Build Your Career in one of these Growing Fields!

Healthcare
Certified Nurse Assistant
Dietary Manager
Doula
EKG Technologist
Health Information Technology
ICD-10 Medical Coder
Medical Administrative Assistant
Mental Health Technician
Patient Care Technician
Phlebotomist

Professional Careers
Administrative Professional with MS Office
Fiber Optics Technician
Home Inspection
Life Coaching
Life, Accident & Health Insurance
Personal Trainer
Pesticide Applicator
Photovoltaics
Professional Bookkeeping with QuickBooks
Project Management Professional
Property & Casualty Insurance
Real Estate Appraiser
Real Estate Property Management
Real Estate Sales
TESOL Instructor
Water Operator: Grades C and D

Division of Continuing Education and Workforce Development

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

Success today requires advanced communication and leadership skills useful to you right now. We offer accelerated learning techniques, expert modeling, and proven methods that are ready for immediate use.

As professional coaching enters its 4th decade, the skills of a life coach are becoming increasingly more sought after by groups and organizations. Today, more than 40,000 coaches are providing these services, CCM®@WCC is powered by CoachVille, the world largest coach training organization. You choose how to use your coach training:

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

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

Free Information Session
Sat., Sept. 13, 10:00 am to 12:00 noon
Knollwood Center

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

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

Basic Coaching Skills & Ethics
Learn and practice the eleven core coaching competencies. Leverage your strengths and avoid common pitfalls. 15 ICF-CECUs.
Sec. A: 6 Tues., Sept. 30-Oct. 28, 10:00 am-12:30 pm, Room TBD, $300. #83997
Sec. B: 6 Wed., Oct. 1-Nov. 5, 6:30-9:00 pm, Room TBD, $300. #83998
Sec. C: 6 Sat., Oct. 11-Nov. 15, 10:00 am-12:30 pm, Room TBD, $300. #83999

Play Two Win Method
Unleash the spirit of play! Learn a 9-step method to design winnable game plans for tangible results. 30 ICF-CECUs.
CE-LDRSP 2006.
Sec. A: 12 Wed., Nov. 12-Feb. 25, (skip 12/17-31; 2/18) 6:30-9:00 pm, KNC-5, $600. #84000
Sec. B: 12 Sat., Nov. 29-Mar. 7, 2015 (skip 12/20 & 27; 2/21), 10:00 am-12:30 pm, KNC-5, $600. #84001

Step Up & Stand Out
Offered in spring 2015.

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

Coaching Proficiencies
Learn the language of masterful coaching, Created by the late Thomas Leonard, founder of the ICF, these 15 proficiencies bring coaching to life for both coach and client.15 ICF-CECUs.
CE-LDRSP 2005.
Sec. A: 6 Tues., Sept. 23-Oct. 28, 6:30-9:00 pm, KNC-2, $300. #84002
Sec. B: 6 Wed., Sept. 24-Oct. 29, 10:00 am-12:30 pm, Room TBD, $300. #84003

Inner Freedom Method
Transform unconscious patterns of resistance into a powerful source of energy. Learn a 9-step method to restore the inner freedom that energizes action.
CE-PRSDV 2103.
Sec. A: 12 Tues., Nov. 4-Feb. 10 (skip 12/16-12/30), 6:30-9:00 pm, LIB-G38, $600. #84004
Sec. B: 12 Wed., Nov. 5-Feb. 11 (skip 12/17-12/31), 10:00 am-12:30 pm, Room TBD, $600. #84005

Visit us online at www.sunywcc.edu/ce

Textbook required.
Level 3: The Pursuit of Personal Evolution

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

Advanced Communications
Learn how to articulate what you do as a coach. As a more practiced coach, you’ll learn how to unlock enthusiasm and expand your client’s thinking so that you can deliver even greater tangible results.
CE-COMM 2021, 6 Tues., Nov. 18-Jan. 13, (skip 12/16-30), 10:00 am-12:30 pm, LIB-G36, $300. #83996

Practicum Participant
(required for certification)
Practice coaching under the guidance of an ICF certified coach. Written feedback of your coaching is included. Space limited to 5 students per session. 5 ICF-CEUs per session. Teleclass.
CE-LDPRS 2008, Sec. A: 1 Sat., Sept. 27, 10:00 am-3:00 pm, $250. #84006
Sec. B: 1 Thurs., Oct. 16, 9:00 am-2:00 pm, $250. #84007
Sec. C: 1 Sat., Nov. 22, 10:00 am-3:00 pm, $250. #84008

Learn more about all our classes at www.CCMWCC.com/classes

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

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

Build and Maintain a Profitable Consulting Practice
Do you have an idea for your own business or consulting practice, but don’t know how to get started? Get all the tips, tricks, and techniques to succeed. Gain the tools and business knowledge to help make your idea profitable. Learn how to reach clients with a sellable identity, close contract deals and how to succeed with a strong and powerful marketing plan. Learn the planning and communication tools needed for a successful and profitable consulting practice.
CE-CRXLPL 2016, 1 Wed., Sept. 24, 6:00-9:00 pm, Room TBD, $50. D. Ewen. #83563

Become a Radio Talk Show Host
Did you ever want to get your foot in the door on radio or TV? Have you wondered how to get a demo disk for radio stations to show them what you’ve got? Learn how to get experience as a talk show host. Find out how to increase your listening audience. Learn the tools of creating and marketing an online radio show that is broadcast to cell phones, tablets, laptops, iPods, and websites. If you have a landline and high-speed Internet, you can create an online radio show from home. Learn how to get the opportunity to make money through a revenue-sharing plan.
CE-CRXLPL 2015, 1 Mon., Sept. 28, 6:00-9:00 pm, Room TBD, $50. D. Ewen. #83564

Short Film Production, Marketing, and Distribution
Do you love movies? Do you have an idea for a movie for theater, TV, or online? Learn to use your own camera to make a quality movie and make your project available on DVD, YouTube, Facebook, Amazon and/or streaming on your own website. Learn how to promote your project at film festivals and local public access television.
CE-FILM 2028, 1 Wed., Oct. 8, 6:00-9:00 pm, Room TBD, $50. D. Ewen. #83561

Music Recording, Publishing, and Marketing
Are you a musician looking for your first break on a record label? Have you hoped for a recording contract? Do it yourself! First, learn how to record your music and publish a CD. Then learn how to market your product through radio, Amazon.com, iTunes, social media sites, retail stores, and entertainment venues. Your audience is waiting for you!
CE-CRXLPL 2014, 1 Wed., Oct. 15, 6:00-9:00 pm, KNK-3, $50. D. Ewen. #83562

10 Steps to a Federal Job
The federal government anticipates hiring a number of new employees! Know which agencies are hiring. Get tips for federal resume and essay writing, understand vacancy announcement terminology and learn about salaries.
CE-CRXLPL 2007, 1 Sat., Oct. 18, 9:30 am-1:30 pm, Room TBD, $40. S. Reid. #83623

Property Management and Investments
Learn successful property management, how to locate properties for purchase, and how to maximize cash returns and appreciation. Topics covered include: investment types/analysis, rent collection, tenant selection, budgeting for repairs and capital improvements, landlord relations, legal protection, insurance, and taxes. Approved for 15 hrs. of CE for RE Salespersons and Brokers.
CE-REAL 2012, 2 Sat., Nov. 1 & 8, 9:00 am-4:30 pm, Room TBD, $175. D. Alvarez. #83718

You’re On the Air: How to Make It in Voice-Overs
Voice-overs are hot today. Learn about an exciting, new way to turn voice-overs into a thriving full- or part-time business. Get a personal evaluation of your voice at the end of the class!
CE-COMM 2008, 1 Tues., Nov. 4, 7:00-9:00 pm, KNK-2, $45. A. Schwartz. #83496

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. 21 & 28, 7:00-9:00 pm, Room TBD, $75. P. Batra. #83510

Textbook required.
An introduction to beginning accounting practices including: transaction analysis, journal entries, general ledger, and financial statements. Bring a calculator to class. Purchase textbook and workbook and bring to first day of class. 2.0 CEUs.

CE-BUS 2000, 8 Thurs., Sept. 18- Nov. 6, 7:00-10:00 pm, KNC-3, $285 (+ textbook).
H Cuevas. #83437

Health Information Technology
Westchester Community College’s non-credit training program is designed to meet the nation’s emerging need for health information technology professionals. The Fall class meets Sept. 6 through Dec. 20, Mon., 6:00-9:00 pm and Sat., 9:00 am-4:00 pm. Tuition is $1,600. Participants must have a background in healthcare or information technology to qualify. To find out how you could make a leap into this new career, visit www.sunywcc.edu/hit or email hitech@sunywcc.edu.

A schedule of classes can be found at our website at www.sunywcc.edu.

Earn College Credits While Training for a New Career!

• Medical Billing and Coding • Energy Systems

These programs earn credits towards a college degree while helping you prepare for a new career. For more information, or to receive a Fall 2014 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, or email steve.leone@sunywcc.edu. Visit us online at www.sunywcc.edu.

Paralegal Spotlight

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

Join Us for a Paralegal Open House
August 19 from 6:00-7:00 pm Gateway Center, Room GTW-110

Certifications & Licensing

Certified Dietary Manager Program

A 16-week hybrid course: part classroom and part self-study. Upgrade your skills in food service management or become a food service supervisor. HS Diploma/GED is required and you must be currently employed in a food service department under an RD (who acts as your preceptor). Includes Nutrition Therapy, Food Service Management, and Human Resource Management. 120 hrs. classroom/self-study and 150 hrs. fieldwork as required for certification, plus certification exam approved by the Association of Nutrition and Food Professionals. CE-NUTR 2002, on campus dates: 15 Thurs., Sept. 11- Feb. 26 (skip 9/25, 10/2, 10/23, 11/13, 11/27, 12/4-1/15 & 1/22), 4:00-8:00 pm, Room TBD, $600 (+ textbooks to be ordered from the ANFP at www.anfponline.org); J Seid. #83851

Home Inspection Careers

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

Classroom-Based Home Inspection Training Program

Our hands-on program will show you how to succeed as a professional home inspector. The courses and field training provide you with a step-by-step process to execute a complete professional home inspection and produce a professional home inspection report. In addition, the classroom courses provide information on how to start, market, and build your own business. Perform actual inspections with our instructors. Curriculum approved by NYS. Lectures held in the Valhalla campus library, LIB-G36 (within in the Academic Support Center). Field training, KNC-2. CE-TECH 2005, Lecture: Sept. 15-27, Field training: Oct. 6-10. #83598

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

Visit us online at www.sunywcc.edu/ce
**Fiber Optics Training Certificate**

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

**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 FTTH (Fiber To The Home), LAN/WAN fiber networks, and basic fusion and mechanical splicing. Students will learn how to identify fiber types; recognize various connectors used in fiber installation; and install, terminate, splice, and properly test installed fiber cable to existing standards. This program explores the history and future of fiber optics and fiber optics capabilities, and cost of installation. Standards covered: NEC/FOA-301-2004, EIA/TIA 568-B.3, ANSI/TIA/EIA 607-A, and NEC Article 770-50, upon successful completion, this program is recognized for BICSI CECs (Continuing Education Credits): RCDD 21, Installer Level/2 Technician 21 CECs.

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

CE-TECH 2000, M/T/W, Oct. 6-8, 8:00 am-5:00 pm, LIB-G36, $700. #83514

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

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

**Prerequisite:** CFOT Course or another formal Fiber Optics Training Course within preceding 6 months or 1 year fiber optics related experience. Must have taken and passed the Basic CFOT Exam prior to registering for CFOS/T with the FOA.

CE-TECH 2001, Th/F, Oct. 9 & 10, 8:00 am-5:00 pm, LIB-G36, $675 (fee also includes 1-year membership in the FOA). #83515

**Certified Fiber Optics Specialist Outside Plant (CFOS/O)**

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

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

CE-TECH 2029, S/Su, Oct. 11 & 12, 8:00 am-5:00 pm, LIB-G36, $775. #83516

*Textbook required.*
### Personal Training Programs

#### Personal Training Certification Orientation: Online

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


#### Personal Training Certification

Join this fun profession and be a part of what Fortune Magazine & ABCNEWS.com states as the 4th hottest job in the U.S. at a national average of $34 an hour. Employers like 24 Hour Fitness, LA Fitness and Gold's Gyms are just a few of the clubs that seek out our graduates. Whether a career move or for your own personal knowledge, get all the information you need to become a Certified Personal Trainer. This challenging course is taught over a 5-week period for better retention and skill competency; the national exam is held on the 6th week. This 60-hour program has 15 hours of lecture, 15 hours of hands-on practical training, and a 30-hour internship that networks many graduates right into a job. Prepare for success with key topics that include biomechanics, exercise physiology, fitness testing, equipment usage, and health assessment. CPR/AED is needed to receive the certificate. W.I.T.S. is the only major certifying body in the country providing comprehensive practical training and internship components.

Textbook is required and not included in course fees; call to order and start reading immediately 888-330-9487; www.witseducation.com.

**CE-CERTS 2018, 6 Sat., Oct. 11-Nov. 15, 9:00 am-4:00 pm, Room TBD (morning lecture held on campus; afternoon practical held offsite), $675. #83517**

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

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### Industrial, Institutional & Structural Pesticide Applicator Certificate

Offered in partnership with the Environmental and Facilities Institute

This NYSDEC-accredited training and certification course is for professionals who work in or who have an interest in the application of pesticides; it will train those who will be applying pesticides in commercial and residential buildings for control of insect and rodent pests. Students receive the core training needed to begin their careers as pesticide applicators and to strengthen their skill set to meet the continuing and new challenges found in the industry. Students are prepared to take the NY State Department of Environmental Conservation Pesticide Applicators Core & 7a examinations for Pesticide Technician eligibility and certification.

Course study topics include: state & federal laws and regulations, pesticides and pests, safety, poisoning, fundamentals of integrated pest management, equipment, storage and record keeping. The NYDEC State certification exam will be offered on campus for registrants.

**CE-CERTS 2038, 5 Wed., Oct. 15-Nov. 12 (plus DEC exam date TBD), 3:00-9:30 pm, Room TBD, $600 (+ Core & 7a manuals; cost is $90 for the set; can be purchased at the Cornell University Extension Center or from the instructor), D Alvarez. #83791**

**Note:** Attendance is critical in order to successfully complete this program. Make-up classes are subject to availability and location, and at an additional fee paid directly to EFI. For registration, and additional course information, licensing and training programs, contact EFI at: admin@elf4training.com or call EFI at 914-295-2296.

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### Grade C Water Operator Certification

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

**CE-CERTS 2010, 6 Thurs., Oct. 16-Nov. 20, 6:30-9:30 pm, Room TBD, $275 (+ textbook). J Wines. #83607**

### Grade D Water Distribution Operator Certification

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

**CE-CERTS 2011, 5 Mon., Oct. 20-Nov. 17, 6:30-9:30 pm, Room TBD, $250 (+ textbook). J Wines. #83608**

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Visit us online at [www.sunywcc.edu/ce](http://www.sunywcc.edu/ce)
“Servsafe” Food Service Sanitation & Safety
Available at Valhalla campus, Mt. Vernon and Ossining Extension Centers, and Port Chester Middle School. Mandatory for anyone who handles and/or distributes food. English and Spanish sections available. Prepare for the Dept. of Health Food Protection Certificate exam; also meets State Agriculture and Markets education requirements for food purveyors. Call 914-606-6830 (press 1) for schedule and registration form.

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

American Sign Language 2.0 CEUs. $199 (+ textbook), Room TBD. 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. No prerequisites. CE-LANG 1000, 10 Wed., Sept. 17-Nov. 19 (skip 11/26), 6:30-8:30 pm. #83568
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 Tues., Sept. 16-Nov. 18, 6:30-8:30 pm. #83570

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-Capaibo.
Sec. A: 1 Sat., Sept. 27, 9:00 am-12:00 noon, KNC-2. #83707
Sec. B: 1 Wed., Oct. 22, 6:00-9:00 pm, KNC-3. #83708
At Ossining Center: CE-CERTS 2001OS, 1 Sat., Nov. 8, 9:00 am-12:00 noon. #83654

Coming in Spring 2015!
Careers in the Senior Move and Transition Industry and in Alzheimer and Dementia Care
Join us to learn more about these new career options in our FREE info sessions. Dayne DuVall, a Certified Relocation and Transition Specialist and COO of the National Certification Board for Alzheimer Care will share the opportunities in these growing fields and how to become credentialed.
• Learn how to earn the CRTS credential as well as the requirements and training to become an expert in Senior Relocation.
• Gain insights into certification in Alzheimer and Dementia Care. If you’re in the healthcare field with expertise in dementia care and want to train others, become a Certified Alzheimer Educator. If you work with persons with Alzheimer’s or want to, find out how being a Certified Alzheimer Caregiver will lead to better career advancement and opportunities. Also helpful to family members caring for a loved one with Alzheimer’s.
The CRTS and CADC/CAE will be offered in the Spring 2015 semester.
Call 914-606-6830, press 1 for dates for these FREE information sessions and to reserve your seat.

Respiratory Therapy: Excellence Across the Healthcare Continuum
An AARC-approved 11 CRCE program designed to update RTs on advances in adult critical care, neonatal/pediatric care, asthma education, and sleep medicine. Taught by Quinones Healthcare Seminars faculty members. Breakfast, lunch, and materials provided.
1 Fri., Sept. 12, 7:30 am-8:00 pm, GTW-Davis Auditorium, register before Aug. 12 for $129, after Aug. 12 for $155.
Register online at www.solutionsx2.com or by phone at 1-610-772-0661 or 1-215-353-2477.
Effective Communicator
The Funeral Director as an Effective Communicator
Focuses on the basic skills that lead to effective communication, specifically interacting with the bereaved, staff communication, and public speaking in the workplace.
CE-FUNER 2000OS, Nov. 13, 1:00-3:00 pm. #83657

Professional Ethics and Public Relations
Designed to assist the funeral director in raising his/her self-awareness as a professional member of the community.
CE-FUNER 2001OS, Nov. 13, 3:30-5:30 pm. #83658

Register for both the Effective Communicator and Professional Ethics courses for only $200.

Savings will reflect when your course fees are calculated after enrolling.

Business & Work Success

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


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. 16-Oct. 21, 7:00-9:00 pm, KNCR-3, $125. S Horowitz. #83497

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

CE-JBPRP 2023, 2 Sat., Sept. 22 & 29, 9:00 am-1:00 pm, Rm 202-03, $60. #83999

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

CE-PRSDV 2072, 2 Sat., Sept. 27 & Oct. 4, 9:00-12:00 noon, KNCR-3, $65. H Cuevas. #83691

Social Media & Your Job Search
Facebook, Twitter, LinkedIn... employers are actually hiring candidates they meet online! And it takes more than just applying through a “jobs” tab. Social media has tremendous impact on personal and professional images. Though many people have accounts, they are not optimizing their use for job search purposes. Learn best practices for managing and promoting your online profiles. Create and expand a community of virtual contacts who can provide critical information and introductions to hiring managers and/or recruiters. Learn to use these tools effectively and develop a social media plan.

CE-JBPRP 2024, 1 Sat., Nov. 22, 9:30 am-1:30 pm, GTW-203, $60. #83945

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

CE-BUS 2061, 2 Mon., Sept. 22 & 29, 9:00 am-4:00 pm, Room TBD, $300. #83699.

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

CE-BUS 2062, 2 Mon., Oct. 13 & 20, 9:00 am-4:00 pm, Room TBD, $300 (+ $50 materials fee, payable to instructor). #83700.

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 memorandums.

CE-WRITG 2054, 3 Mon., Sept. 22-Oct. 6, 6:30-9:30 pm, KNCR-3, $95. H Cuevas. #83693

NEW Business Writing that Counts!

Visit us online at www.sunywccc.edu/ce

Textbook required.
Effective Business Writing Workshop
Workshop format provides special opportunity to explore and develop your business writing style. Focus is placed on writing effective business letters and emails, being aware of different protocols for writing to peers, supervisors, or team members. We will provide samples to help advance your business writing to the next level. Please bring up to three letters or emails to work on, as well.
CE-BUS 2066, 4 Sat., Oct. 11-Nov. 1, 9:00 am-12:00 noon, Room TBD, $300. #83701

Effective Presentations
Oral presentations are associated with success. Our program is hands-on and includes a variety of typical business situations, as well as various aspects of formality. Practice and develop your own unique skills in the "safety" of our classroom environment.
CE-BUS 2064, 2 Thurs., Oct. 9 & 16, 9:00 am-4:00 pm, Room TBD, $300. #83702

Successful Sales: Fundamentals, Tips and Techniques
New salespersons and those seeking to refresh their technique will start with the fundamentals of successful sales and practice selling in a safe classroom environment. The class will cover face-to-face sales and telephone activities to engage the prospect and get the sale.
CE-BUS 2063, 2 Thurs., Nov. 6 & 13, 9:00 am-4:00 pm, Room TBD, $300. #83704

Networking for Your Career
This workshop examines the fundamental concepts of networking in the business world, including techniques for bolstering one’s business and professional networks using social media and industry conferences. The program will demonstrate the use of networking for business development and for internal and external job searches.
CE-JBP RP 2028, 3 Sat., Nov. 8-22, 9:00 am-12:00 noon, Room TBD, $225. #83792

For business-related computer classes, see page 30.
Online Certificate Programs

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

Ed2Go Career Certificate Courses

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

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

Business Certificates, including:
- Administrative Professional with Microsoft Office 2010 Master: 380 hours, $1,995
- Six Sigma Blackbelt: 200 hours, $2,695
- Certified Bookkeeper: 140 hours, $1,995
- Professional Bookkeeping with QuickBooks: 140 hours, $1,895
- Certified Global Business Professional: 160 hours, $2,495
- Payroll Practice and Management: 80 hours, $1,795
- Management for IT Professionals: 390 hours, $2,295
- Travel Agent Training: 250 hours, $1,795

Healthcare Certificates, including:
- ICD-10 Medical Coding: 200 hours, $1,795

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

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

Cheetah Learning Project Management Online Certificate Programs

Cheetah Learning Accelerated Project Management Master Certificate

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

Cheetah PM Fundamentals Certificate

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

Cheetah Online Exam Prep for the PMP® Exam

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

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

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

Campus Security Information

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

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

Consider taking business and professional skills development classes with peers. See how others approach similar challenges:

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

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

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

For further information
Call: 914-606-6669, Email us at pdc@sunywcc.edu, or visit www.sunywcc.edu/pdc

Center for Insurance Education

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

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

CE-INS 2007, F/S/Su, Oct. 24-27, 8:00 am-5:00 pm and Mon., Oct. 27, 8:00 am-1:00 pm, $375 (+ textbook), LIB-G36, J Sayour. #83720

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

CE-INS 2006, 32 M/W, Sept. 22-Jan. 19 (skip 12/24, 29, & 31) 6:30-10:00 pm, LIB-G36, $895 (+ textbook). #83763

Personal Lines Brokers Licensing
NYS approved class to prepare for personal lines certification.

CE-INS 2008, 13 M/W, Nov. 26-Jan. 19 (skip 12/24, 29, & 31), 6:30-10:00 pm, LIB-G36, $450. #83764

Insurance & C Brokers Review Class
Coming in Spring 2015

Center for Real Estate Education

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

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

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

Real Estate Management
Approved for 6 hrs. of CE for Salespersons and Brokers.
CE-REAL 2023, 1 Sat., Oct. 4, 9:00 am-4:00 pm (1-hour lunch break), LIB-G36, $125.
D Alvarez. #83715

Real Estate Investments
Approved for 3.5 hrs. of CE for Appraisers, Salespersons and Brokers.
CE-REAL 2022, 1 Sat., Oct. 25, 9:00 am-12:30 pm, KNC-5, $70. D Alvarez. #83716

See page 67 to Register 13
Real Estate Licensing and Continuing Education Courses

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

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

### Real Estate Salespersons

Meets the current NYS Department of State requirement: 75-hr. required course for salespersons licensing exam.

- **CE-REAL 2024, $595 (+ textbook)**: D Zagaroli  
  Sec. A: 20 T/Th, Sept. 16-Nov. 20, 6:00-9:45 pm, KNC-5, #83628
  Sec. B: Intensive: 12 Sa/Su, Oct. 18-Nov. 23, 9:00 am-3:45 pm (30-minute lunch break), KNC-4, #83629

### Real Estate Appraisal

These qualifying courses are approved by the Appraisal Qualifications Board (AQB) and the NYS Department of State (DOS), 518-474-4429, as meeting the educational requirements under Section 1103 to meet NYS Licensed Appraiser Assistant, Licensed and Certified Residential, and Certified Brokers – see appraisal section below. For further licensing and exam information, call 1-800-348-2831. You must bring text and a student manual to class to receive credit.

- **R-5: Basic Appraisal Principles**  
  A 30-hr. qualifying course. Approved for 19.5 hrs. of CE for Salespersons and Brokers upon passing the exam.  
  **CE-REAL 2013, 8 M/W, Sept. 29-Oct. 22, 6:00-9:45 pm, KNC-5, $395**: D Zagaroli. #83640

- **R-6: Basic Appraisal Procedures**  
  A 30-hr. qualifying course. Approved for 19.5 hrs. of CE for Salespersons and Brokers upon passing the exam.  
  **CE-REAL 2014, 8 M/W, Oct. 27-Nov. 19, 6:00-9:45 pm, KNC-4, $395**: D Zagaroli. #83642

### Appraisal Exam Review Class

Real Property Appraiser qualifications will change as of January 1, 2015; education and experience will be required prior to taking the AQB-approved National Uniform Licensing and Certification Examinations. Prepare for these exams; covers a wide range of topics from appraisal principles to test taking techniques. A must for all eligible exam candidates; can also be taken as a refresher course. Approved for 7 hrs. of CE for appraisers. Co-sponsored by the Westchester County Society of Real Estate Appraisers.

- **CE-REAL 2050, 1 Sat., Sept. 20, 9:00 am-5:00 pm (1-hour lunch break)**, KNC-4, $250. D Zagaroli. #83663

### 7-Hour National USPAP Update Course (Mandatory AQB Continuing Education Class): 2014-2015 AQB 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. Program is co-sponsored by the Westchester County Society of Real Estate Appraisers, Inc. (WCSREA). 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:

- **CE-REAL 2002, 1 Sat., Nov. 1, 9:00 am-5:00 pm (1-hour lunch break)**, LIB-G36, $195. A Mantovani. #83695

### Salespersons Exam Prep

Prep for the state exam; topics include real estate terminology and concepts, preparation skills, test-taking strategies, how questions are structured, and the proper way to read and comprehend test questions. Review questions will be covered; leave with a better understanding of the examination process.

- **CE-REAL 2042, 1 Mon., Nov. 24, 6:00-10:00 pm, KNC-3, $80**: D Zagaroli. #83662

### New

Visit us online at www.sunywcc.edu/ce

Textbook required.
CE Fall 2014 PMS 3135_Layout 1  7/14/14  12:54 PM  Page 15

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

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

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

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

NEW! Appraiser Assistant Supervisory Courses
The following continuing education courses are approved for various disciplines including salespersons, brokers, and appraisers. Please check individual courses for appropriate approval status. No textbooks are required for CE courses; applicable handouts will be distributed in class and are included as part of the tuition.

CE Courses Approved for Appraisers, Salespersons and/or Brokers

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

CE-REAL 2026, 2 T/Th, Sept. 30 & Oct. 2, 6:00-9:45 pm, KNC-4, $95. S Macaulay. #83462

Property Management and Investments
Learn successful property management, how to locate properties for purchase, and how to maximize cash returns and appreciation. Topics covered include: investment types/analysis, rent collection, tenant selection, budgeting for repairs and capital improvements, landlord relations, legal protection, insurance, and taxes. Approved for 15 hrs. of CE for RE Salespersons and Brokers.

CE-REAL 2012, 2 Sat., Nov. 1 & 8, 9:00 am-4:30 pm, Room TBD, $175. D Alvarez. #83718

Home Construction for Realtors
The agent will gain a clear understanding of how a home is built from the drawing stage to completion. He/she will also learn to identify utilities, fixtures and other components in a home. Approved for 4 hrs. of CE for Salespersons and Brokers.

CE-REAL 2039, 1 Mon., Nov. 10, 6:00-10:00 pm, Room TBD, $80. J Baratta. #83698

3-Hr. Fair Housing
This is a mandatory continuing education class that must be taken every 2 years as part of the continuing education renewal cycle. Approved for 3 hrs. of CE for Salespersons and Brokers. Mandatory CE class.

CE-REAL 2032, 1 Tues., Nov. 18, 6:30-9:30 pm, KNC-4, $40. D Zagaroli. #83643

Why Size Matters:
Calculating Gross Living Area
Includes issues such as what is considered in the calculation of gross living area (GLA) by the secondary market and the procedures for measuring various styled homes. The employed methods will standardize the calculation process and aid the client to obtain accurate results. Case studies will illustrate some of the difficulties that may be encountered during the inspection process. Approved for 3 hrs. of CE for Salespersons, Brokers and Appraisers.

CE-REAL 2044, 1 Thurs., Sept. 25, 6:30-9:30 pm, KNC-2, $70. D Zagaroli. #83645

Real Estate Financing
Learn the process flow from initial meeting to closing. Ask the right questions, confirm pre-approval and proof of funds, communicate effectively with the lender and follow guidelines and procedures. Approved for 15 hrs. of CE for Salespersons and Brokers.

CE-REAL 2021, 4 M/W, Dec. 1-10, 6:00-9:45 pm, Room TBD, $175. D Zagaroli. #83661

Analysis of Market Sales: When Are They Comparables?
Approved for 3 hrs. of CE for Appraisers, Salespersons and Brokers. Mandatory CE class.

CE-REAL 2003, 1 Thurs., Oct. 9, 6:30-9:30 pm, $70. D Zagaroli. #83659

The Truth About Mold
This course offers useful and practical information on issues relating to mold and how these issues impact the real estate profession as well as the landlords and homeowners. Topics include remediation, potential liability, reducing that liability, and the health effects of mold. Approved for 4 hrs. of CE for Salespersons and Brokers.

CE-HOME 2003, 1 Mon., Oct. 6, 6:00-10:00 pm, Room TBD, $80. J Baratta. #83697

Textbook required.
The Deal Killers: Appraisers, Underwriters and Home Inspectors

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

CE-REAL 2038, 1 Thurs., Oct. 30, 6:30-9:30 pm, $70. D Zagaroli. #83660

Healthcare Careers

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

Infection Control Seminar

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

CE-HCARE 20100S, 1 Mon., Oct. 6, 5:30-8:30 pm, $80. #83630

Infection Control for Phlebotomy Students

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

Sec. A: 1 Mon., Sept. 8. #83631
Sec. B: 1 Thurs., Sept. 11. #83632

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 20070S, 9:00 am-3:00 pm, $340. Sec. A: 4 Fri., Oct. 31-Nov. 21. #83633
Sec. B: 4 Sat., Nov. 1-Nov. 22. #83634
Sec. C: 4 Sun., Nov. 2-Nov. 23. #83635

Phlebotomy

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 20440S, $610 (+ textbook). Sec. A: 8 M/Th, Sept. 15-Oct. 9, 3:00-7:30 pm. #83636
Sec. B: 8 Sa/Su, Sept. 20-Oct. 12, 9:00 am-1:30 pm. #83637

Phlebotomy Practicum

Under the direction and supervision of a certified phlebotomy instructor, students will receive hands-on experience in phlebotomy and will practice venipuncture and capillary sticks in accordance with regulations of the National HealthCareer Association (NHA) on each other. Prerequisite: successful completion of Infection Control for Phlebotomy Students and Phlebotomy Training Program. NOTE: completion of 30 live sticks required to sit for the NHA Certified Phlebotomist Examination. Application deadline: Sept. 27.

CE-HCARE 20450S, 15 Sat., Oct. 18-Feb. 14, 9:00 am-12:00 noon, $400. #83638

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). This is an American Heart Association certification course.

1 Sat., 9:00 am-3:00 pm, $80 (+ $5 materials fee and + $12.50 for optional textbook, payable to instructor). J Lederman.
At Valhalla Campus: CE-HCARE 2005, Oct. 11, PEB-4. #83712
At Ossining: CE-HCARE 20050S, Nov. 1. #83639

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 • Phlebotomy Practicum
Patient Care Technician • Surgical Technologist

Textbook required.
Certified Nursing Assistant
New York State approved training for nursing assistants. Prepare for employment in hospitals and nursing homes. 120-hour course includes classroom work and clinical experiences at a local nursing home. Admissions application and interview required; call 914-606-7400 for information and an application. Application due date is Aug. 8. $1,410 (+ textbook/workbook). Sec. A: M/W/Th, Sept. 8-Dec. 15, 5:30-9:30 pm. Sec. B: T/W/Th, Sept. 9-Dec. 15, 9:00 am-1:00 pm.

Certified Patient Care Technician Program (CPT) This 120-hour program, including a clinical externship, is designed to prepare Patient Care Technicians to function as multi-skilled care providers in a variety of healthcare settings, such as hospitals, long-term care settings, or skilled nursing facilities. Gain additional skills for routine patient care treatments including simple lab tests, EKG’s, simple dressing changes, and phlebotomy, utilize current technology, and employ physical and occupational therapy safety standards. Upon successful completion of the program, students are eligible to take the CPCT exam offered by the National Healthcareer Association (separate fee of $149 for exam). Prerequisite: valid NY Certified Nurse Assistant license. Admissions application and interview required; call 914-606-7400 for information and an application. Application due date is Aug. 15. T/F, Sept. 16-Dec. 19, 4:30-9:30 pm. $1,410.

Information Sessions for Allied Health Careers
All sessions meet from 5:00-6:00 pm at the Ossining Center and are FREE; call 914-606-7400 to reserve your space.
Nursing Assistant, Patient Care Technician and Phlebotomy: Wed., July 16 or Wed., Aug. 6

Mental Health Technician
This 80-hour course will prepare you to understand basic psychiatric terminology, psychopathology, social skills training, and mental health laws and ethics. Mental Health Technicians (MHT’s), also called psychiatric aides, are part of a patient-centered team for individuals who may be mentally challenged or emotionally disturbed, or for psychiatric patients under the supervision of a psychiatrist, registered nurse, or social worker. Call 914-606-7400 for more the application packet.
CE-HCARE 2011OS, Th/S, Sept. 11-Dec 6, Thurs., 5:30-9:00 pm/Sat., 9:00 am-2:00 pm, $1,305.

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 Sat., Oct. 18-Nov. 15, 12:30-4:30 pm, $115 (+ textbook). #83648

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 health care, ethical principles, and cultural competency concepts. For individuals who are already bilingual/multilingual. A background in healthcare not required; fluency in English and Spanish languages is required. Completion of class plus score of 3.5 or higher on proficiency exam needed to be eligible for national certification.
CE-CERTS 2041OS, T/Th, Sept. 23-Nov. 20, 6:30-9:00 pm, $450. #83771

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 R.N. License and current CPR certification for healthcare professionals (BLS). Call 914-606-7400 for application and admissions requirements.
CE-HCARE 2047OS, T/F Sept. 30-Dec. 19, 4:30-9:30 pm, $1,000. #83649

NEW Doula Training Workshop
This 2-day interactive doula training explores the physical, scientific, and spiritual aspects of birth and being a doula. Gain the hands on tools to support women during pregnancy and birth. This training is the first step in certification through Birth Arts International. After completion of training, participants are considered Birth Arts Trained Doulas and receive a completion certificate. Additional requirement for certification must be completed through BAI.
CE-CERTS 2041OS, 2 Sa/Su, Oct. 18 & 19, 8:30 am-4:30 pm, $375. #83653

Textbook required.
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.

**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.

**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.

### Elective Classes:

**Introduction to Seed Production**
Learn about seed saving and seed production fundamentals with an emphasis on on-farm seed production. Topics include isolation distance and population size considerations, mating strategies and pollination requirements, controlled pollination techniques, seed maturity and harvest indicators, seed drying and storage, and demonstrations of seed cleaning processes. Upon completion, you will be able to produce a commercial quality seed crop.

**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.

**Greenhouse Design and Plant Propagation**
Explore the various greenhouse facilities in use on small sustainable farms. Topics include selection of greenhouses, design and construction, basic operational guidelines, and indoor plant propagation methods. Greenhouse production at Hilltop Hanover Farm will be discussed in detail. Evaluate your own greenhouse needs, and be ready to start greenhouse growing.

Visit us online at www.sunywcc.edu/ce
Intended to help prepare you for Intro to Basic Electrical Theory and Math for Photovoltaics. Gain a basic understanding of voltage, current, and resistance using Ohm’s Law, DC and AC single, split, and 3 phase sources, calculations, and hands-on testing using meters. Prerequisite: basic arithmetic and elementary algebra. Students must bring TI-36X Solar calculator to class; handouts supplied by instructor.

CE-BSKLS 2000, 2 Sat., Sept. 27 & Oct. 4, 9:00 am-5:30 pm, Room TBD, $195. R Van Inwegen. #14063

Photovoltaics

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

Basic Electrical Theory and Math for Photovoltaics

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

CE-BSKLS 2000, 2 Sat., Sept. 27 & Oct. 4, 9:00 am-5:30 pm, Room TBD, $195. R Van Inwegen. #14063

Introduction to Photovoltaic Installation for NABCEP Exam

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

CE-TECH 2003, 5 Sat., Oct. 11-Nov. 8, 9:00 am-5:30 pm, Room TBD, $625 (+ textbook). R Van Inwegen. #14064

Skills for College Success

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

Spelling & Grammar Workshop

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

CE-BSKLS 1004, 10 Tues., Sept. 23-Nov. 25, 7:00-9:00 pm, Room TBD, $225 (+ textbook). P Alexander. #83750

Spelling 101

Are you embarrassed by misspelling and a poor vocabulary? Learn the phonetic and syllable-based rules that lead to better spelling. Learn word roots and apply new words in communicating. Recommended for anyone who wants to improve spelling skills.

CE-BSKLS 1005, 4 Sat., Sept. 27-Oct. 18, 10:30 am-12:00 noon, Room TBD, $69. P Alexander. #83751

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., Sept. 18-Oct. 23, 6:00-8:00 pm, Room TBD, $138. P Alexander. #83752

Math 101

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

CE-BSKLS 1003, 8 Tues., Sept. 23-Nov. 11, 6:30-8:30 pm, Room TBD, $184 (+ $25 materials fee, payable to instructor), S Zidan. #83472

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-WRTGT 1000, 6 Thurs., Oct. 30-Dec. 11 (skip 11/27), 6:00-8:00 pm, Room TBD, $138. P Alexander. #83756

Textbook required.

See page 67 to Register
How to Read a Course Description...

<table>
<thead>
<tr>
<th>COURSE TITLE</th>
<th>COURSE DESCRIPTION</th>
<th>TEXTBOOK REQUIRED</th>
<th>DAY, DATES, TIMES</th>
<th>CLASS NUMBER</th>
</tr>
</thead>
<tbody>
<tr>
<td>Improve Your Writing Skills</td>
<td>For both new and out-of-practice writers. Learn to write clearer sentences, develop effective paragraphs, design opening statements, arrange facts and ideas logically, and increase readability. A knowledge of basic grammar rules is assumed.</td>
<td>(skip textbook)</td>
<td>CE-COMP 1000, 8 Thurs., Mar. 1-Apr. 26 (skip 3/15), 6:00-7:30 pm, AAB-414, $110. E Collins. #12345</td>
<td></td>
</tr>
</tbody>
</table>

Test Prep

Test Prep: Teacher Assistant/Paraprofessional Certification Exam

The NYS certification exam for teacher assistants/paraprofessionals (ATAS) assesses your reading, writing, and basic math skills. Brush up in these areas and get information on the upcoming exam. For more info on the NYS Teaching Assistant Certification, visit www.highered.nysed.gov

Register for either or both of these review classes.

Develop Your Test-Taking Skills

Designed to help you master effective test-taking strategies to help reduce your anxiety and improve your performance. Includes isolating key words, techniques for answering multiple choice questions and review of reading and writing skills. Includes information on registering for the exam.

CE-TESTG 1000, 2 Tues., Oct. 7 & 14, 6:00-9:00 pm, Room TBD, $69. P Alexander. #83755

Basic Math Skills Review

This foundation course will include a review of the basic math skills needed for success in a variety of settings. Topics covered include percentages and decimals, basic calculations, and basic graphing and charting.

CE-BKLS 1000, 3 Tues., Oct. 28-Nov. 11, 6:00-9:00 pm, Room TBD, $90. #83754

Review for Nursing Entrance Exams

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

English for the Pre-Nursing Student

For those planning to take competitive nursing entrance exams and needing help with the English portion of the exam. Topics covered include punctuation, grammar, sentence structure, and vocabulary.

CE-TESTG 2005MV, 5 Sat., Sept. 27-Oct. 25, 9:00 am-12:00 noon, $190 (+ textbook). #83500

Math for the Pre-Nursing Student

For those planning to take competitive nursing entrance exams and needing help with the math portion of the exam. Topics covered include operations, percent, ratios, proportions, measurements, graphs, and algebra.

CE-TESTG 2006MV, 5 Sat., Sept. 27-Oct. 25, 12:30-3:30 pm, $190 (+ textbook). #83501

Master Time Management Skills

Learn to prioritize, organize, and carry out tasks in a timely manner.

CE-PRSDV 1000, 3 Sat., Oct. 25-Nov. 8, 10:00 am-1:00 pm, Room TBD, $103. P Alexander. #83757

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., Sept. 22-Oct. 13, 7:00-9:00 pm, Room TBD, $92. #83753

Study Skills for Adults

Designed to improve your ability to read, study, learn, and succeed in college and other situations. Individual and group instruction in reading comprehension, note taking, and study skills.

CE-CLPRP 1000, 5 Sat., Oct. 4-Nov. 1, 6:30-8:30 pm, Room TBD, $115. #83761

Test-Taking Made Easy

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

CE-TESTG 1002, 3 Mon., Oct. 27-Nov. 10, 6:30-9:30 pm, $103. P Alexander. #83762

Visit us online at www.sunywcc.edu/ce
English Language Institute

The English Language Institute, located in the Gateway Center, offers English as a Second Language (ESL) classes to meet the needs of learners whose native language is not English. Beginner through advanced levels are offered. Level is determined by placement exam. Registration begins at the English Language Institute in the Gateway Center, Rm. 243. The Institute Office is open Mon., 9:00 am - 8:00 pm, Tues. & Thurs., 9:00 am-8:00 pm, Wed. & Fri., 9:00 am-5:00 pm, Sat., 9:00 am-3:30 pm. See registration instructions on page 24.

GENERAL MULTI-LEVEL ESL
INTENSIVE (5-DAY) • SATURDAY (ALL DAY) • EVENING (2-DAY)

Eight levels of ESL instruction are offered. Each level provides balanced instruction and active practice in all English language skills: listening, speaking (including pronunciation), standard grammar, reading, and writing. New students take an examination to determine the level at which they begin study. Our English-only environment for all activities promotes maximum learning. These courses serve the needs of the general learner and learners preparing for college/university study. Instructors are professionals in TESOL (Teaching English to Speakers of Other Languages). 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 zero-beginner to advanced. The Intensive English Program meets the needs of serious learners, such as preparation for university study, or to increase career possibilities. All students take two classes: ESL Grammar, Reading & Writing 3 days per week (M/W/F) and ESL Speaking, Listening & Pronunciation 2 days per week (T/Th). Placement test is required of all new students. ESL Special Topics, open to all IEI 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) can satisfy the full-time requirement by adding Special Topics OR any other approved non-credit ESL course meeting at least 3 hours per week.

Intensive ESL, Mornings: 9:00 am-12:00 noon
ELI-ESL 1009 (ESL Grammar, Reading & Writing)
Sec. A: 39 M/W/F, Sept. 5-Dec. 10, GTW-243.*
ELI-ESL 1109 (ESL Speaking, Listening & Pronunciation)
Sec. A: 25 T/Th, Sept. 16-Dec. 11, GTW-243.*
*Registration is required in both 1009 and 1109. Total tuition cost is $889 + $13 in fees.
• Placement test is Sept. 5 at 9:00 am, GTW-243 • 1st class: Sept. 12 (skip 9/8-11; 11/27-28)

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

F-1 Students: See Specialized Courses section for additional course options.
Note: Immigration form I-20A/B available to F-1 student visa/status applicants to Intensive English Program or TESOL Certificate Program.
Call 914-606-7889 for important information and a special application.

Citizenship Preparation

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 914-606-5826.
Semi-Intensive English Programs

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

At Valhalla Campus (75 Grasslands Rd.)
ELI-ESL 2009 (Select A – N)
(A) Saturday, All-Day: 12 ½ Sat., Sept. 6-Dec. 13 (skip 9/13; 11/29), 9:00 am-3:30 pm, $266.
• Placement test: 9/6, 9:00 am in GTW-243; • 1st class: 9/20
(B) Sunday, All-Day: 12 ½ Sun., Sept. 7-Dec. 14 (skip 11/30), 9:00 am-3:30 pm, $266.
• Placement test: 9/7; 9:00 am in GTW-240; • 1st class: 9/14
• Placement test: 9/10, 6:30 pm in GTW-243; • 1st class: 9/22
(D) Tues./Thurs. Evenings: 25 T/Th, Sept. 9-Dec. 16 (skip 9/11-18; 11/27), 6:30-9:30 pm, $266.
• Placement test: 9/9, 6:30 pm in GTW-243; • 1st class: 9/23
(E) Three Early Mornings (Tues./Wed./Fri.): 41 T/W/F, Sept. 10-Dec. 17 (skip 9/12; 11/28), 7:00-8:50 am, $266.
• Placement test: 9/10, 7:00 am in GTW-240; • 1st class: 9/16
(M) Four Afternoons (Mon.-Thurs.): 25 M/T/W/Th, Sept. 8-Oct. 23 (skip 9/9-11), 3:00-6:00 pm, $266.
• Placement test: 9/6, 3:00 pm in GTW-240; • 1st class: 9/12
(N) Four Afternoons (Mon.-Thurs.): 25 M/T/W/Th, Oct. 20-Dec. 8 (skip 10/21-23; 11/27), 3:00-6:00 pm, $266.
• Placement test: 10/20, 3:00 pm in GTW-240; • 1st class: 10/27

At Mount Vernon Center (17 S. Fifth Avenue)
ELI-ESL 2009MV (Select A, D or F)
(A) Saturday, All-Day: 12 ½ Sat. (levels 0-3), Sept. 13-Dec. 13 (skip 11/29), 9:00 am-3:30 pm, $266.
• Placement test on 9/13, 9:00 am; • 1st class on 9/20
(D) Tues./Thurs. Evenings: 25 T/Th (levels 4-7), Sept. 9-Dec. 9 (skip 9/11; 11/27), 6:30-9:30 pm, $266.
• Placement test on 9/9, 6:30 pm; • 1st class on 9/16
(F) Tues./Thurs. Mornings: 25 T/Th (levels 0-3), Sept. 4-Dec. 4 (skip 9/9; 11/27), 9:00 am-12:00 noon, $266.
• Placement test on 9/4, 9:00 am; • 1st class on 9/11

At Ossining Center (22 Rockledge Ave.)
ELI-ESL 2009OS (Select A, C or F)
(A) Saturday, All-Day: 12 ½ Sat. (levels 0-4), Sept. 6-Dec. 6 (skip 9/13, 11/29), 9:00 am-3:30 pm, $266.
• Placement test on 9/6, 9:00 am; • 1st class on 9/13
(C) Mon./Wed. Evenings: 25 M/W, (levels 0-4), Sept. 8-Dec. 10 (skip 9/10-15; 11/26), 6:30-9:30 pm, $266.
• Placement test on 9/8, 6:30 pm; • 1st class on 9/17
(F) Tues./Thurs. Mornings: 25 T/Th (levels 5-7), Sept. 9-Dec. 11 (skip 9/11-16; 11/27), 6:30-9:30 pm, $266.
• Placement test on 9/9, 9:00 am; • 1st class on 9/18

At Peekskill Center (27 N. Division St.)
ELI-ESL 2009PE (Select C or F)
(C) Mon./Wed. Evenings: 25 M/W, (levels 0-7), Sept. 15-Dec. 17 (skip 9/17-22; 11/26), 6:30-9:30 pm, $266.
• Placement test on 9/15, 6:30 pm; • 1st class on 9/24
(F) Tues./Thurs. Mornings: 25 T/Th (levels 0-4), Sept. 11-Dec. 16 (skip 9/16-18; 11/27), 9:00 am-12:00 noon, $266.
• Placement test on 9/11, 9:00 am; • 1st class on 9/23

At New Rochelle (at The Ursuline School, 1354 North Ave.)
ELI-ESL 2009NR
(C) Mon./Wed. Evenings: 25 M/W, (levels 3-7), Sept. 10-Dec. 10 (skip 9/15; 11/26), 6:30-9:30 pm, $266.
• Placement test on 9/10, 6:30 pm; • 1st class on 9/17

At Yonkers Center (Cross County Shopping Center)
ELI-ESL 2009YR (Select A, C, D or F)
(A) Saturday, All-Day: 12 ½ Sat. (levels 4-7), Sept. 6-Dec. 6, 9:00 am-3:30 pm, $266.
• Placement test on 9/6, 9:00 am; • 1st class on 9/13
• Placement test on 9/10, 6:30 pm; • 1st class on 9/22
(D) Tues./Thurs. Evenings: 25 T/Th (levels 0-3), Sept. 16-Dec. 18 (skip 9/18-23; 11/27), 6:30-9:30 pm, $266.
• Placement test on 9/16, 6:30 pm; • 1st class on 9/25
(F) Tues./Thurs. Mornings: 25 T/Th (levels 4-7), Sept. 11-Dec. 16 (skip 9/16-18; 11/27), 9:00 am-12:00 noon, $266.
• Placement test on 9/11, 9:00 am; • 1st class on 9/23

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

Visit us online at www.sunywcc.edu/ce

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

At Yonkers Center: (22 Rockledge Ave.): ELI-ESL 6109OS, 12 Sun., Sept. 14-Dec. 14 (skip 11/30), 9:30 am-3:30 pm, $82. Registration and placement test on 9/14 at 9:00 am; 1st class on 9/21

Specialized ESL Courses

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

Pronunciation: The Sound System of English / ESL
Designed for intermediate to advanced learners who have spoken English as an ELI level 6+. Students will learn the difference between similar English sounds and better articulate them. Participants will also identify problematic areas in their speech related to the production of vowels and consonants. Most learners should take ELI-ESL 1510, then 1515L. ELI-ESL 1510A, 14 Sat., Sept. 6-Dec. 13 (skip 11/29), 9:00 am-12:00 noon, GTW-243, $193.

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

Fluency Building Workshop: Conversation and Grammar
Mutilveled course designed to help students build their speaking fluency and accuracy through various classroom activities such as discussions, readings, writing assignments and other exercises. Designed for learners at intermediate to advanced proficiency levels equal to ELI levels 4-7. Level is determined by placement test at first class. ELI-ESL 1520, 36 T/W/Th, Sept. 11-Dec. 10 (skip 916; 11/26-27), 7:40-9:40 pm, GTW-243, $255.

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

At Yonkers Center: ELI-ESL 1501YR, 22 M/W, Sept. 22-Dec. 3, 9:00-11:30 am, $225.

ESL Writing Workshop
A course in academic and general purpose writing offered at the low intermediate to advanced level. Level determined by testing at first session. Improve personal, academic, and job-related writing skills. Prerequisite: Intermediate English proficiency (ELI level 5+). Placement test for new, registered, students at first class, May 27. ELI-ESL 1700, 22 M/W, Sept. 24-Dec. 10 (skip 11/26), 7:00-9:30 pm, GTW-243, $225.

In Port Chester (Port Chester Middle School): ELI-ESL 1700PC, 22 M/W, Sept. 24-Dec. 10 (skip 11/26), 7:00-9:30 pm, GTW-243, $225.

TOEFL Preparation Workshop
This course is designed to help improve the English language and test-taking skills of learners preparing for the Test of English as a Foreign Language or other high intermediate level learners focusing on academic reading and listening comprehension, grammatical accuracy and clarity in speech and writing. Prerequisite: high intermediate to advanced proficiency in English (ELI Level 6+). ELI-ESL 1300 (Select A, D or H)
(D) Tues./Thurs. Evenings: 22 T/Th, Sept. 25-Dec. 11 (skip 11/26), 7:00-9:30 pm, GTW-243, $225.

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. 17-Dec. 11 (skip 11/26 & 27), 6:30-10:00 pm, GTW-236, $1,825.

Textbook required.

See page 67 to Register
ESL for Healthcare

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

ELI-ESL 1820, 14 Sat., Sept. 6-Dec. 13 (skip 11/29), 9:00 am-12:00 noon, GTW-243, $35.

Business English for Internationals

Develop your spoken and written English skills

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

ELI-ESL 1400, 14 Sat., Sept. 6-Dec. 13 (skip 11/29), 12:30-3:30 pm, GTW-243, $193.

English for Academic Purposes Program

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

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


(F) Tues./Thurs. Mornings: 24 T/Th, Sept. 9-Dec. 2 (skip 11/27), 9:00 am-12:00 noon, GTW-243, $296.


Weekends: ELI-ESL 1600 (Select A)

(A) Saturday Mornings: 14 Sat., Sept. 6-Dec. 13 (skip 11/29), 9:00 am-12:00 noon, GTW-243, $193.

W H O W  T O  R E G I S T E R  F O R  E S L

W H E N ? Registration for Fall 2014 ESL courses opens Tuesday, July 22.

• Only in person or by telephone (No Internet registration)

W H E R E ? English Language Institute (ELI) Office in Gateway Center, Room 243. Pay in the English Language Institute with Visa/MasterCard/Discover or check. For security reasons, cash payments are not encouraged but will be accepted during normal business hours at the Office of the Bursar; register first in ELI Office.

A d d i t i o n a l  c o s t s (paid once per semester in addition to the tuition):

- $13.00 per semester, Valhalla courses ($8.00 FSA + $5 registration fee)
- $8.25 per semester, off-campus courses ($3.25 FSA + $5 registration fee)

Telephone registration also begins Tues., July 22. Call 914-606-6656 and pay with Visa, MasterCard or Discover. Internet registration is NOT available.

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

PLACEMENT TEST (to determine your English level): Testing required if you are new to our program or did not take the ESL final test in Spring or Summer 2014. Placement test is given at first session of all Semi-Intensive and Intensive ESL programs, and certain other courses. You must register before taking the test. Testing information and appointments are provided at time of registration.

English Language Institute Office; Gateway Center, Room 243
Info: 914-606-6656

PLACEMEN T TEST

Textbook required.

Visit us online at www.sunywcc.edu/ce
Computer students: please bring a USB flash drive to class. Classes are taught with Windows 8 and Office 2013 except as noted.

**Computer Basics 1 - Operational Skills**
Increase your proficiency in the basic operations of using a Windows-based computer: working with the mouse and keyboard, the Windows desktop, using programs like word processing, using menus and toolbars and more. This workshop is ideal for new computer users or those who want to brush up or enhance their basic skills.
CE-COMP 2001, $140 (+ textbook).

**Windows 8**
Sec. A: 1 Sat., Sept. 6, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215. #83844
Sec. B: 1 Mon., Oct. 6, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-209. #83845
Sec. C: 2 T/Th, Nov. 18 & 20, 6:30-9:30 pm, GTW-209. #83846

**Windows 7**
Sec. D: 2 Mon., Sept. 15 & 22, 6:30-9:30 pm, GTW-215. #83847
Sec. E: 2 T/Th, Oct. 21 & 23, 9:00 am-12:00 noon, GTW-215. #83848

**Computer Basics 2 - Mastering Windows and File Management**
Build your confidence and get control of your computer with these techniques for using Windows. Learn to manage and organize your files and folders; search for files; work with shortcuts; use control panels; set some custom features to make it easier to work with Windows. Prerequisite: Computer Basics 1 or equivalent experience.
CE-COMP 2002, $140 (+ textbook).

**Windows 8**
Sec. A: 1 Sat., Sept. 13, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215. #83849
Sec. B: 1 Wed., Oct. 8, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-209. #83850
Sec. C: 2 T/Th, Dec. 2 & 4, 6:30-9:30 pm, GTW-209. #83851

**Windows 7**
Sec. D: 2 Mon., Sept. 29 & Oct. 6, 6:30-9:30 pm, GTW-215. #83852
Sec. E: 2 T/Th, Oct. 28 & 30, 9:00 am-12:00 noon, GTW-215. #83853

**Computer Basics 3 - Internet and Email**
Become a more proficient Internet user. Learn the benefits of different browsers and search engines and how to make your Internet use more efficient and safe. Learn how to manage your email folders and attachments. Get a glimpse of popular social media sites including Facebook and Twitter.
Prerequisite: Computer Basics 1 or equivalent experience.
CE-COMP 2003, $140 (+ textbook).

**Windows 8**
Sec. A: 1 Sat., Sept. 20, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215. #83854
Sec. B: 1 Fri., Oct. 10, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-209. #83855
Sec. C: 2 T/Th, Dec. 9 & 11, 6:30-9:30 pm, GTW-209. #83856

**Windows 7**
Sec. D: 2 Mon., Oct. 13 & 20, 6:30-9:30 pm, GTW-215. #83857
Sec. E: 2 T/Th, Nov. 4 & 6, 9:00 am-12:00 noon, GTW-215. #83858

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

**Becoming a Savvy Computer User**
You know the basics—now deepen your understanding of using and mastering your computer. We’ll delve into safe Internet use; keeping your hard disk healthy with Windows utilities; troubleshooting problems; connecting to your smartphone and digital camera; upgrading your computer; understanding software updates; making printing more efficient and more. Prerequisite: Computer Basics 1, 2, and 3 or equivalent experience.
CE-COMP 2121, $140.

**Windows 8**
Sec. A: 1 Sat., Sept. 16-30, 6:00-7:30 pm, GTW-209. #83867
Sec. B: 5 Sat., Oct. 25-Nov. 22, 9:00-10:30 am, GTW-209. #83868

**Keyboarding on the Computer**
This course provides students with the basic skills necessary to learn touch typing on a computer keyboard. The ability to type faster and accurately saves time and increases productivity. Keyboarding and word processing experience is not required for this hands-on class.
CE-COMP 2016, $95.
Sec. A: 5 T/Th, Sept. 16-30, 6:00-7:30 pm, GTW-209. #83937
Sec. B: 5 Sat., Oct., 25-Nov. 22, 9:00-10:30 am, GTW-209. #83940

**Enhance Your Smartphone with Apps**
Alter and share pictures and videos; read the news; track your fitness goals and exercise routines; listen to music; takes notes at a meeting; chat with up to fifty friends at a time—all from your Android or iPhone smartphone. We’ll look at these and other apps. Bring your phone to class!
CE-COMP 2122, $90.
Sec. A: 2 T/Th, Oct. 21 & 23, 9:00 am-12:00 noon, GTW-209. #83940
Sec. B: 2 Wed., Oct. 29 & Nov. 5, 6:30-9:30 pm, GTW-209. #83941

See page 67 to Register 25
Accounting and Finance

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

Introduction to QuickBooks
Learn how to handle accounts payable and receivable, customer info, inventory, payroll, and track your business’s financial health. These sections are open to all students but are particularly suitable for those who have some previous experience with bookkeeping.
Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2013, $410 (+ textbook).
Sec. A: 4 M/T/W/Th, Oct. 6-9, 9:00 am-1:30 pm, GTW-203. #83864
Sec. B: 6 Mon., Oct. 20-Nov. 12, 6:00-9:00 pm, GTW-203. #83863

Performing Payroll in QuickBooks
Preparing payroll for a small business can be much easier with the powerful features of QuickBooks. Learn to set up a payroll, pay employees, use timesheets and reports, and create standard federal and state payroll forms.
Prerequisite: Introduction to QuickBooks or equivalent experience.
CE-COMP 2033, 1 Mon., Dec. 1, 6:00-9:00 pm, GTW-203, $70. #83906

Social Networking and Internet Applications

Social Media Overview
Social media continues to grow and transform itself. Learn how to connect and more efficiently use several of the more popular social media sites: LinkedIn, Facebook, Pinterest, Twitter, Flickr, Google Plus, and Flickr. Learn how to connect these sites, understand when to “like” something, set security features, promote yourself, join groups, understand hashtags, and social media “etiquette.” This course will introduce these sites and get you on the road to using social media more effectively.
Prerequisite: Computer Basics 1 and 3 or equivalent experience.
CE-COMP 2015, $135.
Sec. A: 4 Wed., Sept. 10-Oct. 8 (skip 9/24), 6:00-9:00 pm, GTW-203. #83865
Sec. B: 2 Thurs., Nov. 13 & 20, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83866

Social Networking with Facebook
Facebook and other social networks, such as YouTube and Farmville, enable millions of older adults to stay involved with children, grandchildren, and distant family members. Learn how to find and connect with old friends and family members to share activities and renew relationships. Join millions of others of all ages in the fun of managing virtual farms on the Internet. Share photos and videos to stay in touch.
Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2071, $70.
Sec. A: 2 Sat., Sept. 20 & 27, 9:00-12:00 noon, GTW-203. #83916
Sec. B: 2 Fri., Oct. 24 & 31, 9:00 am-12:00 noon, GTW-203. #83917

Create a Powerful Profile with LinkedIn
LinkedIn is the world’s largest professional networking site and is a valuable tool for creating and maintaining a list of contacts with others. Job seekers, employers, and those looking for business opportunities all benefit from the power of LinkedIn. Find out how to tune up your profile to be most effective.
Prerequisite: Computer Basics 1 and 3 or equivalent experience.
CE-COMP 2099, $50.
Sec. A: 1 Fri., Oct. 17, 6:00-8:00 pm, GTW-209. #83924
Sec. B: 1 Sat., Dec. 6, 9:00-11:00 am, GTW-209. #83925

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

Social Media for Business: What’s In It For Your Company?
Social Media has burst onto the scene faster than business know how to handle it. With new ways to reach clients, companies find themselves grappling to understand and implement new strategies. What is the social media landscape, how does it work, and how much of a game changer will it be for your business. This course will shape your understanding of social media marketing and help you think more critically about your company’s use of social networks.
Prerequisite: Social Media Overview or equivalent experience.
CE-COMP 2110, 2 Wed., Oct. 15 & 22, 6:00-9:00 pm, GTW-203, $120. #83929

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.

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

Visit us online at www.sunywcc.edu/ce

Textbook required.
Social Media for Business: Tools & Techniques for Marketing Your Business

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

CE-COMP 2111, 2 Wed., Oct. 29 & Nov. 5, 6:00-9:00 pm, GTW-203, $120. #83930

Save $5 when you register for all three Social Media for Business classes during this term for only $324. Savings will be reflected when your course fees are calculated after enrolling.

Social Media for Business: What’s Your Strategy?

We’ll look at the data, decisions, and tools you’ll need to develop the social media plan for your business. Participants are encouraged to share ideas and get feedback to help in defining a successful and robust strategy.

CE-COMP 2117, 2 Wed., Nov. 12 & 19, 6:00-9:00 pm, GTW-203 $120. #83932

Cloud Computing Basics for Business

What is the cloud and why should your business care? Get a conceptual and hands-on understanding of cloud computing and explore its aspects of availability, security and how it’s set up.

CE-COMP 2118, $150.
Sec. A: 1 Sat., Sept. 27, 9:00 am-5:00 pm (includes 1-hour lunch break), GTW-209. #83933
Sec. B: 2 M/W, Oct. 6 & 8, 6:30-10:00 pm, GTW-209. #83934

MS Office Skills Non-Credit Certificate

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

Microsoft Office Applications

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

MS Office Skills for the Workplace

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

CE-COMP 2004, 15 M/W/F, Oct. 13-Nov. 14, 9:00 am-1:00 pm, GTW-209, $999 (+ textbook). #83859

MS Office Sampler

Pick up some MS Office skills fast! You’ll spend one session each on the entry-level operations of MS Word, Excel, and PowerPoint. Be able to create a basic document in each application by the end of the course. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.

CE-COMP 2119, 3 T/Th, Nov. 11-18, 9:00 am-12:00 noon, GTW-215, $130 (+ textbook). #83935

MS Office Skills Non-Credit Certificate

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

Take Your Microsoft Office Certification Exams on Campus!

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

Interested in Teaching a Lifelong Learning Class?

We’re always interested in hearing your ideas for a new Lifelong Learning class. If you have a particular skill or expertise that you’d like to share, we want to hear about it. Please email andrea.morville@sunywcc.edu for a class proposal packet. We’re planning now for Spring 2015.

Robert P. Astorino
Westchester County Executive

Dr. John F.M. Flynn
Interim President, Westchester Community College

Fall 2014 Continuing Education Schedule was prepared by the Publications Office, the Division of Continuing Education and Workforce Development of Westchester Community College and TypeWorks.

Information contained within this schedule is subject to change. Visit www.sunywcc.edu for updated information.

Textbook required.

See page 67 to Register
MS Word – Level 1
Get started with Word even if you have never used a spreadsheet before. Covers editing documents, formatting text, paragraphs and documents, and creating and formatting tables – fundamental skills for creating letters, reports and documents. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2029, $280 (+ textbook).

Word 2013
Sec. A: 4 Sat., Sept. 27-Oct. 18, 9:00 am-12:00 noon, GTW-215. #83893
Sec. B: 4 T/Th, Oct. 7-16, 6:30-9:30 pm, GTW-209. #83894
Sec. C: 2 M/W, Oct. 13 & 15, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83895

Word 2010
Sec. D: 4 M/W, Oct. 27-Nov. 5, 6:30-9:30 pm, GTW-215. #83896

MS Word – Level 2
Expand your skills and enhance your documents by adding graphics, using styles and templates, and managing multi-page documents. Create personalized mailings by merging data into your documents. Learn how easy it is to turn your Word document into a web page. Prerequisite: Microsoft Word Level 1 or equivalent experience.
CE-COMP 2030, $280 (+ textbook).

Word 2013
Sec. A: 4 Sat., Oct. 25-Nov. 15, 9:00 am-12:00 noon, GTW-215. #83897
Sec. B: 4 T/Th, Oct 21-30, 6:30-9:30 pm, GTW-209. #83898
Sec. C: 2 M/W, Oct. 20 & 22, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83899

Word 2010
Sec. D: 4 M/W, Nov. 10-19, 6:30-9:30 pm, GTW-215. #83900

MS Word – Level 3
Master more advanced features of Word such as analyzing data with PivotTables, exchanging data with other programs, and advanced worksheet management. Prerequisite: Microsoft Excel Level 2 or equivalent experience.
CE-COMP 2031, $280 (+ textbook).

Word 2013
Sec. A: 4 Sat., Nov. 22-Dec. 20 (skip 11/29), 9:00 am-12:00 noon, GTW-215. #83901
Sec. B: 4 T/Th, Nov. 4-13, 6:30-9:30 pm, GTW-209. #83902
Sec. C: 2 M/W, Oct. 27 & 29, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83903

Word 2010
Sec. D: 4 M/W, Dec. 1-10, 6:30-9:30 pm, GTW-215. #83904

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

MS Excel – Level 1
Get started with Excel even if you have never used a spreadsheet before. Includes building and editing worksheets, formatting a worksheet, working with charts and working with formulas and functions. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2020, $280 (+ textbook).

Excel 2013
Sec. A: 4 T/Th, Sept. 2-11, 6:30-9:30 pm, GTW-203. #83872
Sec. B: 4 Sat., Sept. 27-Oct. 18, 1:00-4:00 pm, GTW-215. #83873
Sec. C: 2 M/W, Nov. 3 & 5, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83874

Excel 2010
Sec. D: 4 T/Th, Oct. 28-Nov. 6, 6:30-9:30 pm, GTW-215. #83875

MS Excel – Level 2
Expand your skills in Excel by learning to use and analyze tables and enhance your charts and worksheets. Explore techniques for managing workbooks, sharing Excel files, and incorporating web information. Prerequisite: Microsoft Excel Level 1 or equivalent experience.
CE-COMP 2021, $280 (+ textbook).

Excel 2013
Sec. A: 4 T/Th, Sept. 16-25, 6:30-9:30 pm, GTW-203. #83876
Sec. B: 4 Sat., Oct. 25-Nov. 15, 1:00-4:00 pm, GTW-215. #83877
Sec. C: 2 M/W, Nov. 10 & 12, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83878

Excel 2010
Sec. D: 4 T/Th, Nov. 11-20, 6:30-9:30 pm, GTW-215. #83879

MS Excel – Level 3
Master more advanced features of Excel such as analyzing data with PivotTables, exchanging data with other programs, and advanced worksheet management. Prerequisite: Microsoft Excel Level 2 or equivalent experience.
CE-COMP 2022, $280 (+ textbook).

Excel 2013
Sec. A: 4 T/Th, Sept. 30-Oct. 9, 6:30-9:30 pm, GTW-203. #83880
Sec. B: 4 Sat., Nov. 22-Dec. 20 (skip 11/29), 1:00-4:00 pm, GTW-215. #83881
Sec. C: 2 M/W, Nov. 17 & 19, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83882

Excel 2010
Sec. D: 4 T/Th, Dec. 2-11, 6:30-9:30 pm, GTW-215. #83883

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

Microsoft Certification Training – Online Programs
If our class schedule doesn’t match your availability, you can still train for a new career and sharpen your computer skills by enrolling in our online classes offered in partnership with Education to Go/Gatlin Education Services. For more information, see page 12 or visit http://careertraining.ed2go.com/sunywcc

Textbook required.
MS Access – Level 1
Get started with Access, the Office Suite's powerful database program. Includes building and editing tables, using queries, forms, and reports, and modifying your database structure. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2017, 4 T/Th, Oct. 14-23, 6:30-9:30 pm, GTW-203, $280 (+ textbook). #83869

MS Access – Level 2
Expand your skills in Access by learning to create multiple table queries, develop forms and subforms, create charts and PivotTables, and build advanced queries. Explore how to share Access data with other applications and enhance your reports. Prerequisite: Microsoft Access Level 1 or equivalent experience.
CE-COMP 2018, 4 T/Th, Oct. 28-Nov. 6, 6:30-9:30 pm, GTW-203, $280 (+ textbook). #83870

MS Access – Level 3
Master more advanced features of Access such as creating macros, creating modules, and developing advanced forms and reports. Learn how to simplify the database interface for other users and tips for maintaining your database. Prerequisite: Microsoft Access Level 2 or equivalent experience.
CE-COMP 2019, 4 T/Th, Nov. 11-20, 6:30-9:30 pm, GTW-203, $280 (+ textbook). #83871

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

MS Outlook – Email Functions
Tame your Inbox with these techniques for managing your email. Learn the many options Outlook provides for creating, reading and sending email, working with attachments, flagging and categorizing messages, and working with distribution lists and your contacts. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2079, $140 (+ textbook).
Sec. A: 2 Mon., Oct. 13 & 20, 6:30-9:30 pm, GTW-209. #83918
Sec. B: 1 Mon., Dec. 15, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83919

MS Outlook – calendars and Task Management
Outlook is more than just email! Improve your time and task management with advanced features of Outlook mail, the powerful calendar and meeting scheduler, contacts and address book, and task manager. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2080, $140 (+ textbook).
Sec. A: 2 Mon., Oct. 27 & Nov. 3, 6:30-9:30 pm, GTW-209. #83920
Sec. B: 1 Wed., Dec. 17, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83921

Save $5 when you register for both MS Outlook classes during this term for just $252. Savings will be reflected when your course fees are calculated after enrolling.

MS PowerPoint – Level 1
Learn the basics of this easy-to-use program to create visually compelling presentations and slides. Wizards and templates give you a quick start on professional presentations and you'll also learn to develop your own designs with text, graphics and special effects. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2025, $280 (+ textbook).
PowerPoint 2013
Sec. A: 2 M/W, Dec. 1 & 3, 8:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83885
PowerPoint 2010
Sec. B: 4 T/Th, Sept. 30-Oct. 9, 6:30-9:30 pm, GTW-215. #83886

MS PowerPoint – Level 2
Enhance your presentations with a variety of chart types. Integrate PowerPoint with other programs, like Excel, to represent data graphically with more impact. Include multimedia and web resources in your presentations. Explore options for preparing a presentation for live delivery, web delivery, and distribution on CD. Prerequisite: Microsoft PowerPoint Level 1 or equivalent experience.
CE-COMP 2026, $280 (+ textbook).
PowerPoint 2013
Sec. A: 2 M/W, Dec. 8 & 10, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-203. #83877
PowerPoint 2010
Sec. B: 4 T/Th, Oct. 14-23, 6:30-9:30 pm, GTW-215. #83889

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.

Using Microsoft OneNote
OneNote may be one of the most useful, powerful applications that you didn't realize you had on your computer! Included with the Office Suite or available as a free download, OneNote is a digital notebook for capturing, storing, and sharing all kinds of information — notes, photos, audio, videos, web links, and more. With OneNote you can keep the information you need at your fingertips. The powerful search capabilities let you easily find exactly what you are looking for. Saving your notebooks on the cloud means your notes and information are saved and searchable wherever you go — on nearly any mobile device, tablet, or browser — and can be shared with others when you collaborate on projects. Prerequisite: Knowledge of MS Word.
CE-COMP 2120, 2 M/W, Nov. 17 & 19, 6:30-9:30 pm, GTW-209, $140. #83936

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

See page 67 to Register
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. 19, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140 (+ textbook). #83805

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. 26, 9:00 am-1:00 pm, GTW-215, $70. #83860

Creating Brochures, Flyers and Newsletters with MS Word
Learn to use clip art, graphics, Word Art objects and watermarks, insert special characters and symbols, format text in columns, and use borders and shading. Prerequisite: Word Basics or equivalent experience.
CE-COMP 2009, 1 Fri., Oct. 3, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140. #83861

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. 10, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140. #83944

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., Oct. 17, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140 (+ textbook). #83891

Integrating MS Office Applications
Unleash the full power of Microsoft Office by integrating data and documents from the different applications. Embed a spreadsheet in your Word document and have it update automatically when you make changes in Excel. Update your Outlook contacts from an Excel spreadsheet. Learn how to bring elements of your Word document into PowerPoint. We'll work with multimedia, hyperlinks, and more. Prerequisite: Word Basics, Excel Basics and PowerPoint Basics or equivalent experience.
CE-COMP 2053, 1 Fri., Oct. 24, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140. #83909

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. 31, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140 (+ textbook). #83884

Using MS Excel Functions
Learn to use a variety of financial and statistical functions to analyze your data. Develop conditional calculations using the logical functions. Track time-dependent data with date and time functions. Prerequisite: Excel Basics, MS Excel Level 1 or equivalent experience.
CE-COMP 2035, 1 Fri., Nov. 7, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140. #83908

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., Nov. 14, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140. #83862

Using MS Excel Charts
Excel supports a wide variety of standard types of charts and graphs. Create effective charts that clearly and accurately convey the meaning of your data. Prerequisite: Excel Basics or Excel Level 1 or equivalent experience.
CE-COMP 2034, 1 Fri., Nov. 21, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140. #83907

Using PivotTables in Excel
A PivotTable is an interactive table that automatically extracts, organizes, and summarizes your data, making it easier to analyze. If you work with large data sets, PivotTables can help you make comparisons, detect patterns and relationships, and analyze trends with ease. Prerequisite: Excel Level 2 or equivalent experience.
CE-COMP 2086, 1 Fri., Dec. 5, 9:00 am-1:00 pm, GTW-215, $70. #83923

Data Analysis with Excel
Get a handle on some of Excel's more advanced features for analyzing your data including Dashboards with slicers and timelines, creating "What If" scenarios, and using the Inquire add-in. Prerequisite: MS Excel Level 2 or equivalent experience.
CE-COMP 2115, 1 Fri., Dec. 12, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140. #83931

Business Solutions with Microsoft Office
Your time and training dollars are stretched – these short courses are designed to teach just the skills you require to meet specific business needs.
MS 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., Dec. 19, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $140. #83922

Information Technology and Programming

Introduction to SQL
This course will allow the student to understand and write SQL (Structured Query Language), the language used to manipulate and read data from relational databases such as Access, Oracle, and Microsoft SQL Server.
CE-COMP 2102, 3 Sat., Oct. 11-25, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $350 (+ textbook). #83926

Advanced SQL
This course is a follow up to the Introduction to SQL course, and shows the student how to take full advantage of SQL's expressive power that goes far beyond the simple SELECT statement. Topics include applying real-world scenarios based on instructor experiences. Prerequisite: Introduction to SQL.
CE-COMP 2108, 3 Sat., Nov. 8-22, 9:00 am-4:00 pm (includes 1-hour lunch break), GTW-215, $350 (+ textbook). #83928

Save $5 when you register for both SQL classes during this term for just $630
Savings will be reflected when your course fees are calculated after enrolling.

UNIX/LINUX Administration Basics
Gain basic systems administration skills to manage and deploy small to large systems. You'll get a conceptual and hands-on understanding of UNIX/LINUX administration for a business environment. Prerequisite: Computer Basics 1, 2 and 3
CE-COMP 2123, $150.
Sec. A: 1 Sat., Oct. 18, 9:00 am-5:00 pm (includes 1-hour lunch break), GTW-209. #83942
Sec. B: 2 M/W, Nov. 10 & 12, 6:30-10:00 pm, GTW-209. #83943

Earn College Credits While Training for a New Career!
• Computer Aided Design (CAD) • Certified Cisco Network Associate • Computer Applications Specialist Certificate
These programs earn credits towards a college degree while helping you prepare for a new career. For more information, or to receive a Fall 2014 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, or email steve.leone@sunywcc.edu.
Visit us online at www.sunywcc.edu.

Join Us for a Cisco Open House
August 21 from 6:00-7:00 pm • Gateway Center, Room GTW-110
For information about our 1-credit Keyboarding courses - Essentials or Speedbuilding - please call 914-606-6658.

Intervillage Lifelong Learning
Join Westchester Community College in the “river towns” Classes in Ardsley, Dobbs Ferry, Hastings and Irvington

New for Fall 2014:
• Monsters in Popular Culture
• Botanical Drawing
• Taking Control of Stress
• All About Medicare in NY
• Call of the Wild
• Point & Shoot
• Liquid Force Swimming
• Staying Healthy with Herbs

Some Familiar Favorites:
• Walk’n Workout
• Neck & Shoulder Self-Acupressure
• Line Dancing
• Alternatives to CDs
• Guitar
• Mah Jongg
• Latin
• Pilates

For more information, call 914-606-6800, email intervillage@sunywcc.edu or visit our website at www.sunywcc.edu/intervillage

Textbook required.

See page 67 to Register
Digital Arts

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

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

CE-DGART 2003PE, M/T/W/Th, Sept. 6-Dec. 21, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee $302. #83734
CE-DGART 2050PE, daily access subscription fee $27 per day (+ $50 lab fee).

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

CE-DGART 2042PE, 4 Sat., Sept. 20-Oct. 11, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83735

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

CE-DGART 2040PE, 4 Sat., Oct. 18-Nov. 8, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83736

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

CE-DGART 2041PE, 4 Sat., Nov. 15-Dec. 13 (skip 11/29), 9:00 am-3:00 pm, $386 (+ $50 lab fee). #83737

Quick Start to Photoshop Elements
Learn to use the latest version of Adobe Photoshop Elements with a focus on personal photo imaging. This course will provide an overview of the software. In addition to learning the basics of the Adobe Photoshop Elements workspace, step-by-step procedures on how to adjust, fix, and organize your photographs will be demonstrated with the opportunity to practice on instructor-provided images. This course is perfect for the beginner interested in learning digital imaging for personal use with an eye towards further enhancing their imaging skills.

CE-DGART 2028PE, 1 Sat., Oct. 11, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #83738

Visit us online at www.sunywcc.edu/ce

Textbook required.
**The Writing Center**

**NEW Introduction to Play with Words:** Free Info Session!
For writers of all levels wanting to explore new ways of writing. Learn more about the craft of playwriting. We will discuss the basic structures of scenes, dialogue and action. Try your hand at writing a one-page scene and get the opportunity to hear it read out loud and hear feedback. This is an introduction to Play with Words: Writing Scripts. Visit [www.gabriellefoxwrites.com](http://www.gabriellefoxwrites.com) for more information.
1 Sat., Oct. 18, 12:00 noon-1:30 pm, KNC-5, FREE but call 914-606-6830 press 1 to reserve your spot. G Fox.

**NEW Play with Words: Writing Scripts**
Plays are exactly like playing! Theatre is live and needs to get right into the action in the moment. You’ll learn how to jump into writing a play by making characters jump off the page and onto the stage. We’ll start with one-page plays to demonstrate structure and answer the critical questions: who wants what and what gets in the way? These questions are the building blocks of writing a play scene by scene. Let’s get “write” to the action! Visit [www.gabriellefoxwrites.com](http://www.gabriellefoxwrites.com) for more information.
CE-WRITG 2061, 4 Sat., Oct. 25-Nov. 15, 12:00 noon-2:00 pm, Room TBD, $85. G Fox.

**Find Your Voice Through Writing**
Great writers make their own rules. This class will sharpen your style to make it unmistakably yours. Read fiction and memoirs by great stylists and analyze what makes them distinctive. Hone your writing with fun, experimental writing exercises and workshops focusing on positive, helpful feedback.
CE-WRITG 2057, 10 Wed., Sept. 17-Nov. 19, 6:30-8:30 pm, Room TBD, $195. K Winkelstein-Duveneck. #83505

**Bringing Your Novel to Life**
Understanding the building blocks of storytelling – premise, premise, theme, world, character, plot, point of view, and style – is just the first step in creating a novel. Learn how to strengthen and unify these essential building blocks to add complexity, drama, and emotional power to your novel. Receive a manual containing all course materials and handouts to use as a guide as you continue refining your novel.
CE-WRITG 2053, 4 Sat., Nov. 1-22, 9:00 am-12:00 noon, Room TBD, $125 (+ $10 materials fee, payable to instructor). B Campbell. #83594

**Jumpstart Your Creativity – For Writers**
Writer’s Block? Trouble revising? This is a course for both novice and experienced writers. By experimenting with different strategies to jumpstart creativity and sidestep subconscious barriers, writers will learn to clarify their thoughts in a manageable and productive way.
CE-WRITG 2051, 3 Mon., Sept. 15-29, 6:00-8:00 pm, Room TBD, $75. C Curvan. #83705

**Story Bootcamp**
Start fast. Keep it humming. End with authority. Polish, correct, and tighten the prose. Learn how to rewrite your story, whether fiction or nonfiction, so it entices, captivates, and delights readers.
CE-WRITG 2047, 3 Tues., Nov. 4-18, 6:00-8:00 pm, KNC-3, $60. P Andrews. #83591

**Memoir Writing Workshop**
A memoir is the joining of remembrance, feeling and perspective. This workshop will enable you to select life experiences which are especially meaningful, combine them with relevant photos and have a finished product to share with family and friends.
CE-WRITG 2049, 6 Tues., Oct. 7-Nov. 11, 7:00-9:00 pm, Room TBD, $120. J Kreiswirth. #83559

**How to Write FAST**
Crank up the efficiency and get that novel, short story, article or script done. Through exercises, evaluations, tips and technologies, you can learn to write faster. Discover how to break through blocks, get ideas, develop plots, draft, and polish in less time without losing quality.
CE-WRITG 2038, 3 Tues., Sept. 16-30, 6:00-8:00 pm, Room TBD, $65. P Andrews. #83589

**Modern Media Writing**
Want to get your articles published? Learn how to find and write the perfect pitch, craft a catchy introduction, transition to the heart of the piece and provide the right conclusion. In this class, you’ll learn how to write for newspapers, magazines, and the Web, including blogs. Plus, you’ll get tips on how to find and quote sources and use anecdotes. Pick up all the tricks of the writing and publishing trade so you can get a byline.
CE-WRITG 2027, 4 Wed., Oct. 1-22, 6:30-8:30 pm, KNC-2, $75. M Valaj. #83481

**Turning Ideas into Published Books**
Do you have a great book idea? Let’s move it to the next step. Come join us in a non-threatening writing circle that can lead to the completion and publication of your book. Experience is not necessary; bring your manuscript and your passion and let’s work together to get it done. Email editing by the author/teacher will help move your work along quickly.
CE-WRITG 2039, 6 Tues., Oct. 7-Nov. 11, 6:30-8:30 pm, Room TBD, $125. V Dacquino. #83722

**Don’t Kill a Course**
REGISTER EARLY: Classes are cancelled for under-enrollment several days in advance. We recommend that you register ONE week in advance of the course start date.

See page 67 to Register
Writing as a Career

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

CE-PUBL 2008, 1 Tues., Oct. 21, 6:00-9:00 pm, Room TBD, $50. D Ewen. #83560

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

CE-WRITG 2044, 6 Sat., Sept. 20-Nov. 1 (skip 10/4), 10:00 am-12:00 noon, Room TBD, $125 (+ textbook). L Toffler-Corrie. #83606

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

CE-WRITG 2026, 3 Tues., Oct. 7-21, 6:00-8:00 pm, Room TBD, $60. P Andrews. #83590

Home & Garden

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

CE-HOME 2005, 1 Sat., Sept. 20, 10:00 am-12:00 noon, Room TBD, $30. M Tallerico. #83507

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

CE-ART 2068, 8 Wed., Sept. 17-Nov. 5, 6:30-9:00 pm, Room TBD, $175 (+ textbook). M Tallerico. #83506

Silk Floral Arrangement 101
Learn the basic principles of silk flower arranging, including everything you need to produce creative arrangements for your home, office, and friends. Utilize color intensity, shape, and form to design breathtaking arrangements.

CE-CRAFT 2029, 7 Fri., Sept. 26-Nov. 7, 6:00-8:00 pm, Room TBD, $150 (+ $85 materials fee, payable to instructor). M Desire. #83595

Certificate in Sustainable Vegetable Production
See pg. 18

Visit us online at www.sunywcc.edu/ce

Textbook required.
GO NATIVE U
at Westchester Community College

A Certificate Program in Sustainable Gardening with Northeast Flora

Discover the benefits and beauty of plants native to the Northeast in this program designed for home gardeners and professionals alike. Landscape architects, designers, nursery staff, landscapers, and gardening enthusiasts will learn about regional ecology and the sustainable practices that can be used to enhance home and community environments.

Students can enroll in single classes or pursue a certificate, which consists of 50 contact hours (18 hours/core courses, 17 hours/electives, and 15 hours/community service) plus a final exam. Some classes offer LA-CE5 approved credit hours. All classes are taught by qualified, experienced professionals.

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

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

Core Classes:

Introduction to Native Plants and Landscapes
Gain a comprehensive foundation for garden design using native plants. Learn about the importance of native plants, showy substitutes for non-native plants, sustainable design concepts, and more.
CE-GRDN 2010, 3 Wed., Oct. 8-22, 6:00-8:00 pm, $130, C Summers. #83523

Native Perennials: Summer/Fall
Discover the many lovely herbaceous plants that will enhance your garden while providing food and shelter for native bees, butterflies, birds and more.
CE-GRDN 2016, Sat., Oct. 18, 10:00 am-12:00 noon, $55, B Fischer. #83721

Native Trees and Shrubs
Explore the best native trees and shrubs for this region and the latest techniques for establishing them in a landscape.
CE-GRDN 2009, 2 Wed., Nov. 5 & 12, 6:00-8:00 pm, $100, C Summers. #83520

Elective Classes:

Native Herbal Plants: History and Traditional Uses
Introduces medicinal properties of native plants as they were used by traditional indigenous cultures of the northeast. Explore native herbs, learn how to prepare herbarium specimens, and how modern herbalists make herbal tinctures, healthy syrups, and teas. The conservation and preservation of threatened native species and proper harvesting techniques will also be discussed.
CE-GRDN 2065, 2 Sat., Sept. 27 & Oct. 4, 10:00 am-12:00 noon, CLA-100, $90, C Kessman. #83955

NY Wetlands: Balancing Ecology, Laws, and Aesthetics
Discover how state and municipal laws in NY affect projects in and around wetlands. Learn how to select appropriate native plants for a site and how to control invasive plants common to wetlands.
CE-GRDN 2049, 2 Thurs., Oct. 2 & 9, 6:00-7:30 pm, CLA-100, $80, K Turocci. #83565

New Wetland Field Study
CE-GRDN 2067, 1 Sat., Oct. 25, 9:00 am-12:00 noon, Offsite, $80, K Turocci. #84011

Landscaping for Higher Ecosystem Function
A landscape may be beautiful but what is its ecological value? Learn how to leverage the ecosystem function in your landscape not only to support wildlife, but to maximize the ecosystem services which humans depend upon. You will learn how to conduct ecosystem-driven soil and site analysis, identify local ecosystems, and select the most appropriate native plants for your landscape.
CE-GRDN 2064, 3 Sat., Nov. 1-15, 10:00 am-12:00 noon, Room TBD, $130, K Eierman. #83956

Bugs in Your Native Garden: An Introduction to Basic Identification
Discover the basic identification of common insects and related invertebrates with discussions of how to bring more insects into the garden and keep them there. Learn about the relationship between our insects and their natural ecosystem.
CE-GRDN 2046, 1 Mon., Nov. 3, 7:00-9:00 pm, CLA-100, $55, L Forcella. #83957

New Bugs in Your Native Garden: An Advanced Guide to Common Insects
Move on to advanced identification of common insects found in the area. Featured species will be discussed in detail and specimens will be on hand for examination. Prerequisite: Bugs in Your Native Garden: An Introduction to Basic Identification.
CE-GRDN 2063, 2 Mon/Tues., Nov. 10 & 11, 7:00-9:00 pm, $90, L Forcella. #83958

See page 67 to Register

Textbook required.

35
Elective Classes Continued:

**NEW Proper Pruning Practices**
Learn the proper techniques and methods for pruning deciduous and evergreen shrubs and small trees. Topics include correct timing, renewal pruning, and recommended tools. Dress for weather and bring your pruners for hands-on work in the garden.
CE-GRDN 2062, 1 Wed., Nov. 5, 10:00 am-2:30 pm, $115. A Perkowski. #83959

**NEW Ecological Design**
An introduction to a different design approach using native plants appropriate to the ecological system of your site. Reimagine a new landscape design for small or large sites or a restoration of an existing site using the concept of native plant communities. Learn how to select the native plants suitable for the different plant communities in creating or restoring a natural landscape.
CE-GRDN 2029, 1 Tues., Nov. 18, 10:00-12:00 noon, $55. E Katoni. #83602

**Back to School with Go Native U**

**Nature’s Invaders: Unwelcomed Plants and Pests**
Earn up to 5.5 hours of LA-CES approved credits in a single day. A great way to jump-start your certificate!
**Date:** September 26

**Location:** Classroom Building, Room 100 (park in Lot #4)

**Schedule:**
- Invasive Species: Problems and Progress 10:00 am-12:00 noon
- Lunch (on your own) 12:00 noon-12:45 pm
- Stand Up to Plant Bullies: Classroom 12:45-2:45 pm
- Break 2:45-3:00 pm
- Stand Up to Plant Bullies: Field 3:00-4:30 pm

Register for both courses or just one. Call 914-606-6830, press 1, to register now.

**NEW Invasive Species: Problems and Progress**
A first step in conserving local biodiversity is to deal with invasive species that outcompete native species and throw off ecological balance. Get to know invasive species: how they got here, why they are a problem, and the efforts under way to regulate their spread.
CE-GRDN 2061, 1 Fri., Sept. 26, 10:00 am-12:00 noon, $55. Jessica Schuler. #84073

**NEW Stand Up to Plant Bullies**
CE-GRDN2060, 1 Fri., Sept. 26, 12:45-4:30 pm, $90. B DelToro and J Dean. #84009

**Classroom:** Learn to identify the invasive plants commonly found in the region and best techniques and strategies to manage them. Find out how to use MapInvasives, the NY Natural Heritage Program’s new online database tool that helps monitor and report invasive infestations in your gardens and community. The class will move outdoors for a field session later in the afternoon.

**Field:** Get outside, roll up your sleeves, and tackle invasive species head-on in this practicum session that is a continuum of the classroom session. Work with the tools used in battling invasives and learn first-hand the best ways to remove them from the landscape. See how to use MapInvasives with an actual demonstration in the field. Students will receive a login account to use at home. Dress appropriately for field work and the weather.

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

**Interested in Teaching a Lifelong Learning Class?**
We’re always interested in hearing your ideas for a new Lifelong Learning class. If you have a particular skill or expertise that you’d like to share, we want to hear about it. Please email andrea.morville@sunywcc.edu for a class proposal packet. We’re planning now for Spring 2015.
Languages

Mandarin Chinese
12 sessions, Room TBD, $240
Beginning Level 1: CE-LANG 2900, Sat., Sept. 20-Dec. 6, 9:00-11:00 am. R Chen. #83671
Beginning Level 2: CE-LANG 2901, Mon., Sept. 15-Dec. 1, 7:00-9:00 pm. R Chen. #83672
Intermediate 1: CE-LANG 2902, Wed., Sept. 17-Dec. 3, 7:00-9:00 pm. R Chen. #83673
Intermediate 2: CE-LANG 2908, Prerequisite: Intermediate 1 or basic knowledge of Chinese language. Uses same text as beginning classes. Fri., Sept. 19-Dec. 5, 7:00-9:00 pm. R Chen. #83674
Advanced: CE-LANG 2903, Tues., Sept. 16-Dec. 2, 7:00-9:00 pm. E Lu. #83538

French
Beginning: CE-LANG 2500, $220, Room TBD.
Sec. A: 10 Tues., Sept. 16-Nov. 18, 6:15-8:15 pm. #83476
Sec. B: 10 Sat., Sept. 20-Nov. 22, 10:00 am-12:00 noon. #83477
Intermediate: CE-LANG 2501, $220, Room TBD.
Sec. A: 10 Thurs., Sept. 18-Nov. 20, 6:15-8:15 pm. #83478
Sec. B: 10 Sat., Sept. 20-Nov. 22, 12:15-2:15 pm. #83479
Advanced: CE-LANG 2502, $220, Room TBD.
10 Wed., Sept. 17-Nov. 19, 6:15-8:15 pm. (no textbook). #83566

German
Beginning Level 1: CE-LANG 2700, 1:30-3:00 pm, (+ $13 for workbook provided by instructor) #83451
Beginning Level 2: CE-LANG 2701, 12:00 noon-1:30 pm. #83452
Intermediate: CE-LANG 2702, 10:15-11:45 am. #83455
Advanced: CE-LANG 2703, 8:30-10:00 am. (no textbook). #83460

Italian
12 Sat., Sept. 20-Dec. 13 (skip 11/29), Room TBD, $220.
Beginning Level 1: CE-LANG 2401, 9:00-10:30 am. J Spedalieri. #83610
Beginning Level 2: CE-LANG 2402, 10:30 am-12:00 noon. F Maddalena. #83612
Intermediate Level 1: CE-LANG 2403, 9:00-10:30 am. F Maddalena. #83842
Intermediate Level 2: CE-LANG 2404, 12:00 noon-1:30 pm. F Maddalena. #83843
Adv. Conversation & Grammar: CE-LANG 2406, 10:30 am-12:00 noon. J Spedalieri. #83609

Conversational Italian for Travelers
Using a conversational approach, you'll learn introductory dialogues, verb conjugation and pronunciation. Learn to feel comfortable as a traveler to Italy or as a student of Italian culture.
At Mahopac: CE-LANG 2400MA, 7 Wed., Sept. 11-Oct. 23, 6:30-8:30 pm, $120. R Lundry. #83696

Antologia del cinema italiano: Anthology of Italian Cinema
Towards the end of the 1960s, the long-smoldering stew of socio-political turbulence came to a violent boil. Throughout the early 1970s, despite the communal cultural conflagration which ensued, Italian cinema continued to offer the movie-going public a uniquely diverse perspective into the realities (and surrealism) of those tempestuous and often bizarre years. Representing this monumental, revolutionary moment in Italian and world cinematic history, four films will be presented for viewing, analysis and discussion.

Beginning Latin
Beginning Latin provides a key not only to a deeper understanding of modern English and the Romance languages, but also to the wide-ranging cultural legacy of ancient Rome. An introduction to the richness and beauty of classical Latin.
CE-LANG 2008, 6 Wed., Oct. 1-Nov. 5, 6:30-8:30 pm, Room TBD, $125. D Matson. #83461

Russian
7:00-9:00 pm, Room TBD, $240 (+ $20 materials fee, payable to instructor). M Bolgova.
Beginning: CE-LANG 2800, 12 Wed., Sept. 17-Dec. 3. #83613
Advanced: CE-LANG 2804, 12 Tues., Sept. 16-Dec. 2. #83615

Russian Short Stories
Discover the best works of short fiction in Russian literature of the 19th and 20th centuries. We’ll explore the culture of the duel, the role of chance, the riddle of death, anatomy of madness, imprisonment and survival, the pathologies of St. Petersburg, terror, and homo sovieticus. Examine the emotions and passions, customs and mores, and beliefs, fantasies, and dreams typical of Russian literature, and compare Russian and American ideas and values, considering cultural similarities as well as differences.
CE-LIT 2029, 5 Mon., Sept. 29-Oct. 27, 7:00-9:00 pm, Room TBD, $100. M Bolgova. #83616
Spanish
10 sessions, Room TBD, $220 (+ $5 materials fee, payable to instructor).

**Beginning Level 1:** CE-LANG 2104. E Vernon-Butta.
- Sec. A: Sat., Sept. 20-Nov. 22, 9:00-11:00 am. #83482
- Sec. B: Mon., Sept. 15-Nov. 17, 6:30-8:30 pm. #83483

**Beginning Level 2:** CE-LANG 2105. E Vernon-Butta.
- Sec. A: Sat., Sept. 20-Nov. 22, 11:15 am-1:15 pm. #83484
- Sec. B: Tues., Sept. 16-Nov. 18, 6:30-8:30 pm. #83485

**Intermediate:** CE-LANG 2106.
- Sec. A: Sat., Sept. 20-Nov. 22, 9:00-11:00 am, (no textbook). M Khalil. #83518
- Sec. B: Thurs., Sept. 18-Nov. 20, 6:30-8:30 pm. E Vernon-Butta. #83486

**Advanced:** CE-LANG 2107.
- Sat., Sept. 20-Nov. 22, 11:15 am-1:15 pm. M Khalil. #83519

Canta Conmigo: Sing With Me!
Singing is the easiest way to learn a romance language. Come learn Spanish through song! CE-LANG 2118, 10 Fri., Sept. 19-Nov. 21, 5:30-7:30 pm, Room TBD, $220 (+ $5 materials fee, payable to instructor). E Vernon-Butta. #83487

Zumba Spanish: Learning Spanish Through Lyrics of Popular Dance Music
In this class the Spanish language will be reviewed in songs that are used in various Zumba classes, as well as in movies, television, and other forms of mass media. After listening to the songs, the vocabulary and grammatical structures will be studied. Relevant cultural themes will also be discussed. Basic knowledge of Spanish is useful. At Peekskill Center: CE-LANG 2119PE, 8 Wed., Sept. 17-Nov. 5 (make-up class 11/12), 7:00-9:00 pm, $150 (+ $10 lab fee), #83741

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. 17-Nov. 19, 6:30-8:30 pm, Room TBD, $220 (+ textbook, + $5 materials fee, payable to instructor). E Vernon-Butta. #83488

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

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

**NEW** Architecture of the Roman Empire and the Early and Late Medieval Periods
CE-HIST 2036VA, 6 Tues., Oct. 7-Nov. 18 (skip 11/4), 1:30-3:30 pm, $120. B Levy. #83627

**NEW** Buddhism: Taking it to the Next Level
CE-PHIL 2016VA, 6 Fri., Sept. 5-Oct. 10, 10:00 am-12:00 noon, $120. J Coppola. #83621

**NEW** The Lives of the Apostles
CE-PHIL 2017VA, 7 Mon., Oct. 13-Nov. 24, 10:00 am-12:00 noon, $140. J Coppola. #83687

**NEW** Memoir Writing Workshop
CE-WRITG 2049VA, 6 Tues., Oct. 14-Nov. 18, 9:30-11:30 am, $120. J Kreiswirth. #83622

**NEW** Stretch, Strengthen and Tone
CE-FITNS 2057VA, 6 Mon., Oct. 6-Nov. 10, 1:00-2:30 pm, $90. R Mendel. #83624

**NEW** Architectures of the Roman Empire and the Early and Late Medieval Periods
CE-HIST 2016VA, 6 Tues., Oct. 7-Nov. 18 (skip 11/4), 1:30-3:30 pm, $120. B Levy. #83627

**NEW** The Lives of the Apostles
CE-PHIL 2015VA, 7 Mon., Oct. 13-Nov. 24, 10:00 am-12:00 noon, $140. J Coppola. #83687

**NEW** Stretch, Strengthen and Tone
CE-FITNS 2057VA, 6 Mon., Oct. 6-Nov. 10, 1:00-2:30 pm, $90. R Mendel. #83624

**NEW** Art Tours of the Metropolitan Museum of Art
CE-ART 2137VA, 1 Fri., 11:00 am-3:00 pm, $40 each. J Coppola.
- Sec. A: Oct. 17. #83618
- Sec. B: Nov. 14. #83619
- Sec. C: Dec. 5. #83620

Register for all three tour dates for only $102. Savings will reflect when your course fees are calculated after enrolling.

**NEW** Introduction to Mindfulness and Meditation

**NEW** Mindfulness and Meditation Practice
CE-PRSDV 2042VA, 4 Thurs., Oct. 23-Nov. 13, 10:15-11:15 am, $40. E Schwbel. #83805

**NEW** Aquacise
CE-FITNS 2000VA, 10:00-11:00 am, PEB-Pool, $70. K Wolak.
- Sec. A: 7 Mon., Sept. 8-Oct. 20. #83413
- Sec. B: 7 Mon., Oct. 27-Dec. 8. #83414
- Sec. C: 7 Fri., Sept. 5-Oct. 17. #83415

Textbook required.
Water Healing Exercise Aquatics
CE-FITNS 2040VA, 11:00 am-12:00 noon, PEB-Pool, $70. K Wolak
Sec. A: 7 Mon., Sept. 8-Oct. 20. #83432
Sec. B: 7 Mon., Oct. 27-Dec. 8. #83433
Sec. C: 7 Fri., Sept. 5-Oct.17. #83434

Zumba Gold for Seniors
CE-FITNS 2028VA, 6 Mon., Oct. 6-Nov. 10, 10:00-11:00 am, $60. M Lockwood. #83401

Guitar is Fun!
CE-MUSIC 2057VA, 7 Tues., Sept. 16-Oct. 28, 1:30-2:30 pm, $70. D Moran. #83404

Guitar is Fun: Next Steps!
CE-MUSIC 2058VA, 7 Tues., Nov. 4-Dec. 16, 1:30-2:30 pm, $70. D Moran. #83406

Piano is Fun!
CE-MUSIC 2060VA, 7 Tues., Sept. 16-Oct. 28, 12:15-1:15 pm, $70, D Moran. #83403

Piano is Fun: Next Steps!
CE-MUSIC 2061VA, 7 Tues., Nov. 4-Dec. 16, 12:15-1:15 pm, $70, D Moran. #83405

Fall Nature Walk

Nature in Winter
CE-SCI 2025VA, Wed., Dec. 3, 9:30-11:00 am, $15. W Chadwick. #83626

Westchester Wildlife
CE-SCI 2020VA, 2 Fri., Sept. 19 & 26, 9:30-11:00 am, $30. W Chadwick. #83409

The Center for the Mature Worker

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

Zumba Gold for Seniors
CE-FITNS 2028VA, 6 Mon., Oct. 6-Nov. 10, 10:00-11:00 am, $60. M Lockwood. #83401

Guitar is Fun!
CE-MUSIC 2057VA, 7 Tues., Sept. 16-Oct. 28, 1:30-2:30 pm, $70. D Moran. #83404

Guitar is Fun: Next Steps!
CE-MUSIC 2058VA, 7 Tues., Nov. 4-Dec. 16, 1:30-2:30 pm, $70. D Moran. #83406

Piano is Fun!
CE-MUSIC 2060VA, 7 Tues., Sept. 16-Oct. 28, 12:15-1:15 pm, $70, D Moran. #83403

Piano is Fun: Next Steps!
CE-MUSIC 2061VA, 7 Tues., Nov. 4-Dec. 16, 12:15-1:15 pm, $70, D Moran. #83405

Fall Nature Walk

Nature in Winter
CE-SCI 2025VA, Wed., Dec. 3, 9:30-11:00 am, $15. W Chadwick. #83626

Westchester Wildlife
CE-SCI 2020VA, 2 Fri., Sept. 19 & 26, 9:30-11:00 am, $30. W Chadwick. #83409

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Water Healing Exercise Aquatics
CE-FITNS 2040VA, 11:00 am-12:00 noon, PEB-Pool, $70. K Wolak
Sec. A: 7 Mon., Sept. 8-Oct. 20. #83432
Sec. B: 7 Mon., Oct. 27-Dec. 8. #83433
Sec. C: 7 Fri., Sept. 5-Oct.17. #83434

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Introduction to Birds
CE-SCI 2013VA, 2 Tues., Sept. 30 & Oct. 7, 9:30-11:00 am, $30. W Chadwick. #83410

Release the Artist in You
CE-ART 2065VA, M/W, Nov. 17 & 19, 12:30-3:30 pm, $60. S Rocker. #83411

Still Life Drawing
CE-ART 2126VA, M/W, Sept. 29 & Oct. 1, 12:30-3:30 pm, $60. S Rocker. #83412

World Music
CE-MUSIC 2056VA, 6 Tues., Oct. 7-Nov. 11, 2:00-4:00 pm, $120. S Volpe. #83408

Classical Classics
CE-MUSIC 2059VA, 6 Thurs., Oct. 9-Nov. 13, 10:00-12:00 noon, $120. R Hallman. #83407

The Best American Short Stories of the Century
CE-LIT 2020VA, 6 Thurs., Sept. 18-Oct. 23, 1:30-3:30 pm, $120. K Rippstein. #83399

Estates, Trusts and Taxes
CE-FIN 2001VA, 3 M/T/Th, Nov. 10-Nov. 13, 1:00-3:00 pm, $60. M Richman. #83400

Hot Topics in the News
CE-POLTC 2002VA, 10:00 am-12:00 noon, $100. V Bonelli. Sec. A: 5 Tues., Sept. 16-Oct. 14. #83688
Sec. B: 5 Tues., Oct. 21-Nov. 18. #83689

Medical Administrative Assistant
Medical administrative assistants work in a variety of medical settings such as physician’s offices, hospitals, clinics, insurance companies, research laboratories, public health departments, and health maintenance organizations. Upon successful course completion, students are eligible to take the Medical Administrative Assistant Certification (CMAA) offered by the NHA. Classes begin Oct., 2014. For more information, call 914-606-6659 or email mainstream@sunywcc.edu.

Health Information Technology
See p. 6 for information.

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

Textbook required.
COLLEGIUM for Lifelong Learning

COLLEGIUM for Lifelong Learning is a membership organization created in 2004 to combine serious study and social exchange. Each COLLEGIUM semester features a different array of courses in the arts and sciences, all led by exceptional volunteers. Some leaders are veterans of the classroom, and some are professionals sharing their expertise for the first time. Participants are encouraged to engage in classroom discussion, and the schedule allows for informal discussion between sessions and during breaks.

Fall Collegium begins in October

For more information about the Fall program, please call 914-606-6748 or visit www.sunywcc.edu/collegium. COLLEGIUM is a membership organization and has a limited capacity. Current members receive priority registration; new members are welcome.

For course details and a complete list of courses, or to request a Mainstream brochure, call 914-606-6793, email mainstream@sunywcc.edu or visit www.sunywcc.edu/mainstream

Learning Online

Education to Go Courses

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

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.

Visit us online at www.sunywcc.edu/ce

Textbook required.
### History & Politics

#### NEW The History of the Holocaust and the Lessons We Can Learn
Study the events leading up to and including the genocide known as the Holocaust. Review primary source documents, literature, and film to deepen our understanding of this multi-layered event. Survivor testimony and photographs will also be utilized.  
CE-HIST 2043, 4 Sat., Oct. 4-25, 10:00 am-1:00 pm, Room TBD, $125. M Polay. #84020

#### NEW Breakout: Normandy to the Battle of the Bulge
After the D-Day invasion, the Allied Battle for Normandy begins the push to free Western Europe from Hitler's control. This course will follow the Allied forces as they secure the port of Cherbourg, liberate the city of Caen, break out from Normandy, liberate Paris, and defeat the German offensive at the Battle of the Bulge.  
CE-HIST 2038, 4 Sat., Oct. 18-Nov. 8, 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #84015

#### NEW The Road to Berlin
Follow the Allied forces as they push into the Nazi homeland. Watch them liberate the concentration camps, meet up with the Soviet Army near Berlin, and put an end to the scourge of the Nazi 1000 year Reich as Hitler commits suicide.  
CE-HIST 2039, 4 Sat., Nov. 15-Dec. 13 (skip 11/29), 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #84016

#### NEW Crisis Diplomacy in Ukraine and Crimea: International Law vs. Realpolitik
The current crisis in Ukraine provides a 'teachable moment' given the collision of international law and realpolitik: the rules of the game versus how nations actually act based on national interest. The course will briefly consider the relevant principles of international law including sovereignty, territorial integrity, and self-determination and how/when they apply with the national interests of the key players, Russia, the U.S. and EU, as well as whether the crisis is susceptible to diplomatic resolution over the long term.  
CE-HIST 2040, 4 Tues., Sept. 16-Oct. 7, 7:00-9:00 pm, Room TBD, $75. J Kotch. #84017

#### NEW Understanding Russians through the Glass of History
Take a look at Russia from its antiquity to the times of Ivan the Terrible and explore factors and circumstances that have formed the Russian mind, temperament, and social behavior. Discuss the many dramatic and fascinating events of Russian history including the origins of Russians' choice of the religion, Tartar oppression, European and Asian components in the national type and way of life, worship of Holy Fools and Saints, messianic consciousness, and Imperial mentality.  
CE-HIST 2041, 6 Mon., Nov. 3-Dec. 8, 7:00-9:00 pm, KNC-5, $125 (+ $15 for materials, payable to instructor), M Bolgova. #84018

#### NEW The 1960’s: Decade of Assassination
Learn about the events of the tumultuous years of the 1960’s. The assassinations that will be covered include those of John F. Kennedy, Medgar Evers, Malcolm X, Martin Luther King, Robert Kennedy, Ngo Dinh Diem, Hendrik Verwoerd, George Lincoln Rockwell, Che Guevara, and civil rights workers Schwerner, Chaney and Goodman.  
CE-HIST 2042, 4 Sat., Oct. 18-Nov. 8, 1:00-4:00 pm, Room TBD, $125. D Fruci. #84019

#### D-Day: The Invasion of Normandy
To honor the 70th Anniversary of the D-Day Invasion, an in-depth study of the planning and execution of the largest military invasion in the history of warfare. Study the German defenses and follow the Allies landing by air and sea to gain a foothold on Hitler’s Fortress Europe.  
CE-HIST 2034, 4 Sat., Sept. 20-Oct. 11, 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #83513

#### Haunted History of the Hudson Valley: Part I
Be thrilled and excited by fascinating tales of ghosts and haunted houses of the Hudson River Valley region! Learn local ghost stories that you have never heard before. Ghostly legends of interesting local personalities such as Washington Irving, Edgar Allen Poe and Henry Hudson are also included in this course.  
CE-LIT 2002, 4 Sat., Sept. 20-Oct. 11, 12:30-2:30 pm, Room TBD, $80. L DiMartino. #83440

#### History of the Hudson River Valley: Part II
Continue exploring the valley's history through the works of Dewitt Clinton, Thomas Paine, and the Marquis Lafayette and their influence on the early modern development of the region. The story continues with the introduction of railroads, steamships, and a modern bridge and highway system that lead to industrial and economic development. Pete Seeger and the Clearwater sailings and The River Keeper influences on the region are also discussed.  
CE-HIST 2007, 4 Sat., Sept. 20-Oct. 11, 10:00 am-12:00 noon, Room TBD, $80. L DiMartino. #83441

#### How to Understand the 2014 Mid-Term Election in the Lead-up to 2016
Identify changes in the political landscape, the key issues, and the consequences in the 2014 mid-term elections. Learn how to analyze the results of this election and what it means for 2016.  
CE-POLTC 2010, 4 Tues., Oct. 14-Nov. 11 (skip 11/4), 7:00-9:00 pm, Room TBD, $80. J Kotch. #84026

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Textbook required.

See page 67 to Register
Film & Culture

**NEW Hannah Arendt: Her Life and Work**
Explore the life and work of Hannah Arendt, a famous German-Jewish émigré, who lived and taught in New York City. Readings will focus on biographical information, her major political theories, and the importance of “thinking” for everyone.
CE-LIT 2028, 5 Wed., Oct. 8-Nov. 5, 6:00-8:00 pm, Room TBD, $95. N J Reifer. #83573

**NEW Queer Poetics**
An introduction to queer poetry through looking at written expressions of sexuality and gender. Topics include gender identity and expression, poetic point of view, and sexual norms and dissidence. Interpretation of texts will be through the lens of queer theory. Examine how sex and gender intersect with other forms of difference including race and class. Probing ways in which queer expressions are inflected by issues of race, gender, class, and high/low culture, we will scrutinize ways in which the performances and receptions of poets identified (by themselves or others) as LGBT or queer may perpetuate, challenge, and modify cultural mythologies about sexualities and their relevance to literary endeavors.
CE-LIT 2030, 5 Tues., Sept. 16-Oct. 14, 6:15-9:15 pm, Room TBD, $150. V LloBrutto. #83964

**NEW Motion Picture Editing: Seen Through the Careers of Hollywood’s Greatest Editors**
Investigate the importance of motion picture editing, its aesthetics, and narrative nature as seen through the work of premier Hollywood film editors. For those interested in how films are made and how they work, and for the general public interested in movies. Editors to be studied include Thelma Schoonmaker, Michael Kahn, Pietro Scalia, Dede Allen, and others.
CE-FILM 2030, 5 Tues., Sept. 16-Oct. 14, 6:15-9:15 pm, Room TBD, $150. V LloBrutto. #83964

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

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., Oct. 15-Nov. 5, 7:00-9:00 pm, Room TBD, $95. P Gettler. #83495

**NEW Matenee del Domingo**
Join us for a Spanish film festival and discuss various Spanish movies with your classmates. Discussion in Spanish.
CE-FILM 2031, 10 Sun., Sept. 21-Nov. 23, 10:00-11:30 am, Room TBD, $175. E Vernon Bufla. #84014

The Performing Arts

**Stand-up Comedy Workshop**
Like to laugh or make others laugh? Learn the secrets of making people laugh while creating your own personal comedic routines from everyday life experiences. Includes the study of other working comedians’ styles while developing your own comic voice. Also helpful to overcome the fear of public speaking.
CE-THREAT 2009, 4 Sat., Sept. 20-Oct. 11, 10:00 am-1:00 pm, Room TBD. $125. P Boyce. #83498

**NEW Advanced Stand-up Comedy Workshop**
For those who have taken the Beginning Stand-up Comedy Workshop or have some previous experience. Build upon your original lessons and expand your comedy material for performances.
CE-THREAT 2019, 4 Sat., Oct. 18-Nov. 8, 10:00 am-1:00 pm, Room TBD, $125. P Boyce. #84030
**Dance**

**New 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, 4 Fri., Oct. 3-24, 7:00-8:00 pm, AAB-218, $85. S Ramos. #83557

**New Dance Fitness Extravaganza**

Ever wanted to dance like the stars of Fame? Have some fun and let loose as we incorporate fitness, hip-hop, basic ballet, ballroom, modern, and fusion dance steps and dance to some of the hottest 80’s hits.

CE-DANCE 2041, 5 Sat., Nov. 1-29, 5:00-6:00 pm, Room TBD, $50. S Ramos. #83556

**New Latin Fusion**

Spice up your Latin dance as we incorporate other dances such as hip hop, ballroom, modern dance, and much more! Add spice, flavor, and attitude and let loose as you get ready to put a twist on Latin dance like you never have before.

CE-DANCE 2040, 5 Sat., Sept. 20-Oct. 25 (skip 10/4), 5:00-6:00 pm, AAB-218, $50. S Ramos. #83554

**New Do the Hustle**

Do you like to dance and have fun? Let’s hustle! The hustle is a popular American dance which originated in the 1970’s and is now danced in almost all dance studios and clubs everywhere. Hustle is a member of the swing family, and is like the West Coast Swing in pattern. It has a distinct flavor, utilizing a variety of music styles from disco to contemporary pop music. The dance is designed to be highly dynamic, flashy, powerful, and fun.

CE-DANCE 2042, 6 Sun., Nov. 2-Dec. 7 (skip 11/30), 10:00-11:30 am, AAB-218, $130. F Elia & D Peng. #84013

**New Adult/Teen Beginner/Intermediate Ballet**

Explore ballet’s foundations and learn the basics which, when combined, create “dance.” Class sessions will include barre work, center floor, adagio, pirouettes, petite allegro and grande allegro. Emphasis is on correct body alignment and use of terminology; work on dance combinations to improve technical skill, memory and performance. Bring ballet slippers, tights & leotard or leggings.

CE-DANCE 2000, 10 Sun., Sept. 28-Dec. 21 (skip 11/2, 16 & 30), 11:30 am-1:30 pm, AAB-218, $215. I Kent. #83474

**Hot Latin Dancing**

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

CE-DANCE 2003, 6 Sun., Sept. 21-Oct. 26, 10:00-11:30 am, AAB-218, $130. F Elia & D Peng. #83528

**Tribal Belly Dance**

Learn how to adapt the belly dance technique needed into this modern style of belly dance. Learn alien arms, sharp moves and robotic steps. Get ready to have some fun as we also incorporate gothic steps for an eerie approach and learn to sharpen your steps for a more futuristic look.

CE-DANCE 2036, 4 Sat., Sept. 20-Oct. 18 (skip 10/4), 6:30-8:00 pm, Room TBD, $85. S Ramos. #83555

**Dance It Off With Belly Dancing**

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

CE-DANCE 2002, 6 Sat., Oct. 25-Nov. 29, 6:30-8:00 pm, AAB-218, $130 (+ $30 optional one-time materials fee, for scarf and cymbals, payable to instructor). S Ramos. #83553

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Westchester Community College and the Y Dance Academy are pleased to partner to offer a variety of dance courses for community adults.

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

All classes meet for 10 sessions, are $213, and meet at the Family YWCA in Tarrytown.

**Classes include:**

- Adult Ballet
- Adult Jazz
- Adult Modern
- Adult Rhythm Tap
- Choreography

For additional information on course schedule, go to [www.sunywcc.edu](http://www.sunywcc.edu) or [www.ymcatarrytown.org/dance](http://www.ymcatarrytown.org/dance) or call 914-631-4807 x 32.

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Textbook required.

See page 67 to Register
Music

**Breakfast with The Beatles**
Discover the individual lives of each of the Fab Four. Follow the Beatles' rise to success while intertwining that with the events of the 1960's in an attempt to grasp their incredible significance on the cultural changes in the U.S. and around the world.
CE-MUSIC 2064, 7 Sun., Sept. 21-Oct. 12, 9:00 am-12:00 noon, Room TBD, $125. D Fruci. #84024

**The Music of Lennon and McCartney**
Examine the genius of the songs written by the Beatles; follow the songs from their early years over time as their songs and music grew in complexity. Stories and quotes from the Beatles themselves about how or why each song was written will be a primary source of information.
CE-MUSIC 2063, 4 Sat., Sept. 20-Oct. 11, 1:00-4:00 pm, Room TBD, $125. D Fruci. #84023

**World Music**
Famous American writer and educator Henry Wadsworth Longfellow is often quoted for his remark "Music is the universal language of mankind…", but is it really? While a case can be made that the practice of music may be universal, can the musical offerings of one culture be clearly understood and appreciated by those of another? This class will examine music from different world cultures and seek to answer this question, perhaps discovering some surprising answers.
CE-MUSIC 2055, 4 Sat., Sept. 20-Oct. 18 (skip 10/11), 9:00-11:00 am, Room TBD, $80. S Volpe. #84075

**Discover Your Inner Musician**
Discover and experience your inner musician as you participate in the collective creation of a musical work under the guidance of an experienced composer and director of diverse musical aggregations. People have a natural sense of rhythm and harmony within themselves; we are connected and endowed with the potential and ability to function together. One of the ways we can realize this is through the collective creation and performance of music. Through a combination of lectures, listening to diverse styles of music, interactive class discussions, and small group break-out sessions, a foundation will be laid from which actual composition will occur, and collective performance will be realized in a final classroom session.
CE-MUSIC 2048, 7 Sat., Oct. 25-Dec. 13 (skip 11/29), 9:00-11:30 am, $175. S Volpe. #84076

**Find Your Voice**
A friendly, contemporary approach for finding your best speaking and/or singing voice. Using professional equipment, the class will be held in the instructor's own studio/loft space. Learn the ins and outs of becoming a professional entertainer. Classes are held at the artist's studio at 807 Central Avenue, Peekskill, Apt. #1, corner of Central and Nelson; park in the municipal lot across the street.
CE-MUSIC 2017, 3 Sat., Sept. 20-Oct. 4, 10:00 am-12:00 noon, $65. S Purcell. #83655

**Guitar Workshop**
Learn to read music and play a melody together with a bass line. Discover shortcuts that can save you time.

*Beginner:*
CE-MUSIC 2001, 10 Thurs., Sept. 18-Nov. 20, 7:20-9:20 pm, $175 (+ $45 for Book 1 and companion CD, payable to instructor). #83729

*Intermediate:*
CE-MUSIC 2015, 10 Tues., Sept. 16-Nov. 18, 7:00-9:00 pm, $175 (+ $55 for Book 2 and companion double CD set, payable to instructor). #83730

**Folk Guitar**
This course is designed for those who wish to strum chords as an accompaniment to songs. Chords, accompaniment patterns, and techniques will be the focus.
CE-MUSIC 2000, 10 Tues., Sept. 16-Nov. 18, 7:00-9:00 pm, Room TBD, $175 (+ $30 materials fee, payable to instructor). M Lorusso. #83731

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

*Beginner*
CE-MUSIC 2005, 10 Thurs., Sept. 18-Nov. 20, 6:00-7:30 pm, $175 (+ textbook). #83529

*Advanced Beginner*
CE-MUSIC 2062, 10 Thurs., Sept. 18-Nov. 20, 7:30-9:00 pm, $175 (+ textbook). #83526

*Intermediate*
CE-MUSIC 2020, (prerequisite: Beginner or equivalent experience), 10 Fri., Sept. 19-Nov. 21, 6:00-7:30 pm, $175 (+ textbook). #83524

*Advanced*
CE-MUSIC 2018, 10 Fri., Sept. 19-Nov. 21, 7:30-9:00 pm, Room TBD, $175 #83525

Visit us online at [www.sunywcc.edu/ce](http://www.sunywcc.edu/ce)
Acting and Playwriting Workshops at the Axial Theatre

These classes are offered through a collaboration with Howard Meyer's Acting Program, a division of Axial Theatre, a professional theatre company dedicated to building community through education and engaging people of all ages in the creative process. Classes will take place at St. John's Episcopal Church Community House, 8 Sunnyside Road in Pleasantville. Questions? Please call the Extension Services Office at 914-606-6839.

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

CE-THEAT 2002PC, 6 Wed., Sept. 10-Oct. 15, 8:00-10:00 pm, $235. H. Meyer. #83970

Basic Acting Technique
In this class we lay the foundation of the actor's craft with a range of exercises developed by master teachers Sanford Meisner and Lee Strasberg. The exercises help develop the actor's use of 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 2001PC, 6 Wed., 7:30-10:30 pm, $245. R. Jones
Sec. A: Sept. 10-Oct. 15. #83987
Sec. B: Oct. 22-Dec. 3. #83988

For updates, visit www.sunywcc.edu/ce
Consumer Finances

The Center for Financial & Economic Education at Westchester Community College

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

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

Transforming Social Security into a Winning Retirement Strategy
Secure your retirement and learn how to get the most out of your social security benefits. Learn to manage longevity risk and 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 Longevity: What Should You Do at Age 62?
CE-FIN 2036, 1 Tues., Sept. 30, 6:30-8:30 pm, LIB-G36, $20. J Brenkovich. #83475

Protect Your Largest Investment: A Comprehensive Review of the NY Homeowner Insurance Policy
For most of us our home is the largest investment we’ll ever make. It’s where our children are raised and families are celebrated. We work for many years to pay off our mortgage and make our homes more and more our own. It can also play a huge role in our ability to retire. How much time have you spent reviewing your insurance policies to make sure your home and your future are adequately protected in the event of an unexpected event? Are you prepared to maintain your home in the event of a storm, theft, fire, flood, disability, even death? If you’re not sure, this course is for you. Students are encouraged to bring their insurance policy declarations pages to class.
CE-INS 2026, 1 Mon., Oct. 20, 6:30-8:30 pm, Room TBD, $25. M Spector. #83473

Wall Street 101
An introduction and discussion of basic facts and information regarding mutual funds, stocks and bonds. Learn to analyze future financial information and better understand your financial planning needs.
CE-FIN 2022, 2 Sat., Sept. 20 & 27, 10:00 am-1:00 pm, Room TBD, $65. E Wachsmann. #83588

Secrets Wall Street Doesn’t Want You to Know When Investing
It’s time to take charge of your money! Learn how not to get ripped off when buying or leasing cars, buying insurance, investigating long-term care insurance, investing with or without financial planners and when investing in mutual funds on your own. Gain confidence to invest on your own or be able to interview financial planners to find someone to truly work for you.
CE-FIN 2006, 1 Wed., Oct. 1, 6:00-8:00 pm, KNC-4, $25 (+ $20 optional materials fee, payable to instructor). R Nathan. #83468

Finances for Women
Become a smarter investor and gain the confidence to take control of your finances. Hear timely investment ideas for your stock and bond portfolios, mutual funds, maturing CDs, IRA or 401(k), inherited accounts, cash and annuities. Learn to avoid some common investing mistakes. Learn terminology you need to know before investing. If you want to achieve peace of mind and financial security, this course is for you.
CE-FIN 2020, 2 Tues., Oct. 21 & 28, 7:00-9:00 pm, Room TBD, $40. E Fishman. #83480

The Savvy Consumer

How to Drastically Cut Costs in Difficult Financial Times
Are you trying to cut costs because your retirement or savings plan has lost money? Are you concerned about losing your job? Learn how to save thousands of dollars by investing on your own with no-load mutual funds, the benefits of credit unions, buying used cars, saving when buying a new car, home or life insurance, and how to cut your school and county taxes. Hundreds of money saving websites will be shared.
CE-FIN 2002, 1 Wed., Oct. 1, 6:00-8:00 pm, KNC-3, $25 (+ $20 optional materials fee, payable to instructor). B Nathan. #83467

Get Great Real Estate Deals: Buy or Sell in Difficult Times
Because of the economy, there are some excellent deals in real estate. Learn to buy or sell your home, foreclosure property, land, condo, or vacation home, and how to buy investment properties. Also discover the secrets to negotiating, working with and without realtors, obtaining financing, buying for no money down, renting with options, screening buyers or renters, and short sales and foreclosures.
CE-FIN 2000, 1 Wed., Oct. 1, 8:00-10:00 pm, KNC-4, $40 (+ $20 optional materials fee, payable to instructor). R Nathan. #83469

Visit us online at www.sunywcc.edu/ce

Textbook required.
Wine Appreciation

Westchester's husband and wife team, Anthony Russo and Andrea Kish, fine wine buyers and owners of ARIES Wine and Spirits in White Plains, make wine appreciation and education fun and memorable! You must be 21 and over to register. No refunds for these classes. Each class meets for 1 Tues., 7:30-9:30 pm, $25 (+ sampling fee paid in CASH only as indicated below).

ABC’s of White Wine
This “Anything But Chardonnay” course will cover chardonnay, the world's best-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.


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

CE-WINE 2000, Oct. 21, (+ $20 sampling fee). #83727

Anything But Champagne
Nothing says “celebration” better (or more expensively) than champagne. We’ll explore the world of sparkling wines using at least one true French champagne as a basis for comparison. You'll leave with a good feeling, especially if you find some budget friendly alternatives for the upcoming holidays. Appropriate small hors d’oeuvres will be served.

CE-WINE 2002, Nov. 18, (+ $25 sampling fee). #83728

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

A Taste of Westchester

Join us at several of Westchester’s most exciting restaurants for a culinary adventure that will tantalize your taste buds. Each chef will offer a private cooking demonstration, followed by a tasting of the prepared 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

Mambo 64
64 Main Street, Tuckahoe
914-222-9964, www.mambo64.com

Interactive and Signed Cookbook: Owner Arlen Gargagliano is not only a chef but the writer and co-author of many cookbooks; signed copies of her cocktail/tapas book, Mambo Mixers, Recipes for 50 Luscious Latin Cocktails and 20 Tantalizing Tapas will be available. She’ll teach us to make a delicious Peruvian-style pisco sour, made with pisco, sugar, and citrus. We’ll help Chef Stephanie Landis prepare our Latin feast by starting with a salmon ceviche appetizer. Our entrée will consist of anticuchos: marinated, skewered hanger steak. This will be paired with a Peruvian potato salad, along with ají de gallina, a classic home style chicken Peruvian dish from Arlen’s life and travels in Peru. Learn the secrets to another South American classic, alfajores: dulce de leche stuffed shortbread cookies. Arlen’s belief in food and its power is far reaching. She is sure that if we could all sit down to a meal together, sharing both tastes and tales, there would be peace on earth! Buen provecho! A fun and interactive evening not to be missed.

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

With its warm Tuscan décor and welcoming chef it’s like embarking on a trip to Italy. Northern and Southern Italian cuisines collide with its warm Tuscan décor and welcoming chef it’s like embarking on a trip to Italy. N orthern and Southern Italian cuisines collide as Chef Emilio shows us how to create some of his special dishes. The chef will feed us generously while we learn his cooking techniques, beginning with two of his favored appetizers: spiedini ala romano (mozzarella crusted and fried to a crisp with anchovy sauce), and his delicious clams casino. Get ready for the chef’s famous tableside show of pappardelle alla Emilio, made with three types of mushrooms and cognac set on fire in a giant hollowed wheel of imported Parmigiano-Reggiano for a scrumptious sauce. Learn the skills necessary to make vittela buenarroti (veal and shrimp in cognac sauce with fresh sage, sun-dried tomatoes, asparagus, and toasted almonds) and pollo paisano (simmered in vinegar pepper), served with crisp potatoes. A family recipe cheesecake laced with Gran Marnier will be the sweet ending to a beautiful meal! Sign up with a friend as this is an exciting flaming show!

1 Mon., Sept. 29, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83744

Textbook required.

See page 67 to Register
Croton-on-Hudson

For Chef Paul Vulii, a three-year retirement could not hold back passion. Specializing in Northern Italian cuisine, the 2014 revival of Fino became a reality and this represents what Chef Vulii stands for and nothing less. While he appreciates challenging the traditional approach, he also believes there are certain recipes that work better the old fashioned way. Join us as he teaches us the techniques used to create these traditional dishes. We will begin with baked clams oreganate: fresh littleneck clams topped with toasted herb bread crumbs, and baked with white wine and lemon. Our chef shows us the way to prepare fresh pasta correctly. We will watch him create his famous pappardelle boscaiola: house-made wide noodles, shallots, wild mushrooms, plum tomatoes and mascarpone cheese, followed by pollo marin.: free range chicken breast dipped in a parmigiano batter, and sautéed with white wine, lemon, and fresh peas. We will conclude our lesson with a traditional tiramisu. Come check out this new hot spot with a most seasoned restaurateur!

1 Mon., Oct. 6, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83808

Iron Horse Pleasantville

New Management: Proprietor Andrew Economos has brought modern energy to this intimate restaurant housed in the turn of the century train station building. The new chef, Tom McAliney, has incorporated a fresh taste to the menu selections with his use of regional ingredients in interesting combinations. Our chef will share the preparation techniques for a very special menu starting with an appetizer of Slovenia Vodka (created by Westchester born Chef Peter Kelly) : cured Catskill Mountain trout atop pancakes made with locally grown potatoes and a yuzu (Japanese citrus fruit) marmalade. The entree lesson will teach us the makings of Hudson Valley lamb two ways, served with a warm vegetable tart. Our dessert demonstration will be an interesting elderflower panna cotta with preserved cherries. This chef’s menu is interesting and class will sell out quickly!

1 Tues., Sept. 30, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #85807

Iron Horse Pleasantville

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October

Fino

Amberlands Plaza, 1 Baltic Place, Pleasantville 914-271-2600, www.finowestchester.com

For Chef Paul Vulii a three year retirement could not hold back passion. Specializing in Northern Italian cuisine, the 2014 revival of Fino became a reality and this represents what Chef Vulii stands for and nothing less. While he appreciates challenging the traditional approach, he also believes there are certain recipes that work better the old fashioned way. Join us as he teaches us the techniques used to create these traditional dishes. We will begin with baked clams oreganate: fresh littleneck clams topped with toasted herb bread crumbs, and baked with white wine and lemon. Our chef shows us the way to prepare fresh pasta correctly. We will watch him create his famous pappardelle boscaiola: house-made wide noodles, shallots, wild mushrooms, plum tomatoes and mascarpone cheese, followed by pollo marin.: free range chicken breast dipped in a parmigiano batter, and sautéed with white wine, lemon, and fresh peas. We will conclude our lesson with a traditional tiramisu. Come check out this new hot spot with a most seasoned restaurateur!

1 Mon., Oct. 6, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #85808

The Burger Barn

289 New York Route 100, Somers 914-276-0600, www.theburgerbarn.com

Restaurateur Discussion: Proprietor Justin Tesone will teach us the makings of one of his house specialty drinks that go with our evening’s menu. Learn the tips to make their delicious house-made raspberry dressing to adorn a breaded goat cheese salad (mixed greens, crispy coated goat cheese, almonds, and a sprinkling of dried cranberries). The restaurant is home to fabulous chicken wings and bacon mac n’ cheese; we’ll start with a sample of each. Our attendeess will taste two of their famous burgers to get an idea of what this restaurant is known for, as well as discover the secrets to their crisp hand cut fries. Explained will be the makings of two of their most popular Angus beef burgers: the G.O.A.T. (Greatest Of All Time) Burger: warm goat cheese, piled with arugula, and the Italian Job: smoked mozzarella, hot cherry peppers, sautéed onions, and sundried tomato mayo on texas toast bread. Please note that this class is a discussion on food from the owner and will not have an actual cooking demonstration, but will cover education on beer, and all the listed items as well as the “ins and outs” of running a restaurant. Grab a friend and experience an educational and fun night out!  

1 Tues., Oct. 7, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83809

Sonora

179 Rectory Street, Port Chester 914-933-0200, www.sonorarestaurant.net

Signed Cookbook: Owner and Executive Chef Rafael Palomino is ever expanding his grand restaurant empire, of which Palomino’s in Larchmont and a new spot in Ridgefield are his latest sensations! Chef Rafael has also been quite active at the keyboard and will have signed copies of his cookbook Latin Grill, co-authored by Arlen Gargagliano, available for an additional $20. Though he travels incessantly between his restaurants, he still finds time to teach, as well as working to spread the word of healthy Latin-style cooking and eating. Along with a demonstration from our award winning chef, we will have a sample taste of his creations set in the restaurant’s warm Latin setting. We begin with the proper way to create his ceviche appetizer of grilled pineapple and shrimp. Our demonstration is followed by the creative combination within his delicious stuffed organic chicken: chorizo, raisins, and goat cheese, as well as a lesson on how to properly make their sweet plantains. Our evening will conclude with the directions to a dessert with a twist. Learn the makings to the restaurant’s special oatmeal cookie sandwich with house made dulce de leche ice cream for dessert.

1 Wed., Oct. 8, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH + optional $20 cookbook, payable to instructor). #83812

Attention Restaurant Owners and Chefs

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

Visit us online at www.sunywcc.edu/ce

Textbook required.
AJ's
542 North Avenue, New Rochelle

Up-Close Demo: Chef Alan Cohen, who loves to teach, will fill your plates and mind with his knowledge of simple food made from great ingredients. Voted 2013 Best NY Burger and seen on Food Network’s “Restaurant Stakeout”, this local hot spot continues to serve up some super creative and delicious food. Chef Alan, a WCC graduate, will have us taste a mini version of his award winning surf & turf burger (diced shrimp mixed into the ground beef, fresh garlic, and char-grilled caramelizing of the beef and shrimp together) served on a house-made artisan garlic roll. Root beer floats follow, made with vanilla Gifford’s ice cream. Then experience the makings of their special house smoked pulled pork nachos, with cheddar cheese, sour cream, and jalapenos. Finish with a sweet lesson on apple shortcake. He is always full of surprises and gives tastes of whatever special he is working on that day. Check out their endless menu, all served with love. This is always a terrific class with a top notch instructor!
1 Tues., Oct. 14, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83813

Trattoria 160
160 Marble Avenue, Pleasantville

Grand Space: Owner David Morganelli brings us his front of the house superb hosting skills along with Chef Joe Giordano’s cooking expertise. They are thrilled to bring a casual and family friendly Italian restaurant to the area, offering traditional Italian cuisine and specials to please every palate. The restaurant is capable of large and small events as it has a spacious dining area and several private rooms. Our chef will teach us to make a creative appetizer of chicken parmigiano spring rolls served with the house special marinara sauce. The main course lesson will be on how to prepare snapper in a lemon beurre blanc sauce, with a special asparagus gratin, and roasted potatoes. The dessert show stopper is the techniques used to make crepes and bananas foster. Come check out this new and exciting venue!
1 Wed., Oct. 15, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83814

THE PRIME an American Grille
19 Main Street, Hastings-on-Hudson
914-478-1147, www.theprimeamericangrille.com

Welcome to Westchester: If the name sounds familiar, it should as The Prime springs from one of the most storied restaurants in Manhattan, The Primeburger, which was beloved for its vintage box seats with swiveling tray-tables, which delighted patrons for five decades and which won many awards in the restaurant industry, including the James Beard award. The two brothers who owned it decided to open in Westchester with a similar philosophy, reasonably priced good quality food. Our chef will teach us to make their specials, starting with mahi mahi fish tacos: pico de gallo, house made guacamole, coleslaw, and chipotle mayo. Our entrée lesson will be honey balsamic chicken served with smashed red bliss potatoes and asparagus. The chef’s sweet treat will be an instruction on bread pudding with rum soaked cherries and a chocolate créme anglaise. So sit back, relax and enjoy the new taste of old New York by joining us for this terrific class!
1 Mon., Oct. 20, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83815

Roasted Peppers
320 Mamaroneck Avenue, Mamaroneck
914-341-1140, www.roastedpeppersny.com

Breakfast for Dinner: This American bistro with strong Latin influences is the collaboration of the Lepe brothers and CIA graduate Darrell Belcher, who have been chefs in Westchester for over twenty years and were recently seen on Food Network’s “Restaurant Stakeout”. Chef Belcher will show us the techniques used to create a few of the signature dishes from their brunch menu. We will start our class with a lesson on a delicious baked egg with applewood bacon and cheddar potato hash with black bean and corn relish. Next, a demonstration on RP’s famous shrimp creole with peppers, onions, and tomatoes over rice. To end our class the chef will teach us to make stuffed French toast with blueberry cream cheese, topped with bananas, seasonal berries, and his secret to making easy candied pecans. Always a favorite instructor so sign up quickly!
1 Tues., Oct. 21, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83816
Peter Pratt’s Inn
673 Croton Heights Road, Yorktown Heights
914-962-4090, www.prafftsinn.com

Makin’ Bacon: This colonial homestead, built in 1780, has been a local inn dating back to 1926. Set in a residential neighborhood, the area has historical presence serving as General Washington’s command post. A special place in the area, it has been producing fabulous creations from master chef and owner Jonathan Pratt, having taken over for his father, Peter, in the kitchen. This chef is a wonderful speaker and will delight us with his informative demonstration. We will toast our chef while we learn how to cure and ready for smoking, organic berkshire pork belly. Next up instructions on making corn relish with Meadows Farm sweet corn, along with Wild Hive local organic polenta, topped with a wild mushroom ragout to support our delicious pork belly. We will end with a nostalgic treat of tangerine dreamscicle sorbetto. Our chef treats us to a wine pairing specially selected for the evening. This teacher is an old favorite and always a popular class so grab a friend and reserve your spot!
1 Wed., Oct. 22, 6:30-8:30 pm, $15 (+ $30 sampling fee in CASH, payable to instructor). #83817

Village Social
251 East Main Street, Mt. Kisco
914-241-6260, www.villagesocialtb.com
Weekend Lunch: One of the hottest bars in the area and known for its amazing food from a away chef, this is the place to be every night of the week. Owner Joe Bueti offers an award winning chef, this is the place to be! Exciting conversation, creating an all-around fabulous experience each time you visit. Executive Chef Morgan Anthony will share with us a beautiful appetizer of the last of the season heirloom tomatoes, whipped cheese curd, stone ground black olive oil, lemon verbena vinaigrette, basil leaves, and flax seed. We will learn to make a slow cooked wagyu flat iron steak, smothered in a smoked onion stew, accompanied by mashed potatoes and seasonal vegetables. The sweet treat from our chef is a lesson on his famous salted caramel pie, adorned with vanilla ice cream. This class is a winner so grab a friend for a fun lunch with a winning chef!
1 Sat., Oct. 25, 12:00 noon-2:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83818

NEW L’inizio
698 Saw Mill River Road, Ardsley
914-693-5400, www.liniziony.com

Great Reviews: When Scott and Heather Fratangelo decided to walk away from their successful restaurant Spigolo in NYC, they knew that they were going to open another spot closer to their new home in Westchester. With Scott in the kitchen and Heather assuming the roles of front of house and pastry chef, the restaurant is in complete harmony. All ingredients are all locally sourced, so the menu changes quite often. We will begin the evening with a lesson on making a fall harvest salad comprised of roasted butternut squash, Brussels sprouts, and greens dressed with a pancetta vinaigrette and walnut pesto. The pastas are a specialty of Chef Scott so he will show us how to make a kale pappardelle with porcini braised lamb shank and a tart cherry embellishment. Chef Heather will astound us with her secret recipe for her lighter than air bomboloni (Italian doughnuts) served with a creamy espresso panna cotta. This class will sell out fast as there is limited space!
1 Mon., Oct. 27, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83819

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

Ghosts? Just as it must have been for stagecoaches long ago, the Inn is a beacon amid the dark and wooded roads of South Salem. The building dates back to 1749, charming with its wide-planked floors, low ceilings, and original beams. During the almost 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; after all, it is the week of Halloween! For an amuse bouche enjoy the Inn’s treat of truffle angolotti. Our lesson in the dining room will begin with the chef’s fabulous sweet butternut squash and apple soup. Filet of beef with wild mushrooms and a cream finish, served with Brussels sprouts, apples, and bacon and creamy mashed potatoes is our entrée education for the evening. For a fall treat we will experience individual apple brown betty pies with a delicious caramel sauce. BOO! Don’t be afraid to sign up!
1 Tues., Oct. 28, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83820

NEW

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 at each restaurant are payable in CASH only. Once all the restaurants are payable in CASH, you may 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.

Visit us online at www.sunywcc.edu/ce

Textbook required.
Royal Palace
77 Knollwood Road, White Plains (Greenburgh), 914-289-1988, www.royalpalacecuisines.com
Much of the complex flavors used in this restaurant come from fragrant aromatic spices like cardamom, coriander, and cumin. A daily buffet which includes many traditional dishes. Owner Jagdish Mitter, our gracious host, will share a few surprise dishes as well as demonstrate how to make spinach sprout chaat: a fusion of two Indian street foods in one by combining pakora (fritters) with chaat (spinach fritters topped with sprouts and then garnished with chutneys). It is a pleasure for your eyes with a burst of flavor in your mouth. The lesson continues with kadhai murg (Indian wok), an authentic North Indian preparation made with boneless chicken, bell pepper, and tomatoes along with the chef’s special roasted Indian spices that impart a unique flavor, served with nan bread. A sweet end to our spicy meal will be a traditional rabdi: a decadent Indian dessert made by reducing milk to less than half and sprinkled with cardamom powder and the chef’s secret ingredient. Their newest location Castle Royale in Yonkers specializes in catering. Come share a taste of India!
1 Wed., Oct. 30, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83821

The Beehive
30 Old Route 22, Armonk 914-765-0688, www.beehive-restaurant.com
Oktoberfest: This family run restaurant originated in Mt. Vernon in the 1940’s; Armonk has now become home. Its simple philosophy is that everyone who walks through the door is treated like family, from a family that wrote the book on hospitality. Executive Chef Peter Modrourkas will teach us to prepare a special menu of German fare set for the season. Our class begins with a cheese fondue served with house made pumpernickel and rye artisanal bread and crunchy vegetables for dipping, followed by the steps taken to make a 14-day brined Sauerbraten, the famous German dish of braised beef. A lesson on hand made knödel (potato dumplings) and the secrets to their creamy curd stuffed mozzarella, served with their house made burrata cheese, fresh creamy curd stuffed mozzarella, served with vine ripened tomatoes, sweet basil oil, and crispy prosciutto. Next a spectacular lesson on how to sear dry rubbed venison steaks accompanied by pan roasted autumn vegetables and delicate sweet potato gnocchi. The chef will teach us to make a gluten free dessert, called chocolate decadence, a rich and flourless chocolate torte that is sure to please any sweet tooth. Join us down by the river!
1 Mon., Nov. 3, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83823

121 Restaurant
2 Dingle Ridge Road, North Salem (121 Kitchen Building) 914-669-0121, www.121restaurant.com
Interactive: Enjoy the lovely scenery on your drive to 121 Restaurant, as they are dedicated to providing patrons with an unrivaled culinary experience in an unpretentious atmosphere. 121 Restaurant Group has talents in many avenues: vegan pre-prepared foods available in Mrs. Greens, being the exclusive caterer for private aviation flights in the Northeast area and running the Westchester Airport restaurant. Chef Lucas Hanaburgh, a graduate of Johnson and Wales, will demonstrate several techniques with an emphasis on regional, organic, and natural products. Guests can appreciate his passion for cooking and entertaining as it transcends the dishes he prepares. The wood burning oven serves as a magical technique for many of their dishes including pizza that draws on both Roman and Neapolitan styles. Sample a taste of the crisp magic that happens to their crust in 30 seconds. Learn how to make a grilled pear salad with bitter greens, goat cheese, candied pecans, and grapes dressed with a pear vinaigrette. Up next, the technique used to make their slow baked salmon served with potato planks, sauteed spinach, passion fruit, and black olives for a sweet and salty combination. For a treat with a classic fall flavor we will discover his magic with a creamy pumpkin cheesecake. The class will take place in the 121 Kitchen building. Sure to be a crowd pleaser!
1 Tues., Nov. 4, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83824

Don’t Kill a Course
REGISTER EARLY: Classes are cancelled for under-enrollment several days in advance. We recommend that you register ONE week in advance of the course start date.

Textbook required.

November
NEW Sunset Cove Restaurant
238 Green Street, Tarrytown 914-366-7889, www.sunsetcove.net
Water Views: This restaurant serves unique, fresh, mouthwatering entrees served as close to the Hudson River as you can get. The views of the majestic Hudson, the sparkling lights of the Tappan Zee Bridge and soaring Palisades, coupled with the romance of the water awaits. When the weather cooperates, dine on the patio to enjoy a perfect backdrop to a wonderful evening at Sunset Cove. Our Chef and Owner Tommy Calandrucci will teach us how to make their house made burrata cheese, fresh creamy curd stuffed mozzarella, served with vine ripened tomatoes, sweet basil oil, and crispy prosciutto. Next a spectacular lesson on how to sear dry rubbed venison steaks accompanied by pan roasted autumn vegetables and delicate sweet potato gnocchi. The chef will teach us to make a gluten free dessert, called chocolate decadence, a rich and flourless chocolate torte that is sure to please any sweet tooth. Join us down by the river!
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1 Tues., Nov. 4, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83824

See page 67 to Register
Le Fontane
Corner of Routes 100 & 139, Katonah (Somers)
Pasta Instruction: Specializing in authentic Southern Italian cuisine and hospitality, owners Antonio and Alfredo Abbate introduced their culinary talents to Westchester in 1987. The space has been redecorated and has an outdoor patio for warm months. Our talented instructor is seasoned Neapolitan Chef Antonio Perillo who will teach us to make by hand pumpkin filled ravioli in a brown butter sage sauce to celebrate the seasonal harvest. We will then watch how to make stuffed calamari and stuffed shrimp: breadcrumbs, parmigiano, garlic, fresh herbs, and olive oil. The restaurant prides itself on its homemade desserts and they will demonstrate how to make a lovely carrot cake. A local favorite for years with warm hospitality!
1 Wed., Nov. 5, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83825

DeCicco’s Family Market
17 Maple Avenue, Armonk (Demonstration Kitchen-2nd floor)
914-499-1100, www.deciccos.com
Beautiful Demo Kitchen: As a family owned and operated specialty grocery store chain, each of their locations offers something special. Included in this location is an upstairs bar and restaurant serving local beers and wine, as well as a Bocce court and a fabulous demonstration kitchen to have our lesson. The store’s beautifully displayed and well stocked departments are also at the ready; enjoy interesting selections from their international cheese department along with gorgeous items from their vast and immaculately stocked produce department. Chefs Berardo Agudelo and Flavia Rubenstein will teach the cooking tips and recipe techniques used to make a beautiful stuffed portobello mushroom. The lesson will continue with a seasonal vegetable risotto including butternut squash and the instructions for perfect pan seared scallops. As a special treat, there will be a paired beer tasting selected by Chris DeCicco who has won awards for his brews. The bakery will provide a surprise sweet treat to conclude our lesson. Arrive early to shop, as this is a fun filled evening sure to please!
1 Thurs., Nov. 6, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83826

Café of Love
38 East Main Street, Mt. Kisco
Kitchen Visit: Enjoy an evening of warmth in the beautiful French country inspired dining room of Café of Love. Learn valuable tips, tricks, and the trade secrets of their sister restaurant Ladle of Love, whose heartwarming soups are also now available in Mrs. Green’s Natural Markets. Both kitchens are famous for taking local ingredients on a global adventure, and the restaurant is farm-to-table, enabling us to enjoy what is being harvested that week and incorporating it into our evening’s interactive menu. The turkey may be the star of holiday dinners, but the supporting cast members are what make the whole experience a show-stopper. At Café of Love, Owner and Executive Chef Leslie Lampert and Chef Mike Donnelly will take you step-by-step and taste-by-taste through seasonal soups, starters, and sides that will definitely win best supporting awards on your holiday table! Your tastes will be packed to go if you would prefer to enjoy them at home or sit after class to savor the flavors with fellow attendees.
1 Mon., Nov. 10, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #83827

Via Vanti!
2 Kirby Plaza, Mt. Kisco Train Station
914-666-6400, www.viavanti.com
Blindfolded Taste: Dining in the Dark: for this amazing evening we will be dining with blindfolds on. Discover how discriminating your taste buds are by challenging your other senses. Our host and proprietor Carla Gambescia, foodie and passionate Italiophile will educate and test us. This evening’s menu will offer a unique challenge: to identify the ingredients of each dish, and the most proficient will win a prize. The first course features foods you will be able to pick up with your hands but the challenge level increases with the introduction of utensils and dishes with more complex or subtle flavors and ingredient combinations. We are sure you will find this evening not just fun but also an experience of consciousness-raising and gratitude for the gifts so many of us take for granted. This unique learning experience includes a cool stopper. At Café of Love, Owner and Executive Chef Leslie Lampert and Chef Mike Donnelly
1 Tues., Nov. 11, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor).

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

Textbook required.

Visit us online at www.sunywcc.edu/ce
O pa! Hold on to your dishes! Delicious homemade Greek specialties await, from the beautiful fish specials to traditional Greek cuisine, including an education on the spices and ingredients used to create the complex flavors that comprise each dish. On the menu will be bharji (chickpea flour-dusted veggie fritters), the makings of everyone’s favorite murgh tikka makhanwala (chicken tikka braised in a fenugreek scented tomato cream sauce) will be taught. Next up, alo gobi (diced cauliflower and potatoes, tomato garlic masala). We will also experience a quick lesson in the kitchen on the specialties of nan bread baked fresh in the tandor. A pounded rice pudding will be our dessert. Always fun surprises from a most knowledgeable instructor and a very popular class!

1 Wed., Nov. 12, 6:00-8:00 pm, $15 (+ $25 in CASH sampling fee, payable to instructor). #83829

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

Opal! Hold on to your dishes! Delicious homemade Greek specialties await, from the beautiful fish specials to a traditional moussaka. Proprietor Rui Cunha and authentic Greek Chef Michalakis Sarris are two gentlemen who are passionate about good food and great service. Chef Michalakis will tell stories of growing up in Greece and cooking by his grandmother’s side while he teaches us the techniques he uses to make delicious Greek cuisine. Come sail away to the Greek Isles as our demonstration will begin with Paphos Island salad consisting of lettuce, onion, tomato, cucumbers, and cinnamon tossed with feta cheese and topped with grilled halloumi cheese. Next will be a lesson on the art of a classic Greek dish, kolokithokeftedes: pan fried zucchini cakes, followed by a beautiful dish of moussaka: semi-soft, whey cheese made as a by-product following the production of feta cheese. It will be chargrilled, and topped with honey and sesame seeds. We’ll continue with a house special called kotolopollo: spinach and ricotta topped with grilled halloumi cheese. Next will be a demonstration on fondue followed by our cooking demonstration. We will help to make several of their fondues from The Melting Pot cookbook, Dip into Something Different: A Collection of Recipes from Our Fondues Pot to Yours, allowing you to create your own fondue at home. The cookbook will be available for sale for $29.95. The entree will teach us to prepare a tasting sampler of the restaurant’s seasonal offerings. Help to make a caprese salad and the following appetizer and dessert fondues: quattro formaggi, cheddar cheese, milk chocolate tiramisu, and a Bourbon flambéed pecan dark chocolate. Our evening class will be graciously offered with wine pairings for an additional $10. Come out and “dip” with us!

1 Sat., Nov. 15, 12:00 noon-2:00 pm, $15 (+ $22 sampling fee in CASH, payable to instructor). #83830

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

Kitchen Lesson: Discover our chef’s hidden secrets in a waterfront setting down on the Hudson River. Chef Navjot shares his vast food knowledge with us from his native home in Jalandhar Punjab, India where he studied the art of Indian food at the culinary institute. Our class will teach his special take on Indian cuisine, including an education on the spices and ingredients used to create the complex flavors that comprise each dish. On the menu will be bhajjia (chickpea flour-dusted veggie fritters). The makings of everyone’s favorite murgh tikka makhanwala (chicken tikka braised in a fenugreek scented tomato cream sauce) will be taught. Next up, aloo gobhi (diced cauliflower and potatoes, tomato garlic masala). We will also experience a quick lesson in the kitchen on the specialties of nan bread baked fresh in the tandor. A pounded rice pudding will be our dessert. Always fun surprises from a most knowledgeable instructor and a very popular class!

1 Wed., Nov. 12, 6:00-8:00 pm, $15 (+ $25 in CASH sampling fee, payable to instructor). #83829

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

Hands On: A fun and interactive restaurant, we will start by viewing a brief slide show presentation on fondue followed by our cooking demonstration. We will help to make several of their fondues from The Melting Pot cookbook, Dip into Something Different: A Collection of Recipes from Our Fondues Pot to Yours, allowing you to create your own fondue at home. The cookbook will be available for sale for $29.95. The entree will teach us to prepare a tasting sampler of the restaurant’s seasonal offerings. Help to make a caprese salad and the following appetizer and dessert fondues: quattro formaggi, cheddar cheese, milk chocolate tiramisu, and a Bourbon flambéed pecan dark chocolate. Our evening class will be graciously offered with wine pairings for an additional $10. Come out and “dip” with us!

1 Wed., Nov. 12, 6:00-8:00 pm, $15 (+ $25 sampling fee, payable to instructor; + $29.95 for optional cookbook; +$10 for optional wine pairing). #83833

See page 67 to Register
Panna cotta (cooked cream) with fresh seasonal and white wine sauce. Our dessert lesson will be cherry peppers in the traditional garlic, lemon, bone, with roasted potato, sausage, and hot eggplant appetizer with layers of eggplant, from curd for the torre di melanzane: Tower of demonstration on how to make fresh mozzarella setting. Our chef will engage us with his knowledge and a passion for serving the cuisine to the area by combining his vast food dining experience in a modern and relaxed community. He has created an authentic Italian cooking experience with a twist and unbeatable front of the house personal service make for a winning combination. Created in a new space designed by the trio and situated in a quaint courtyard setting, these vivacious men make it happen each and every night. Chef Christian will wow you with his tasty combinations inspired by his Arthur Avenue / Bronx Italian upbringing, bringing new and exciting things to the plate each and every time. Our up close and personal demonstration will begin with traditional fried meatballs, a specialty of the house, and his famous red sauce. The polenta table will surprise you as the concept is taken from his childhood summers spent in Italy, where the family comes together to dine on what they acquire that day. The chef will perform magic on seasonal vegetables including Brussels sprouts with sesame seeds. For dessert learn the art of making a beautiful combination: affogato (meaning drowned in Italian) with floc de latte gelato, candied hazelnuts, drowned with a hot shot of espresso. The team are an entertaining enough reason to check out this class but what they bring to the table will really make you sing.

1 Sat., Nov. 22, 12:00 noon-2:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor) #83835

Visit us online at www.sunywcc.edu/ce

Textbook required.
Located in the quiet downtown this restaurant offers American themed fare and artisanal beers in a welcoming way. Family owned and operated, Chef Matt Kay and brother/Manager Joe treat everyone like one of their own. On most evenings you can also find mom, Cathy greeting guests at the door. Chef Matt’s passion for creating specialty dishes began as he watched his grandmother) cook Italian moules marinieres: mussels in a superb white wine sauce. It would not be a French menu without steak frites: steak, warm spinach, and pommes frites. To end as they do in France: fromage (cheese) from NY, VT and France with quince, walnuts, baguette, and fruit with a scoop of harissa chocolate ice cream. Our playful chef challenges you to be French for the evening.

CHEF -CULTR 2026, 4 Sat., Nov. 15-Dec. 13 (skip 11/29) 1:00-4:00 pm, Room TBD, $125. D Fruci. #83600

Doubleday’s Restaurant & Bar
83 Main Street, Dobbs Ferry
914-693-9793, www.doubledaysdf.com

Situated in a beautiful river town on the main street, this is the place to meet both new and old friends. An old time bar feel made even better when paired with fabulous modern food is what this nostalgic neighborhood spot brings. Chef and Proprietor Danny Caldara will teach us a trick or two in this classic rustic spot, with surprising things coming from the kitchen. We will start with a lesson on how to make one of their favored appetizers: buffalo chicken spring rolls. We continue with the chef’s special, Southern fried pork chops with country gravy accompanied by Brussels sprouts au gratin.

The chef’s sweet treat will be the makings of strawberries Romanoff containing orange liqueur. Join us for a warm and tasty evening in one of the lovely river towns!

1 Wed., Dec. 10, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #83840

Travel & Tours

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

CE-CULTR 2026, 4 Sat., Nov. 15-Dec. 13 (skip 11/29) 1:00-4:00 pm, Room TBD, $125. D Fruci. #83600

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

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

CE-TRVL 2001, 1 Sat., Oct. 18, 11:00 am-1:00 pm, $25. M Cain. #83582

New! Walk the Aqueduct: Guided Tour to the Untermeyer Gardens
Discover the wonders of Untermeyer Park by walking up from the old Croton Aqueduct. This garden which because famous in the 1920’s, is being revitalized. It connects with the Aqueduct by the old Carriage Road. You’ll hear the story of the Aqueduct and the history of Untermeyer and his garden. Meet at the top parking lot of Hudson River Museum.

CE-TRVL 2011, 1 Sat., Oct. 25, 11:00 am-1:00 pm, $25. M Cain. #83583

See page 67 to Register
Wellness Seminars

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

**New Essential Oils and Natural Hand Soap**
Essential oils are concentrated plant essences with powerful antiseptic, antiviral, and antibacterial properties which can be used as a natural hand soap. Students will get an overview of the history and common practice of essential oil use in the USA and Europe. Blend your own personal hand soap from five presented essential oils; everyone will go home with their individually scented products.

CE-HLTH 2059OS, 1 Mon., Sept. 15, 5:00-8:00 pm, $50 (+ $15 materials fee, payable to instructor). #83775

**New Complementary Breast Health and Massage**
Get more insight into the anatomy and functioning of the female breast and learn simple remedies to support the health of your breasts. Course includes instruction of breast self-massage through clothing. This class is for women who have not had any lymph nodes removed or radiation as part of breast cancer treatment.

CE-HLTH 2058OS, 1 Mon., Sept. 22, 5:00-8:00 pm, $50 (+ $15 materials fee, payable to instructor). #83779

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

**New Visualize Comfort: Pain Management and the Unconscious Mind**
This class will help you understand how pain works in your body and how to teach yourself to manage it by thinking differently. Learn how language, emotions, and thoughts influence your nervous system so that you can begin to re-wire your body's innate ability to heal.

CE-HLTH 2060OS, 3 Sat., Oct. 4-Oct. 18, 12:00 noon-2:00 pm, $80. #83782

**New Paleo Nutrition**
This course will give you understanding into the history and nutritional benefits of eating like a "cave man." Students will learn how this lifestyle will benefit inflammation and chronic disease. Students will also make a personal Paleo meal plan.

CE-NUTR 2009OS, 5 Mon., Oct. 6-Dec. 8, 6:00-8:00 pm, $125. #83785

**New Living Healthy with Green Medicine**
Got herbs? Gain a comprehensive overview of the many herbs used for medicinal purposes. Students will learn how to develop herbal treatments for illnesses relating to each body system and how to prevent illness, promote vitality, and maintain balance in the body through the use of herbs.

CE-HLTH 2061OS, 6 Wed., Sept. 10-Oct. 15, 6:00-8:00 pm, $145. #84065

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Textbook required.
Celiac Disease: What You Need to Know for a Healthier You
Learn about celiac disease, a hereditary multi-system autoimmune disorder that is gluten-sensitive. Discover how to test for the condition, diet modifications, and foods to avoid. CE-HLTH 2062, 1 Tues., Oct. 21, 6:00-8:00 pm, KNC-4, $25. C Daniello. #84021

How to Eat for Health and Pleasure
Tired of yo-yo dieting? Wondering why your diet isn’t making you healthier or thinner? Explore the myths of healthful eating and diets, permanent weight management, plant-based diets and vegetarianism, diet trends and fads such as vegan, paleo, flexitarian, and Mediterranean, anti-inflammatory diets, and science-based sources for nutrition information. CE-NUTR 2011, 4 Wed., Sept. 10-Oct. 1, 7:00-9:00 pm, Room TBD, $85. M Krieger. #83967

Eating the Rainbow: The Benefits of Vegetables and the Importance of Sourcing
Discover the benefits of vegetables and sourcing them from the garden, farmer’s markets, and supermarkets. Learn how to help children understand and to cultivate a taste for and appreciation of a wide array of plant-based foods in a well-rounded diet. CE-NUTR 2010, 1 Wed., Oct. 29, 7:00-9:00 pm, KNC-2, $25. M Krieger. #83966

Food and Food Security in the 21st Century
Learn about some of the most compelling public health challenges we face; hunger, malnourishment, and food security. Explore the social, economic, political and growing environmental causes of hunger through the history and current status of our food policies, our food and agricultural systems, and predictions for future trends. Possible solutions will be discussed by exploring some of the most promising developments in the field. Includes food tastings. CE-NUTR 2012, 6 Mon., Sept. 29-Nov. 3, 7:00-8:30 pm, Room TBD, $95. K Schwarz. #84025

Fundamentals of Self-Acupressure
Learn the theory and techniques of acupressure, an ancient healing system still in use today. Discover a simple self-acupressure pattern to promote balance, health, and a sense of well-being for the entire body. Specific points to help relieve tension and discomfort for neck, shoulders, back and joint problems, as well as digestive difficulties, headaches, and emotional stress will be taught. Energy balancing exercises plus a connection to mind/body healing will be explored through the system of Jim Shin Do® BodyMind Acupressure®. Please wear comfortable clothes and bring an exercise or yoga mat or blanket. CE-HLTH 2053, 1 Sat., Oct. 25, 10:00 am-4:00 pm, Room TBD, $60 (+ $8 fee for booklet, payable to instructor). A Blieden. #83509

Neck & Shoulder Self-Acupressure Workshop
Help ease aches and pains in your neck and shoulders through the use of self-acupressure and energy balancing exercises. Students will learn to locate a simple combination of points from the Jin Shin Do® BodyMind Acupressure® method and rebalance their body’s natural flow of Qi. CE-HLTH 2043, 1 Tues., Oct. 7, 6:30-9:00 pm, Room TBD, $30. A Blieden. #83508

Breathing for Freedom
A body full of breath gives you access to a life that thrives! Breathwork is the answer to all your issues and allows you to create your desires. Are you tired of life NOT working out the way you want it to? Come and breathe your way to a life that thrives! It is as easy as breathing in and out. CE-PRSDV 2091, 8 Wed., Sept. 17-Nov. 5, 7:00-8:15 pm, Room TBD, $110. K Booker. #83601

Tai Chi/Qi Gong 18 Movements
Discover the joy of Tai Chi/Qi Gong, a blending of the slow and relaxed movements of Tai Chi with the more meditative properties of Qi Gong. This simple series of 18 movements is derived from thousands of years of Chinese healing arts. Both disciplines are known to help achieve mental, physical and spiritual balance, and will train your mind to direct the body’s life force called chi. It’s a powerful way of healing and staying healthy. Please wear loose fitting clothing and flat comfortable shoes. CE-FITNS 2048, 10 Wed., Sept. 17-Nov. 19, 7:30-9:00 pm, Room TBD, $175. K Whitten. #83535

Facial Yoga
Forget the face lift! Facial yoga is a natural method that engages muscle activity to improve your looks regardless of your age and gender. Discover easy exercises that are designed to tone muscles in the jaw, mouth, eyes, and forehead. While sitting, we’ll practice a series of facial exercises that will help you reduce wrinkles and sagging skin. Additional benefits can include releasing the tension held in the face and neck, allowing more oxygen and nutrients to reach the skin cells, and enlarging the muscles, giving the appearance of a fuller and more youthful look. CE-FTNS 2056, 1 Wed., Sept. 24, 6:30-8:30 pm, KNC-3, $25. H Cuevas. #83694

Qi Gong for Total Wellness
Increase your energy, vitality, and longevity with the Ancient 9 Palaces System from the White Cloud Monastery in Beijing, known by the Taoist masters as the “healthy and happy practice.” Each movement is designed to bring the practitioner into a powerful state of well-being; the exercises are arranged to follow a specific sequence of stimulation, detoxification, and nourishment, and then finally connecting the body with the Qi of the Universe. Qi Gong is a self-regulating discipline which helps the practitioner not only build a better health but also awaken processes and energies inside the body. CE-SPORT 2026, 5 Tues., Sept. 16-Oct. 14, 6:30-8:30 pm, Room TBD, $95. C Onet. #83470

Textbook required.
**NEW** The 3 R’s: Reduce, Refresh and Rejoice
Reduce stress; refresh mind, body, spirit; and rejoice in new understandings and practices. Using techniques of mindfulness, meditation, and successful habit formation, you will form desirable personal goals and create strategies for achieving them. Creative activities will allow fun, gentle support from fellow participants and will aid in desired outcomes.
CE-PRSDV 2101, 6 Thurs., Oct. 30-Dec. 11 (skip 11/27), 7:00-9:00 pm, Room TBD, $125. J Kreiswirth. #84028

**How to Live with New Energy, Joy, and Peace**
We all want to relax, be ourselves, and handle life in our own ways. At the same time we want to be successful and gel along with the people who are different than we are. It’s often difficult to do that, but we can. The key is staying in touch with our deepest, best selves. Proper meditation provides that ability. In this practical, two-part program you will experience how that can work in your life. Both classes taught by M Harmin, Ph. D. Contact him with questions at 914-946-5334 or m@m44.net.

**Exploring Meditation: Part 1**
In this lively session you will learn a simple five-minute meditation that will energize your best inner self, the part of you that’s pure, strong and wise. At the same time it will quiet any part of you that generates anxiety or frustration. You can build a solid inner balance that is available no other way. But no need to take this on faith…test the possibility for yourself!
CE-PRSDV 2023, $25. Sec. A: 1 Sat., Oct. 25, 10:30 am-12:00 noon, KNC-2. #83502
Sec. B: 1 Sun., Oct. 26, 2:30-4:00 pm, KNC-3. #83503

**Self-Hypnosis for Change**
Learn to enter a hypnotic state to change habits, reduce stress, improve self-esteem, increase your potential, and promote better health.
CE-HLTH 2015, 1 Thurs., Nov. 13, 6:30-9:30 pm, Room TBD, $40 (+ $20 for optional reinforcement CD, payable to instructor). J Abrahamsen. #83724

**Weight Management: Help with Hypnosis**
Use self-hypnosis to change your eating habits, manage your weight, and influence your ideas about your ability to achieve an ideal weight for a happier, healthier lifestyle.
CE-HLTH 2018, 1 Thurs., Oct. 23, 7:00-9:00 pm, Room TBD, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #83725

**Communication Skills for Creative Conflict Resolution**
Learn effective communication skills to deal with conflict resolution. Practice paraphrasing, active listening, empathetic listening, and “I statements” for successful resolution in work and personal life.
CE-PRSDV 2061, 1 Tues., Nov. 25, 6:00-9:00 pm, KNC-2, $35. P Prutzman. #83604

**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-HLTH 2016, 1 Thurs., Nov. 20, 7:00-9:00 pm, KNC-2, $30 (+ $10 for optional reinforcement CD, payable to instructor). J Abrahamsen. #83723

**Energy Healing**
Learn the basic-to-advanced techniques of working with energy, how to access and use it to achieve overall healing of mind, body and spirit. Explore the chakra system to learn how to relieve fear, anger and emotional pain in ourselves and others. Please bring a comfortable mat and pillow. Complete all six sessions and receive a certificate in Energy Healing. Great for couples!! Must complete in order. For questions, contact Gene Krackehl, LLC (The Amazing Healer®) at Gene@Amazinghealer.com.
1 Thurs., 6:30-9:30 pm, LIB-G36, $45 per class. G Krackehl
Energy Healing 1: CE-HLTH 2003, Oct. 2. #83445
Energy Healing 2: CE-HLTH 2020, Oct. 9. #83446
Energy Healing 3: CE-HLTH 2021, Oct. 16. #83447
Energy Healing 4: CE-HLTH 2022, Oct. 23. #83448
Energy Healing 5: CE-HLTH 2023, Oct. 30. #83449
Energy Healing 6: CE-HLTH 2024, Nov. 6. #83450

**Reflexology 1**
An introductory workshop on the basic principles of reflexology. Through hands-on demonstrations and practice, understand the basic reflex areas and points on the feet and hands. Reflexology can reduce stress, relieve pain, increase energy, and strengthen the immune system. Bring a towel, pillow, nail clippers, and lunch.
CE-HLTH 2019, 1 Sat., Nov. 1, 10:00 am-4:00 pm, KNC-5, $75 (+ $5 materials fee, payable to instructor). S Govoni. #83551

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Textbook required.
Reiki
Reiki is a Japanese term meaning Universal Life Force Energy. This method is a laying on of hands touch-healing system. In Reiki 1, learn the Usui system of applying Reiki energy and receive the first level of attunement. In Reiki 2, gain a deeper understanding and receive the second level attunement. Enrollment is limited.

1 Sat., 10:00 am-4:00 pm, $80 (+ $15 materials fee, for handout, certificate and ceremonial fee, payable to instructor); S Govoni.

Reiki 1: CE-FLTH 2012, Sept. 27, KNC-4. #83548
Reiki 2: CE-FLTH 2025, Prerequisite: Reiki 1. Nov. 15, KNC-2. #83733

Reiki Circle
Reiki circle offers an opportunity to practice what you have learned about the universal energy of this ancient healing modality. Students will share in the healing process, helping each other through group healing. Prerequisite: Reiki 1.

CE-FLTH 2013, 3 Tues., Sept. 24, Oct. 14 & Nov. 4, 6:30-9:00 pm, Room TBD, $95. S Govoni. #83549

Reiki Master
The Reiki Master attunement fully opens the student's energy system to Reiki. Learn additional techniques to work more effectively, pass the Reiki ability to others and fully experience the flow of Reiki through your being. Prerequisite: Reiki 1 & 2. Co-requisite: must also register for Reiki Circle class in same semester. Limited enrollment.

CE-FLTH 2014, 2 Sat., Sept. 20 & Nov. 8, 10:00 am-4:00 pm, KNC-5, $125 (+ $15 materials fee for handout and ceremonial fee, payable to instructor); S Govoni. #83550

Aromatherapy: Introduction to the Art of Blending
Hands-on class making your special aromatherapy blends. Learn aromatherapy basics and the botanical families that produce essential oils to create the blends.

CE-FLTH 2001, 1 Sat., Oct. 11, 10:00 am-4:00 pm, KNC-2, $55 (+ $15 materials fee, payable to instructor); S Govoni. #83552

Sports & Fitness
Please consult a physician before attending any physical fitness classes.

Yang Style Tai Chi
Gain a basic foundation of simplified Yang-Style Tai Chi, which helps people of all ages with balance, coordination, and concentration. Tai Chi is taught in slow, relaxed movements that are simple and graceful. It has long been known as a way to promote health and longevity in Chinese culture, and is often called moving meditation.

CE-FSPOR 2043, 10 Tues., Sept. 16-Nov. 18, 7:30-9:00 pm, Room TBD, $175. K Whitten. #83536

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

CE-FSPOR 2004, PEB-Mat Room, $280. Sec. A: 14 Mon., Sept. 15-Dec. 15, 8:00-10:00 pm. #83767
Sec. B: 14 Wed., Sept. 10-Dec. 10, 8:00-10:00 pm. #83768
Sec. C: 14 Thu., Sept. 11-Dec. 11, 8:00-10:00 pm. #83769
Register for one session for $280. Save $30. Register for all 3 sections and save $90.

Judo for Children and Parents


Note: For children ONLY (ages 4-13 years). Parents MUST be at the entire class to supervise (registration for parent not required). Register for one session for $280. Save $30. Register for both sections and save $60 – children only for this discount.

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

CE-FSPOR 2000, PEB-Mat Room, $280. Sensei Watanabe. Sec. A: 14 Tues., Sept. 16-Dec. 16, 8:00-10:00 pm. #83773
Sec. B: 14 Sat., Sept. 13-Dec. 13, 2:00-4:00 pm. #83774
Register for one session for $280. Save $30. Register for both sections and save $60.
Intro to Boxing
A great way to get into shape! Focus includes balance, footwork, defensive and offensive tactics. Men and women welcome. Ages 16 and 17 welcome, but must be accompanied by a parent.
S Acunto. #83776

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. 19-Nov. 20, 7:00-9:00 pm, PEB-Mat Room, $195. R Varian. #83778

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. 23-Nov. 25, 6:30-8:30 pm, PEB-Mat Room, $150. R Varian. #83780

Golf
First class held on campus (meet outside PEB-Gym); remaining classes held off-campus at local driving range. Cost of balls extra. Group instruction. Bring a 9 iron or pitching wedge.
Beginner: CE-SPORT 2010, 5:30-6:30 pm. #83566
Advanced: CE-SPORT 2011, 6:30-7:30 pm. #83567

Scuba Diving
Prepare to apply for Professional Association of Diving Instructors (PADI) certification. You must be at least an intermediate swimmer. Ages 10-14 must be accompanied by an adult; ages 15-17 must have written parental permission. Physician's approval may be required. For additional information, contact instructor at 201-327-2822. NOTE: To apply for PADI Certification, additional dives required. Textbook & materials (mask, fins, and snorkel) are required and will be available for purchase at the first session.
CE-SPORT 2017, 8 Sun., Sept. 21-Nov. 9, 1:00-4:00 pm, PEB-Pool, $225. D Riscitti. #83781

Swimming for Adults
For beginners (those who cannot float), and advanced beginners (those who have no deep-water experience) as well as intermediate and advanced swimmers (able to swim laps). Bring caps, goggles & several towels. TBD.
Sec. A: Sat., 9:00-10:00 am. #83783
Sec. B: Sun., 9:00-10:00 am. #83784
Sec. A: Sat., 10:00-11:00 am. #83786
Sec. B: Sun., 10:00-11:00 am. #83787
Sec. A: Sat., 11:00 am-12:00 noon. #83788
Sec. B: Sun., 11:00 am-12:00 noon. #83789
Sec. A: Mon., Sept. 15-Dec. 15, 8:00-9:00 am. #83790
Sec. B: Fri., Sept. 12-Dec. 12, 8:00-9:00 am. #83791

Water Exercise/Aerobics
Designed for both non-swimmers and swimmers, this program improves your cardiovascular fitness, strength, and flexibility. Exercises are performed in shallow water and paced to individual levels. Bring caps, goggles and several towels.
CE-SPORT 2016, PEB-Pool, $195. TBD.
Sec. A: Sat., Sept. 13-Dec. 13, 8:00-9:00 am. #83793
Sec. B: Sun., Sept. 14-Dec. 14, 8:00-9:00 am. #83794
Sec. C: Mon., Sept. 15-Dec. 15, 9:00-10:00 am. #83796
Sec. D: Fri., Sept. 12-Dec. 12, 9:00-10:00 am. #83797

Tennis for Adults (Beginners Only)
Bring comfortable clothes, tennis sneakers, racquet, and fresh can of tennis balls to first class. Classes held rain or shine (indoors or out).
Sec. A: 9:00-10:00 am. #83798
Sec. B: 10:00-11:00 am. #83799
Sec. C: 11:00 am-12:00 noon. #83800
Sec. D: 12:00 noon-1:00 pm. #83801

Westchester Community College Board of Trustees

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Self-Awareness & Relationships

NEW One Soul, Many Lives: Exploring Past Lives & Meditation
Do you believe in past lives? Do you wonder why you are drawn to a particular place or time in history, or even to people you feel you know even though you just met? Exploring past lives can help you understand your life today and help you heal. Get in touch with who you may have been through meditation; learn how to focus and gather the scattered mental energies and develop the powers of concentration to activate our “third eye.” Literature excerpts, movie clips, and discussion will start the journey of balancing our soul karma.
CE-PRS DV 2100, 2 Tues., Oct. 7-21, 7:00-8:30 pm, Room TBD, $50. S Shkreli & M Lulgjuraj. #84027

NEW The Trampoline Effect: Staying in Touch with Your Competent Confident Self
Learning how to nurture and access confidence is key to navigating life’s transitions and to developing a successful life. In these interactive, experiential classes you will learn the 3 key elements of confidence, get a picture of your personal “trampoline,” and leave with strategies for sustaining your self-confidence.
CE-PRS DV 2096, 3 Mon., Oct. 20-Nov. 3, 6:30-8:30 pm, Room TBD, $60 (+ $5 materials fee, payable to instructor). J Garfinkel. #83961

NEW Listening to You: An Introduction to Focusing
A special way of paying attention, focusing is a deliberate process that results in a greater connection to you and your own life. Once learned, focusing can be applied to solving some of life’s stickiest problems. This interactive workshop introduces you to the focusing process and gives you a taste of how it works.
CE-PRS DV 2098, 1 Sat., Oct. 18, 10:00 am-12:30 pm, Room TBD, $25. J Garfinkel. #83962

NEW Becoming Your Own Best Listener: Focusing Basics
Learn additional skills basic to the focusing process. Class time is devoted primarily to practice. Focusing is best learned in partnership, so we will learn together. Pre-requisite: Listening to You: An Introduction to Focusing.
CE-PRS DV 2099, 3 Sat., Nov. 1-22 (skip 11/8), 10:00 am-12:00 noon, Room TBD, $60. J Garfinkel. #83963

Let’s Have a Real Conversation: The Power of Empathy
We all hear how empathy is so important and that more of it is needed, yet few agree on what it is and how it can be learned. Discover the empathetic skills of how to hear and to speak what is genuine and non-threatening to your partner, friend, work colleague, or family member. Understand the power of empathy, how to hear beneath the words and connect with the heart. Using life experience, learn the simple and very powerful skills of authentic communication through role-plays, exercises and discussion.
CE-COMM 2013, 6 Tues., Oct. 14-Nov. 18, 7:00-9:00 pm, Room TBD, $125 (+ textbook). M Epstein. #83442

NEW Intro to NLP (Neuro Linguistic Programming)
What is NLP and why is it so popular, effective, simple, and fun? Understand NLP as a form of cognitive psychology that uses quick, simple, highly effective methods to achieve personal and business goals. NLP delivers immediate, long lasting results. NLP has been proven effective for weight and time management and sleep hygiene, problems that afflict millions of Americans.
CE-PRS DV 2097, 2 Wed., Oct. 15 & 22, 7:00-9:00 pm, Room TBD, $45. M Krieger. #83968

Afterschool Science Academy
Held at the Ossining Center 22 Rockledge Avenue. Call 914-606-7400 to register.

NEW Mysteries of the Past
Do you want to explore the world like Indiana Jones? Do you ever wonder about how people lived a long time ago? Through hands-on activities, students will explore how archaeologists are able to piece together the mysteries of the past. Using technology as a guide, students will travel through time to see ancient civilizations, uncover fossils and discover how certain cultures of the world have migrated and changed. For middle school students grades 5-8.
CE-HIST 2037OS, 12 Thurs., Sept. 18-Dec. 11 (skip Nov. 27), 3:30-5:00 pm, $180. #83655

NEW Oceanography:
Diving in with NautilusLive
Investigate the underwater world of the Black and Mediterranean Seas. Using a direct link with the ship (online), students will interact with scientists as they solve the puzzles of the underwater world. Some topics include: underwater temperature and pressure, ROV’s and how they explore the depth, ocean currents and tides. Students will also learn about mapping the ocean bottom, tectonic forces, and marine animals.
CE-SCI 2024OS, 12 Tues., Sept.16-Dec. 2, 3:30-5:00 pm, $180. #83656

Register for both Afterschool Science Academy classes for only $340. Savings will reflect when your course fees are calculated after enrolling.
Basic Astrology
Learn the fundamentals of astrology and the meaning behind the different signs of the zodiac. Discover how the relationships between the signs, planets, and house placements in your natal chart can be relevant to your life. Transits and synergy charts will also be explored through your own natal charts. Astrology can broaden your scope of self-realization and of the world around you.
CE-PRSDV 2086, 4 Mon., Oct. 6-27, 7:30-9:30 pm, Room TBD, $85. K Whitten. #83537

Beauty Bootcamp
Shape up your makeup skills and learn the application techniques to apply makeup to yourself or others. Through guided instruction and demonstration, learn the history of makeup, proper sanitation, and how to have a career in makeup, as well as actual application and correct product usage.
CE-PRSDV 2058, 4 Mon., Sept. 29-Oct. 20, 6:30-8:30 pm, KNC-2, $75. L Varenne. #83592

Bridal Beauty Bootcamp
Warm up with makeup techniques specific for brides and the bridal party. Learn to use specific products and techniques for long lasting results. Explore dealing with bridal clients.
CE-PRSDV 2059, 1 Mon., Oct. 27, 6:30-8:30 pm, KNC-2, $20. L Varenne. #83593

Art, Hobbies & Crafts

NEW Creating Pastel Still-Lifes
Achieve an appreciation and full understanding of color theory, composition and expressive techniques when using pastels to explore diverse still-life themes. Both traditional and experimental approaches to pastel use will accompany subject-matter ranging from antique curiosities from flea markets to exotic gourds, floral arrangements, and found objects. Emphasis will be on composition, layering of color and developing a personal style. This hands-on class is open to all skill levels.
CE-ART 2138, 8 Wed., Sept. 17-Nov. 5, 6:30-8:30 pm, Room TBD, $165. J Sparks. #83995

NEW Chakras, Color and Creativity
Discover the power of creativity as a method for increasing vitality and stimulating your body’s own healing process. There are seven main energy centers of the body which, in the ancient traditions of yoga and medicine, are called chakras. Using watercolor and mindful awareness of breath and body, explore the flow of energy in each of your chakras. As you engage in the creative process with freedom and curiosity, develop powerful tools for balancing your energy and creating harmony in your body, mind and heart. The watercolor paintings you create in this course will help you to remember your own inner wisdom and radiance. No prior painting experience necessary. Contact the instructor at ssjibian@gmail.com for materials list.
CE-PRSDV 2102, 8 Tues., Sept. 16-Nov. 4, 6:00-8:00 pm, Room TBD, $165. S Gibian. #84029

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. Held at Center for the Arts, County Center, White Plains.
CE-ART 2038 Sec. A: 6 Thurs., Sept. 18-Oct. 23, 6:00-8:00 pm, $135 (contact instructor at auntiejan@optonline.net for materials list).
J Cianflone. #83946
Sec. B: 6 Tues., Oct. 1-Nov. 5, 1:00-3:00 pm, $135. B Waldman. #83947

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 auntiejan@optonline.net for materials list.
Held at Center for the Arts, County Center, White Plains.
CE-ART 2014, 8 Tues., Sept. 16-Nov. 4, 6:00-8:00 pm, $165. J Cianflone. #83952

Drawing Workshop
Expand your knowledge of drawing. Gain skills by using soft and hard pencils, charcoal and other materials. Guided instruction allows the process of individual growth. Contact instructor at auntiejan@optonline.net for materials list.
Held at Center for the Arts, County Center, White Plains.
CE-ART 2040, 6 Thurs., Oct. 30-Dec. 11 (skip 11/27), 6:00-8:00 pm, $135. J Cianflone. #83953

NEW Watercolor and Beyond: 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 auntiejan@optonline.net for materials list.
Held at Center for the Arts, County Center, White Plains.
CE-ART 2132, 5 Tues., Nov. 11-Dec. 9, 6:00-8:00 pm, $100. J Cianflone. #83669

Cartooning and Comic Book Illustration
Vin Davis, editor and illustrator for the horror anthology series END TIMES, takes his students through the creative process of illustrating comic books. Included in this course: figure drawing, hands, perspective, storyboarding, script adaptation, penciling techniques, inking techniques, using comic book software, printing and independent publishing tips.
CE-ART 2122, 8 Fri., Sept. 19-Nov. 7, 5:00-7:00 pm, Room TBD, $160 (+ $15 materials fee, payable to instructor). V Davis. #83439

Textbook required.
Shoot Film!
Explore the growing popular interest of shooting with film cameras. Yes, you have to wait to see how your photographs turn out; there is no delete button, and you have only 36, or 12, or even fewer chances to commit an idea to an image. But the images are beautiful, with an extraordinary tonal range you don’t get from digital. You’ll also learn how to develop film cheaply and easily and then use your computer to make prints. Explore how to choose and buy a camera (or use one you already have), put it into operating shape, test and calibrate it, and most of all, have fun with it. Designed for any level of expertise, from newbie to working professional. We’ll explore all formats, from 35mm to view camera, and work mostly with B&W (although color is welcome).
CE-PHOTO 2013, 8 Wed., Sept. 17-Nov. 5, 7:00-9:00 pm, Room TBD, $150. G Miller. #83709

Photography Forum: Sharpening Your Photography Skills
OK, so you’ve got your camera. Now what? Make your own photography a more meaningful and rewarding experience. A rare opportunity for amateur photographers who would like to share their work with, and get feedback from, a professional, as well as talk photography with their contemporaries. This is a casual style gathering, with the teacher guiding the class through shooting assignments and critiques aimed at those who not only want to improve their own photography, but wish to increase their understanding and enjoyment of the medium. Historic and contemporary issues will be introduced and discussed relative to the shooting assignments.
At Peekskill Center: CE-PHOTO 2007PE, 6 Wed., Oct. 1-Nov. 5, 7:00-9:00 pm, $258 (+ $50 lab fee). #83740

Crafts
Beading
Explore basic beading techniques. Learn to make jewelry pieces using seed beads. No experience necessary. A materials list will be provided upon registration. Held at Center for the Arts, County Center, White Plains.
CE-CRAFT 2000, 5 Fri., Oct. 3-31, 12:30-3:30 pm, $188. J Johnson. #83888

Introduction to Painting
An introduction to the materials, and fundamentals of painting using acrylics or oil paints. Held at Center for the Arts, County Center, White Plains.
CE-ART 2112, 8 Tues., Oct. 7-Nov. 25, 1:30-4:30 pm, $300. TBD. #83890

Hand Embroidery for Beginners
If you can hold a sewing needle you can learn to embroider! Once you understand a few simple stitches you’ll be able to learn many others. Learn some of those puzzling stitch instruction drawings in embroidery books. Topics include fabric choice and preparation, tools and threads, color and design, books and the Internet as sources of inspiration, some basic bead application, and, of course, stitches. You’ll be given a muslin square on which to begin a sampler/stitch project of your own. Embroidery is portable, inexpensive, and immensely satisfying. When you know how, you can embellish almost anything or design and make things from scratch to suit yourself. We’ll start with the basics but welcome you if you want to refresh your embroidering skills.
CE-CRAFT 2045, 4 Wed., Sept. 24-Oct. 15, 6:30-9:30 pm, Room TBD, $125. C Murphy. #83960

Introduction to Life Sculpture
An introduction to sculpting from a model in clay. Topics will include proportion, facial features, basic anatomy and expression. Held at Center for the Arts, County Center, White Plains.
CE-ART 2111, 8 Wed., Oct. 1-Nov. 26, 6:30-9:30 pm, $350 (includes model fee). R Mineo. #83892

Materials Fee for Craft Classes
For many of these arts and crafts classes, the needed materials are supplied in class by the instructor. An additional materials fee is required, paid directly to the instructor; see each class for the amount of this fee.
Enhance your scrapbooking skills using a
Not sure what to do with all your memorabilia?
Digital Scrapbooking
Want to scrapbook but don't know where to start? We'll help you become familiar with simple scrapbooking terms and techniques such as cardstock, themes titles, journaling, pictures, and embellishments, then learn to use basic tools such as paper punches, decorative scissors, and paper trimmer. It's a fun & easy course that will help bring out the artist in you! Please bring several pictures to class in a particular theme such as birthday, baby, vacation, pet, etc.
CE-CRAFT 2032, 1 Sun., Oct. 5, 12:30-3:00 pm, KN-C-2, $40 (+ $5 materials fee, payable to instructor), D Machicote. #83706

Intro to Scrapbooking
Want to scrapbook but don’t know where to start? We'll help you become familiar with simple scrapbooking terms and techniques such as cardstock, themes titles, journaling, pictures, and embellishments, then learn to use basic tools such as paper punches, decorative scissors, and paper trimmer. It's a fun & easy course that will help bring out the artist in you! Please bring several pictures to class in a particular theme such as birthday, baby, vacation, pet, etc.
CE-CRAFT 2032, 1 Sun., Sept. 18-Nov. 20, 9:30 am-12:30 pm, $375. D Fox. #93911

Introduction to Printmaking
Explore monotype, woodcut, linocut, collograph, and dry point. Through practice and experimentation, students will learn to find the appropriate printing techniques to express their ideas. Held at Center for the Arts, County Center, White Plains.
CE-ART 2125, 10 Thurs., Sept. 18-Nov. 20, 6:00-8:30 pm, $258 (+ $50 lab fee). #83444

Fabulous Holiday Table Décor
Do it yourself! Create holiday table arrangements that will enchant your guests. Discover how to arrange centerpieces using a variety of holiday styles. Learn how to choose your accessories, flowers, and more for elegant and formal designs. Prior knowledge of floral arrangements required.
CE-CRAFT 2040, 2 Fri., Nov. 14 & 21, 6:00-8:30 pm, Room TBD, $30 (+ $90 materials fee, payable to instructor). M Desire. #83596

Creating a Winter Wonderland Indoors!
Bring the outdoors inside! Learn how to create designs that will turn your home/cocktail party for the holidays into a wonderful winter wonderland. Learn about special techniques, different accessories, colors, and more that can be used to create beautiful winter-scape designs.
CE-CRAFT 2039, 2 Fri., Dec. 5 & 12, 6:00-8:30 pm, KN-C-2, $30 (+ $80 materials fee, payable to instructor). M Desire. #83597

Hobbies & Games

Mah Jongg for Beginners
Learn and play the American version of this ancient Chinese game. The course will cover the rules of the game as sanctioned by the National Mah Jongg League. The game is easy to learn, fun to play, and a very sociable pastime. Students should bring a current Mah Jongg card to class. It is available from the National Mah Jongg League, www.nationalmahjonggleague.org / 212-246-3052, CE-HOBBY 2002, 6 Sun., Sept. 21-Oct. 26, 12:00 noon-2:00 pm, meet in GTW-LOBBY by the Café. $115. S Frank. #83710

Mah Jongg Sundays
Play Mah Jongg with your friends or make new Mah Jongg friends. Supervised and guided play for those with some knowledge of the game, or those who have completed Mah Jongg for Beginners. Students should bring current Mah Jongg card to class. It is available from the National Mah Jongg League, www.nationalmahjonggleague.org / 212-246-3052, CE-HOBBY 2009, 6 Sun., Sept. 21-Oct. 26, 2:30-4:30 pm, meet in GTW-LOBBY by the Café. $115. S Frank. #83711

Digital Scrapbooking
Not sure what to do with all your memorabilia? Don’t throw it away – digitize it and make beautiful keepsake scrapbooks. Learn computer skills for scrapbooking and engage in design principles that emerge and are helpful for making a visual image that keeps you looking. Bring your own photographs, collect images, and remix to make an original scrapbook, art collage book, announcement card, and/or commemorative design.
At Peekskill Center: CE-DEGART 2034PE, 6 Tues., Oct. 7-Nov. 11, 7:00-9:00 pm, $258 (+ $50 lab fee), #83739

NEW Advanced Scrapbooking
Enhance your scrapbooking skills using a variety of embellishments such as glitter, embossing powder, pigment ink, embossing machine, cutting machine, and cutting dies.
CE-CRAFT 2046, 1 Sun., Nov. 9, 12:30-3:00 pm, KN-C-3, $30 (+ $10 materials fee, payable to instructor). D Machicote. #84012

Knitting Workshop
Want to improve your knitting skills? Bring #7 needles with worsted weight yarn or a project in process. You'll talk about techniques, gauge, problems, reading patterns, and abbreviations.
CE-CRAFT 2010, 8 Tues., Sept. 30-Nov. 18, 6:00-8:00 pm, Room TBD, $150. D Freeman. #83444

Ceramics: Hand Building/Wheel Class
Whether you are experienced or just a beginner, all levels are welcome in this hand building and wheel throwing ceramics class. Explore making functional pottery forms, such as bowls, cups, and vases as well as your personal artistic vision. A materials list will be provided upon registration. Held at the Center for the Arts, County Center, White Plains.
CE-ART 2086, 8 Tues., Oct. 7-Nov. 25, 6:30-9:30 pm, $300. D Hughes. #84908

Visit us online at www.sunywcc.edu/ce

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

OTHER LOCATIONS:

Mahopac: Mahopac High School, 421 Baldwin Place Rd., 914-606-6839
Mt. Vernon: 17 S. Fifth Avenue., 914-606-7200
Ossining: 22 Rockledge Ave. (Arcadian Shopping Center), 914-606-7400
Peekskill: 27 N. Division St., 914-606-7300

Port Chester: Port Chester Middle School (across from Rye Ridge Shopping Center), 914-606-6839
Yonkers: Yonkers Extension Center, 8510 Mall Walk, 914-606-7100

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

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

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

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

Tips for Online Registration

Visit www.sunywcc.edu/mywcc

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

New CE Students: You may use our Registration For First Time CE Student process if you have never taken a class at WCC – if you attended previously or were enrolled in credit courses in the past you cannot use this process; see info below for Returning Students. Click the link in the right hand column for “Continuing Edu. 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.

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
Yonkers: Yonkers Extension Center, 8510 Mall Walk, 914-606-7100
Port Chester: Port Chester Middle School (across from Rye Ridge Shopping Center), 914-606-6839

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

Textbook required.
DO NOT USE FOR ESL REGISTRATION. SEE PAGE 24.

Social Security Number ____________

Date of Birth ____________

Student ID ____________

Last Name ____________

First Name ____________

Address ____________

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 ____________

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**Student fee $8.00**

**Registration fee $5.00**

TOTAL ENCLOSED $____

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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

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

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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.

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See page 67 to Register

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