 Saw Mill River Road, Ardsley 914-693-5400, www.liniziony.com

Modern Italian! Voted as one of the best new Italian restaurants in Westchester in 2015, owners Scott and Heather Fratangelo are unstoppable. With Scott in the kitchen and Heather assuming the roles of front of house and pastry chef, the restaurant is in complete harmony. The kitchen is now complete with Chef Steven Lopin by Scott’s side sending out beautiful cocktails. All ingredients are locally sourced, so the menu changes quite often. As it is now fall our chefs will be utilizing what is in season and abundant at the farms. Fresh pastas and risottos are a specialty of the house and are featured in the restaurant. We will begin the evening with a lesson on creating butternut squash ravioli in a brown butter sage sauce. They will show us how to make tomato braised short ribs in a chipolini agrodolce (a traditional sweet and sour sauce) served over a smooth polenta. Since the great pumpkin will soon be here, Heather will share with us her recipe for pumpkin panna cotta. Join us with a terrific chef and instructor!

1 Mon., Oct. 24, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83772

**Cedar Street Grill**

23 Cedar Street, Dobbs Ferry
914-674-0706, www.cedarstreetgrillny.com

Southern Style Cookin’! Located in the quiet downtown, this restaurant offers American themed fare and artisanal beers; their fresh comfort food has many interesting twists. Chef will demonstrate his talents with his wild mushroom fritters with a balsamic reduction. Next a lesson on buttermilk fried chicken with crispy woody herbs and the house special, sriracha maple sauce. Learn two Southern treats: collard greens and cheddar cheese corn bread. A mini cocktail education on CSG’s seasonal craft cocktail will be our treat. For dessert, a “how to” on flourless chocolate cake served with vanilla ice cream. Come join us for a fun night!

1 Tues., Oct. 25, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83773

**Ralph and Dave’s**

7 Riverview Avenue, Verplanck 914-930-1708, www.facebook.com/ralphanddaves

**Weekend Lunch!** Chef Owner Ralph Croteau is the dynamo at this small waterfront, reservation only, hot spot. He likes to stay fresh, local, and seasonal so the menu changes almost daily with what he finds from local farms and purveyors. His main focus is on steaks and fresh seafood and the dishes are simply prepared and minimally processed, letting the ingredients be the star of the plate. In the Qär Lounge, they create a classic cocktail experience by drawing on original recipes, using only pure ingredients and luxury spirits. Our chefs will teach us his secrets to a beautiful oven roasted lump crab cake with saffron aioli. Next, a lesson on Cajun style seafood gumbo N’awlins style. All desserts are prepared in-house and a tutorial on crème anglaise over fresh berries will end our lesson. Even the coffee is local, serving Croton’s own Black Cow brand. Take a ride to see the leaves in all their splendor and join us for a lovely lunch demonstration.

1 Sat., Oct. 22, 12:30-2:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83771

**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.
Clock Tower Grill
512 Clock Tower Drive, Brewster
485-852-0574, www.clocktowerrgrill.com

Oktoberfest! Talented Chef Rich Parenti utilizes local, organic, and natural ingredients in all his dishes and surprises his patrons with various specialties including elk and kangaroo. The restaurant features 13 regional craft beers on tap used in many of their recipes and they will select a local beer for us to try, showcasing our meal. Our chef will teach us the technique used to make one of their specialties, braised red cabbage spatzel and maple bourbon brined pork chop utilizing local ingredients. Our dessert lesson will be on apple strudel incorporating the season’s bounty. Come see this creative chef in action. Rest assured you can always expect the unexpected at the Clock Tower Grill!
1 Wed., Oct. 26, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#83774

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

Ghosts? Just as it must have been for stagecoach drivers long ago, the Inn is a beacon amid the dark and wooded roads of South Salem. During the twenty years the Vales have owned the Inn, there have been several sightings of spirits. The husband and wife team, Silvano and Sue Vales, have created good food and fun and will be our hosts, possibly along with some ghosts to keep us in the “spirit!” Sue always starts our night off with an amuse bouche (French for “my mouth is always amused”) and tonight it will be braised pork belly with chipotle aioli. Our lesson begins in the dining room with chef’s “how to” on perfectly seared scallops topping butternut squash risotto. Our chef will teach us to prep pork, pan sear and deglaze with peaches and bourbon. Our sweet lesson will be warm apple and sage compote over vanilla ice cream. The proprietor’s treat will be white port chosen to pair with our dessert. Don’t be afraid to sign up! Come help keep the spirits at bay with chef’s extra special surprises and come out to play!
1 Thurs., Nov. 3, 6:30-8:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#83775

November

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

Make a Cake and Eat It Too! Join talented executive pastry chef and owner, Samantha Eichenberg, for a hands-on cake decorating and flavor development lesson held in her new studio. Recently named as a Food Network Featured Chef, this talented and artistic chef give a hands-on lesson. Learn the basics of making and decorating the perfect layer cake while discovering the secrets of flavor development to make your own standout desserts. Chef Samantha will present step by step instructions on how to build the perfect layer cake utilizing your own flavor combinations for fillings and frosting, including an educational lesson on fun decorating techniques. We will sample some tasty treats to learn about different flavor combinations and ingredients, with some basic beverages, but tonight it will be all about the hands-on creations. Each attendee will go home with their own completed layer cake. This is going to be FUN so grab a friend and come out to play!
1 Thurs., Nov. 3, 6:30-8:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#83776

NEW Wood & Fire Neapolitan Style Pizza
59 Marble Avenue, Pleasantville
914-747-2611, www.woodandfirepizza.com

La Familigia Shows Us How!
This unique family-owned restaurant offers traditional Neapolitan cuisine with a contemporary twist. The founders joined together with diverse backgrounds to create a cohesive menu and lovely atmosphere. Chef Lidia, born in Sicily and raised in Naples, combines her beloved family recipes with the recipes of modern-day Italian Chef, Pasquale Abbatiello, to strike the perfect balance. Our chef will teach us to make the house favorite truffle croquettes and vodka bêchamel. Up next, the makings of their fresh roasted beet salad: apples, bruleed goat béchamel, candied pecans, and sweet tart green apple vinaigrette. A traditional spaghetti carbonara is our next lesson with a twist, sweet pea puree, egg yolk, parmigiana, and crisp bacon. Our chef will share the secret to making braised short ribs over gorgonzola polenta, sautéed frisée, roasted cremini mushrooms, and hazelnuts. Our dolci demo is crème brûlée. Come hungry!
1 Tues., Nov. 1, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#83777

AJ’s
542 North Avenue, New Rochelle

Up Close Demo! Chef Alan Cohen will fill your plate and mind with his knowledge of simple food made from great ingredients. Voted Best NY Burger, this local hot spot continues to serve up some creative and delicious food. Fall in NY brings a local supply of apples and pears, the Middle East sends dates, and the South delivers grapefruits, which are all delicious when ripe and raw but let’s tweak them to enjoy them more! He will show us how to incorporate these ingredients for a sweet and tart balance with a little spice into several dishes including slider versions of pork, shrimp, and beef burgers. Watch how our chef mixes them into salads for delicious pairings and then shares a few items for an interesting appetizer: apples with prosciutto and ginger, stuffed dates with blue cheese and hot peppers, wine poached pears, and grilled grapefruit with cinnamon maple syrup. Next, learn to make shrimp with grapefruit cilantro sauce, chicken with sausage apple stuffing served with pears, and dates in a grapefruit reduction. Finish with baked pears and vanilla ice cream topped with a chocolate balsamic sauce. Chef AJ is always full of surprises and he shares tastes of whatever special he is making that day. This is always a terrific class, up close and personal, with a top notch instructor. Sure to be your favorite.
1 Wed., Nov. 2, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#83775

Tower Grill!
512 Clock Tower Drive, Brewster
485-852-0574, www.towergrillny.com

This unique creative chef in action. Rest assured you can always expect the unexpected at the Clock Tower Grill!
Fortina
17 Maple Avenue, Armonk
914-273-0000, www.fortinapizza.com
Weekend Lunch Polenta Show! Chef Christian Petroni, 2010’s Chopped winner and now a judge on the Food Network show, along with proprietors John Nealon and Rob Krauss are three young men who have hit on something great. Now the owners of several successful restaurants, their combined knowledge of Italian fare with a twist and unbeatable “front of the house” personal service make for a winning combination. Chef Christian will wow you with his tasty combinations inspired by his Arthur Avenue Bronx-Italian upbringing, yet he brings new and exciting things to the plate each and every time. Our up close and personal demonstration will begin with traditional fried meatballs, a specialty of the house, and his famous red sauce. Well known for their inventive pizzas crisped in wood fired ovens, we will learn the secrets to the restaurant’s most popular pie, tenderoni, consisting of tomato, spicy soppressata, mozzarella, and chili oil, with a drizzle of honey for a winning combination. The polenta table will surprise you: creamy polenta and fresh basil (must be experienced to describe). The chef will perform magic on seasonal vegetables cooked in the oven. For dessert learn the art of making a beautiful combination, affogato with flore de latte gelato, candied hazelnuts, crowned with a hot shot of espresso. The proprietors are an entertaining enough reason to check out this class but what they bring to the table will really make you sing and occasionally they themselves break into song; maybe we will get lucky to hear them croon!
1 Sat., Nov. 5, 12:00-2:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #93779

Sunset Cove Restaurant
238 Green Street, Tarrytown
Peasant Food with a Water View! Co-owners Gianni Piccolino and Chef Tommy Calandrucci are a winning combination, bringing a unique 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 (both new and old) and the soaring Palisades, coupled with the romance of the water, await. Chef will teach us everything we need to know about peasant foods: dishes specific to a particular culture and made from accessible, inexpensive ingredients, prepared and spiced to make them more palatable. These often form a significant part of the diets of people who have a lower income compared to the average for their society or country. Characteristic recipes often consist of hearty one-dish meals, in which chunks of meat and various vegetables are eaten together to complete a meal. Tonight chef will show us how he creates his grilled specialty pizzas with combinations inspired by his Arthur Avenue Bronx-Italian upbringing, yet he brings new and exciting things to the plate each and every time. Whether you are flying solo or coming with friends this is one experience you will not want to miss!
1 Thurs., Nov. 10, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #93783

How Sweet It Is
979 McLean Avenue, Yonkers
914-327-4553, www.howsweet979.com
Hands-On Bake a Cake! Sweets should not only look good, they must taste amazing and make you melt the moment you put them into your mouth. Try a treat you had as a child and get all fuzzy inside. Aurea Roman has always loved sweets; at the age of 7 she used her Suzy Bake Oven to start her own bakery. The shop’s baker has had her red velvet and the Elvis cupcakes featured in Oprah’s magazine! Our confection master will teach us the art of “dipping” with caramel apples, marshmallows, Oreos, and strawberries in chocolate. Carnival time will be the theme for our fall cake pops and candy class and Aurea will show us how to make and decorate non-bake cake pops as we sample with hot cider. Great ideas for making holiday goodies will be presented or you can place an order! Join us to bring out the kid in you!
1 Wed., Nov. 9, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #93781

Coals Pizza
35 North Main Street, Port Chester
914-305-3220, www.coalspizza.com
Fun Day! This pizza parlor surprised them all by winning “best burger” at the 2015 Burger Blast. Owner Billy Etzel will enlighten our class with a demonstration on turning curds into fresh mozzarella and letting us enjoy it while still warm. We love Billy because he will send each of us home with a ball of mozzarella to share (or not) with family and friends. Take notes on how he creates his grilled specialty pizzas with fun names like the Dean Martin and the garlic pizza named Heaven Scent. Sample a few of his favorites and then enjoy Coals’ “Fluffernutter Pie” made with luscious Nutella and mascarpone cheese for a “to die for” dessert.
1 Sat., Nov. 12, 1:00-3:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #93783

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914-327-4553, www.howsweet979.com
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1 Wed., Nov. 9, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #93781

Broken Bow Brewery
173 Marbledale Road, Tuckahoe
914-266-0900, www.brokenbowbrewery.com
Brewery Tour and Food Pairing! Broken Bow is a family-owned and operated brewery that opened in 2012. We’ll begin the evening with a guided tour by the Head of Microbiology and Quality and co-owner, Kasey LaMothe. She will introduce us into the world of beer by leading us through the brewing process from “grain to glass.” Throughout the tour, she will also demonstrate how the beer gets canned and discuss the brewery’s sustainability endeavors. Next chef and author Arlen Gargagliano takes over to discuss cooking with beer; she’ll also be offering some helpful tips that you can use to impress your friends. The evening will end with Arlen and Kasey sharing some tastes of beer-infused dishes. Whether you are flying solo or coming with friends this is one experience you will not want to miss!
1 Thurs., Nov. 10, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #93782
Visit us online at www.sunywcc.edu/wdce
**December**

**Fino**  
Amberlands Plaza, 1 Baltic Place, Croton-on-Hudson  
914-271-2600, www.finowestchester.com  
**Pasta Making!** For Chef Paul Vuli, a three-year retiree could not hold back his passion for creating delicious Northern Italian cuisine. While the chef appreciates challenging the traditional approach, he also believes there are certain recipes that work better the old fashioned way. Join us as we teach the techniques to make these lovely dishes. We will begin with fimo shrimp scampi: light garlic, white wine, and anchovy sauce. Our chef shows us his prep kitchen where the fresh pasta is made using his faithful Italian-born pasta machine. Tonight we will see how the broccoli rabe and sausage ravioli are crafted in house and served in a light roasted garlic sauce. Watch him create a stunning dish, pollo alla Toscana: chicken topped with tomato, Bermuda onion, avocado, and fresh mozzarella. We will conclude our lesson with our chef’s tips on making a creamy cheesecake. Always generous with his time and hospitality, this is a favorite class!  
1 Thurs., Dec. 1, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor).  
#83789

**Café of Love**  
38 East Main Street, Mt. Kisco  
**Holiday Sides!** Proprietor and Executive Chef Leslie Lampert believes in a farm-to-table philosophy, which lets us enjoy what is being harvested that week and incorporate it into our evening’s interactive menu. Whether you are hosting a buffet for a crowd or an intimate family celebration, these seasonal sides and salads will be the talk of your table! Join Leslie in a step-by-step, interactive class that teaches restaurant techniques with easy-to-follow recipes. She will educate us on holiday sides that will share a starring role with your roast or turkey! Your evening’s taster will be packed to go if you would prefer to enjoy them at home or sit after class to continue the conversation and savor the flavors over a specially priced glass of wine chosen to complement our scrumptious sides. Always a great educational experience from a veteran business woman!  
1 Mon., Dec. 5, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).  
#83790

**DeCicco & Sons**  
17 Maple Avenue, Armonk  
(Demonstration Kitchen-2nd floor)  
914-499-1100, www.deciccoandsons.com  
**Beer Education and Demo Kitchen!** As a family owned and operated specialty grocery store chain, each location offers something special. Here you will find an upstairs bar serving local beers and wine, as well as a Boccie court and a fabulous demonstration kitchen equipped with closed circuit monitor and sound. One of their fabulous chefs will teach the techniques used to make some of their catering specialties while we follow along on printed recipes. You can opt to help our chef prepare the meal or observe as he shows us the tricks of the trade. We begin with a lesson on polo, enhanced by fresh rosemary. Our chef will teach us the makings of a holiday favorite, clove, honey, and ginger glazed ham, accompanied by fruit and nut stuffed acorn squash wedges. Brendan O’Brien, their in-house craft beer and bar manager, will provide us with a mini education on pairing specialty craft beers with each course. A sweet treat from DeCicco’s wonderful bakery will conclude our lesson. Arrive early or stay late to shop the beautifully stocked aisles! Place your holiday order with any of their informed staff.  
1 Tues., Dec. 6, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).  
#83791

**NEW Smokehouse Tailgate Grill**  
320 Mamaroneck Avenue, Mamaroneck  
914-341-1655, www.smokegetseyes.com  
**Smoke Gets in Your Eyes!** This is the second BBQ location for proprietors Justin and Mike who are well known for a successful but tiny spot near Iona College in New Rochelle. In this gastropub, the classic smoked and pub food dishes are turned up a bit to showcase their specialties. Everything is terrific at this hot spot including the drinks, ribs, wings, burgers, and flatbreads. Tonight Chef Anum will show us how to make their now famous special “pull your own” pork shank over risotto. The chef may throw in a surprise or two along the way. For dessert he will teach us the method to their sweet ending: iced coffee bread pudding. The Grill is known for their bourbon and whiskey based drinks so tonight they will offer a special “class” craft cocktail. Come out and join us!  
1 Thurs., Dec. 8, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor).  
#83792

See page 71 to Register
POUR Café and Wine Bar
241 East Main Street, Mt. Kisco
914-864-0606, www.pourmtkisco.com

Let's Get Sauced! 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. Newly renovated, Proprietor Anthony Colasacco brings alive an old Victorian house that boasts soft candlelight, plush sofas, and rich wood accents to create a sophisticated yet casual ambiance. He will demonstrate how to make his fabulous tomato sauce revered by Italian grandfathers as “better than mom’s, rest her soul!” along with his contest winning Sicilian meatballs with pine nuts and currants. James, POUR’s mixologist, is a cocktail historian and revolutionary rolled into one. As a bonus, he will teach us to make our own aperol spritz and we will each get a turn stepping behind the bar to shake, rattle, and roll this “POUR” specialty cocktail! Anthony will show us their house special dessert of panini de Nutella. Grab a friend and join the party!

1 Mon., Dec. 12, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#83793

Le Fontane
Corner of Routes 100 & 139, Katonah (Somers)

Classic Italian with a Twist!

Specializing in authentic Southern Italian cuisine and hospitality, owners Antonio and Alfredo Abbate are brothers raised by a family of restaurateurs and wine makers on Capri. They own and operate three fine dining restaurants in Westchester, The Blue Dolphin in Katonah, Bacio in Cross River and Le Fontane in Somers, where the space has an outdoor patio for warm months. Specializing in authentic Southern Italian cuisine, prepared by Chef Lisa Graziana, we will learn to make a delicious organic butternut and kale soup to celebrate the season. We will then watch chef Lisa prepare a stuffed chicken breast with prosciutto, provolone, and acorn squash. The restaurant prides itself on its homemade desserts and they will demonstrate how to make pears in white wine sauce. A local favorite for many years providing warm hospitality!

1 Wed., Dec. 14, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).
#83794

Perinatal Loss:
Coping with Miscarriage

Examine some of the facets of a woman’s experience of miscarriage in our 21st century Western world. After a brief review of proposed causes of early pregnancy loss, we’ll examine both the individual and sociological impacts of this type of loss. While considering the historical roles of feminism and existentialism, we’ll delve into the unique grief responses associated with miscarriage and place perinatal loss in the context of the life of today’s woman. Please note that this class is NOT for women only; all are welcome.
CE-HLTH 2078, 2 Tues., Nov. 1 & 8, 7:00-9:00 pm, Room TBD, $40. J M Tomas. #83954

Whole Food Plant-Based Living for a Healthy Future

Learn about a Whole Food Plant Based Lifestyle and how you can take control of your health destiny AND lose weight. Most diseases are food borne illnesses and many can be reversed. These lectures expand on the research presented in the film “Forks Over Knives” (should be viewed prior to class). Learn what is and how to begin a Whole Food Plant Based Lifestyle. Included are food and cooking demos! Yum! Visit www.jschumacher.org. CE-HLTH 2073VA, 4 Sat., Oct. 8-29, 11:15 am-1:15 pm, KNC-2, $80 (+ $10 for food samples, payable to instructor). J Schumacher. #80027

The Sugar Blues & Gluten Woes!

We’re surrounded by foods filled with sugar or made with gluten. Which foods should you eliminate to stabilize moods and increase energy and focus? When can you have sugar? What are gluten’s hidden sources? Discover metabolism building to increase your overall energy; how to balance your digestive system using the right probiotics; and learn which enzymes to use with specific foods. Learn easy recipe substitutions to help you reduce sugar and fat.
CE-HLTH 2075, 4 Tues., Nov. 1-22, 6:00-8:00 pm, Room TBD, $80 (+ textbook). J Ricks. #83612

Heartsaver First Aid

Covers first aid basics: how to handle sudden illness, control bleeding, burns, injuries to bones and joints, and emergencies involving excessive heat and cold. Please contact joan.lederman@sunywcc.edu prior to the class.
CE-HCARE 2004, 1 Sat., Oct. 15, 9:00 am-2:00 pm, TEC-13L, $60 (+ $5 for AHA certification card, payable to instructor). J Lederman. #83454

Health & Wellness
Optimizing Healthcare for Women
Explores health issues specific to women. Includes information about hormones, PMS, breast health, menopause, weight gain, bone health, and other specific health issues of women. Emphasis will be placed on developing and improving healthcare with a focus on growth and development throughout the life cycle.
CE-HLTH 2077, 4 Sat., Oct. 8-29, 9:00-11:00 am, KNC-2, $80 (+ textbook).
J Schumacher. #80028

Reduce Stress & Lose Belly Fat, Too!
You find yourself in stressful situations on a daily basis, but there’s a disconnect between stress and its actual impact on your health. When your stress and cortisol levels are high, not only does your body increase belly fat but it actually resists weight loss. The good news: you have choices. Learn how to navigate through your options and identify what choices are best for you and your lifestyle to reduce your stress and live a happier, healthier life.
CE-HLTH 2076, 4 Tues., Sept. 20-Oct. 11, 6:00-8:00 pm, KNC-5, $80 (+ textbook). J Ricks. #89615

Painting for Health and Vitality
Discover how the process of painting can bring a sense of relaxation and renewed vitality into your life! Using mindful awareness of the breath and body, create watercolor paintings with a focus on color and energy. Draw upon the ancient wisdom of the chakra system as a guide for self-discovery and healing; engage in the creative process and develop powerful tools for balancing your energy and creating harmony. No prior painting experience necessary. Contact instructor at ssqibian@gmail.com for materials list.
CE-PRSDV 2128, 5 Tues., Oct. 4-Nov. 8 (skip 10/25), 6:00-8:00 pm, Room TBD, $95.
S Gibian. #83369

Calming Your Nervous System
Anxiety, anger, depression, sadness, and body aches can hijack our nervous systems. So how do we regulate them? Through meditation, music, grounding, and experiential exercises we can learn how to restore health.
CE-PRSDV 2129VA, 1 Sat., Nov. 5, 10:00 am-1:00 pm, Room TBD, $30. L Bourbeau. #83135

Lose Weight, Keep It Off, and Enjoy Life
All diets work, for a while; learn skills for achieving and maintaining permanent weight loss. Explore effective cognitive techniques and science-based nutrition for long term health. Whether you are just getting started or have been on a diet see-saw, learn techniques that are highly effective for weight loss, healthy living, and greater energy.
CE-PRSDV 2127, 1 Wed., Oct. 5, 7:00-9:00 pm, Room TBD, $25. M Krieger. #83376

Facial Yoga
Forget the face lift! Facial yoga is a natural method that engages muscle activity to improve your looks regardless of your age and gender. Discover easy exercises done while sitting to tone muscles in the jaw, mouth, eyes, and forehead and reduce wrinkles and sagging skin. Can also release tension held in the face and neck, allowing more oxygen and nutrients to reach skin cells and enlarge muscles, giving the appearance of a fuller and more youthful look. Bring a hand mirror, metal teaspoon, unsharpened pencil and face moisturizer to class.
CE-FITNS 2056, 1 Mon., 6:30-8:30 pm, KNC-3, $35. H Cuevas.
Sec. A: Sept. 12. #83157
Sec. B: Sept. 19. #83158

Mindful Eating
Are you tired of the same old nutrition information? Do you eat for emotional reasons? Have you lost pleasure in eating? Come learn how to maintain a healthy body and attitude toward eating, while still enjoying your food. Through mindful eating you will learn many easy and practical exercises to encourage a healthy and enjoyable lifestyle.
CE-HLTH 2069VA, 1 Mon., Nov. 7, 10:00 am-12:00 noon, KNC-3, $25. E Wind. #83657
Reiki

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

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

CE-HLTH 2070, 1 Tues., Sept. 13, 10:00 am-12:00 noon, KNC-3, $20. R DeCarlo. #80082

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

CE-HLTH 2012, 2 T/Th, Sept. 20 & 22, 9:00 am-3:30 pm, KNC-3, $125 (+ $30 materials fee for Reiki 1 manual & certification paperwork, payable to instructor). R DeCarlo. #80083

Reiki 2
Reiki II or Second Degree Attunement amplifies your ability to channel life force energy. Learn ancient symbols that activate particular healing energies, adding to your effectiveness as a Reiki practitioner. At the end of the class, students will be given an assignment to complete and document practicum hours; once the assignment has been reviewed, a certificate will be sent. Prerequisite: Reiki 1 (students requested to send a copy of Reiki 1 Certificate to teacher prior to the first day of class: Regina.Woods@sunywcc.edu).

CE-HLTH 2025, 2 T/Th, Dec. 6 & 8, 9:00 am-3:30 pm, KNC-2, $125 (+ $30 materials fee for Reiki 2 manual and certification paperwork, payable to instructor). R DeCarlo. #80085

Reiki Circle
A great opportunity to give and receive Reiki is through the Reiki Circle series. Participants must be attuned to Reiki. The time will allow for guided meditation, group discussion, and Reiki healing.
Prerequisite: Reiki 1
CE-HLTH 2013, 3 Thurs., Oct. 6, Nov. 3 and Dec. 1, 10:00 am-12:30 pm, KNC-2, $95. R DeCarlo #80087

Relaxation, Meditation and Your Own True Self

Explore Meditation, Part 1
Most ways of relaxing give us only temporary relief. In this session you will learn a handy five-minute meditation that will relax you profoundly and deeply – an ideal tool for a busy life. The more you use it, the better it gets. If you’re a beginner, this is an easy way to see what modern meditation can do for you. If you’re experienced, it will expand your perspectives and refresh your practices.

CE-PRSDV 2023, $25. Sec. A: 1 Sun., Oct. 30, 2:30-4:00 pm, KNC-3. A Rosenberg. #80087
Sec. B: 1 Sat., Sept. 17, 10:30 am-12:00 noon, KNC-3. M Wilgermein. #80080

Explore Meditation, Part 2
This class will help you master and expand the meditation of Part 1. You will also learn how to make meditation a comfortable part of your daily routines, and will then be able to enter each day ready to handle whatever might happen. You’ll find your days increasingly infused with bright new joy and an unshakable peace.

CE-HLTH 2004, KNC-3, $60
Sec. A: 3 Sun., Nov. 6-20, 2:30-4:00 pm. A Rosenberg. #80088
Sec. B: 3 Sat., Sept. 24-Oct. 18, 10:30 am-12:00 noon. M Wilgermein. #80081
**Trends in Resistance Training Programs**

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

CE-FITNS 2076, 4 Thurs., Sept. 22-Oct. 13, 6:00-8:00 pm, Room TBD, $90. J Robbins. #83645

**Stretch, Strengthen and Tone**

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

CE-FITNS 2057VA, 6 Mon., Oct. 3-Nov. 7, 1:00-2:30 pm, KNC-3, $90. R Mendel. #80024

**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., Sept. 22-Dec. 15, 7:00-9:00 pm, PEB-Mat Room, $275. M Orfino. #80056

**Judo for Adults**

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

CE-SPORT 2004, PEB-Mat Room, $260
Sec. A: 13 Sun., Sept. 18-Dec.11, 10:30 am-12:30 pm. #83646
Sec. B: 13 Mon., Sept. 19-Dec. 12, 8:00-10:00 pm. #83647
Sec. C: 13 Wed., Sept. 21-Dec. 14, 8:00-10:00 pm. #83648
Register for one session for $260. Save $$: Register for all 3 sections and save $60.

**Judo for Children and Parents**

Sec. A: 13 Sat., Sept. 17-Dec. 10, 2:00-4:00 pm. #83652
Sec. B: 13 Tues., Sept. 20-Dec. 13, 8:00-10:00 pm. #83653
Register for one session for $260. Save $$: Register for both sections and save $30.

**Aikido (Tomiki Style)**

An art of self-defense utilizing strikes, arm locks, wrist locks and off-balancing techniques to control or defeat an opponent. Aikido techniques have a direct application in police work and personal self-defense methods.

Sec. A: 13 Sat., Sept. 17-Dec. 10, 2:00-4:00 pm. #83652
Sec. B: 13 Tues., Sept. 20-Dec. 13, 8:00-10:00 pm. #83653
Register for one session for $260. Save $$: Register for both sections and save $30.

**Intro to Boxing**

A great way to get into shape! Focus includes balance, footwork, defensive and offensive tactics. Men and women welcome. Ages 18 and 17 welcome, but must be accompanied by a parent.

CE-SPORT 2003, 20 T/Th, Sept. 27-Dec. 6 (skip 11/24), 6:00-8:00 pm, PEB-Boxing Studio, $275 (+ textbook, available from instructor). F Lombardi. #83754

**Cardio Kickboxing**

A multi-dimensional fitness course consisting of basic kickboxing instruction, calisthenics, stretching, and aerobic conditioning. Students learn proper skill development and practical application.

CE-SPORT 2001, 10 Fri., Sept. 16-Nov. 18, 7:00-9:00 pm, PEB-Mat Room, $195. R Varian. #80046

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**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.

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**Weekday class**

See page 71 to Register
Self Defense for Women
A multi-dimensional martial arts course consisting of basic striking/grappling techniques, rape defense, escapes, and weapons defense. Course includes fitness regimen.
CE-SPORT 2006, 10 Tues., Sept. 20-Nov. 22, 6:30-8:00 pm, PEB-Mat Room, $150. R Varian. #80047

Golf
First class held on campus in GYM-4; remaining classes held off-campus at Westchester Driving Range on Old Dobbs Ferry Road in Greenburgh. Cost of balls extra.
Group instruction. Bring a 9 iron.
6 Mon., Sept. 26-Oct. 31, first class in PEB-04; remainder at driving range, $85.
Beginner: CE-SPORT 2010, 5:30-6:30 pm. #83938
Advanced: CE-SPORT 2011, 6:30-7:30 pm. #83939

Swimming for Adults
For beginners (those who cannot float), and advanced beginners (those who have no deep-water experience) as well as intermediate and advanced swimmers (able to swim laps). Bring caps, goggles & several towels.
Beginner: CE-SPORT 2012, PEB-Pool, $160. Sec. A: 12 Fri., Sept. 16-Dec. 9 (skip 11/25), 8:00-9:00 am. #83197
Sec. B: 12 Sat., Sept. 10-Dec. 3 (skip 11/26), 9:00-10:00 am. #83694
Sec. C: 12 Sun., Sept. 11-Dec. 4 (skip 11/27), 9:00-10:00 am. #83895
Sec. D: 12 Mon., Sept. 12-Dec. 5 (skip 10/10), 8:00-9:00 am. #83914
Intermediate: CE-SPORT 2013, 10:00-11:00 am. #83696
Sec. A: 12 Sat., Sept. 10-Dec. 3 (skip 11/26). #83694
Sec. B: 12 Sun., Sept. 11-Dec. 4 (skip 11/27). #83697
Advanced: CE-SPORT 2015, 11:00 am-12:00 noon. #83699
Sec. A: 12 Sat., Sept. 10-Dec. 3 (skip 11/26). #83919
Sec. B: 12 Fri., Sept. 16-Dec. 3 (skip 11/25). #83921

Water Exercise/Aerobics:
Deep Water
Non-weight bearing range of motion exercises, flotation belt is required. Designed for swimmers and those comfortable in the deep water. Participants must bring their own water flotation exercise belt, drinking water and towel.
CE-SPORT 2016, PEB-Pool, $160. Sec. A: 12 Mon., 9:00-10:00 am, Sept. 12-Dec. 5 (skip 10/10). #83692
Sec. B: 12 Fri., 9:00-10:00 am, Sept. 16-Dec. 9 (skip 11/25). #83933 (change skip date)
Sec. C: 12 Sat., 8:00-9:00 am, Sept. 10-Dec. 3 (skip 11/26). #83917
Sec. D: 12 Sun., 8:00-9:00 am, Sept. 11-Dec. 4 (skip 11/27). #83918

Aquacise for Seniors
Experience the therapeutic benefits of in-water exercise. Improve your cardiovascular fitness and endurance. Water shoes required.
CE-FITNS 2046VA, PEB-Pool, $160. Sec. A: 12 Fri., Sept. 16-Dec. 9 (skip 11/25), 10:00-11:00 am. #83919
Sec. B: 12 Fri., Sept. 16-Dec. 9 (skip 11/25), 10:00-11:00 am. #83921

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., Sept. 18-Oct. 23, PEB-Courts (behind gym) or gym (if raining), $75. T Pennyfeather.
Sec. A: 9:00-10:00 am. #83924
Sec. B: 10:00-11:00 am. #83925
Sec. C: 11:00 am-12:00 noon. #83926
Sec. D: 12:00 noon-1:00 pm. #83927
Self-Awareness & Relationships

NEW Starting the Journey to Life 2.0
Transitioning into the new “un-retirement” is not an easy process. You look back and wonder where did the time go? You look ahead and wonder what am I going to do with the next 20-30 years of my life? Having a plan ahead of time or as you begin entering Life 2.0 helps to make the transition easier. This workshop is designed help you begin to think about how they are going to live in the new “un-retirement.” We’ll define the new “un-retirement” and explore ways of living a fulfilling life.
CE-PRSDV 2134VA, 1 Sat., Sept. 24, 12:00 noon-2:00 pm, KNC-3, $25. J Robinson. #83951

NEW Gainfully Unemployed: A Fresh Approach to a Fulfilling Retirement
This course offers those contemplating retirement, as well as those who have already joined the ranks of retirees, a framework to add shape, direction, and purpose to these years. We’ll discuss the most important elements of a fulfilling retirement, such as re-igniting our curiosity to learn new things, staying physically and mentally healthy and vital, making new connections and re-connecting more deeply with those who matter, choosing the right volunteer experience, and just plain having fun. Many resources and practical “take-aways” will be provided.
CE-PRSDV 2135VA, 3 Sat., Oct. 15-29, 10:00 am-12:00 noon, Room TBD, $60. S Peet. #83953

NEW Aromatic Approach to Stress Reduction
Discover aromatherapy basics, essential oil safety, useful measurements and dilutions, and the effect of essential oils on the central nervous system. Learn how to incorporate aromatherapy and essential oils into daily rituals, experience essential oils that are helpful in the reduction of stress, and create blends for personal use.
CE-PRSDV 2133, 1 Sun., Sept. 25, 10:30 am-2:00 pm, KNC-4, $40 (+ $30 materials fee, payable to instructor). B Piazza. #83952

Introduction to Mindfulness and Meditation
Have you wanted to try meditation, but didn’t think it was for you? During this one-session class, we will explore several types of meditation that you can incorporate in your daily life.
CE-PRSDV 2105VA, 1 Mon., Oct. 31, 10:00 am-12:00 noon, KNC-3, $25. E Wind. #83658

Mindfulness and Meditation Practice
Learn and experience meditation and mindfulness in a comfortable, nurturing group setting. We will learn and try many techniques that you will be able to use in your daily lives. Come join this fun and user-friendly class to explore mindfulness and meditation.
CE-PRSDV 2042VA, 4 Mon., Nov. 14-Dec. 5, 10:00-11:00 am, KNC-3, $45. E Wind. #83659

One Soul, Many Lives: Exploring Past Lives
Do you believe in past lives? Do you wonder why you are drawn to a particular place or time in history, or even to people you feel you know even though you just met? Get in touch with who you may have been through meditation; learn how to focus and gather the scattered mental energies and develop the powers of concentration to activate our “third eye.”
CE-PRSDV 2130, 4 Tues., Oct. 4-25, 7:30-9:00 pm, Room TBD, $65. S Shkreli & M Lulgjuraj. #83615

Introduction to Emotional Freedom Techniques
A paradigm shifting program that introduces mind/body healing techniques anyone can use to create a better life by releasing emotional energetic blocks. Learn how to energetically test for negative emotions and learn to use the EFT tapping procedures to reduce the intensity of negative emotions. Includes an introduction to the concepts of Applied Kinesiology and the development of personal intuitive skills.
CE-PRSDV 2081, 4 Thurs., Oct. 6-27, 7:00-9:30 pm, Room TBD, $125. S Gottlieb. #80045

Weight Management:
Help with Hypnosis
Use self-hypnosis to change your eating habits, manage your weight, and influence your ideas about your ability to achieve an ideal weight for a happier, healthier lifestyle.
CE-PRSDV 2106, 4 Thurs., Oct. 6-27, 7:00-9:00 pm, Room TBD, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #80076

Stop Smoking: Help with Hypnosis
Behavior modification techniques, when practiced and reinforced through the use of hypnosis, help you quit smoking for good without weight gain.
CE-PRSDV 2098, 1 Thurs., Nov. 17, 7:00-9:00 pm, Room TBD, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #80077

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.

See page 71 to Register 63
**Red Cross Wilderness and Remote First Aid**
Gain a foundation of first aid principles and skills to be able to respond to emergencies and give care in areas that do not have immediate emergency medical services (EMS) response. This includes wilderness and remote environments, including urban disasters, such as earthquakes and hurricanes. Pre-requisites: current Adult CPR/AED certification; must be at least 14 years of age on or before the last scheduled session of the course. The first session, 9/14, will be devoted to Adult CPR/AED training for those who do not hold a current CPR certificate; all others with certification will start the following week, 9/21.
CE-CERTS 2046, 10 Wed., Sept. 14-Nov. 16, 6:00-8:30 pm, Room TBD, $225 (+ textbook, obtainable from www.redcrossstore.org for $15.95, + $19 WRFA certification fee, + $19 additional certification fee for those not holding a current Adult CPR/AED certification, payable to instructor). A Reeve. #83932

**American Red Cross Babysitter’s Training**
To provide youth who are planning to babysit with the knowledge and skills necessary to safely and responsibly give care for children and infants. This training will help participants to develop leadership skills; learn how to develop a babysitting business, keep themselves and others safe and help children behave; and learn about basic child care and basic first aid. The recommended age for this course is 11-15 years old. Bring bag dinner.
CE-CERTS 2031, 2 Fri., Oct. 21 & 28, 5:00-8:30 pm, KNC-3, $90 (+ $10 ARC certification fee, and optional $15 for ARC Babysitter’s Training Set, payable to instructor), A Reeve. #83940

**Environmental Issues in Your Daily Life**
Take a look at how environmental issues impact your daily life. We’ll identify some specific environmental issues, and examine the science, the economics, and the politics they raise, using discussion and role-play as methodologies for understanding different perspectives.
CE-GREEN 2016VA, 4 Sat., Oct. 8-29, 10:00 am-12:00 noon, Room TBD, $75. R Cherry. #83958

**Positive Parenting**
Having a temper tantrum in a supermarket. Refusing to eat anything other than pasta. Sleep problems. Ever wonder how to deal with such issues? Positive Parenting is a practical course that will teach parents effective and constructive ways to raise and discipline children (up to 10 years of age).
CE-FAMILY 2013, 7 Tues., Sept. 17-Nov. 1 (skip 10/11), 6:30-8:30 pm, Room TBD, $130. M Hackett. #84124

**Beauty Bootcamp**
Shape up your makeup skills and learn the application techniques to apply makeup to yourself or others. Through guided instruction and demonstration, learn the history of makeup, proper sanitation, and how to have a career in makeup, as well as actual application and correct product usage.
CE-PRSDV 2058, 4 Thurs., Oct. 6-27, 6:30-8:30 pm, KNC-3, $75. L Varenne. #80029

**Bridal Beauty Bootcamp**
Warm up with makeup techniques specific for brides and the bridal party. Learn products and techniques for long lasting results. Explore dealing with bridal clients.
CE-PRSDV 2059, 1 Thurs., Nov. 3, 6:30-8:30 pm, Room TBD, $20 L Varenne. #80030

**Genealogy Basics**
Genealogy is not just the study of cemetery records! Digging for lost ancestors takes you to strange places; in the course of your excavations you learn about history, geography, law, and psychology. Become fascinated by the times in which your ancestors lived, or discover that a talent of yours may have been passed down from your ancestors. You may even learn you are related to a historical figure! Genealogy doesn’t call for a lot of expensive equipment – just a notebook, a few pencils, a computer, and a willingness to dig for facts.
CE-PRSDV 2132, 3 Thurs., Sept. 22-Oct. 6, 7:00-9:00 pm, Rooms TBD, $60 (+ $5 for materials, payable to instructor), T Riley. #80062

**Close-up Magic for Adults**
Discover how to do basic magic tricks for fun and entertainment! In this hands-on class, develop basic magic skills to entertain those around you using cards, money, silks, and ropes. Perform great tricks in the very first class. Guaranteed to put a smile on everyone’s face!
CE-HOBBY 2011, $140 (+ $70 materials fee for magic supplies, payable to instructor).
M Eskow.

Sec. A: 7 Wed., Oct. 5-Nov. 16, 9:30-11:30 am, Room TBD. #80094
Sec. B: 7 Thurs., Oct. 6-Nov. 17, 6:30-8:30 pm, KNC-2. #80095

**Staging 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., Sept. 17, 1:00-3:00 pm, KNC-3, $30, M Tallenico. #80026

**Exploring Tarot**
Join a professional psychic, tarot reader, and occult historian for a workshop accessing “higher wisdom” through card divination.
Discuss the tarot from its earliest appearance in 15th century Italy, through the 18th century occult revival, to its resurrection in the Victorian spiritualist movement, to the 21st century New Age movement. Drawing from intellectual history, art history, 19th century occult culture, and New Age writings, each meeting will include historical background along with hands-on practice with tarot divination. Contact instructor at zhenyatarot@gmail.com for materials list.
CE-PRSDV 2116, 4 Tues., Sept. 20-Oct. 11, 9:30 am-12:30 pm, Room TBD, $125. E Amditis. #83134
Pullback Car Engineering
Student engineers will learn about simple machines and their real-world applications. Teams of two students will build a pullback car and then run a series of experiments to test various engineering theories. The skills and traits of the engineering profession are discussed and incorporated. Materials included.
CE-SCI 2030OS, 1 Tues., 3:45-5:45 pm, $35.
Sec. A: Oct. 11. #83745
Sec. B: Nov. 15. #83746

Vertical Access Wind Turbine
Students discuss various types of energy sources and learn about renewable vs. non-renewable options. An overview of how wind is formed, captured, and transformed into electrical power is presented. Wind power is put into historical and worldwide perspective. Old and new designs of windmills and wind turbines are explored and reinforced when students build their very own Vertical Access Wind Turbine (VAWT) model which they take home.
CE-SCI 2029OS, 1 Thurs., 3:45-5:45 pm, $35.
Sec. A: Oct. 13. #83742
Sec. B: Nov. 17. #83749

Art, Hobbies & Crafts

Painting and Drawing for Adults
Work with a variety of media and learn different approaches to painting and drawing. Prep a palette, mix colors, use media, work on various surfaces, learn about brushes, investigate the use of colors and shades, and create strong compositions. Drawing and painting from observation will be implemented by working from a live model, still-life arrangements, portraiture, and working outdoors. Class will be encouraged to work together to create the atmosphere of an atelier. For all levels.
At Peekskill Center: CE-ART 2146PE, 12 Sat., Sept. 17-Dec. 17 (skip 10/1 & 11/26), 10:00 am-12:00 noon, $250 (+ $20 studio fee). #83643

Photography Forum:
Sharpening Your Photography Skills
A rare opportunity for amateur photographers who would like to share their work with, and get feedback from, a professional. This is a casual gathering, with the teacher guiding the class through shooting assignments and critiques aimed at those who not only want to improve their own photography, but also to increase their understanding and enjoyment of the medium.
At Peekskill Center: CE-PHOTO 2007PE, 6 Wed., Sept. 28-Nov. 9 (skip 10/12), 7:00-9:00 pm, $258 (+ $50 lab fee). #83644

Interior Design 101
Learn the basic tools to create an artful home including creating a floor plan, the use of color, and window treatments. The principal elements of design will be discussed: balance, proportion and color. Address design as an artist approaches a canvas, with the Room as the composition. Email instructor at mt.designed@verizon.net for textbook and a list of supplies at least one week prior to class.
CE-ART 2062, 8 Sat., Sept. 17-Nov. 5, 10:00 am-12:30 pm, Room TBD, $195 (+ textbook). M Tallierico. #80025

Fun with Watercolor: Beginners
Explore the unique and beautiful qualities of watercolors! Learn the basic techniques of painting with watercolors such as washes and dry on wet. Brushes, papers, and other materials used in the process will be explained. Contact instructor at janicecianflone@gmail.com for materials list.
At Center for the Arts, County Center: CE-ART 2006, 5 Tues., Sept. 27-Oct. 25, 6:00-9:00 pm, $180. J Cianflone. #80017

Portrait Drawing from the Photo and the Model
Students will learn the fundamentals of fine portrayal or portraiture drawing. The structure and proportions of the human head and face will be covered as well. Techniques of drawing will also be introduced. Contact instructor at lovebundle25@hotmail.com for materials list.
CE-ART 2200, 8 Mon., Sept. 19-Nov. 14 (skip 10/10), 10:30 am-12:30 pm, KNC-4, $160. J Coppola. #80003

New Colored Pencil and Watercolor: A Good Mix
Interested in developing your style and skills? Working together with colored pencil and watercolors can help you to do just that! Students will work on individual projects from reference photos with personal guidance in a supportive class atmosphere. Some knowledge of the materials is necessary. Contact instructor at janicecianflone@gmail.com for list of materials.
At Center for the Arts, County Center: CE-ART 2225, 5 Mon., Sept. 19-Oct. 17, 10:00 am-1:00 pm, $180. J Cianflone. #83825
Beginning Drawing
Almost all art starts out with drawing as the first step. From quick sketches to detailed compositions, cover the basics of shading, crosshatching, proportion, and size. Learn to use shape, line and texture. Contact instructor at janicecianflone@gmail.com for materials list for Section A.

At Center for the Arts, County Center:
CE-ART 2038, $180.
Sec. A: 5 Thurs., Sept. 29-Oct. 27, 6:00-9:00 pm. J Cianflone. #80018
Sec. B: 5 Tues., Sept. 27-Oct. 25, 1:30-4:30 pm. B Waldman. #83804
Sec. C: 5 Sat., Sept. 24-Oct. 22, 9:30 am-12:30 pm. L Insogna. #83805

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

At Center for the Arts, County Center:
CE-ART 2040, $180.
Sec. A: 5 Thurs., Nov. 3-Dec. 8 (skip 11/24), 6:00-9:00 pm. J Cianflone. #80020
Sec. B: 5 Tues., Nov. 1-29, 1:30-4:30 pm. B Waldman. #83806
Sec. C: 5 Sat., Oct. 29-Dec. 3 (skip 11/26), 9:30 am-12:30 pm. L Insogna. #83807

Drawing with Color
Learn to use colored pencils and other media to blend and mix tones, shades, and values in your drawings. Subjects covered will be landscapes, portraits, and flowers but experimentation with other ideas is welcome. Some drawing experience necessary. Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center:
CE-ART 2149, 5 Mon., Sept. 26-Oct. 24, 6:00-9:00 pm. J Cianflone. #80015

Cartoon Characters, Action Figures and Fantastic Creations
Would you like to learn how to draw outrageously funny cartoon characters quickly? How about drawing action figures and super heroes using just 25 basic shapes? Do you want to create fantastic scenes where creatures from another world can roam about freely? Highly instructional class with easy to follow step by step instruction taught by a professional cartoonist. Also included: drawing hands, animals, figures in motion, and exciting perspectives and shading techniques.

CE-ART 2122, 8 Sat., Sept. 17-Nov. 5, 11:00 am-1:00 pm. Room TBD, $160. V Davis. #83333

Watercolor Workshop
This class is suitable for those who know the basics of watercolor painting but want to develop their skills. Color mixing, and individual projects will be emphasized. Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center:
CE-ART 2014, 5 Tues., Nov. 1-29, 6:00-9:00 pm. J Cianflone. #80019

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

At Center for the Arts, County Center:
CE-ART 2154, 8 Wed., Sept. 28-Nov. 16, 2:00-5:00 pm. $300. E Velazquez. #83809

Explore Mixed Media Collage
Move beyond the traditional watercolor painting by adding decorative papers, pastels, oil crayons, and other media to the paper. The result will be a unique and personal work of art!

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

At Center for the Arts, County Center:
CE-ART 2132, 5 Mon., Nov. 7-Dec. 5, 6:00-9:00 pm, $180. J Cianflone. #83808

Visit us online at www.sunywcc.edu/wdce

Textbook required
Holiday Envelope Mania
Customize your own envelopes in all shapes and sizes using the envelope maker tool. More excitingly, learn how to make boxes, candy favors, photobooks, and more using the same tool. The best part of all, the envelope maker is yours to take home.
CE-CRAFT 2056, 1 Thurs., Oct. 27, 7:00-9:00 pm, TEC-13L, $20 (+ $20 materials fee, payable to instructor). S Abrams. #83970

Easy Gift Wrapping
Like the look of fancy packages? It's easier than you think. Learn how to decorate your packages with creative gift tags, make fancy gift bags, and think outside-the-box to create last-minute gifts. You'll complete 3 projects in each class to take home with you.
CE-CRAFT 2057, 1 Thurs., 7:00-9:00 pm, KNC-3, $20 each section (+ $10 materials fee each section, payable to instructor). S Abrams.
Sec. A: Tags: Nov. 3. #83971
Sec. B: Gift Bags: Nov. 10. #83972
Sec. C: Last Minute Gifts: Nov. 17. #83973

Not Just Cards for the Holidays
Learn how to incorporate paper crafting and rubber stamping into the holiday season. Create gift items, cards, decorations, and more from various materials like marble, ceramic, glass, and high quality card stock. All materials are pre-prepared for you so class time is spent on techniques, such as stamping, embossing, water coloring, image layering, die-cutting, punching, etc. You’ll complete 3 projects in each class to take home with you.
CE-CRAFT 2058, 1 Thurs., 7:00-9:00 pm, $20 each section (+ $10 materials fee each section, payable to instructor). S Abrams.
Sec. A: Fall Colors: Sept. 29, KNC-3. #83974
Sec. B: Halloween: Oct. 6, Room TBD. #83975
Sec. C: Thanksgiving: Oct. 13, Room TBD. #83976
Sec. D: Christmas: Oct. 20, Room TBD. #83977

Embroidered Bird Cosmetic Bag
Design your own embroidered bird cosmetic bag. Learn basic embroidery stitches and techniques to embellish a plain, canvas, cosmetic-sized bag with a unique bird design. Beginners and students with experience are welcome. Contact maryk.mcferran@gmail.com for supply list prior to start of class (use WCC materials list for subject line).
CE-CRAFT 2054VA, 4 Thurs., Sept. 15-Oct. 6, 6:00-8:00 pm, Room TBD, $75. M McFerran. #83948

Card Making & Paper Craft Embellishment
Learn how to use stamps, ink, and simple paper crafting tools such as heating tool and emboss folders to create beautiful cards. The sky is the limit when you begin to create personalized cards for birthdays, anniversaries, gifts or business. Techniques that you learn in this class can be applied to scrapbooks, canvas art, mixed media, paper crafts and party planning.
CE-CRAFT 2044, 1 Sun., Sept. 25, 12:30-3:30 pm, KNC-3, $40 (+ $5 materials fee, payable to instructor). D Machicote. #80066

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, $300
Sec. A: 8 Tues., Oct. 4-Nov. 22, 6:00-9:00 pm, $300. D Hughes. #83810
Sec. B: 8 Sat., Oct. 22-Dec. 17 (skip 11/26), 9:30 am-12:30 pm. K Lyons. #83811

Intro to Scrapbooking
Want to scrapbook but you don’t know where to start? Become familiar with simple scrapbooking terms and techniques such as cardstock, 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., Oct. 23, 12:30-3:00 pm, KNC-3, $40 (+ $5 materials fee, payable to instructor). D Machicote. #80065
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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.

Customer Information

CHANGES & CLOSINGS: Programs, requirements, course times/dates and instructors are subject to change without advance notice. Tuition and fees set forth in this publication are similarly subject to change. In the event of severe weather or other emergencies, classes may be cancelled. When this happens, every effort will be made to reschedule the class. For information on emergency closings, visit our website at www.sunywcc.edu or call 914-606-6800.

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

ROOM ASSIGNMENTS: For classes held at the Valhalla campus, the building/room location is indicated for your class. If Room TBD is the listed location, you can obtain the correct assignment several days prior to class start by checking your class at mywcc.sunywcc.edu (be sure to search under “CE” for course subject and set course career to continuing education) or by calling us at 914-606-6830 (press 1), or by stopping by our office in Administration Bldg., Room 207.

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

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

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

OFF CAMPUS LOCATIONS:
Mt. Vernon: 17 S. 5th Avenue, 914-606-7200
Ossining: 22 Rockledge Ave. (Arcadian Shopping Ctr) 914-606-7400
Peekskill: 27 N. Division St., 914-606-7300
Port Chester: Port Chester Middle School (across from Rye Ridge Shopping Center), 914-606-6839
White Plains: Center for the Arts, County Center, 914-606-7500
Yonkers: Yonkers Extension Center, 8510 Mall Walk, 914-606-7100

Customer Information

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

Robert P. Astorino
Westchester County Executive

Dr. Belinda S. Miles
President, Westchester Community College

Visit us online at www.sunywcc.edu/wdce
DO NOT USE FOR ESL REGISTRATION. SEE PAGE 23.

Social Security Number _______-____-____

Date of Birth ________________

MM DD YY

Student ID ________________

Last Name __________________________

First Name __________________________

Address __________________________

Apt # ______________________________

City ______________________________

State | Zip ______________

Home Phone (_____) | ____-____-____

Business Phone (_____) | ____-____-____

Fax (_____) | ____-____-____

Email Address ______________________________________

Have you ever taken a class at WCC before? _____Yes _____No

If yes, was it _____credit _____noncredit

Enclosed is my check, payable to Westchester Community College.

Charge to my □ Visa □ MasterCard □ Discover

Card No. __ | __ | __ | __ | __ | __ | __ | __ | __ | __ | __ | __ | __ | __ | __ | __

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

Signature_____________________________________________________

Customer Information

Refunds
• For requests received at least 2 business days prior to the start of the class: 100% refund.
• There are no refunds after that time.
• The $5 registration fee is non-refundable.

All refund requests must be made to the college in writing or emailed to continuinged@sunywcc.edu. Most refunds are made by check; allow 4-6 weeks to be processed. If you registered online, your refund is immediately credited back to your credit card.

Returned Check Fee
The charge for a returned check is $25.

Ethnicity
A variety of government agencies require that institutions of higher education report student enrollments by ethnic status. The information requested below will assist us in meeting this requirement. Please check the appropriate boxes. (Response is optional and does not affect your admission in any way.)

Are you Hispanic/Latino? □ Yes □ No

If Hispanic/Latino, please indicate which of the following would best describe your background? (select one)

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

Please indicate your race (select one or more)

□ American Indian or Alaskan Native □ Asian □ Black or African American □ Native Hawaiian or other Pacific Islander □ White

Westchester Community College adheres to the policy that no person on the basis of race, color, creed, national origin, age, gender, sexual orientation or handicap is excluded from, or is subject to discrimination in any program or activity. Westchester Community College is an equal opportunity, affirmative action employer.

TOTAL ENCLOSED $
WORKFORCE TRAINING OPEN HOUSE

The Division of Workforce Development and Community Education invites you to join us on: Thursday, November 3, 2016
The Gateway Center (Parking Lot 1)
Free and open to the public
Drop by between 4:30 and 7:30 pm to explore career pathways and professional growth opportunities. Talk with our instructors, learn about our programs, discover salary and employment trends and how to obtain industry credentials.

PROGRAMS REPRESENTED:
• HEALTHCARE
• CORPORATE EDUCATION
• DIGITAL & FINE ARTS
• BUSINESS
• OFFICE TECHNOLOGY & IT
• INDUSTRY CREDENTIALS
• CERTIFICATIONS
• IMMIGRANT EDUCATION
• EXTENSION CENTERS

sunywcc.edu/wtopenhouse

Attend a FREE job readiness workshop!
6:30-7:00 pm
3 Secrets to a Better Resume
Networking Tips
A Powerful LinkedIn Profile
Social Media for your Job Search

www.sunywcc.edu/wdce
workforceandcommunity@sunywcc.edu • 914-606-6830