Welcome!

Dear Westchester Friends and Neighbors,

Welcome to the Fall 2015 catalog of Westchester Community College’s Division of Continuing Education and Workforce Development. Now is the perfect time to prepare for a new career or upgrade your skills in your current one.

This fall, come train for a career in the healthcare field as a medical administrative assistant, mental health technician, phlebotomist, or nursing assistant. Explore opportunities in fashion, catering, 3D modeling, and real estate. Get the skills you need for employment in advanced manufacturing, personal training, senior care, fiber optics, or any of a wide variety of fields.

We can help you upgrade your computer skills, market your business through social media, or raise funds for a new venture through crowd funding. Westchester Community College offers programs to ready our local workforce for sustainability and the growing “green collar” fields.

We also offer a wide variety of lifelong learning programs that will inspire you to explore and enjoy the arts, writing, culture, local history, and hobbies. From tasting classes at local restaurants, to armchair tours of New York City, to the haunted history of the Hudson River Valley – we have it all.

If you’re among the many who regularly explore what we have to offer, from vocations to avocation, welcome back. If you’re new to Westchester Community College, we hope you’ll join us this fall and become part of our stimulating community of learners.

Teresita B. Wisell
Vice-President, Continuing Education & Workforce Development

Activate Your College Email Now!

As of Fall 2015, the college requires we communicate with all students through their official college email address for all information and questions, including registration, payment, room assignments, class cancellations, etc.

For further information and instructions on how to activate your student profile and your email, go to www.sunywcc.edu/ce and click on the link for Student Account and email Information.
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Non-credit classes in this brochure, unless otherwise noted, are intended for adult students (18+) only.

Questions? Email us at continuinged@sunywcc.edu. To register, call 914-606-6830 or visit us at www.sunywcc.edu/CE

See page 71 to Register
Exploring Career Options

**NEW** Introduction to Fashion Merchandising
Discover the ins and outs of the ever-changing fashion industry. Learn insider tips about the product development process and the role of the merchandiser.
CE-BUS 2072, 4 Sat., Sept. 19-Oct. 10, 1:00-3:00 pm, Room TBD, $75 (+ textbook).
J Duncan. #83055

**NEW** Fashion Entrepreneurship
Thinking of a career in the fashion industry? Want to start a fashion business? This program is designed for the fashion entrepreneur in you! Come with an idea and learn how to make it happen. You will leave the class with a business plan that you can take to an investor or bank.
CE-BUS 2071, 4 Sat., Oct. 24-Nov. 14, 1:00-3:00 pm, Room TBD, $75 (+ textbook).
J Duncan. #83015

Build and Maintain a Profitable Consulting Practice
Do you have an idea, 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 succeed with a powerful marketing plan. Learn the planning and communication tools needed to succeed.
CE-CRXL 2016, 1 Tues., Sept. 22, 6:00-9:00 pm, Room TBD, $50. D Ewen. #82587

Become a Radio Talk Show Host
Want to get your foot in the door on radio or TV? Wondered how to develop a demo disk for radio stations to show them what you’ve got? Learn how to get experience as a talk show host, how to increase your listening audience, create and market 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.
CE-CRXL 2015, 1 Tues., Oct. 13, 6:00-9:00 pm, KNC-3, $50. D Ewen. #82588

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 Tues., Sept. 29, 6:00-9:00 pm, LIB-G36, $50. D Ewen. #82590

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-CRXL 2014, 1 Mon., Oct. 5, 6:00-9:00 pm, LIB-G36, $50. D Ewen. #82589

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-CRXL 2007, 1 Sat., Oct. 17, 9:30 am-1:30 pm, Room TBD, $40. S Reid. #82667

Start a Home-Based Medical Transcription Business
Demand for medical transcriptionists is soaring! Make money part-time or full-time. If you want to choose your own hours, have a business at home, find clients easily and make great money, this class will get you started. Any questions? Contact Deborah directly at info@medtranscription.com.
CE-CRXL 2002, 1 Mon., Oct. 5, 6:30-9:00 pm, KNC-2, $45 (+ $20 optional workbook fee, payable to instructor). D Burns. #82535

Entrepreneurship
Learn practical, behind-the-scenes information on how to start a successful, home-based, second income business that can become full-time. With little money down, learn how to decide on a business or product to sell, discuss how to avoid major financial mistakes, and explore franchising.
CE-BUS 2003, 1 Tues., Oct. 6, 8:00-10:00 pm, KNC-5, $25 (+ $20 optional materials fee, payable to instructor). B Nathan. #82656

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. 20 & 27, 7:00-9:00 pm, Room TBD, $75. P Batra. #82738
The Business of Catering

Catering is a business first. If you love to cook for a crowd and want to turn your passion into a money making venture, come learn how to do so. Discover the different types of catering. Learn how to price, contract, rent or own equipment, transport food, get permits and insurance, hire and train staff, and coordinate the event. Learn the business side of this lucrative biz including accounting and payroll. We offer extensive menu planning and pricing plans as well as how to execute an event or party.

CE-BUS 2073 VA, 4 Tues., Oct. 13 - Nov. 3, 6:00-9:00 pm, KN C-5, $120. L Leahey. #83047

Voice-overs...NOW is Your Time!

Learn about a unique, outside-of-the-box way to cash in on one of the most lucrative full or part-time careers out there. This is a business that you can handle on your own terms, on your own turf, in your own time, and with practically no overhead! This exciting and fun class could be the game changer you’ve been looking for!

CE-C OMM 2008, 1 Tues., Nov. 17, 7:00-9:00 pm, KN C-2, $45. D Levine. #82634

Accounting & Bookkeeping

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

CE-BUS 2000, 8 T/Th, Sept. 15-Oct. 8, 7:00-10:00 pm, KN C-5, $285 (+ textbooks). H Cuevas. #82555

Accounting and Bookkeeping

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

CE-BUS 2030, 5 Sat., Sept. 19-Oct. 17, 8:00 am-12:30 pm, KN C-3, $285 (+ textbooks). H Cuevas. #82556

A New Direction in a Changing World: Individual Sessions

Meet individually with Nationally Certified Career Counselor Gloria Goldstein to explore, clarify, and generate your personal career objectives or develop a resume and job search plan. A one-and one-half hour session is $110. To schedule your appointment, call 914-606-6535 or email mainstream@sunywcc.edu.

Health Information Technology

Westchester Community College’s non-credit training program is designed to meet the nation’s emerging need for health information technology professionals. Tuition is $1,600 (+ software license fee). Participants must have a background in healthcare or information technology to qualify. Classes begin in September and are a combination of in-person and online courses. To find out how you could make a leap into this new career, visit www.sunywcc.edu/hit or email hitech@sunywcc.edu.

Earn College Credits While Training for a New Career!

These programs earn credits towards a college degree while helping you prepare for a new career. For more information, or to receive a Fall 2015 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, or email steve.leone@sunywcc.edu. Visit us online at www.sunywcc.edu.

Paralegal 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 18 from 6:00-7:00 pm Gateway Center, Room GTW-110

• Medical Billing and Coding
• Entrepreneurship/Small Business Management
• Energy Systems
Success in today’s fast-paced world requires advanced communication, leadership, and rapport-building skills. More and more businesses, organizations, and individuals are turning to professional coaches to help them increase their effectiveness, build relationships, and to reach their goals.

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

Students use coach training in a variety of ways:

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

Find out more about at www.CCMWCC.com

Free Information Sessions and Live Coaching Demonstrations
Sat., Sept. 19
Gateway Center – Davis Auditorium

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

Level 1: Pursuit of Human Greatness

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

Basic Coaching Skills & Ethics
Learn and practice the eleven core coaching competencies. Leverage your strengths and avoid common pitfalls. 12 ICF-CCEUs.
CE-LDRSP 2007, KNC-4, $300.
Sec. A: 6 Thurs., Sept. 24-Oct. 29, 6:30-8:30 pm. #82790
Sec. B: 6 Sat., Sept. 26-Oct. 31, 10:00 am-12:00 noon. #82791

Play Two Win Method
Unleash the spirit of play! Learn a 9-step method to design winnable game plans for tangible results. 24 ICF-CCEUs.
CE-LDRSP 2006, KNC-4, $600.
Sec. A: 12 Thurs., Nov. 5-Feb. 11 (skip 11/26, 12/24 & 31), 6:30-8:30 pm. #82792
Sec. B: 12 Sat., Nov. 14-Feb. 6 (skip 12/26), 10:00 am-12:00 noon. #82793

Step Up & Stand Out
Learn how to communicate with confidence to start (or restart) your business. 12 ICF-CCEUs.
Teleclass.
CE-COMM 2022, 6 Sat., Sept. 26-Oct. 31, 2:00-4:00 pm, $300. #82794

Level 2: The Pursuit of Inner Freedom

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

Coaching Proficiencies
Learn the language of masterful coaching. These 15 proficiencies bring coaching to life for both coach and client. 12 ICF-CCEUs.
CE-LDRSP 2005, KNC-4, $300.
Sec. A: 6 Tues., Sept. 22-Oct. 27, 6:30-8:30 pm. #82795
Sec. B: 6 Tues., Nov. 3-Dec. 8, 10:00 am-12:00 noon. #82796

Inner Freedom Method
Transform unconscious patterns of resistance into a powerful source of energy. Learn a 9-step coaching method to restore the inner freedom that energizes action. 24 ICF-CCEUs.
CE-PRSDV 2103, 12 Tues., Nov. 3-Feb. 2 (skip 12/22 & 29), 6:30-8:30 pm, KNC-4, $600. #82797

Group Mentor Coaching
Expand your coaching skills and develop both competence and confidence in your role as a coach while you prepare for the ACC/PCC credentialing process through the ICF. 12 ICF-CCEUs.
Teleclass.
CE-LDRSP 2004, 6 Tues., Sept. 22-Oct. 27, 10:00 am-12:00 noon, $300. #82897

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.

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 coaching skills into mastery and learn the seven ‘yesses’ of successful business.

Advanced Communications
Learn how to articulate what you do as a coach. As a more practiced coach, you’ll learn how to unlock enthusiasm and expand your client’s thinking so that you can deliver even greater tangible results. 12 ICF-CCEUs.
CE-COMM 2021, 6 Thurs., Sept. 24-Oct. 29, 10:00 am-12:00 noon, KN&C-4, $300. #82798

World Power Method
Coaching a client without creative environmental design is doing only half the coaching job. This practical 9-step coaching method ensures you have the tools to also help clients approach success from the “outside in.” 24 ICF-CCEUs.
CE-PRSDV 2104, 12 Thurs., Nov. 5-Feb. 11 (skip 11/26, 12/24 & 31), 10:00 am-12:00 noon, KN&C-4, $600. #82898

Practicum Participant
(required for certification)
Practice coaching under the guidance of an ICF-certified coach. Written feedback of your coaching is included. Space limited to 5 students per session. 5 ICF-CCEUs. Teleclass.
CE-LDRSP 2008, $250.
Sec. A: 1 Sat., Sept. 12, 10:00 am-3:00 pm. #82799
Sec. B: 1 Wed., Oct. 21, 9:00 am-2:00 pm. #82800
Sec. C: 1 Sat., Nov. 7, 10:00 am-3:00 pm. #82801
Sec. D: 1 Tues., Dec. 15, 9:00 am-2:00 pm. #83089

Elective Classes

New Coaching Circles
Extracurricular/elective class. Learn about various micro-modules that extend knowledge, strengthen coaching skills, and offer additional client-based coaching techniques that may add variety to coaching practices. The gathering is collaborative, active, and based in the spirit of serious play. 0 ICF CCEUs.
CE-LD RSP 2010, 4 Wed., Sept. 30-Oct. 21, 6:30-8:30 pm, Room TBD, $150. #83081

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

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

Personal Training Programs

Personal Training Certification Orientation: Online
The free online sessions are a great way to learn about the field and the program. Ask questions and participate in a live chat with our instructor.
Sec. A: Sept. 2, 4:00 pm, register at https://attendee.gotowebinar.com/register/2177091658958741506
Sec. B: Oct. 1, 12:00 noon, register at https://attendee.gotowebinar.com/register/2083115300621107714

Personal Training Certification
This 60-hour program has 15 hours of lecture, 15 hours of hands-on practical training, and a 30-hour internship; the national exam is held in the sixth week. It networks many graduates right into a job. Prepare for success with key topics that include biomechanics, exercise physiology, fitness testing, equipment usage, and health assessment. CPR/AED required to receive the certificate. W.I.T.S. is the only major certifying body in the country providing comprehensive practical training and internship components. Textbook is required and not included in course fees; call to order and start reading immediately: 888-330-9487 or www.witseducation.com.
CE-CERTS 2018, 6 Sat., Oct. 17-Nov. 21, 9:00 am-4:00 pm, Morning lecture PEB-4, afternoon practical held offsite, $700. #82554

Driv3rs Pre-Licensing Class
Required five-hour pre-licensing class needed to earn your MV-278 and schedule your road test. Bring learner’s permit to class. Open to those 16 years of age and older. Call 914-606-7406 to register.
At Ossining Center: CE-DRIVE 2001OS, 1 Sun., 9:00 am-2:00 pm, $50. T Gomes.
Sec. A: Sept. 20, #82833
Sec. B: Oct. 18, #82834
Sec. C: Dec. 6. #82835

See page 71 to Register
Fiber Optics Training Certificate
Course fees include all books and study materials. This program is offered in partnership with BDI datalynk. For more information, visit www.bdidatalynk.com/newyork.html or call them at 512-785-9024. To register, call Westchester Community College at 914-606-6830 and press 1 or visit us online at www.sunywcc.edu/ce.

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

Suggested Prerequisites: Basic working knowledge of computers. Able to see and identify small items and able to speak and understand the English language.
CE-TECH 2000, M/T/W, Nov. 2-4, 8:00 am-5:00 pm, LIB-G36, $700. #82675

Certified Fiber Optics Specialist Outside Plant (CFOS/O)
For students who will be directly involved with installing Outside Plant (OSP) Fiber Optics Cabling. Further, it is an add-on course to their FOA portfolio once they have successfully completed the 3-day, basic CFOT course and can be taken concurrently with the CFOT course. This advanced Fiber Optics Technician course incorporates 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 on the final class day. This course introduces the student to industry standards governing the installation, testing, and troubleshooting of OSP fiber optic 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 exams on to successfully pass this course. Accreditation by BICSI for CFOS/O is pending.

Prerequisite: CFOT Course or another formal Fiber Optics Training Course within preceding 6 months, or 1 year fiber optics related experience. Must have taken and passed the Basic CFOT Exam prior to registering for Specialist Outside Plant Certification (CFOS/O) with the FOA. This course may be taken immediately after successfully completing the CFOT course.
CE-TECH 2029, Sa/Su, Nov. 7 & 8, 8:00 am-5:00 pm, LIB-G36, $675 (fee also includes 1-year membership in the FOA). #82676

Certified Dietary Manager

A 16-week hybrid course: part classroom and part self-study. Upgrade your skills in food service management or become a food service supervisor. HS Diploma/GED is required and you must be currently employed in a food service department under an RD (who acts as your preceptor). Includes Nutrition Therapy, Food Service Management, and Human Resource Management. 120 hrs. classroom/self-study and 150 hrs. fieldwork as required for certification, plus certification exam review with review materials. Approved by the Association of Dietetics and Food Professionals. CE-NUTR 2002, on campus dates: 16 Thurs., Sept. 17-Feb. 18 (skip 10/8, 10/29, 11/26, 12/17, 12/24, 12/31 & 1/28/16), 4:00-8:00 pm, Room TBD, $625 (+ textbooks to be ordered from the ANFP at www.anfp.com; use school code 321202; J Seid. #82899

Home Inspection Training Program
Our hands-on program will show you how to succeed as a professional home inspector. The courses and field training provide you with a step-by-step process to execute a complete professional home inspection and produce a professional home inspection report. In addition, the classroom courses provide information on how to start, market, and build your own business. Perform actual inspections with our instructors. Curriculum approved by NYS; offered in partnership with American Home Inspectors Training (AHIT). For additional course information and to register, visit www.ahit.com or contact AM 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.
Disinfection, fire protection, cross-connections, and small distribution facilities. 100% attendance required to sit for exam.

**CE -CerTS 2010**, 6 Thurs., Oct. 15 - Nov. 19, 6:30-9:30 pm, Room TBD, $275 (+ textbook). J. Wines. #82628

Sec. A: Oct. 10, PEB-4. #82628
Sec. B: Nov. 7, Room TBD. #82629

### Careers in Senior Care

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

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

**Certified Relocation and Transition Specialist (CRTS®)**
Support older adults and their families as they move, organize, downsize, sell, and remodel their homes. Topics include real estate, caregiving, senior housing, professional organizing, home staging, design, contract work, moving, move management, estate sales, and auctions. CRTS® is the only professional credential for this field. Eligibility requirements: must hold a HS diploma/GED; have a credential and 2 years’ experience working in a field related to seniors; hold one of the following credentials: CSAR, SRES®, CAPS, CM®, CCM, CPC®, CPO®, CPO®-CD, CES, GCM, CSMM, CAC, CAEd.

### Continuing Education for Professionals

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


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


**Weekday class**

**Grade D Water Distribution Operator Certification**
This approved 15-hour program is required for operators seeking Grade D Certification. Course covers basic hydraulics, operator math, cross connection control, distribution system O&M (leak detection), pipes & joints, valves, and other miscellaneous tools and operations. Also covers emergency planning, work zones, trench and job site safety, water main installation and repair, and maps and records. 100% attendance required to sit for exam.
CE-CERTS 2011, 5 Mon., Oct. 19-Nov. 16, 6:30-9:30 pm, Room TBD, $250 (+ textbook). J Wines. #82711

**Certified Coding Associate (CCA) Exam Prep**
Intended to assist the new coding practitioner in preparing for the national certification examination, which measures coding competency and offers credibility to your coding proficiency, this course will give you the opportunity to evaluate and strengthen your skills in preparation for the exam. Bring both coding manuals and required test to class.
CE-HCARE 2000, 4 Sat., Oct. 3-24, 2:00-5:00 pm, KNC-4, $150 (+ textbook), S Herzberg. #82613
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, Room TBD, $60. D Flynn-Capalbo. Sec. A: 1 Sat., Oct. 3, 9:00 am-12:00 noon. #83041 Sec. B: 1 Wed., Oct. 14, 6:00-9:00 pm. #83043
At Ossining Center: CE-CERTS 2001OS, 1 Sat., Nov. 7, 9:00 am-12:00 noon. #82830

Continuing Education for Funeral Directors
These workshops are held at the Ossining Center in the Arcadian Shopping Center on Rte. 9. Call 914-606-7400 to register. Each workshop is approved for 2.0 CEUs; 1 Thurs., Nov. 12, $105.
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, 1:00-3:00 pm. #82831
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, 3:30-5:30 pm. #82832
Register for both the Effective Communicator and Professional Ethics courses for only $200. Savings will reflect when your course fees are calculated after enrolling.

Respiratory Therapy: Making Change Happen!
An AARC-approved 10 CRCE program designed to update respiratory therapists on clinical advances in the profession. Includes:
• Elements of Growth and Success in Respiratory Care
• Cardiovascular Assessment
• Radiological Assessment
• Evaluation of Sleep and Breathing
• Evaluating New Modes of Mechanical Ventilation
• Ventilator Graphics
• Asthma Classification and Treatment Essentials
• Pediatric Assessment: Managing Group and Epiglottitis
Taught by Quinones Healthcare Seminars faculty members.
Breakfast, lunch, and materials provided.
1 Fri., Sept. 25, 7:30 am-8:00 pm, Gateway Center-Davis Auditorium, register by Aug. 25 for $129, after Aug. 26 for $159. Loyalty discounts for those who have attended Quinones Healthcare Seminars in the past.
To register, call 215-353-2477 or online at solutionsx2@comcast.net

Business & Work Success
Job Search Skills
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; 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.
CE-JBPRP 2024, 1 Sat., Nov. 21, 9:30 am-1:30 pm, GTW-203, $60. #83000
NEW Networking for Business and Career Growth
Examines the fundamental concepts of networking in the business world, including techniques for bolstering one’s business and professional networks using social media and industry conferences. Demonstrates the use of networking for business development and for internal and external job searches.
CE-JBPRP 2028, 3 Sat., Oct. 3-17, 9:00 am-12:00 noon, Room TBD, $225. #82843.
Fundamental Skills for Business

Successful Sales: Fundamentals, Tips and Techniques
New salespersons and those seeking to refresh their skills will improve their selling technique. Learn how to engage prospective customers in person and over the phone. Get the latest tips on how to find new prospects and network via social media. Customer service reps will find this workshop helpful.
CE-BUS 2063, 1 Thurs., Oct. 15, 9:00 am-4:00 pm, Room TBD, $150. #82885.

Customer Service Workshop: Turn Complaints into Sales!
Not all customers are alike; don’t treat them that way! Understand different customer types, how to best deliver service to each one, and how to respond appropriately to product and service complaints. Learn how to leverage social media and turn problems into endorsements.
CE-BUS 2060, 1 Thurs., Oct. 29, 9:00 am-4:00 pm, Room TBD, $150. #82887.

Effective Business Writing Workshop
Explore and develop your business writing style. Focus is placed on writing effective business letters and emails, and using different approaches to communicate with customers, supervisors, or team members. Please bring up to three letters or emails to work on, rough drafts or finished copy.
CE-BUS 2066, 1 Thurs., Nov. 5, 9:00 am-4:00 pm, Room TBD, $150. #82888.

Speak Up!
Presentations are associated with success. Our training program is hands-on and designed to help you feel comfortable speaking up in an individual or a group setting. It includes a variety of typical situations requiring prepared presentations, persuasive speaking, and/or extemporaneous interactive dialog. Practice and develop your own unique communication skills.
CE-BUS 2064, 1 Thurs., Nov. 12, 9:00 am-4:00 pm, Room TBD, $150. #82889.

Assertive Communication Skills in the Workplace
Are you shy about speaking up? Do you lack the ability to communicate confidently at work or at home? Great speakers learn how to successfully communicate by developing winning speech patterns, focusing on the audience, and rehearsing! Discover techniques to successfully get your point across in a credible and self-assured manner and engage your boss, co-workers, and friends. Through simple exercises, learn to voice your opinions, avoid interruptions, make valuable contributions, and much more.
CE-PRSV 2065, 3 Wed., Sept. 16-30, 6:30-9:30 pm, KNC-2, $95. H Cuevas. #82562

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 914-606-6330 (press 1), or by stopping by our office in Administration Bldg., Room 207.

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. 15-Oct. 20, 7:00-9:00 pm, KNC-2, $125. S Horowitz. #82614

Mock Interview Workshop
Learn how to make a winning impression by using correct verbal and non-verbal techniques and to highlight your capabilities and strengths. This interactive class will discuss proper interviewing etiquette, how to respond to difficult questions, the importance of researching the prospective employer, and follow-up procedures after the interview. Resumes will be reviewed and evaluated. Practice interviewing and get individualized feedback.
CE-JBPTR 2023, 2 Sat., Sept. 19 & 26, 1:00-3:00 pm, KNC-3, $65. H Cuevas. #82560

How to Schmooze
Do you hate walking into a room where you don’t know anyone? If you want to make connections for professional or personal reasons, effective schmoozing is essential and may yield many benefits: a promotion at work, a date, investor interest, etc. This interactive class will introduce you to how to schmooze without being fake. Learn key techniques, participate in various exercises, and get individualized feedback and tips.
CE-PRSV 2072, 2 Sat., Oct. 10 & 17, 1:00-3:00 pm, KNC-3, $50. H Cuevas. #82559

Managing for Peak Performance
Learn successful coaching techniques that will energize and improve your staff’s performance. Become a knowledgeable coach and resource to maximize your peers’ and subordinates’ potential. Learn how to enhance your employees’ capabilities and strengthen competency without imposing your authority. This interactive class will introduce winning coaching practices. Students will get individualized feedback.
CE-LDRSP 2001, 2 Mon., Sept. 21 & 28, 6:30-8:30 pm, Room TBD, $50. H Cuevas. #82558

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 weaving out jargon, clichés, and verbiage, and hitting the bull’s-eye with your email and marketing pieces.
CE-WRITG 2054, 3 Mon., Oct. 12-26, 6:30-9:30 pm, KNC-4, $95. H Cuevas. #82557

See page 71 to Register
Beyond the Fundamentals

Essentials of Management
This program provides the new manager with the skills that are needed to move from being an individual contributor to getting work done through others. We’ll focus on what that change means in terms of his or her organizational role and behaviors.
CE-BUS 2061, 2 Mon., Oct. 5 & 12, 9:00 am-4:00 pm, Room TBD, $300. #82844.

Managerial Styles
This program helps experienced managers understand the impact that their managerial style has on employee motivation, engagement and organizational results. Includes two self-assessment instruments; use this data to create action plans to motivate your employees.
CE-BUS 2062, 2 Mon., Nov. 2 & 9, 9:00 am-4:00 pm, Room TBD, $300 (+ $50 materials fee, payable to instructor). #82845.

Professional Development Center

The Professional Development Center is a great place for you and your team to continue professional growth and enhance critical skills. We provide convenient and affordable alternatives for professional training, whether you are an employee, entrepreneur, owner, or CEO.
We offer customized training programs dedicated to your organization’s needs and delivered on your schedule ... at your location or at the Gateway Center at our Valhalla campus. Customized programs include:

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

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

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

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

Online Certificate Programs

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

Ed2Go

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

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

Business Certificates, including:
- Administrative Professional with Microsoft Office 2013 Master: 445 hours, $1,995
- Six Sigma Blackbelt: 300 hours, $2,695
- Certified Bookkeeper: 140 hours, $1,995
- Professional Bookkeeping with QuickBooks: 140 hours, $1,895 ($1,995 with software included)
- 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).

Visit us online at www.sunywcc.edu/ce
Cheetah Learning Project Management
Online Certificate Programs

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

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

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

For more details, contact 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. 39 for more information.

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

Real Estate Career Seminar
Wed., Sept. 9, 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
Can be completed in 3 Saturdays!
Effective management in real estate enables property and facility managers, investors, appraisers, and realtors to forecast building operation costs and services, establish budgets, reduce liability, maximize cash return, and enhance appreciation. Includes both financial and hands-on aspects and covers fundamentals of real estate management and appraisal, finance and cash flow, investment properties, rent collection, tenant selection and landlord/tenant relations, construction, environmental impacts, and real estate ownership. Course concentrations will be structured to address residential and multi-unit properties. Salespersons and Brokers: Complete this certificate and earn 19.5 hours of CE, then complete your CE requirement by taking the required 3-hr. Fair Housing course to reach 22.5 hours.

Property Management and Construction
Approved for 4 hrs. of CE for Salespersons and Brokers.
CE-REAL 2011, 1 Sat., Oct. 10, 9:00 am-1:00 pm, Room TBD, $80. D Zagaroli. #82714

Real Estate Investments
Approved for 3.5 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2022, 1 Sat., Oct. 10, 1:30-5:00 pm, Room TBD, $70. D Zagaroli. #82715

Real Estate Management
Approved for 6 hrs. of CE for Salespersons and Brokers.
CE-REAL 2023, 1 Sat., Oct. 17, 9:00 am-4:00 pm (1-hour lunch break), LIB-G36, $125. D Zagaroli. #82716

Appraisal Principles and Procedures
Approved for 6 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2004, 1 Sat., Oct. 24, 9:00 am-4:00 pm (1-hour lunch break), LIB-G36, $125. D Zagaroli. #82717

Commercial Property Certificate Program
Coming in Spring 2016

See page 71 to Register
Real Estate Licensing Courses

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

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

Real Estate Salespersons

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

CE-REAL 2024, $595 (+ textbook). D Zagariol
Sec. A: 20 M/W, Sept. 14-Nov. 18, 6:00-10:00 pm, KNC-3. #82718
Sec. B: Intensive: 12 Sa/Su, Oct. 17-Nov. 22, 9:00 am-3:45 pm (30-minute lunch break), KNC-2. #82719

Real Estate Brokers

This is the 45-hour required course for the brokers licensing exam. Prerequisite: Real Estate Salespersons course.

CE-REAL 2017, 12 T/Th, Oct. 6-Nov. 12, 6:00-10:00 pm, Room TBD, $395 (+ textbook). D Zagariol. #82728

Real Estate Appraisal

New York State Supervisory Appraiser/Appraiser Assistant Course

All new Supervisory Appraisers and new Appraiser Assistants must complete this course prior to application. All current Supervisory Appraisers who enter into a new Supervisory/Appraiser Assistant relationship must complete the course prior to assuming the new supervision. All other current Supervisory Appraisers must complete the course by December 31, 2015. Can be taken by any appraiser for their CE requirement. Requires 100% student attendance. Approved for 4 hrs. of CE for Appraisers.

CE-REAL 2091, 1 Wed., Nov. 18, 12:30-4:30 pm, LIB-G36, $80. D Zagariol. #82726

salespersons and brokers.

CE-REAL 2054, 1 Thurs., Sept. 24, 10:00 am-1:00 pm, KNC-2, $70. D Zagariol. #82720

Analysis of Market Sales: When Are They Comparables?

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

CE-REAL 2025, 1 Sat., Sept. 26, 1:30-4:30 pm, KNC-2, $70. D Zagariol. #82721

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

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

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, 1 Sat., Sept. 19, 9:00 am-5:30 pm (1-hour lunch break), Room TBD, $95. S Macaulay. #82640

Real Estate Concerns in the Local Marketplace

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

CE-REAL 2054, 1 Thurs., Sept. 24, 10:00 am-1:00 pm, KNC-2, $70. D Zagariol. #82720

New 7-Hour National USPAP Update Course

Approved for 3 hrs. of CE for Appraisers, Salespersons, and Brokers.

CE-REAL 2042, 1 Tues., Nov. 24, 6:00-10:00 pm, KNC-3, $80. D Zagariol. #82900

New 7-Hour National USPAP Update Course

Approved for 3 hrs. of CE for Appraisers, Salespersons, and Brokers.

CE-REAL 2050, 1 Sat., Dec. 5, 9:00 am-5:00 pm (1-hour lunch break), LIB-G36, $250. D Zagariol. #82727

Qualifying Buyers to Buy Now

Learn about the three different types of buyers, as well as the due diligence that must be done and the right questions to ask before investing your time and energy in the potential prospective buyer client. Approved for 3.5 hrs. of CE for Salespersons and Brokers.

CE-REAL 2055, 1 Sat., Oct. 3, 9:00 am-12:30 pm, Room TBD, $70. S Macaulay. #82641

Update Course


Visit us online at www.sunywcc.edu/ce
Why Size Matters: Calculating Gross Living Area
Understand what is considered to be gross living area (GLA) by the secondary market and the procedures for measuring various styled homes. The employed methods will standardize the calculation process and aid the client to obtain accurate results. Case studies will illustrate some of the difficulties that may be encountered during the inspection process. Approved for 3 hrs. of CE for Appraisers, Salespersons, and Brokers.
CE-REAL 2044, 1 Tues., Oct. 6, 9:30 am-12:30 pm, Room TBD, $70. D Zagaroli. #82723

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 Tues., Oct. 6, 1:30-4:30 pm, Room TBD, $70. D Zagaroli. #82724

The Three Principles of Real Estate: Patience, Problem Solving, and Persistence
A must for every real estate licensee and investor. Patience, problem solving and persistence cover the essential tools required to bring about a purchase and sale of real property. This course offers a step by step guide from the first substantive meeting to the closing table, including the entire timeline and the need to think outside the box to make the transaction complete. Approved for 3.5 hrs. of CE for Salespersons and Brokers.
CE-REAL 2053, 1 Sat., Oct. 17, 9:00 am-12:30 pm, Room TBD, $70. S Macaulay. #82642

3 Hr. Fair Housing Class
This is a mandatory class that must be taken every 2 years as part of the continuing education renewal cycle. Approved for 3 hrs. of CE for Salespersons and Brokers.
CE-REAL 2032, 1 Tues., Oct. 27, 6:15-9:15 pm, LIB-G36, $40. D Zagaroli. #82740

NEW The Evolution of Green Commercial Buildings
Learn how the green movement developed, where it is today, and what the future may hold. Topics include earth issues and their effect on real estate; features of green buildings; green rating systems: energy star, green globes and LEED; the economics, costs and payback; and understanding the new green leases. Approval pending for 7.5 hrs. of CE credit for Salespersons, and Brokers.
CE-REAL 2059, 1 Sat., Nov. 7, 9:00 am-5:30 pm, KNC-3, $95. E Smith. #83079

Condominiums and Cooperatives
Condos and co-ops are in demand in today's real estate market because they are usually more affordable than traditional housing. The class will cover the differences between the two along with the client's financial profile, credit scores, the co-op board application process, the appraisal of these types of housing units and how the lender views them. Approved for 4 hrs. of CE credit for Appraisers, Salespersons, and Brokers.
CE-REAL 2007, 1 Wed., Nov. 11, 12:30-4:30 pm, LIB-G36, $80. D Zagaroli. #82725

NEW Buy the Numbers: Investing in Real Estate
Includes basic investment concepts, financial analysis and financing, income taxes on investment properties, evaluating the business opportunity, selling your property, capital gains taxes, and comparing different types of investment properties. Approval pending for 3 hrs. of CE credit for Salespersons, and Brokers.
CE-REAL 2058, 1 Sat., Nov. 21, 9:00 am-12:00 noon, Room TBD, $70. E Smith. #83082

NEW Building Your Commercial Real Estate Business
Get started developing a commercial real estate business. Topics include: planning your business, developing a listing presentation and your marketing plan, foundations of your business, data sources (how to collect and record information), prospecting, and your daily activities for success. Approval pending for 3 hrs. of CE credit for Salespersons, and Brokers.
CE-REAL 2057, 1 Sat., Nov. 21, 1:00-4:00 pm, KNC-3, $70. E Smith. #83080

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 home owners. 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 Tues., Dec. 1, 6:00-10:00 pm, Room TBD, $80. J Baratta. #82530

Price it Right: Pricing Homes to Sell
The most important factor when selling a home is to price it correctly. If it is overpriced, the appeal will wear off. Learn to price properly by analyzing other active listings to recently sold comparables. For anyone who is interested in real estate values as well as real estate professionals. Approved for 3 hrs. of CE credit for Appraisers, Salespersons, and Brokers.
CE-REAL 2052, 1 Fri., Dec. 4, 10:00 am-1:00 pm, KNC-2, $70. D Zagaroli. #82722
Center for Insurance Education

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

Life, Accident, and Health Pre-Licensing
NYS approved class to prepare for the State exam. Textbook is required and chapters 1-14 must be read prior to the first class. Register 1 week in advance.
CE-INS 2007, F/Sa/Su, Oct. 9-11, 8:00 am-5:00 pm and Mon., Oct. 12, 8:00 am-1:00 pm, F: Room TBD/Sa, Su, M: KNC-5, $375 (+ textbook), J Sayour. #82678

Insurance Property and Casualty Brokers Pre-Licensing
NYS approved class to prepare for the State exam.
CE-INS 2006, 3 M/W, Sept. 14-Jan. 20 (skip 1/18), 6:30-10:00 pm, $895 (+ textbook), KN-5. J Wencelblat. #82592

Healthcare Careers

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

Foundation Courses for Health Careers

Infection Control Seminar
New York State approved coursework for practicing MDs, physician’s assistants, dentists, dental hygienists, RNs, LPNs, optometrists, funeral directors, and podiatrists.
CE-HCARE 2010OS, 1 Wed., Sept. 9, 5:30-8:30 pm, $80. #82802

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 Tues., Sept 8. #82804
Sec. B: 1 Thurs., Sept 10. #82805

BLS for Healthcare Providers
Designed for medical and dental professionals and those entering a medical or allied health program. The course includes one- and two-person rescue techniques for infants, children, and adults, and use of the AED (automated external defibrillator). In order to participate, you must have a pocket face mask (available at the Campus Bookstore in Valhalla). American Heart Association certification course.
1 Sat., 9:00 am-3:00 pm, $80 (+ $5 materials fee + $12.50 for optional textbook, payable to instructor). J Lederman.
At Valhalla Campus: CE-HCARE 2005, Sept. 19, PEB-4. #82627
At Ossining Center: CE-HCARE 2005OS, Nov. 7. #82807

Information Sessions for Allied Health Careers
Wed., July 15 OR Wed., Aug. 5, 5:00-6:00 pm at the Ossining Center; FREE; call 914-606-7400 to reserve your space.
Nursing Assistant, Patient Care Technician, and Phlebotomy
Health Care Certification Programs

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 tests include no felony or misdemeanor convictions; negative drug screen; negative TB, MMR, Hep B, and Varicella vaccines. Separate fees for background check and drug tests apply and are not included in tuition costs.

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

Electrocardiography (ECG)
Introduction to the techniques necessary to perform a twelve-lead electrocardiogram, troubleshoot technical problems, and identify normal and common abnormal rates. Prerequisite: Infection Control for Phlebotomy Students. Upon successful course completion, students are eligible to take the Certified ECG Tech Examination offered by the NHA. Bring a bag lunch.
CE-HCARE 2007OS, $340.  
Sec. A: 4 Fri., Oct. 30-Nov. 20, 3:00-9:00 pm. #82812  
Sec. B: 4 Sat., Nov. 1-15, 9:00 am-3:00 pm. #82813  
Sec. C: 4 Sun., Nov. 1-15, 9:00 am-3:00 pm. #82814

Phlebotomy Training Program
Introduces basic concepts of the procedures used for obtaining blood from veins and capillaries. The use of equipment and types of blood tubes will be explained. Prerequisite: Infection Control for Phlebotomy Students. Upon successful completion, earn a WCC certificate.
CE-HCARE 2044OS, $610 (+ textbook).  
Sec. A: 8 Sa/Su, Sept. 12-Oct. 4, 9:00 am-1:30 pm. #82818  
Sec. B: 8 M/Th, Sept. 15-Oct. 8, 3:00-7:30 pm. #82817

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: Oct. 2.
CE-HCARE 2045OS, 15 Sat., Oct. 17-Feb. 13 (skip 12/26), 9:00 am-1:00 pm, $400. #82820

Home Health Aide
In this 75-hour course plus 8 hours of hands on training, students will learn health care skills for the home setting, personal hygiene services, housekeeping tasks, and other related support services essential to the patient’s health. Admissions application and interview required; call 914-606-7408 for more information. Application deadline is Sept. 8.
CE-HCARE 2051OS, M/F, Oct. 5-Dec. 4, 9:00 am-2:00 pm, $800 (+ textbook). #82821

Certified Nursing Assistant
New York State approved training for nursing assistants. Prepare for employment in hospitals and nursing homes. 120-hour course includes classroom work and clinical experiences at a local nursing home. Admissions application and interview required; call 914-606-7400 for information and an application. Application deadline is Aug. 7.
CE-HCARE 2001OS, $1,140 (+ textbook/workbook).  
Sec. A: M/W/Th, Sept. 14-Dec. 21, 5:30-9:30 pm. #82823  
Sec. B: T/W/Th, Sept. 15-Dec. 22, 9:00 am-1:00 pm. #82824

Certified Patient Care Technician Program (CPCT)
This 120-hour program, including a clinical externship, is designed to prepare you to function as multi-skilled care provider in a variety of healthcare settings, such as hospitals, long-term care settings, or skilled nursing facilities. Gain additional skills for routine patient care treatments including simple lab tests, EKG’s, simple dressing changes, and phlebotomy; utilize current technology; and employ physical and occupational therapy safety standards. Upon successful completion, students are eligible to take the CPCT exam offered by the National Healthcareer Association (separate fee of $149 for exam). Prerequisite: valid NY Certified Nurse Assistant license. Enrollment into the program is based on admissions only. Call 914-606-7400 for application and admissions requirements. Application deadline is Aug. 14.
CE-HCARE 2035OS, T/W/Th, Sept. 8-Dec. 17, 1:30-4:30 pm, $1,410. #82895

Certified Nursing Assistant/English for Healthcare
If English is not your first language, you may qualify to take this class. It meets for 3 hrs. per week and will be scheduled during the time that you are enrolled in the above CNA program. Improve your English reading and speaking skills and earn a certificate for future employment as a CNA. Please call 914-606-7744 for additional information.
Mental Health Technician
This 80-hour course will prepare you to understand basic psychiatric terminology, psychopathology, social skills training, and mental health laws and ethics. Mental Health Technicians (MHT’s), also called psychiatric aides, are part of a patient-centered team for individuals who may be mentally challenged or emotionally disturbed, or for psychiatric patients under the supervision of a psychiatrist, registered nurse, or social worker. Admissions application and interview required. Call 914-606-7408 for more information.
CE-HCARE 2011OS, Th/S, Sept. 10-Dec. 6 (skip 11/26), Thurs., 5:30-9:00 pm/Sat., 9:00 am-2:00 pm, $1,305. #82825

Medical Interpreting
Provides the necessary skills for those seeking to become professionals in effective language interpretation in a healthcare setting. Gain additional skills in basic terminology of anatomy and healthcare, ethical principles, and cultural competency concepts. For individuals who are already bilingual/multilingual. A background in healthcare not required; fluency in English and Spanish languages is required. Completion of class plus score of 3.5 or higher on proficiency exam needed to be eligible for national certification.
CE-CERTS 2040OS, T/Th, Sept. 29-Dec. 1, 7:00-9:30 pm, $450. #82827

RN Refresher Course
Designed for registered nurses who have been away from a practice setting and are looking to return to a staff position. Provides an update on theoretical content and clinical practice. Prerequisites: New York State RN license and current CPR certification for healthcare professionals (BLS). Admissions application and interview required. Call 914-606-7408 for more information.
CE-HCARE 2047OS, T/Th, Sept. 29-Dec. 17, 4:30-9:30 pm, $1,000. #82828

Sustainability & Green Living

WARNING: Environmental Health Hazards May Be In Your Home
Mold, lead, formaldehyde and asbestos are just a few environmental dangers that could be hidden in most homes. Discover what they are, how they got there and what you can do to protect yourself and your family.
CE-GREEN 2001, 1 Tues., Oct. 20, 11:00 am-2:00 pm, LIB-G36, $30. J Baratta. #82529

What Does It Mean To Be “Green”?
For homeowners or anyone wanting a better understanding of energy efficient products and building materials and techniques to reduce utility bills and minimize consumption of natural resources.
CE-GREEN 2001, 1 Thurs., Dec. 3, 11:00 am-2:00 pm, KNK-2, $30. J Baratta. #82528

Certificate in Sustainable Vegetable Production
Presented by Westchester Community College and Hilltop Hanover Farm & Environmental Center
If you’re interested in becoming a vegetable farmer, have a passion for sustainable agriculture, or simply want to improve your own produce growing skills, this exciting new program is for you!
All classes take place at beautiful Hilltop Hanover Farm in Yorktown Heights. This 187-acre farm is owned by the County of Westchester, and includes a five-acre commercial crop farm, two greenhouses, and a composting facility that all highlight best practices in sustainable agriculture. Seasoned agricultural service providers and farming professionals make up the certificate faculty. The certificate curriculum will prepare those who wish to develop agricultural and entrepreneurial skills, as well as those wishing to enhance their knowledge of vegetable production. Program focus is based on environmentally sound, community based, small-farm practices. The program consists of 45 hours of core courses, 18 hours of electives, and 16 hours of community service at the farm, for a total of 79 hours. Coursework includes classroom study and hands-on field work highlighting practical farming skills and concepts. You may opt to complete the certificate program in 2 semesters or you may choose to take courses as stand-alone courses at your own pace.
All courses are held at Hilltop Hanover Farm & Environmental Center, located at 1271 Hanover Street in Yorktown Heights (www.hilltophanoverfarm.org)

Core Classes:
Sustainable Crop Production: Fall
Learn about fall and winter organic crop production practices, including vegetables, cut flowers, and culinary herbs. Topics include variety selection, production methods, record keeping, and extending the season using unheated hoop houses. Upon completion, you will have knowledge of crop production strategies for fall and winter.
CE-GRDN 2025, 4 Thurs., Sept. 10-Oct. 1, 5:30-8:30 pm, Barn F, $300. M Zanke. #82687

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 be able to identify, recommend, and administer preventative controls for selected insects and diseases.
CE-GRDN 2020, 3 Mon., Sept. 21-Oct. 5, 5:30-8:30 pm, Barn F, $225. W Chang. #82689

Visit us online at www.sunywcc.edu/ce
Introduction to Sustainable Agriculture & Soil Science
Discover the “nuts and bolts” of our new agricultural program at Hilltop Hanover. Learn the basic principles and practices of sustainable agriculture. Topics covered include botany, composting, irrigation, and basic principles of crop production, rotation, and protection. Upon completion, you will have an enhanced understanding of how to manage the complex interrelationships of air, water, soil, plant, and human on a small sustainable farm.
CE-GRDN 2024, 4 Thurs., Oct. 8-29, 5:30-8:30 pm, Barn F, $300. M Fedison. #82688

**Elective Classes:**

### Introduction to Seed Saving
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.
CE-GRDN 2047, 3 Wed., Sept. 30-Oct. 14, 5:30-8:30 pm, Barn F, $225. S Siegel. #82690

### Greenhouse Design and Plant
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.
CE-GRDN 2021, 3 Mon., Oct. 19-Nov. 2, 5:30-8:30 pm, Barn F, $225. W Chang. #82692

### Advanced Soil Science
Sustainable agricultural relies on proper understanding of the physical, chemical, and biological components of soil. Emphasis will be placed on the importance of managing soils to promote biodiversity and balance trace elements to create a proper environment for healthy crops. Learn to interpret the results of a soil test and recommend amendments.
CE-GRDN 2052, 3 Thurs., Nov. 5-19, 5:30-8:30 pm, Barn F, $225. M Fedison. #82691

### Skills for College Success

#### English for the Pre-Nursing Student
For those planning to take competitive nursing entrance exams and needing help with the English portion of the exam. Topics covered include punctuation, grammar, sentence structure, and vocabulary. Intended for students who have completed the pre-requisites for entrance into the nursing program of their choice. Call 914-606-7200 to register.
**CE-TESTG 2005MV, 5 Sat., Sept. 26-Oct. 4, 9:00 am-12:00 noon, $190 (+ textbook). #82496**

#### Spelling & Grammar Workshop
Improve your spelling skills through phonics, syllabification, and the study of prefixes, suffixes, and roots. Grammar instruction includes parts of speech, sentence structure, and punctuation. The focus is on correcting the most common errors. For native English speakers only.
**CE-BSKLS 1004, 10 Mon., Sept. 21-Nov. 23, 7:00-9:00 pm, Room TBD, $195 (+ textbook). #82901**

#### Math 101
For those who want a math brush-up before tackling college-level math classes. This refresher class covers skills in basic math through algebra.
**CE-BSKLS 1003, 8 Sat., Sept. 19-Nov. 7, 2:00-4:00 pm, Room TBD, $160 (+ $25 materials fee, payable to instructor). S Zidan. #82713**

#### Improve Your Writing Skills
For both new and out-of-practice writers. Learn to write clearer sentences, develop effective paragraphs, design opening statements, arrange facts and ideas logically, and increase readability. A knowledge of basic grammar rules is assumed.
**CE-WRTG 1000, 6 Tues., Sept. 29-Nov. 3, 6:00-8:00 pm, Room TBD, $120. P Alexander. #82904**

### 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 Mon., Oct. 5-Nov. 9, 6:00-8:00 pm, Room TBD, $120. A Hall-Crawford. #82902**

### Master Time Management
Learn to prioritize, organize, and carry out tasks in a timely manner.
**CE-PRSDV 1000, 3 Thurs., Oct. 1-15, 10:00 am-1:00 pm, Room TBD, $90. A Hall-Crawford. #82905**

### 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 Tues., Sept. 29-Oct. 20, 7:00-9:00 pm, Room TBD, $80. #82903**

### 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 Wed., Oct. 7-21, 6:30-9:30 pm, Room TBD, $90. #82906**
The English Language Institute, located in the Gateway Center, offers English as a Second Language (ESL) classes to meet the needs of learners whose native language is not English. Beginner through advanced levels are offered. Level is determined by placement exam.

Registration begins at the English Language Institute in the Gateway Center, Rm. 243. The Institute is open Mon.-Thurs., 9:00 am-8:00 pm, Fri. 9:00 am-5:00 pm, and Sat., 9:00 am-3:30 pm. Registration instructions are on page 23.

### GENERAL MULTI-LEVEL ESL

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

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

### Intensive English Program

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

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


*Registration is required in all 3 courses: 1029, 1129, and 1709. Total tuition is $889 + $13 in fees.  
  • Placement test is Wed., Sept. 9 at 9:00 am, GTW-243 (skip 11/26 & 27)  
  • 1st class: Sept. 15

### Accent on Fluency

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

**ELI-ESL 1210** 25 T/Th, Sept. 17-Dec. 15, 1:00-2:30 pm, GTW-238, $224.

**F-1 Students:** Take Accent on Fluency or choose another Specialized Course (below).

Note: Immigration form I-20A/B available to full-time participants with F-1 student visa/status in the Intensive English Program or the TESOL Certificate Program.

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

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

### Health Information for Immigration Applicants

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

**At Ossining Center:** CE-HLTH 2065OS, 1 Tues., Oct. 20, 5:30-8:30 pm, $25, #83036
English as a Second Language Programs (6 hrs/week)

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

At Valhalla Campus (75 Grasslands Rd.)
ELI-ESL 2019 English as a Second Language (Select A–N)
(A) Saturday, All-Day: 12½ Sat., Sept. 5-Dec. 12 (skip 11/28), 9:00 am-3:30 pm, $266.
   • Placement test: 9/5, 9:00 am in GTW-243 • 1st class on 9/19
(B) Sunday, All-Day: 12½ Sun., 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-240 • 1st class on 9/20
   • Placement test: 9/9, 6:30 pm in GTW-243 • 1st class on 9/21
(D) Tues./Thurs. Evenings: 25 T/Th, Sept. 8-Dec. 15 (skip 9/10-17; 11/26), 6:30-9:30 pm, $266.
   • Placement test: 9/8, 6:30 pm in GTW-243 • 1st class on 9/22
(E) Three Early Mornings (Tues., Wed., Fri.): 41 T/W/F, Sept. 9-Dec. 18 (skip 9/11, 15; 11/27), 7:00-8:50 am, $266.
   • Placement test: 9/9, 7:00 am in GTW-240 • 1st class on 9/16
(M) Four Afternoons (Mon.-Thurs.): 25 M/T/W/Th, Sept. 8-Oct. 26 (skip 9/9-14), 3:00-6:00 pm, $266.
   • Placement test: 9/9, 3:00 pm in GTW-240 • 1st class on 9/15
(N) Four Afternoons (Mon.-Thurs.): 25 M/T/W/Th, Oct. 19-Dec. 9 (skip 10/20-27; 11/26), 3:00-6:00 pm, $266.
   • Placement test: 10/19, 3:00 pm in GTW-240 • 1st class on 10/28

At Mount Vernon Center (17 S. Fifth Avenue)
ELI-ESL 2009MV (Select D or F)
(D) Tues./Thurs. Evenings: 25 T/Th (levels 4-6), 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 1-3), Sept. 10-Dec. 15 (skip 9/15, 17; 11/26), 9:00 am-12:00 noon, $266.
   • Placement test on 9/10, 9:00 am • 1st class on 9/22

At Ossining Center (22 Rockledge Ave.)
ELI-ESL 2009OS (Select A, C or F)
(A) Saturday, All-Day: 12½ Sat. (levels 1-4), Sept. 5-Dec. 5 (skip 9/11, 18; 11/25), 9:00 am-3:30 pm, $266.
   • Placement test on 5/5, 9:00 am • 1st class on 9/12
(C) Mon./Wed. Evenings: 25 M/W (levels 1-4), Sept. 5-Dec. 5 (skip 9/11, 18; 11/25), 9:00 am-3:30 pm, $266.
   • Placement test on 9/9, 6:30 pm • 1st class on 9/16
(F) Tues./Thurs. Mornings: 25 T/Th (levels 5-6), Sept. 9-Dec. 10 (skip 9/15; 11/26), 6:30-9:30 pm, $266.
   • Placement test on 9/10, 9:00 am • 1st class on 9/16

At Peekskill Center (27 N. Division St.)
ELI-ESL 2009PE (Select C or F)
(C) Mon./Wed. Evenings: 25 M/W, (levels 3-6), Sept. 14-Dec. 16 (skip 9/16, 21; 11/25), 6:30-9:30 pm, $266.
   • Placement test on 9/14, 6:30 pm • 1st class on 9/23
(F) Tues./Thurs. Mornings: 25 T/Th (levels 1-4), Sept. 15-Dec. 15 (skip 9/17; 11/26), 9:00 am-12:00 noon, $266.
   • Placement test on 9/15, 9:00 am • 1st class on 9/22

At New Rochelle (at The Ursuline School, 1354 North Ave.)
ELI-ESL 2009NR
(C) Mon./Wed. Evenings: 25 M/W, (levels 3-6), Sept. 9-Dec. 14 (skip 9/14, 16; 11/25), 6:30-9:30 pm, $266.
   • Placement test on 9/9, 6:30 pm • 1st class on 9/21.

At Yonkers Center (Cross County Shopping Center)
ELI-ESL 2009YR (Select A, C, D or F)
(A) Saturday, All-Day: 12½ Sat. (levels 4-6), Sept. 5-Dec. 5, 9:00 am-3:30 pm, $266.
   • Placement test on 9/5, 9:00 am • 1st class on 12/5
   • Placement test on 9/14, 6:30 pm • 1st class on 9/23
(D) Tues./Thurs. Evenings: 25 T/Th (levels 1-3), 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 4-6), Sept. 9-Oct. 12 (skip 9/15-22; 11/26), 9:00 am-12:00 noon, $266.
   • Placement test on 9/9, 9:00 am • 1st class on 9/24

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

Weekday class
See page 71 to Register
Specialized ESL Courses

Pronunciation:

The Sound System of English
Designed for intermediate to advanced learners whose spoken English is at ELI level 6+. Students will learn the difference between similar English sounds and better articulate them. Participants will also identify problematic areas in their speech related to the production of vowels and consonants. Most learners should take ELI-ESL 1511, then 1516. ELI-ESL 1511-L, 14 Mon., Sept. 14-Dec. 14, 9:00 am-12:00 noon, GTW-243, $245

Pronunciation: The Sentence and Word Stress of English / ESL
Designed for intermediate to advanced learners whose spoken English is at ELI level 6+. Students will learn sentence rhythm, intonation, and stress of English. Participants will identify problematic areas in their speech related to intonation patterns and word and sentence stress. Most learners should take ELI-ESL 1511, then ELI-ESL 1516. ELI-ESL 1516-A, 14 Sat., Sept. 5-Nov. 21, 9:00 am-12:00 noon, GTW-243, $245

Fluency Building Workshop:

Conversation and Grammar
Multileveled course designed to help students build their speaking fluency and accuracy through various classroom activities such as discussions, readings, writing assignments and other exercises. Designed for learners at intermediate to advanced proficiency levels equal to ELI levels 4-6 and EAP. Level is determined by placement test at first class. ELI-ESL 1521, 20 T/Th, Sept. 22-Dec. 1 (skip 11/26), 7:00-9:00 pm, GTW-243, $252

Pronunciation and Conversation Workshop / ESL
For intermediate to advanced learners whose spoken English is at ELI level 6+. This focus of this course pronunciation and speaking. Students will learn sentence rhythm, intonation, and stress. In addition, students will also learn the difference between similar English sounds. Students engage in a variety of individual and group activities building skills and confidence. Oral language is stressed, but out-of-class assignments and some readings accelerate progress.


ESL for Healthcare

A contextualized ESL pathway course providing learners with the opportunity to develop their speaking, listening, reading, and writing English skills in preparation for study in healthcare related courses. Emphasis is placed on improving academic reading and writing skills, academic vocabulary acquisition, developing communication skills, and gaining knowledge through a content-based curriculum involving participation in activities and study of texts related to healthcare programs and professions. Course topics include: exploring career goals in Health Care; communicating with patients and families; critical issues in Health Care; intercultural communication in Health Care. Prerequisite: ELI Level 6 proficiency.

ELI-ESL 1820, 14 Sat., Sept. 5-Dec. 12 (skip 11/28), 9:00 am-12:00 noon, GTW-243, $183

Business English for Internationals

This course is designed to help learners improve their English language skills in four areas in preparation for the TOEFL (Test of English as a Foreign Language), reading, listening, speaking and writing, through TOEFL practice tests and focused instruction and practice in academic reading and listening comprehension, grammatical accuracy and clarity in speech and writing. Additionally, students develop valuable test-taking and critical thinking skills necessary for successful performance in regular college credit programs. Prerequisite: high intermediate to advanced proficiency in English (ELI Level 6+).

ELI-ESL 1300 (Select A or D)
(A) 14 Sat. Afternoons, Sept. 5-Dec. 12 (skip 11/28), 12:00 noon-4:25 pm, GTW-243, $225
(D) 22 Tues./Thurs. Evenings, Sept. 24-Dec. 10 (skip 11/26), 7:00-9:30 pm, GTW-243, $225

TOEFL Preparation Workshop

This course is designed to help learners improve their English language skills in four areas in preparation for the TOEFL (Test of English as a Foreign Language), reading, listening, speaking and writing, through TOEFL practice tests and focused instruction and practice in academic reading and listening comprehension, grammatical accuracy and clarity in speech and writing. Additionally, students develop valuable test-taking and critical thinking skills necessary for successful performance in regular college credit programs. Prerequisite: high intermediate to advanced proficiency in English (ELI Level 6+).

ELI-ESL 1300 (Select A or D)
(A) 14 Sat. Afternoons, Sept. 5-Dec. 12 (skip 11/28), 12:00 noon-4:25 pm, GTW-243, $225
(D) 22 Tues./Thurs. Evenings, Sept. 24-Dec. 10 (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/TESO

Visit us online at www.sunywcc.edu/ce
English for Academic Purposes Program

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

ELI-ESL 1650. (Select A, D, F, or J)
(A) 14 Sat., Sept. 5-Dec. 12 (skip 11/28), 9:00 am-3:30 pm, GTW-243, $296
(D) 24 Tues./Thurs. Evenings, Sept. 24-Dec. 17 (skip 11/26), 6:30-9:30 pm, GTW-243, $296
(F) 24 Tues./Thurs. Mornings, Sept. 24-Dec. 17 (skip 11/26), 9:00 am-12:00 noon, GTW-243, $296
(J) 24 Wed./Fri. Mornings, Sept. 18-Dec. 11 (skip 11/27), 9:00 am-12:00 noon, GTW-243, $296

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

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

HOW TO REGISTER FOR ESL

WHEN? Registration for Fall 2015 ESL courses opens Wednesday, July 22, 2015.
• Register only in person or by telephone (No Internet registration)

WHERE? WHERE? English Language Institute (ELI) Office in Gateway Center, Room 243.
Pay in the English Language Institute with Visa/MasterCard/Discover or check. Cash payments are accepted but only during normal business hours (M-F, 9-5) at the Office of the Bursar; register first in ELI Office.

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

Telephone registration also begins Wed., 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] and Accent on Fluency do not pay a non-resident surcharge.)

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

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

Discover Smart Arts

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

weekday Class
See page 71 to Register

23
Build Your Career and gain certification in one of these Growing Fields!

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

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

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

Division of Continuing Education and Workforce Development

Visit us online at www.sunywcc.edu/ce

Textbook required
Computer students: please bring a USB flash drive to class. Classes are taught using Windows 8 and Office 2013.

**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 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).
Sec. A: 1 Sat., Sept. 19, 9:00 am-4:00 pm (1-hour lunch break), GTW-209. #82924
Sec. B: 2 M/T, Sept. 21 & 22, 9:00 am-12:00 noon, GTW-209. #82925
Sec. C: 2 Mon., Sept. 28 & Oct. 5, 6:00-9:00 pm, GTW-215. #82926
Sec. D: 2 M/W, Nov. 16 & 18, 6:30-9:30 pm, GTW-203. #82927

**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).
Sec. A: 1 Sat., Sept. 19, 9:00 am-4:00 pm (1-hour lunch break), GTW-209. #82928
Sec. B: 2 M/T, Sept. 28 & 29, 9:00 am-12:00 noon, GTW-209. #82929
Sec. C: 2 Mon., Oct. 12 & 19, 6:00-9:00 pm, GTW-215. #82930
Sec. D: 2 M/W, Nov. 30 & Dec. 2, 6:30-9:30 pm, GTW-203. #82931

Save $5 when you register for all three Computer Basics classes during this term for only $378.
Savings will reflect when your course fees are calculated after enrolling.

**Keyboarding on the Computer**
This course provides students with the basic skills necessary to learn touch typing on a computer keyboard. The ability to type faster and accurately saves time and increases productivity. A great course for anyone who uses the computer, including health care professionals who have to make entries in patient electronic records. Only basic operational computer skills are required for this hands-on class.

CE-COMP 2003, $140 (+ textbook).
Sec. A: 1 Sat., Sept. 26, 9:00 am-4:00 pm (1-hour lunch break), GTW-209. #82932
Sec. B: 2 M/T, Oct. 5 & 6, 9:00 am-12:00 noon, GTW-209. #82933
Sec. C: 2 Mon., Oct. 26 & Nov. 2, 6:00-9:00 pm, GTW-215. #82934
Sec. D: 2 M/W, Dec. 7 & 9, 6:30-9:30 pm, GTW-203. #82935

**Accounting and Finance**

**New! Behind the Scenes of QuickBooks**
Debits, credits, journals, ledgers...having a working knowledge of the principles behind the bookkeeping capability of QuickBooks will simplify the process of mastering this software. The goal is to understand the "behind the scenes" of how business transactions are correctly recorded and how QuickBooks handles them. No QuickBooks experience is needed - this is the perfect first class for someone who plans to learn QuickBooks but will also be useful for QuickBooks users who need additional understanding of bookkeeping processes.

CE-COMP 2132, $175.
Sec. A: 4 Tues., Oct 13-Nov. 3, 6:00-8:00 pm, GTW-215. #82994
Sec. B: 4 Sat., Sept. 10-Oct. 1, 9:00-11:00 am, GTW-209. #82993

**Introduction to QuickBooks**
Learn how to handle accounts payable and receivable, customer info, inventory, and track your business’s financial health. These sections are open to all students but are particularly suitable for those who have some previous experience with bookkeeping. Prerequisite: Computer Basics 1 and 2 or equivalent experience.

CE-COMP 2013, GTW-203, $410 (+ textbook).
Sec. A: 4 M/T/W/Th, Oct. 5-8, 9:00 am-1:30 pm. #82943
Sec. B: 6 T/Th, Oct. 27-Nov. 12, 6:00-9:00 pm. #82944

**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 Tues., Nov. 17, 6:00-9:00 pm, GTW-203, $70. #82969
You know how to use QuickBooks when everything goes smoothly, but this course will help with handling the times when some things just don’t go right. We’ll look at corrections for things like using the wrong account type, merging duplicate accounts, voiding checks, reversing mistakes, correcting wrong amounts, and more. We’ll also cover setting up a company from the beginning to ensure that things are done properly. Prerequisite: Introduction to QuickBooks or equivalent experience.

CE-COMP 2133, 4 T/T/H, Dec. 1-10, 6:00-9:00 pm, GTW-203, $70. #82995

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

CE-COMP 2129, 1 Mon., Sept. 21, 6:00-9:00 pm, GTW-203, $50. #82991

Making the Most of Google+
Integrate your Gmail account with Google plus and enjoy the benefits of Google’s huge social network. Video chat with up to 10 friends as though you were in the same room. Share photos instantly right through your email with one click. Use all the other Google tools such as mapping, Google toolbar, posting your work for others to share with Drive, etc. Sync other social media sites into one. Tune into live video chats from experts and take part in communities of interest to you.

CE-COMP 2129, 1 Mon., Sept. 21, 6:00-9:00 pm, GTW-203, $50. #82991

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

CE-COMP 2099, 1 Sat, 10:00 am-12:00 noon, GTW-203, $50.
Sec: A: Sept. 12. #82977
Sec: B: Nov. 14. #82978

Social Media Overview
Learn how to connect and more efficiently use several of the more popular social media sites: LinkedIn, Facebook, Pinterest, Twitter, Flixster, Google Plus, and Flickr. Learn how to join these sites, understand when to “like” something, set security features, promote yourself, join groups, understand hashtags, and social media “etiquette.” Prerequisite: Computer Basics 1 and 3 or equivalent experience.

CE-COMP 2015, 4 M/W, Sept. 28-Oct. 7, 6:00-9:00 pm, GTW-203, $200. #82945

Advanced Social Media Overview
If you know the basics of using Facebook, Twitter, and Pinterest, go further into more advanced features. You’ll create Facebook groups and events, manage photo albums, and manage your friends and what you see of their posts. Use links in tweets, set favorites, and learn how to search for someone to follow. Manage your Pinterest boards and add comments. Learn about security settings and how to link your social media sites. Prerequisite: Social Media Overview or equiv. experience.

CE-COMP 2135, 2 M/W, Oct. 19 & 21, 6:00-9:00 pm, GTW-203, $120. #83009

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. 21 & 28, 6:00-9:00 pm, GTW-215, $120. #82981

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

Visit us online at www.sunywcc.edu/ce

Textbook required
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. 4 & 11, 6:00-9:00 pm, GTW-203, $120. #82982

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.

NEW Launch It! Crowd Funding and Online Fundraising
It’s interest free and totally based on the faith that online donors have in your product/service. Kickstarter reached their “billion dollars contributed” milestone and Quirky is turning everyday people into millionaires. How can you raise money through your peers and online supporters? What crowd funding platforms should you use? What needs to be already in place prior to starting? What tax rules do I need to know about? Topics include: rules every crowd funding campaign should follow; when is the right time to brand; how do I craft my message; and legal and ethical considerations
CE-COMP 2125, 2 Thurs., Oct. 8 & 15, 6:00-9:00 pm, GTW-215, $120. #82989

NEW eCommerce Marketing
You have the products, the website, the PayPal account, and the packaging materials all ready to go. Now, the next step is bringing traffic to your website and converting it into paying customers. Marketing an ecommerce business can be challenging, but you can jumpstart your online success. Is your website ready for customers? What are your page load times? What is your website audit timeline? Topics include: SEO and website optimization; product placement and description; customer conversion; and word of mouth advertising
CE-BUS 2022, 2 Thurs., Oct. 22 & 29, 6:00-9:00 pm, GTW-215, $120. #82921

NEW 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: 2 T/W, Sept. 29 & 30, 6:30-10:00 pm, GTW-215. #82984
Sec. B: 1 Sat., Oct. 24, 9:00 am-5:00 pm (1-hour lunch break), Room TBD. #82985

NEW Email Marketing
33% of email recipients open email based on subject line alone and emails that include social sharing buttons have a 158% higher click-through rate. Learn how to capitalize on this method of advertising that is still more popular than Facebook. What platforms should you use? How do you decipher the stats? What are the best times to send an email campaign? How do you merge your social platforms and website with your email marketing campaign? How do you deal with those who unsubscribe? What are the ethical requirements of your email?
CE-BUS 2023, 2 Thurs., Nov. 5 & 12, 6:00-9:00 pm, GTW-215, $120. #82922

NEW Social Data Analytics
So now you understand Social Media Marketing and how to create your campaigns but what do you do with all the data that you now have access to? How do you convert data into leads, sales, and product development? What insights can you gather from the comments, likes, views, and downloads you receive? This course will teach you how to research and analyze social, digital and mobile data. We will look at the data generated from social networking sites and use real-time data analytics to ultimately determine various engagement factors such as influence, reach, relevancy and trend spotting.
CE-COMP 2134, 3 Wed., Nov. 18 & Dec. 9 (skip 11/25), 6:00-9:00 pm, GTW-215, $200. #82999

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: 2 T/W, Sept. 29 & 30, 6:30-10:00 pm, GTW-215, $120. #82984
Sec. B: 1 Sat., Oct. 24, 9:00 am-5:00 pm (1-hour lunch break), Room TBD. #82985

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

MS Office Skills for the Workplace
Today’s workplace is competitive! Don’t let weak computer skills hold you back. Learn to use key applications in the Microsoft Office Suite – Word, Excel, PowerPoint, and Outlook – in this intensive introductory course. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2004, 20 M/W/F, Oct. 12-Nov. 25, 9:00 am-12:00 noon, GTW-209, $999 (+ textbook). #82936

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CE-COMP 2004, 20 M/W/F, Oct. 12-Nov. 25, 9:00 am-12:00 noon, GTW-209, $999 (+ textbook). #82936

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CE-COMP 2004, 20 M/W/F, Oct. 12-Nov. 25, 9:00 am-12:00 noon, GTW-209, $999 (+ textbook). #82936

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CE-COMP 2004, 20 M/W/F, Oct. 12-Nov. 25, 9:00 am-12:00 noon, GTW-209, $999 (+ textbook). #82936

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CE-COMP 2004, 20 M/W/F, Oct. 12-Nov. 25, 9:00 am-12:00 noon, GTW-209, $999 (+ textbook). #82936

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CE-COMP 2004, 20 M/W/F, Oct. 12-Nov. 25, 9:00 am-12:00 noon, GTW-209, $999 (+ textbook). #82936

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CE-COMP 2004, 20 M/W/F, Oct. 12-Nov. 25, 9:00 am-12:00 noon, GTW-209, $999 (+ textbook). #82936

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MS Office Skills for the Workplace
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CE-COMP 2004, 20 M/W/F, Oct. 12-Nov. 25, 9:00 am-12:00 noon, GTW-209, $999 (+ textbook). #82936

NEW Microsoft Office Applications
Prepare for the Microsoft Office certification exams or just build new skills. Our Microsoft applications courses are taught using MS Office 2013.
MS Word – Level 1
Get started with Word even if you have never done word processing before. Covers editing documents, formatting text, paragraphs and documents, and creating and formatting tables – fundamental skills for creating letters, reports and documents. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2029, 4 M/W, $280 (+ textbook).
Sec. A: Oct. 12-21, 6:30-9:30 pm, GTW-209. #82964
Sec. B: Oct. 26-Nov. 4, 1:00-4:00 pm, GTW-203. #83006

MS Word – Level 2
Expand your skills and enhance your documents by adding graphics, using styles and templates, and managing multi-page documents. Create personalized mailings by merging data into your documents. Learn how easy it is to turn your Word document into a web page. Prerequisite: Microsoft Word Level 1 or equiv. experience.
CE-COMP 2030, 4 M/W, $280 (+ textbook).
Sec. A: Oct. 26-Nov. 4, 6:30-9:30 pm, GTW-209. #82965
Sec. B: Nov. 9-18, 1:00-4:00 pm, GTW-203. #83007

MS Word – Level 3
Master more advanced features of Word such as building forms, creating charts and diagrams, collaborating with others on a document, working with references, advanced graphics, and integrating Word with other applications. Prerequisite: Microsoft Word Level 2 or equivalent experience.
CE-COMP 2031, 4 M/W, $280 (+ textbook).
Sec. A: Nov. 9-18, 6:30-9:30 pm, GTW-209. #82966
Sec. B: Nov. 30-Dec. 9, 1:00-4:00 pm, GTW-203. #83008

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

MS Excel – Level 1
Get started with Excel even if you have never used a spreadsheet before. Includes building and editing worksheets, formatting a worksheet, working with charts and working with formulas and functions. Prerequisite: Computer Basics 1 and 2 or equivalent experience.
CE-COMP 2020, $280 (+ textbook).
Sec. A: 4 T/Th, Sept. 29-Oct. 8, 6:30-9:30 pm, GTW-209. #82951
Sec. B: 3 Sat., Oct. 3-17, 9:00 am-1:00 pm, GTW-209. #82952
Sec. C: 4 M/W, Oct. 26-Nov. 4, 9:00 am-12:00 noon, GTW-203. #83003

MS Excel – Level 2
Expand your skills in Excel by learning to use and analyze tables and enhance your charts and worksheets. Explore techniques for managing workbooks, sharing Excel files, and incorporating web information. Prerequisite: Microsoft Excel Level 1 or equivalent experience.
CE-COMP 2021, $280 (+ textbook).
Sec. A: 4 T/Th, Sept. 29-Oct. 8, 6:30-9:30 pm, GTW-209. #82953
Sec. B: 3 Sat., Oct. 24-Nov. 7, 9:00 am-1:00 pm, GTW-209. #82954
Sec. C: 4 M/W, Nov. 9-18, 9:00 am-12:00 noon, GTW-203. #83004

MS Excel – Level 3
Master more advanced features of Excel such as analyzing data with PivotTables, exchanging data with other programs, and advanced worksheet management. Prerequisite: Microsoft Excel Level 2 or equivalent experience.
CE-COMP 2022, $280 (+ textbook).
Sec. A: 4 T/Th, Oct. 13-22, 6:30-9:30 pm, GTW-209. #82955
Sec. B: 3 Sat., Nov. 14-Dec. 5 (skip 11/28), 9:00 am-1:00 pm, GTW-203. #82956
Sec. C: 4 M/W, Nov. 30-Dec. 9, 9:00 am-12:00 noon, GTW-203. #83005

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

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.

Visit us online at www.sunywcc.edu/ce

Textbook required
Get the benefits of the expertise of our experienced instructors in a one on one, 2-hour session!

**Microsoft Office – One on One**

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. A 2-hour session is $240.

**Tam e 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, 2 M/W, Nov. 30-Dec. 2, 6:30-9:30 pm, GTW-209, $140 (+ textbook). #82973**

**Save $5 when you register for both MS Outlook classes during this term for just $152.**

Savings will be reflected when your course fees are calculated after enrolling.

**Microsoft Office – One on One**

Get the learn the basics of this easy-to-use program to create visually compelling presentations and slides. Wizards and templates give you a quick start on professional presentations and you’ll also learn to develop your own designs with text, graphics and special effects. Prerequisite: Computer Basics 1 and 2 or equivalent experience.

**CE-COMP 2025, 4 M/W, Sept. 14-23, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #82959**

**Save $5 when you register for both MS PowerPoint classes during this term for just $504.**

Savings will be reflected when your course fees are calculated after enrolling.

**MS 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. 27-Nov. 5, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #82948**

**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, Nov.10-19, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #82949**

**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, Dec. 1-10, 6:30-9:30 pm, GTW-209, $280 (+ textbook). #82950**

**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, 2 M/W, Nov. 30-Dec. 2, 6:30-9:30 pm, GTW-209, $140 (+ textbook). #82973**

**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, 2 M/W, Dec. 7-9, 6:30-9:30 pm, GTW-209, $140 (+ textbook). #82974**

**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.

**Microsoft Certification Training – Online Programs**

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

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**Take Your Microsoft Office Certification Exams on Campus!**

You can now take your Microsoft Office Specialist certification exams at the Valhalla campus. Contact Mary Beth Jerry by email at marybeth.jerry@sunywcc.edu or 914-606-7904 for further details or to make a test appointment.
MS Word Basics
Learn the fundamentals of word processing for creating basic documents. Enter and edit text, correct spelling and grammar as you type, change fonts and font sizes, emphasize text, set margins and tabs, use bullets and numbering, create an envelope, search for and replace text. Prerequisite: Essential Computer Skills 1 and 2 or equivalent experience.
CE-COMP 2032, GTW-203, $140 (+ textbook).
Sec. A: 1 Fri., Sept. 25, 9:00 am-4:00 pm (1-hour lunch break), #82967
Sec. B: 2 M/W, Oct. 12 & 14, 6:00-9:00 pm, #82968

Creating Brochures, Flyers and Newsletters with MS Word
Learn the desktop publishing features of Word, including using clip art, graphics, Word Art objects and watermarks, inserting special characters and symbols, formatting text in columns and text boxes, and using borders and shading. Prerequisite: Word Basics or equivalent experience.
CE-COMP 2009, $140.
Sec. A: 1 Fri., Oct. 9, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, #82939
Sec. B: 2 M/W, Nov. 9 & 11, 6:00-9:00 pm, GTW-215. #82940

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, $70 (+ textbook).
Sec. A: 1 Fri., Oct. 2, 9:00 am-1:00 pm, GTW-209. #82937
Sec. B: 2 M/W, Oct. 26 & 28, 6:00-8:00 pm, GTW-203. #82938

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. 16, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140, #82988

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, $140 (+ textbook).
Sec. A: 1 Fri., Oct. 23, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #82961
Sec. B: 2 T/Th, Dec. 15 & 17, 6:00-9:00 pm, GTW-215. #82962

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, $140 (+ textbook).
Sec. A: 1 Fri., Oct. 30, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #82957
Sec. B: 2 T/Th, Nov. 17 & 19, 6:00-9:00 pm, GTW-215. #82958

Creating Custom Mailings with MS Word
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 equivalent experience.
CE-COMP 2006, $70 (+ textbook).
Sec. A: 1 Fri., Nov. 20, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #83010

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 2052, 1 Fri., Nov. 20, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #83010

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, $70.
Sec. A: 1 Fri., Nov. 6, 9:00 am-4:00 pm (1-hour lunch break), GTW-203. #82941
Sec. B: 2 T/Th, Dec. 1 & 3, 6:00-9:00 pm, GTW-215. #82942

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. 4, 9:00 am-1:00 pm, GTW-203, $70. #82976
**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. 11, 9:00 am-4:00 pm (1-hour lunch break), GTW-203, $140. #82975

**Information Technology and Programming**

**NEW Intro to Program Design with Python**

This course gives you an understanding of basic programming concepts as implemented in Python. We'll cover data types, assignment, conditional statements, basics of analysis, and input/output. No previous programming experience is required. Prepare for more in-depth study in Python.

CE-COMP 2137, 2 Sat., Oct. 10 & 17, 1:00-4:00 pm, $140, GTW-203. #83072

**NEW Implementing Windows Server 2012 R2**

Provides the skills and knowledge necessary to implement a basic Windows Server 2012 R2 infrastructure in an existing enterprise environment. Covers implementing, managing, maintaining, and provisioning services and infrastructure, and the initial implementation and configuration of essential services such as Active Directory, networking services and initial Hyper-V configuration. Prerequisite: intended for IT professionals with previous knowledge of Windows operating system.

CE-COMP 2136, 4 Sat., Oct. 31-Nov. 21, 9:00 am-5:00 pm (includes 1-hour lunch break), $900, Room TBD. #83071

**Project Management**

**NEW Fast Track to Project Management**

In this comprehensive course you will learn tools and techniques to help deliver solutions on time and within budget within a collaborative group setting. The course includes base concepts followed by activities that practically apply the tool or technique learned. Topics include project definition, planning, resource allocation, measurement management, risk management, communications management, reporting, and ethical analysis.

CE-BUS 2068, 3 Sat., Sept. 12-26, 9:00 am-4:00 pm (1-hour lunch break), GTW-215, $350 (+ textbook). #82923

For ONLINE programs in Project Management see the Cheetah Learning information in Online Certificate Programs on pg. 12.

**Earn College Credits**

While Training for a New Career!

These programs earn credits towards a college degree while helping you prepare for a new career. For more information, or to receive a Fall 2015 schedule of classes, call Steve Leone at 914-606-6658 or Admissions at 914-606-6735, or email steve.leone@sunywcc.edu. Visit us online at www.sunywcc.edu.

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

**Join us for a Cisco Open House**

August 20 from 6:00-7:00 pm
Gateway Center, Room GTW-110

© Weekday class

See page 71 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

The Center for the Digital Arts at Peekskill is an artist’s space and a friendly environment in which to work. The Center hosts five Apple post-production studios including two video labs, an animation studio, and facilities for other digital projects. The studio also offers large format printing, 3D Makerbot printers and 3D scanners for use by artists enrolled in this program. This package is for the professional or aspiring artist with competent computer skills who wants to continue to develop a portfolio and use the Center’s resources. Note: Interview with Technical Support Manager required; choose daily access fee or package fee.

CE-DGART 2003PE, M/T/W/Th, Sept. 10-Dec. 23, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee $302. #82498
CE-DGART 2050PE, daily access subscription fee $27 per day (+ $50 lab fee).

NEW Digital Literacy

This is an experiential beginning level digital course that utilizes a variety of software and social media to introduce basic digital skills while demystifying computers and personal digital assistants (phones, tablets) as tools for personal expression. Learn responsible digital best practices and net citizenship, while exploring a variety of digital tools and examining 21st century digital visual culture.

CE-DGART 2068PE, 1 Mon., 6:00-9:00 pm, $200 (+ $50 lab fee).
Sec. A: Oct. 5. #82499
Sec. B: Nov. 2. #82500
Sec. C: Dec. 7. #82501

NEW Introduction to 3D Modeling and Printing

3D printing is a new technology that enables students to design everything from car parts to jewelry. Learn how to be "makers" by using 3D modeling software and 3D scanners to print actual physical objects that you’ve designed and modeled. Use a free software package, TinkerCAD, to create 3D forms that you can realize through 3D printing. Our Makerbot studio is equipped with multiple 3D scanners and printers and an array of colors from which you may select.

CE-DGART 2069PE, $235 (+ $50 lab fee).
Sec. A: 1 T/Th, Oct. 13 & 15, 6:00-9:00 pm. #82502
Sec. B: 1 Sat., Oct. 24, 9:00 am-3:00 pm. #82503

NEW Website Optimization

Provides an overview and understanding of how website analysis works and how Google Analytics enables website managers to analyze website visitor traffic, including analyzing traffic sources, top landing pages, top exit pages, number of visits, and bounce rates. Learn how to enhance website copy, navigation, and design to improve successful website conversions and how to test different website versions to attract and retain visitors. Most importantly you will gain an understanding of what Web 2.0 means and how engaging content and features is transitioning the web from a one-way experience to more of a two-way relationship.

CE-COMP 2131PE, $200 (+ $50 lab fee)
Sec. A: 1 Sat., Oct. 3, 9:30 am-12:30 pm. #82733
Sec. B: 1 Thurs., Nov. 5, 6:00-9:00 pm. #82734
Quick Start to Photoshop CC in 24 Hours
Learn to use the latest version of Photoshop with time management features and enhancements for web and video designers. This training package will include: imaging formats, use of Photoshop in computer imaging, and output for the web. No previous experience with Photoshop is necessary; previous computer experience required.
CE-DGART 2042PE, 4 Sat., Sept. 19-Oct. 10, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #82504

Quick Start to Adobe Illustrator CC in 24 Hours
Learn to use the latest version of Illustrator with new 3D and web features. Includes: digital illustration, drawing tools, Bezier curves, fonts, and use of Illustrator in graphic design and in 3D. No previous experience with Illustrator is necessary; previous computer experience required.
CE-DGART 2040PE, 4 Sat., Oct. 17-Nov. 7, 9:00 am-3:00 pm, $386 (+ $50 lab fee). #82505

Quick Start to Adobe InDesign CC in 24 Hours
Learn to use the latest version of InDesign and take advantage of the integrative power and dynamic nature of its print-to-web solutions. Includes: an overview of graphic layout and design, an overview of interface and tools, and a hands-on exercise. No previous experience with InDesign is necessary; previous computer experience required.
CE-DGART 2041PE, 4 Sat., Nov. 14-Dec. 12 (skip 11/28), 9:00 am-3:00 pm, $386 (+ $50 lab fee). #82506

Quick Start to Photoshop Elements
Learn to use the latest version of Photoshop Elements with a focus on personal photo imaging. Step-by-step procedures on how to adjust, fix, and organize your photographs will be demonstrated with the opportunity to practice on instructor-provided images. Perfect for 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. 10, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #82508

Creative Writing
Writers of all levels wanted! Add depth, texture, and emotion to your writing as you experiment with prose, poetry, and journal musings. The course is based on free-writing exercises followed by sharing and discussion in a supportive environment.
CE-WRITG 2033VA, 6 Thurs., Sept. 17-Oct. 22, 1:30-3:30 pm, Room TBD, $120. K Rippstein. #83077

Bringing Your Novel to Life
Understanding the building blocks of storytelling – premise, promise, 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 elements 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., Oct. 3-24, 9:00 am-12:00 noon, Room TBD, $125 (+ $10 materials fee, payable to instructor). B Campbell. #82541

The Writer’s Circle
Join this writer’s circle and actively participate in the sharing of each other’s written work. Get positive feedback in a non-threatening environment, you’ll all become your own editors and critics as you strive to make your writing the best it can be. The instructor will offer comments and editorial advice both in class and by email.
CE-WRITG 2068, 6 Mon., Nov. 2-Dec. 7, 6:00-8:00 pm, Room TBD, $120, V Dacquino. #82739

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 Thurs., Sept. 17-Nov. 19, 6:00-8:00 pm, Room TBD, $195. K Winkelstein-Duveneck. #82712

How to Write FAST
Crank up the efficiency and get that novel, short story, article or script done. Through exercises, evaluations, tips and technologies, you can learn to write faster. Discover how to break through blocks, get ideas, develop plots, draft, and polish in less time without losing quality.
CE-WRITG 2038, 3 Wed., Oct. 14-28, 6:00-8:00 pm, Room TBD, $65. P Andrews. #82527

The Writing Center
Writing as a Career

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

CE-WRITG 2071, 3 Thurs., Sept. 17-Oct. 1, 7:00-9:00 pm, Room TBD, $60 (+ purchase of a Rivertown Magazine ($2) or a resource guide available for purchase in class). T Riley. #82583

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 Wed., Sept. 16-30, 6:00-8:00 pm, Room TBD, $60. P Andrews. #82513

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

CE-WRITG 2027, 4 Wed., Oct. 7-28, 6:30-8:30 pm, Room TBD, $75. M Vataj. #82744

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

CE-WRITG 2039, 6 Mon., Sept. 14- Oct. 19, 6:00-8:00 pm, Room TBD, $125. V Daquino. #82575

Publish Your Book Guaranteed
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 Wed., Oct. 7, 6:00-9:00 pm, Room TBD, $50. D Ewen. #82591

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. 19-Oct. 24, 10:00 am-12:00 noon, Room TBD, $125 (+ textbook). L Toffler-Corrie. #82884

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

CE-GRANT 2000, 4 Wed., Oct. 7-28, 6:00-9:00 pm, Room TBD, $150. A Paul. #82657

How to Read a Course Description...

<table>
<thead>
<tr>
<th>COURSE TITLE</th>
<th>WEEKDAY</th>
<th>CLASS</th>
<th>DESCRIPTION</th>
<th>CATALOG NUMBER</th>
<th>BUILDING AND ROOM NUMBER</th>
<th>COST</th>
<th>INSTRUCTOR</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>CE-COMP 1000, 8 Thurs., Mar. 1-Apr. 26 (skip 3/15), 6:00-7:30 pm, AAB-414, $110. E Collins.</td>
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(For updates, visit www.sunywcc.edu/ce)
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 2008, 1 Sat., Oct. 3, 10:00 am-12:00 noon, $55. B Fischer. #82906

Intro to Birds
Learn to identify birds using the GISS (General Impression of Size and Shape), their adaptations, habitats, and where to find them locally. First meeting will consist of classroom presentation, followed by a field session at the Rockefeller State Park (entrance on Route 117).
CE-SCI 2013VA, 2 Sat., Sept. 26 & Oct. 3, 9:30-11:00 am, Room TBD, $30 (+ $6 parking fee at park). W Chadwick. #82762

Westchester Wildlife
Join us for an introduction to Westchester wildlife. Learn to identify our local wildlife, their adaptations, habitats and where to find them. We will discuss birds, mammals, insects, amphibians and reptiles through classroom presentations and discussions.
CE-SCI 2020VA, 2 Sat., Oct. 17 & 24, 9:30-11:00 am, Room TBD, $30. W Chadwick. #82787

Certificate Program in Sustainable Gardening with Native Plants
Discover how to plant and grow a beautiful and beneficial landscape using plants native to the Northeast in this program designed for industry professionals and home gardeners alike.

Landscape architects, designers, and gardening enthusiasts will learn from experienced instructors about regional ecology and the sustainable practices that can be used to enhance home and community environments.

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

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

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

Core Classes:

Native Perennials: 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 2008, 1 Sat., Oct. 3, 10:00 am-12:00 noon, $55. B Fischer. #82906

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. 14-28, 6:00-8:00 pm, $130. C Summers. #82803

Native Trees and Shrub
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. 18 & Dec. 2, 6:00-8:00 pm, $90. C Summers. #82808
Elective Classes:

Wetlands Field Study
CE-GRDN 2067, 1 Sun., Oct. 4, 12:00 noon-3:00 pm, $80. K Turozczy. #82907

New Landscaping for Higher Ecosystem Function
Find out how to leverage the ecosystem function in your landscape for wildlife and people. Learn how to conduct ecosystem-driven soil and site analyses, identify local ecosystems, and select the most appropriate native plants for your site.
CE-GRDN 2064, 3 Wed., Oct. 7-21, 10:00 am-12:00 noon, $130. K Eierman. #82819

Goldenrod Field Study
Goldenrods are among the most important sources of nectar and pollen for native bees and other insects in fall. Learn to recognize and identify the native goldenrods common in regional meadows and along roadsides, then try your skills in the field by exploring the demonstration gardens of the Native Plant Center and the grounds of the college campus.
CE-GRDN 2035, 1 Sat., Oct. 10, 10:00 am-12:00 noon, $55. M Fabel. #82814

Aster Field Study
Asters play an important role in sustaining the biodiversity of the Northeast, supporting more than 100 species of moths and butterflies. Learn to recognize and identify the native asters common in regional woodlands, using a dichotomous key, floral color, and leaf structure. Then try your skills in the field by exploring the demonstration gardens of the Native Plant Center and the grounds of the college campus.
CE-GRDN 2051, 1 Sat., Oct. 17, 10:00 am-12:00 noon, $55. M Fabel. #82816

Introduction to Insect Identification
Become familiar with the common insects that can be found in a native plant garden and how they relate to the surrounding ecosystem. Learn the basics of invertebrate taxonomy and how to distinguish insects from other arthropods. Examine their habits, life cycles, and habitat preferences.
CE-GRDN 2046, 1 Mon., Nov. 2, 7:00-9:00 pm, $55. L Forcella. #82809

Advanced Insect Identification
Move on to a more in-depth discussion of native insects of the Northeast. Featured species will be discussed in detail, particularly those associated with a healthy hardwood forest. Learn about the region’s ecosystems and how to create habitat niches in your own yard to attract beneficial insects, including native bee species. Pre-requisite: Introduction to Insect Identification.
CE-GRDN 2063, 2 M/T, Nov. 9 & 10, 7:00-9:00 pm, $90. L Forcella. #82810

Ecological Design
Explore a different approach to the creation or restoration of your site using the concepts of ecological design. Understand the relationships between natural habitats and their native plant communities.
CE-GRDN 2029, 1 Thurs., Nov. 5, 10:00 am-12:00 noon, $55. E Katoni. #82811

New Landscape for Life
Make your garden both beautiful and sustainable by learning to work with nature. Explore the roles soil, water, plants, and landscape materials play in sustainable garden design. Assess your own site and build on a design plan to create a healthy, low-maintenance garden. Landscape for Life™ is based on the principles of the Sustainable Sites Initiative™ and was designed by the Lady Bird Johnson Wildflower Center, the U.S. Botanic Garden, and the American Society of Landscape Architects.
CE-GRDN 2070, 3 Sat., Nov. 7-21, 10:00 am-2:30 pm (1/2 hr lunch break), $225. M Fabel. #83035

New Native Plant Communities of New York and Connecticut
CE-GRDN 2073, 2 Wed., Nov. 11 & 18, 10:00 am-12:00 noon, $90. K Eierman. #83033

New Native Alternatives to Invasive Plants
Learn to design with native ornamental plants as substitutes for overused and regulated exotic plants and invasive species. Explore the vast choices of garden-worthy plants that will add beauty and diversity to your landscape.
CE-GRDN 2071, 1 Thurs., Nov. 12, 6:00-8:00 pm, $55. C Summers. #83034
Back to School with Go Native U
Working With Water: In Wetlands and Back Yards

Approved for 5 hours of LA-CES credits.
Great way to jump-start your GNU certificate!

Date: Friday, Sept. 25
Location: Classroom Building, Room 100 (park in Lot #4)

With an average annual rainfall of more than 45 inches, water is abundant in the region and often taken for granted, yet is essential to all life. Explore the benefits of wetlands and rain gardens, including the best native plants to use in their design, and the role you can play in enhancing the environment.

Schedule:
- NY Wetlands: Balancing Ecology, Laws, and Aesthetics: 9:30 am-12:45 pm (includes 15-minute break)
- Lunch (on your own): 12:45-1:30 pm
- Designing Rain Gardens: 1:30-3:30 pm

NY Wetlands: Balancing Ecology, Laws, and Aesthetics
Wetlands serve an important ecological function in nature. Discover the critical role they play and how state and municipal laws in NY affect projects in and around wetlands. Learn how to select appropriate native plants and how to control invasive plants common to wetlands.
CE-GRDN 2049, 1 Fri., Sept. 25, 9:30 am-12:45 pm, $80. K Turoczi. #82826

Designing Rain Gardens
Rain gardens collect runoff from roofs, driveways, and elsewhere, filter the water, and allow the water to percolate into the ground rather than running polluted into area streams. Learn about the mechanics of a rain garden and the appropriate native plants to use in its design. Find out how you can assist nature while adding color to the landscape and providing habitat for wildlife.
CE-GRDN 2072, 1 Fri., Sept. 25, 1:30-3:30 pm, $55. L Turoczi. #83050

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

Languages

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

Mandarin Chinese
12 sessions, Room TBD, $240
Beginning Level 2: CE-LANG 2901, Mon., Sept. 14-Nov. 30, 7:00-9:00 pm. R Chen. #82543
Intermediate 1: CE-LANG 2902, Fri., Sept. 18-Dec. 11 (skip 11/27), 7:00-9:00 pm. (no book). R Chen. #82544
Intermediate 2: CE-LANG 2908, Prerequisite: Intermediate 1 or basic knowledge of Chinese language. (No book). Wed., Sept. 16-Dec. 2, 7:00-9:00 pm. R Chen. #82637
Advanced: CE-LANG 2903, Tues., Sept. 15-Dec. 1, 7:00-9:00 pm (no book). E Lu. #82635

French
Beginning: CE-LANG 2500, Room TBD, $220. Sec. A: 10 Sat., Sept. 26-Nov. 28, 10:00 am-12:00 noon, A Mayilyan. #82649
Sec. B: 10 Tues., Sept. 15-Nov. 17, 6:15-8:15 pm. R Price. #82650
Sec. B: 10 Tues., Sept. 29-Dec. 1, 6:00-8:00 pm. A Mayilyan. #82668
Advanced: CE-LANG 2502, $220, Room TBD. 10 Thurs., Oct. 1-Dec. 10 (skip 11/26), 6:00-8:00 pm (+ $40 materials fee, payable to instructor). A Mayilyan. #82652

German
Beginning Level I: CE-LANG 2700, 1:30-3:00 pm. #82630
Beginning Level 2: CE-LANG 2701, 12:00 noon-1:30 pm. #82631
Intermediate: CE-LANG 2702, 10:15-11:45 am. #82632
Advanced: CE-LANG 2703, 8:30-10:00 am (no book). #82633

Learn another language!
Italian

12 Sat., Sept. 19-Dec. 12 (skip 11/28), Room TBD, $220.

**Beginning Level 1:** CE-LANG 2401, 9:00-10:30 am, F Maddalena. #82521

**Beginning Level 2:** CE-LANG 2402, 10:30 am-12:00 noon, F Maddalena. #82522

**Intermediate Level 1:** CE-LANG 2403, 9:00-10:30 am, J Spedaliere. #82523

**Adv. Conversation & Grammar:** CE-LANG 2406, 10:30 am-12:00 noon, J Spedaliere. #82525

Antologia del cinema Italiano: Anthology of Italian Cinema

Throughout the first half of the 1970s, Italian cinema offered the moviegoing public a uniquely diverse perspective into the realities of those tempestuous and often bizarre years. Representing this cardinal revolutionary moment in Italian and world cinematic history, four films will be presented in Italian for viewing, analysis, and discussion. Contingent on time and availability, the selected films will be chosen from those not viewed in Spring 2015.


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., Sept. 30-Nov. 4, 6:30-8:30 pm, Room TBD, $125. D Matson. #82648

Portuguese

10 Sessions, 7:00-9:00 pm, Room TBD, $220. R Santos

**Beginning:** CE-LANG 2010, Mon., Sept. 14-Nov. 16. #82729

**Intermediate:** CE-LANG 2009, Tues., Sept. 15-Nov. 17. #82730

**Advanced:** CE-LANG 2015, Fri., Sept. 18-Nov. 20 (no book). #82731

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., Sept. 30-Nov. 4, 6:30-8:30 pm, Room TBD, $125. D Matson. #82648

American Sign Language

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

**ASL 1:** An Introduction to American Sign Language (ASL). Includes basic grammar, vocabulary, fingerspelling, numbers, and cultural information related to the deaf community.

CE-LANG 1000, 10 Wed., Sept. 30-Dec. 9 (skip 11/25), 6:30-8:30 pm. #82580

**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. 29-Dec. 8 (skip 11/24), 6:30-8:30 pm. #82581

NEW Russian Idioms

This course is for intermediate and advanced speakers of Russian and is focused on Russian idioms, sayings, and proverbs. Achieve greater fluency in authentic Russian. One hundred idiomatic expressions will be introduced and practiced through flash cards, dialogues, and conversational games.

CE-LANG 2806, 7 Mon., Sept. 21, Oct. 5 & 19, Nov. 2, 16 & 30, and Dec. 7, 6:00-8:30 pm, Room TBD, $175. M Bolgova. #83059

Activate Your College Email Now!

As of Fall 2015, the college requires we communicate with all students through their official college email address for all information and questions, including registration, payment, room assignments, class cancellations, etc.

For further information and instructions on how to activate your student profile and your email, go to www.sunywcc.edu/ce and click on the link for Student Account and email Information.
Spanish
10 sessions, Room TBD, $220 (+ $5 materials fee, payable to instructor).

**Beginning Level 1**: CE-LANG 2104.
E Vernon-Buffa.
Sec. A: Mon., Sept. 14-Nov. 16, 6:30-8:30 pm.
#82693
Sec. B: Sat., Sept. 19-Nov. 21, 9:00-11:00 am.
#82694

**Beginning Level 2**: CE-LANG 2105.
E Vernon-Buffa.
Sec. A: Tues., Sept. 15-Nov. 17, 6:30-8:30 pm.
#82695
Sec. B: Sat., Sept. 19-Nov. 21, 11:15 am-1:15 pm.
#82696

**Intermediate**: CE-LANG 2106
Sec. A: Sat., Sept. 19-Nov. 21, 9:00-11:00 am.
(no textbook or materials fee). M Khalil. #82619
Sec. B: Thurs., Sept. 17-Nov. 19, 6:30-8:30 pm.
E Vernon-Buffa. #82697

**Advanced**: CE-LANG 2107
Sec. A: Sat., Sept. 19-Nov. 21, 11:00 am-1:00 pm.
(no textbook or materials fee). M Khalil. #82620
Sec. B: Sun., Sept. 20-Nov. 22, 10:00 am-12:00 noon.
E Vernon-Buffa. #82698

**Ven Canta Conmigo**
Singing is the easiest way to learn a Romance language. Come learn Spanish through song!
CE-LANG 2118, 10 Fri., Sept. 18-Nov. 20, 6:15-8:15 pm (no book).
Room TBD, $220 (+ $5 materials fee, payable to instructor).
E Vernon-Buffa. #82699

**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. 16-Nov. 18, 6:30-8:30 pm.
Room TBD, $220 (+ $5 materials fee, payable to instructor).
E Vernon-Buffa. #82700

**Thai for Travelers**
For travelers to Thailand who would like to gain a facility for understanding and speaking Thai in those social situations that travelers are likely to experience. This conversational approach emphasizes listening and speaking based on dialogues and aural-oral drills. Printed materials will use phonetic transcription; no previous knowledge of Thai is required.
CE-LANG 2018VA, 8 Wed., Sept. 16-Nov. 11
(10 Fri., 6:30-8:30 pm, Room TBD, $160 (+ $7 materials fee, payable to instructor).
S Landau. #83049

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**Learning Online with Education To Go**

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

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

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

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

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

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**Register**

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

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**Christmas Personal Enrichment**

- **Thai for Travelers**
  - For travelers to Thailand who would like to gain a facility for understanding and speaking Thai in those social situations that travelers are likely to experience. This conversational approach emphasizes listening and speaking based on dialogues and aural-oral drills. Printed materials will use phonetic transcription; no previous knowledge of Thai is required.
  - CE-LANG 2018VA, 8 Wed., Sept. 16-Nov. 11
    - (10 Fri., 6:30-8:30 pm, Room TBD, $160 (+ $7 materials fee, payable to instructor).
    - S Landau. #83049

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

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

**Tuition for each course is $125.**

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**Weekday class**

See page 71 to Register
Mainstream
The Institute for Mature Adults

Mainstream is an innovator in exciting educational programming and career change options designed for adults 50 and older. The options below are tailored to meet the needs of mature adults. Additional information by calling the Mainstream office at 914-606-6793 or by emailing mainstream@sunywcc.edu.

Your favorite Mainstream leisure and enrichment classes, plus many others, can now be found throughout this brochure.

Look for the symbol to find daytime classes!

Senior Audit

Select college credit courses may be audited by Westchester County residents 60 years of age and older on a space-available basis. Requirements include payment of an $8 student services fee and a non-refundable $5 registration fee (each semester) and submission of proof of residence and age. You may register for a maximum of two classes each semester as a senior auditor. Senior audit registration for the Fall semester will take place in person on campus or at the Extension Centers in Mount Vernon, Yonkers-Cross County, White Plains, Ossining, and Peekskill. Registration for a course on the main campus in Valhalla will take place on Thurs. Sept. 3; for an off campus course it will take place on Wed., Sept. 9. Call us at 914-606-6793 for more information or go to sunywcc.edu/senioraudit.

The Center for the Mature Worker

The Center for the Mature Worker assists adults 50 and older who are looking to change careers, upgrade their skills, or start their own businesses. Courses are designed to help participants gain the skills needed to successfully compete in today’s job market

Medical Administrative Assistant Training

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 National Healthcareer Association. This 100-hour program will begin in the early fall. For more information, call 914-606-6659 or email mainstream@sunywcc.edu.

Small Business Training

Have you always thought of starting your own business or do you currently have a home business that you’d like to expand? Whether you are new to the business world or have prior experience, this training program will prepare you for success as an entrepreneur and will help you to develop and refine your plan, manage cash flow and operations, with a focus on issues of concern to mature entrepreneurs. This 35-hour course will begin early 2016. Cost: $450 (+ $13 student fees, + textbook). For more information call 914-606-6659 or email mainstream@sunywcc.edu.

Operation Talent Bank:
Job Search Skills & Computer Training

Designed for adults who are actively looking for work. Includes 15 hours of job search skills (resume writing, interviewing skills, self-assessment, and job search strategies) and 15 hours of computer training including MS Excel and PowerPoint. This program is sponsored by the Women’s Research and Education Fund in partnership with the Westchester County Office for Women. Cost: $30 (+ $13 student fees). For more information, call 914-606-6659 or email mainstream@sunywcc.edu.

The Livable Community Connection

Interested in creating a livable community where people of all ages can have access to needed services and live happy, active lives? Contact the Northwest Coordinator for the Livable Community Connection, a partnership with Westchester County Department of Senior Programs and Services at 914-606-8256 or email mainstream@sunywcc.edu.

COLLEGIUM for Lifelong Learning

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

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.

Visit us online at www.sunywcc.edu/ce

Textbook required


History & Politics

**NEW** The Story of the Orphan Trains
Discover the history of the Orphan Train Era (1853-1929), which saw the largest migration of children in American history. So many orphans were sent to Iowa that it’s estimated that one in four Iowans are descendants of orphan train riders. Many people refer to the Orphan Train Era as the greatest American story never told. Come unravel the mystery and the truth behind the Orphan Trains!

CE-HIST 2052, 2 Tues., Sept. 15 & 22, 6:30-9:00 pm, Room TBD, $50 (+ optional book Orphan Train Riders, Vol. 1, purchased in class or from Heritage Books). T Riley. #83069

**NEW** The History of the Postal Service
Discover the history of postal services, from 6,000 years ago to the present. Topics covered will include how war in the Persian Gulf highlights the importance of mail, man’s ingenuity in transporting messages, and the history and development of the U.S. Postal Service. You’ll learn about Rowland Hill’s invention of the adhesive stamp and how it augured in universal mail delivery. Discuss the problems with privatization and contracting out, the importance of the 1971 postal strike, automation, and the Postal Inspection Service.

CE-HIST 2050, 2 Fri., Sept. 18 & 25, 9:00-11:00 am, KNC-2, $40. T Riley. #83020

**NEW** Soccer: A History of the World’s Game
Examine the sport of soccer from a historical, cultural, and global perspective. See “the world’s game” from various angles and perspectives including the sport’s impact on personal identity in contemporary society. For those new to the sport as well as lifelong fans.

CE-CULTR 2032, 5 Mon., Sept. 21-Oct. 19, 7:00-9:00 pm, Room TBD, $95. N Reifer. #83058

History of the World Series
Discover over 100 years of World Series history, from the Cy Young-led Boston Pilgrims victory in 1903 up to the present day. Explore the many fascinating stories of some of the greatest players in the game as their teams tried to earn their championship season. Baseball lovers, this class is for you.

CE-HIST 2049, 2 Thurs., Oct. 8 & 15, 6:00-9:00 pm, KNC-5, $60. D Fruci. #82600

Slicing Big Apple Baseball
Did you know that Babe Ruth had 25 nicknames, or that Brooklyn had 25 semi-pro teams before they morphed into the Dodgers? And can you believe outfielders once caught fly balls with their helmets? Trace NYC baseball from its origins before the Dodgers, Yankees, and Giants to the modern era. Learn rule changes, changing demographics, and inside information. We’ll end with a simulated game of stickball and an egg cream on the house!

CE-HIST 2030, 1 Sun., Dec. 6, 3:00-5:00 pm, KNC-2, $25. H Fischer. #82596

**NEW** Murder, Mayhem and Ghostly Presence in NYC
Discover New York City stories of murder, mayhem, and hauntings with colorful personalities such as J.P. Morgan, Aaron Burr, Teddy Roosevelt and others, at locations such as the Triangle Shirt Waist Factory and Battery Park.

CE-HIST 2051, 2 Sat., Oct. 17 & 24, 10:00 am-12:00 noon, Room TBD, $40. L DiMartino. #83019

Haunted History of the Hudson Valley: Part 1
Be thrilled and excited by fascinating tales of ghosts and haunted houses of the Hudson River Valley region! Learn local ghost stories that you have never heard before. Ghostly legends of interesting local personalities such as Washington Irving, Edgar Allen Poe and Henry Hudson are also included in this course.

CE-LIT 2002, 4 Sat., Sept. 19-Oct. 10, 12:30-2:30 pm, Room TBD, $80. L DiMartino. #82578

History of the Hudson River Valley: Part 1
Explore the valley’s history, including how the modern local towns developed out of early settlements. Learn the local folklore and historic characters of the region: Benedict Arnold, Sybil Ludington, Major John Andre, and Henry Wells, among others.

CE-HIST 2001, 4 Sat., Sept. 19-Oct. 10, 10:00 am-12:00 noon, Room TBD, $80. L DiMartino. #82579

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

CE-HIST 2048, 4 Wed., Sept. 9-30, 7:00-9:00 pm, Room TBD, $80. P Gettler. #82609

Hot Topics in the News
A review of daily current events. Presentation of major international and national current events; background of the news is provided for better understanding. Questions, discussion, and individual presentations are encouraged.

CE-POLTC 2002VA, 5 Tues., 10:00 am-12:00 noon, KNC-5, $100. V Bonelli. Sec. A: Sept. 29-Oct. 27. #82891 Sec. B: Nov. 10-Dec. 8. #81893
Politics via Film
This course will examine the relationship between politics and film. Films to be discussed include Three Days of the Condor, JFK, The Godfather, and Lawrence of Arabia. Films will be judged in terms of artistic merit and historical accuracy.
CE-FILM 2017, 4 Wed., Oct. 14-Nov. 4, 7:00-9:00 pm, Room TBD, $80. P Gettler. #82612

D-Day: The Invasion of Normandy
To honor the 70th Anniversary of the D-Day Invasion, an in-depth study of the planning and execution of the largest military invasion in the history of warfare. Study the German defenses and follow the Allies landing by air and sea to gain a foothold on Hitler's Fortress Europe.
CE-HIST 2034, 3 Thurs., Sept. 17-Oct. 1, 6:00-9:00 pm, Room TBD, $95. D Fruci. #82599

NEW Election 2016: Approaching the Starting Gate
The so-called invisible campaign lining up donors, staff, and outreach to must-win constituencies is already in full swing. You're invited to a front row seat for what might be one of the most competitive presidential contests in a generation. We'll consider the key issues, analyze the political landscape, and handicap the prospects of individual candidates.
CE-POLTC 2011, 4 Tues., Oct. 20-Nov. 17 (skip 11/3), 7:00-9:00 pm, LIB-G36, $75. J Kotch. #83017

NEW Mary Cassatt in France
Join us for a compelling presentation about Mary Cassatt's journey to becoming a professional artist in France. Share her struggles to balance family obligations with career goals as well as your instructor's own journey in researching Cassatt's life for her play, Girl in Blue Armchair. Includes images of Cassatt's work and those of her contemporaries, as well as her residences in France and the present-day Cassatt family in Maine.
CE-ART 2187VA, 1 Fri., Oct. 23, 12:00 noon-2:00 pm, Room TBD, $25. S Courtney. #83067

NEW History of Painting: The Modern Period
Be introduced to the various important movements and most influential artists of the fine art of painting from 1900-1050. Emphasis will be on the stylists and aesthetic changes that occurred during this period, and that separated the Modern Art world from the past.
CE-ART 2188VA, 7 Mon., Sept. 21-Nov. 2, 10:00 am-12:00 noon, KN-C-4, $140. J Coppola. #82998

NEW Zen Buddhism
An introduction to the philosophy, practice, and lifestyle advocated by Zen Buddhism. Additionally, a historical background will be shared about its origins in 6th century China. CE-PHIL 2020VA, 6 Mon., Nov. 9-Dec. 14, 10:00 am-12:00 noon, KN-C-5, $120. J Coppola. #83012

NEW The Letters of Paul the Apostle
An introduction and in-depth study of the letters of Paul in the New Testament. These letters will be studied from a theological, spiritual, literary, and historical perspective.
CE-PHIL 2021VA, 6 Thurs., Sept. 18-Oct. 23, 10:00 am-12:00 noon, KN-C-5, $120. J Coppola. #83011

NEW The Letters of Paul
An introduction and in-depth study of the letters of Paul in the New Testament. These letters will be studied from a theological, spiritual, literary, and historical perspective.
CE-PHIL 2021VA, 6 Thurs., Sept. 18-Oct. 23, 10:00 am-12:00 noon, KN-C-5, $120. J Coppola. #83011

The Loyalist Cause: America’s First Civil War
Learn what happened to those who supported the British cause during the American Revolutionary War. The supporters to be discussed include Benedict Arnold, General Cornwallis and others. A must course for those interested in the history of this era!
CE-HIST 2035, 2 Sat., Oct. 17 & 24, 12:30-2:30 pm, Room TBD, $40. L DiMartino. #82577

Culture & The Arts

Fred Astaire and His Dancin’ Dames
Join us for a fun and informative look at the life of Fred Astaire and his dancing partners. We’ll look first at his early life, from 1899-1940, as well as the life of Ginger Rogers, and then on to his later years, from 1940-1987, with his work with Cyd Charisse. Finally, we’ll take a look at the lives of Ann Miller, Jane Powell and Vera Ellen, all of Astaire’s dancing partners. Video selections will be shown at each lecture.
CE-FILM 2032VA, 3 Wed., Oct. 7-21, 6:45-8:45 pm, Room TBD, $60. E Glass. #82789

NEW 19th Century American Painting
Join us for a survey of major American artists and styles including landscape, history, portraiture and still-life. Learn about major artistic and historical developments of 19th century America.
CE-ART 2099VA, 6 Thurs., Sept. 17-Oct. 22, 12:00 noon-2:00 pm, KN-C-4, $120. C Andersen. #82706

NEW Architecture of the Third World
We’ll view architectural images of non-western cultures throughout history, including India, China, Thailand, and Japan, as well as Islamic architecture in North Africa, Spain, Asia, and Venice, and explore their adaptation in Western cultures.
CE-CULTR 2016VA, 6 Tues., Oct. 6-Nov. 10, 1:30-3:30 pm, KN-C-4, $120. B Levy. #82886

NEW Breakfast with The Beatles
Discover the individual lives of each of the Fab Four. Follow the Beatles’ rise to success while intertwining that success with the events of the 1960’s in an attempt to grasp their incredible significance on the cultural changes in the U.S. and around the world.
CE-MUSIC 2064, 2 Sat., Dec. 5 & 12, 9:00 am-12:00 noon, KN-C-2, $60. D Fruci. #82804
Henry Wadsworth Longfellow is often quoted for his remark “Music is the universal language of mankind…”, but is it really? Music may be universal, but 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 2063, 2 Sat., Nov. 7 & 14, 9:00 am-12:00 noon, KNC-5, $60. D Fruci. #82605

CE-MUSIC 2055, 4 Thurs., Sept. 17-Oct. 8, 6:00-8:00 pm, Room TBD, $80. S Volpe. #82702

World Music

The Music of Lennon and McCartney

Examine the genius of the songs written by the Beatles; follow the songs from their early years over time as their songs and music grew in complexity. Stories and quotes from the Beatles themselves about how or why each song was written will be a primary source of information.

CE-MUSIC 2063, 2 Sat., Nov. 7 & 14, 9:00 am-12:00 noon, KNC-5, $60. D Fruci. #82605

20th Century Musical Mindsets

Something becomes a classic when there is a demand for it over a long period of time; classical pieces have survived the trial of time. Here we explore the different ideas of 20th century composers who have become classics through listening, viewing performances, live examples on violin, and some interactive musical games. A journal is useful to develop your own list of classics.

CE-MUSIC 2029VA, 6 Thurs., Oct. 15-Nov. 19, 10:30 am-12:30 pm, KNC-2, $120. R Hallman. #93013

ThePerformingArts

Dance

Latin Ballroom Dancing

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

CE-DANCE 2003, 6 Sun., Sept. 20-Oct. 25, 10:00-11:30 am, AAB-218, $130. F Elia & M Smithwick. #82638

Do the Hustle

Do you like to dance and have fun? Let’s hustle! Hustle is a member of the swing family, and is like the West Coast Swing 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. 1-Dec. 6, 10:00-11:30 am, AAB-218, $130. F Elia & M Smithwick. #82639

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., Sept. 19-Nov. 7 (skip 10/10 & 31), 7:00-8:00 pm, AAB-218, $60 (+ $15 optional fee for hip scarf, payable to instructor). S Ramos. #82662

Belly Dance Drum Solo Workshop

Learn to use sharp movements and combine steps as you learn to distinguish the different beats of a drum solo while dancing to the powerful sounds and rhythm of drums.

CE-DANCE 2032, 1 Sat., Sept. 26, 5:00-6:30 pm, AAB-218, $20. S Ramos. #82664

Michael Jackson’s Thriller Choreography

Ever wanted to learn Michael Jackson’s Thriller choreography? This Halloween season, have some fun as you learn it step by step and then get ready as we put the complete dance together and dance The Thriller.

CE-DANCE 2035, 1 Sat., Oct. 3, 5:00-7:00 pm, AAB-218, $25. S Ramos. #82663

Dance Fitness to 80’s Hits

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

CE-DANCE 2041, 5 Sat., Oct. 17-Nov. 21 (skip 10/31), 6:00-7:00 pm, AAB-218, $50. S Ramos. #82666

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., Oct. 17-Nov. 21 (skip 10/31), 5:00-6:00 pm, AAB-218, $50. S Ramos. #82665

Ballet for Adults and Teens

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

CE-DANCE 2000, 10 Sun., Sept. 20-Dec. 13 (skip 10/4, 11/1 & 29), 11:30 am-1:30 pm, AAB-218, $215. I Kent. #82618

Weekday class

See page 71 to Register
Acting

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

CE-THEAT 2022, 3 Sat., Sept. 19-Oct. 3, 6:00-9:00 pm, Room TBD, $95. B Cwikowski.
#83068

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

CE-LIT 2026, 6 Sat., Oct. 3-Nov. 7, 10:00 am-12:00 noon, Room TBD, $175. J Bossio.
#82533

Acting in the Afternoon Part 1
This class will build on skills worked on in Acting in the Afternoon Part 1, but is also for new students. Students will work on a scene with a partner and present a staged reading on the last class.

CE-THEAT 2021VA, 6 Tues., Nov. 3-Dec. 8, 12:00 noon-2:00 pm, KN C-5, $120. S Courtney.

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 2016.
Discover Your Inner Musician
Discover and experience your inner musician as you participate in the collective creation of a musical work. 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 Mon., Sept. 21-Nov. 9 (skip 10/12), 6:00-8:00 pm, $150. S Volpe. #82701

Guitar Workshop
Learn to read music and play a melody together with a bass line. Discover shortcuts that can save you time. AAB-104. J Lorusso.
Beginner: CE-MUSIC 2001, 10 Thurs., Sept. 24-Dec. 3 (skip 11/26), 7:30-9:30 pm, $175 (+ $45 for Book 1 and companion CD with the "Songs of Book One," payable to instructor). #82908
Intermediate: CE-MUSIC 2015, 10 Tues., Sept. 22-Nov. 24, 7:00-9:00 pm, $175 (+ $55 for Book 2 and companion double CD with the "Songs of Book Two," payable to instructor). #82909

Guitar is Fun
Always wanted to learn to play the guitar? Now is your chance! In the Beginning class, you’ll learn chords and strumming techniques. The Intermediate class is meant as a continuation, where you’ll learn new chords, new strums, and more fingerpicking to familiar songs. Students must bring their own guitar to class.
7 Tues., 1:30-2:30 pm, KNC-2, $70. D Moran.
Beginning: CE-MUSIC 2057VA, Sept. 15-Nov. 3, 7:30-9:00 pm, $175 (no textbook, payable to instructor). #82582
Advanced: CE-MUSIC 2018, 10 Fri., Sept. 18-Nov. 20, 7:30-9:00 pm, $175 (no textbook, payable to instructor). #82585

Piano is Fun
Add the joy of music to your life! The Beginning class is designed for those who have never played piano before. You will learn to read music in a friendly supportive atmosphere. In the Intermediate class, join us as we explore new rhythms, keys and songs with fellow students. Please bring your own keyboard with batteries in it.
7 Tues., 12:15-1:15 pm, KNC-2, $70. D Moran.
Beginning: CE-MUSIC 2060VA, Sept. 15-Oct. 27. #82747
Intermediate: Prerequisite: Piano is Fun Beginning class or piano experience.
CE-MUSIC 2061VA, Nov. 3-Dec. 14. #82751

Music

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.

Finances & Retirement Planning
Investments and Finance

NEW Stock Market Trading Strategies
Learn how to use stop market, limit and stop loss orders to protect your profits. Option trading with puts and calls will be discussed, along with short sales and covered calls.
CE-FIN 2052, 1 Sat., Oct. 3, 10:00 am-1:00 pm, Room TBD, $35. E Wachsmann. #82741

Invest Wisely: Secrets from Wall Street
It’s time to take charge of your money! Learn how not to get ripped off when buying or leasing cars, buying insurance, investigating long-term care insurance, and investing with or without financial planners. Gain confidence to invest on your own or be able to interview financial planners.
CE-FIN 2006, 1 Tues., Oct. 6, 6:00-8:00 pm, LIB-G36, $25 (+ $20 optional materials fee, payable to instructor). R Nathan. #82654

Finances for Women
Become a smarter investor and gain the confidence to take control of your finances. Hear timely investment ideas for your stock and bond portfolios, mutual funds, maturing CDs, IRA or 401(k), inherited accounts, cash and annuities. Learn to avoid some common investing mistakes. Learn terminology you need to know before investing.
CE-FIN 2020, 2 Tues., Oct. 6 & 13, 7:00-9:00 pm, Room TBD, $40. E Fishman. #82597

Get Great Real Estate Deals
Learn to buy or sell your home, foreclosure property, land, condo, or vacation home, and how to buy investment properties. Also discover working with and without realtors, obtaining financing, buying for no money down, renting with options, screening buyers or renters, and short sales and foreclosures.
CE-FIN 2000, 1 Tues., Oct. 6, 8:00-10:00 pm, LIB-G36, $40 (+ $20 optional materials fee, payable to instructor). R Nathan. #82655

Weekday class
See page 71 to Register
Planning For the Future

Financing Options for Long Term Care
Most people will need some form of ongoing assistance, such as help with activities of daily living as required by a cognitive condition. Don’t be one of those who mistakenly believe that Medicare and Medicare supplemental insurance offer LTC protection. We’ll discuss family caregiving, Medicaid, long term care insurance, hybrid lifelong term care and annuity/LTC products, personal savings, home equity, and VA benefits.
CE-FIN 2048, 1 Wed., Oct. 7, 7:00-9:00 pm, KNC-2, $25 (+ $8 materials fee, payable to instructor). R Howie. #82671

Doing Right by Your Aging Parents
Are your mom’s affairs in order? Will dad outlive his assets? Do they have a will, trust and/or power of attorney in place? How does Medicare/Medicaid work regarding nursing homes? Is long term care insurance really worth it? Help your parents navigate their later years and learn about various health care options and financing, medical advance directives, estate and asset protection, retirement planning, and end-of-life matters.
CE-FIN 2049, 1 Tues., Oct. 20, 7:00-9:00 pm, KNC-3, $25 (+ $10 materials fee, payable to instructor). R Howie. #82672

Home Care and Senior Housing Options
There is a lot more out there than just nursing homes for seniors. Learn the pros and cons of various home care options (home health care, home care, aging in place), senior housing options (continuing care retirement communities, independent living, assisted living, nursing homes, memory care) and other special care (rehab centers, respite care, adult day care). We’ll discuss health care financing options and you’ll get tips for staying in your home longer.
CE-FIN 2050, 1 Wed., Nov. 4, 7:00-9:00 pm, KNC-2, $25 (+ $10 materials fee, payable to instructor). R Howie. #82673

Consumer Finances

NEW

Discover the Foreign Exchange Market
Have you ever exchanged dollars for foreign money during travel overseas? Then you already know something about foreign exchange, the mechanism for translating the value of one currency into another. Most currencies are stated in terms of the dollar and are worth less per unit; how much less depends on the spot value, which changes day-to-day. Learn the ins and outs of this market of exchange.
CE-FIN 2053, 2 Tues., Sept. 22 & 29, 7:00-9:00 pm, Room TBD, $40. R Kootch. #83016

The Affordable Care Act and Medicare
What effect does the Affordable Care Act (ACA) have on Medicare and on my Medicare coverage? What is the likely effect on doctors, hospitals, and drug companies? Will it become harder for me to find a participating doctor or hospital? What exactly is the Medicare “donut hole” and how does the ACA affect it?
CE-FIN 2047, 1 Tues., Sept. 22, 7:00-9:00 pm, LIB-G36, $25 (+ $10 materials fee, payable to instructor). R Howie. #82670

Medicare and Medicaid Made Easy
Most Americans will go on Medicare when they are 65 and many need Medicaid to pay for their long term care. Among the topics included are spousal benefits, the impact of divorce, death, delaying benefits, early retirement, and taxation. You’ll receive the guides Myths and Facts about Social Security and Social Security: What Should You Do at Age 62.
CE-FIN 2036, 1 Tues., Sept. 29, 6:30-8:30 pm, KNC-5, $20. J Brenkovitch. #82534

Estates, Tax Savings and Trusts
Effective estate planning can save you and your family money and aggravation. Learn legal information in simple English. Focus on wills, joint assets, trusts, death/gift taxes, using your bank effectively, powers of attorney, tax planning, shifting assets, living wills, and healthcare proxies.
CE-FIN 2001VA, 3 M/T/Th, Nov. 9-12 (skip 11/11), 1:00-3:00 pm, Room TBD, $80. M Richman/A Leinwand. #82773

Retirement Planning Today®
Learn how to manage investment risks, use new tax laws to your advantage, make informed decisions about your company retirement plan, and adjust your estate plan to function properly. Whether you are just beginning to develop a retirement plan or rapidly approaching retirement, you’ll learn how to define long-term goals.
CE-FIN 2027, 6:30-9:30 pm, Room TBD, $49. A Kalender.

Maximizing Your Social Security
Prepare for your retirement and learn how to get the most out of your social security benefits. Among the topics included are spousal benefits, the impact of divorce, death, delaying benefits, early retirement, and taxation. You’ll receive the guides Myths and Facts about Social Security and Social Security: What Should You Do at Age 62.
CE-FIN 2036, 1 Tues., Sept. 29, 6:30-8:30 pm, KNC-5, $20. J Brenkovitch. #82534

Cutting Costs in Difficult Times
Learn how to save thousands of dollars by investing on your own with no-load mutual funds, the benefits of credit unions, buying used cars, saving when buying a new car, home or life insurance, and how to cut your school and county taxes. Hundreds of money saving websites will be shared.
CE-FIN 2002, 1 Tues., Oct. 6, 6:00-8:00 pm, KNC-5, $25 (+ $20 optional materials fee, payable to instructor). B Nathan. #82653
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.

### September

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

**Flames:** Chef Emilio shows us how to create some of his special dishes to warm us on a cold night. Learn from his years of cooking, beginning with the restaurant's classic appetizer of mussels Bianco: white wine sauce and the makings of a refreshing avocado salad. Get ready for the chef's famous tabletop show of Pappardelle al La Chef Emilio: house-made pasta, three types of mushrooms, and cognac set on fire in a giant hollowed wheel of imported Parmigiano-Reggiano for a scrumptious sauce. Learn the skills necessary to make chicken pagliaro: chicken rolled with broccoli rabe and cherry peppers in a sage Cognac sauce, and salmon muniato: white wine and capers served over spinach. A traditional Napoleon will be the perfect ending to a terrific meal! Always a class favorite as this demo is on fire!

1 Mon., Sept. 28, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82748

### Student Fee Information

All students pay a student fee, which is $8.00 for Valhalla campus classes and $3.25 for classes held at any off-campus location. This fee is payable once each semester, regardless of the number of classes in which a student is enrolled. All students also pay a non-refundable $5.00 registration fee each semester.

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**October**

**NEW Campagna at The Bedford Post Inn**
954 Old Post Road, Bedford
914-234-6386, www.campagna-bedford.com

**Spectacular Property:** Award winning Chef Michael White, in conjunction with Bedford Post Inn owner Richard Gere, has partnered to present breathtaking Italian cuisine reflecting the beautiful country setting of the Inn and highlighting seasonal and local ingredients. Chef di Cuisine Devin kayak will host a lunch demonstration. All pastas are hand-made on the premises and our chef will treat us to a lesson on their famous creste nero: extruded pasta with shrimp, squid, scallop, calabrian chile, and tarragon in a light sauce. Learn to make pollo alla Cacciatore: chicken, pomodoro, cremini mushrooms, polenta, olives, and ricotta salata served with potatoes. Our dessert demo will be a spectacular combination of pine nut semifreddo, fig, green apple, and Concord grape granita for a finish with a flare. This is a class that will fill fast so please don’t delay, sign up today!

1 Wed., Sept. 30, 5:30-7:30 pm, (Sat., 9/26, 10:00 am optional farmers market tour) $15 (+ $25 sampling fee in CASH, payable to instructor). #82749

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**NEW Birdsall House**
970 Main Street, Peekskill

**Farmers Market Tour/Outdoor Beer Garden:** On the Saturday before class we’ll meet at the Peekskill farmers market for anyone who would like to stroll with Chef Krista Espinal to pick the ingredients for Wednesday’s demonstration. Meet on Saturday, Sept. 26 at 10:00 am on the corner of Main and Bank Streets; we’ll begin at 10:15 am. This part of the class is optional.

We’ll meet local vendors and understand how and where these products are grown and taken care of; there may be special offers. At the actual Wednesday class, held outdoors (weather cooperating) in this award winning restaurant’s Beer Garden, chef will prepare her market finds. It will be in the middle of apple season and on the edge of Oktoberfest so our class will begin with plenty of local hard ciders and brews on tap to enjoy. Warm spiced local apple cider will also be available. What better way to feel more at home and proud of our gorgeous Hudson Valley region than with our local apples in hand! Our lesson will start with a farmers market salad. Next a lesson on grilled apple cider and djon pork tenderloin along with an autumn harvest succotash from Birdsall’s own vegetable garden. Learn what’s in season in our area and how to properly pick and prepare each vegetable for our vibrant and delicious side dish. As fresh as it gets! Dessert class will teach us what fruits are flourishing in season with an easy recipe to warm you: fall fruit crumble, with concord grape ice cream, full of spices and savory sweetness. Bring a jacket to enjoy an autumn night filled with seasonal and local culinary experiences.

1 Wed., Sept. 30, 5:30-7:30 pm, (Sat., 9/26, 10:00 am optional farmers market tour) $15 (+ $25 sampling fee in CASH, payable to instructor). #82749
Café of Love
38 East Main Street, Mt. Kisco
Kitchen Visit: Apples, pears, and parsnips oh my…getting to the root of the best fall dishes! Enjoy an evening of warmth in the European inspired dining room. Proprietor Leslie Lampert believes in a farm-to-table philosophy, which lets us enjoy what is being harvested that week and incorporate it into our evening’s interactive menu. When the temperature drops, cool weather cooking takes center stage with root vegetables, apples and pears. It’s time to get back in the kitchen, turn up the heat and embrace the fall harvest. Leslie, along with Chef Mike Donnelly, will take us step-by-step and taste-by-taste, educating us on these seasonal ingredients by incorporating them into soups, crisp salads, and scrumptious sides. Your evening’s tastes will be packed to go if you would prefer to enjoy them at home or sit after class to continue the conversation and savor the flavors over a glass of wine specially chosen to complement our fall bounty.

NEW Hudson Social
11 Station Plaza, Dobbs Ferry
914-693-3875, www.hudsonsocial.com
Vegetarian: Opened in the newly restored landmark Dobbs Ferry train station just a stone’s throw from the Hudson and the new waterfront park! They have a live music program; you can enjoy their seasonal outdoor seating and share the spectacular view! The chef will demonstrate techniques that can be used in everyday cooking. First, a bruschetta made with artisan bread, fig, goat cheese, and wild flower honey – great for an easy snack or appetizer. Second is a lesson on making a light and quick, fresh vinaigrette. Chef Joe will show you how to make a proper emulsion and three key ingredients that will heighten the taste in all of your cooking. Third, the chef will demo how to construct a hearty salad full of texture and flavor that is perfect for nutritional daily lunches or light dinners. Finally we will mosey on down to the bar where one of their mixologists will show us a sweet seasonal fruit drink (virgin or spiked) for all to taste. Cheers!

Jake’s Wayback Burger
(Dalewood Shopping Center)
357 North Central Avenue, Hartsdale
914-437-8588
www.jakeswaybackburgers.com
Classic Malt Shop: From the original Jake’s Hamburgers DE, a simple, unassuming “burger joint,” soon became home to one of the region’s favorite burgers. Big, juicy hand-made burgers and real milkshakes, crafted to order by a friendly staff, was Jake’s only philosophy. That’s how they did it way back when, and that’s what they still do today. The owners, Debra DeCrescenzo and Debbie Smith, will share what being a franchise owner is all about. For our class learn how to make Irish nachos using Jake’s house-made potato chips, home-style chili, cheddar jack cheese, jalapenos, and onions. Two all-beef patties is the norm for every burger at JWB. For our lesson we’ll enjoy “slider” versions of three of their winning combinations: Philly burger (white American cheese, grilled onions, and mushrooms), then their “burger of the month special”, and then a Southwest Chipotle burger (pepper jack cheese, jalapenos, and a slasher of chipotle mayo). Our mini-burgers will be served with the secrets to their crispy French fries and a “how-to” on making a traditional milkshake for dessert; try several of their flavors. Come get your fill with the best burgers under the bun!

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.

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

Textbook required
#8 2758
Chef's class will sell out quickly.
1 Thurs., Oct. 15, 6:00-8:00 pm, $15 (+ $25 with a bourbon caramel glaze. This creative famous) roasted butternut squash doughnuts wild lingonberry demi glaze. Not to be missed is Warwick brandy and then apple-wood smoked, house favorite of Long Island duck cured in optional cookbook $28 ). #8 2756
Openers will be provided. Signed copies of tea or coffee. BYOB to enjoy; glasses and em bellish the chutneys. Next up: Indian poori lesson will begin with a vegan chutney tasting featuring roasted bell pepper, pear, and raisin chutneys. Help to make your own papadum cone and learn to work with seasonings to embellish the chutneys. Next up: Indian poori breads with a light potato and cauliflower curry plus tomato, cucumber and red onion salad. Explore the nuances of seasoning vegetables and roll and fry poori bread served with a tangy, tamarind laced, whole white pea and coconut curry, and learn about finishing spices and garnishes. The demonstration will end with a tasting of double ginger and clove biscotti with tea or coffee. BYOB to enjoy; glasses and openers will be provided. Signed copies of Rinku's cookbook Spices and Seasons, Simple Sustainable Indian Cooking will be available at a discounted price of $28. 1 Wed., Oct. 14, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor + optional cookbook $28). #82756
NEW 157 Mamaroneck Avenue, Mamaroneck 914-630-7512, www.Barlees.us Weekend Lunch - Hands On: The name originates from Western Australia, where Managing Director Colin Goundrey grew up on his family's sheep farm and winery. It means "time out" and captures the essence of relaxation and comfort that this unique wine and whiskey bar exudes. Chef Kelly Corcoran creates gourmet, small-plate, and dinner fare that complements the vast choice of libations available, representing many countries. Suggestions for wine pairings with our meal will be offered in a cash bar by French wine master André Cohen. This spot houses an impressive stone-walled wine cellar with over 11,000 bottles. Our hands on demonstration will have us help our chef create our lunch, starting with Brussels sprouts, melted onion, bacon, smoked gryere pizza bites. Next a very different salad consisting of spaghetti squash, roasted endive, pear, and creamy gorgonzola. Learn the secrets to making a seafood stew: crabmeat, mussels, and BBQ shrimp served over a quinoa cake. The apple harvest will let us create a caramel apple shortbread with a Tahitian vanilla whipped cream topping.
1 Sat., Oct. 17, 12:00 noon-2:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82759
NEW Amore Pizzeria & Italian Kitchen/Caterers 1 Kent Place, Armonk 914-273-3535, www.amorearmonk.com Flexitarian Italian Menu: Proprietors Mark and Joe Mazzotta recognize the spirit of seasonal simplicity in Italian cooking, as they pay homage to their culture and heritage. Our class will experience several dishes that have been modernized, evident by the aromas of the bold Italian ingredients permeating the room. Tonight we learn some of their secrets, starting with an antipasto of spicy Brussels sprouts – charred and dressed with hot chili oil, golden raisins, crispy parcels of pancetta, and Hudson Valley honey atop whipped butternut squash. All pasta is house-made and we’ll see the technique used to create ribbons of tagliatelle tossed in a velvety Tuscan kale pesto, complemented with slow roasted heirloom tricolor tomato and finished with Hudson Valley goat cheese. Our dessert demonstration will be a house specialty consisting of a citrus olive oil cake: fresh rosemary, lemon, and the makings of a Sicilian blood orange marmalatta. Mangia! 1 Mon., Oct. 19, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82760
NEW Clock Tower Grill 512 Clock Tower Drive, Brewster 845-582-0574, www.clocktowerrgrill.com Bacon Class: Talented Chef Rich Parente, along with his wife Cassie, has designed a creative atmosphere; they invited children to help decorate by hand painting the skateboards that adorn the hallway. The chef utilizes local, organic, and natural ingredients in all his dishes and surprises his patrons with various specialties including elk and kangaroo. Watch for special events including game nights and music outdoors. The restaurant features regional craft beers in many of their recipes; a stone-walled wine cellar, with over 11,000 bottles. Our hands on demonstration will have us learn some of their secrets, starting with an antipasto of spicy Brussels sprouts – charred and dressed with hot chili oil, golden raisins, crispy parcels of pancetta, and Hudson Valley honey atop whipped butternut squash. All pasta is house-made and we’ll see the technique used to create ribbons of tagliatelle tossed in a velvety Tuscan kale pesto, complemented with slow roasted heirloom tricolor tomato and finished with Hudson Valley goat cheese. Our dessert demonstration will be a house specialty consisting of a citrus olive oil cake: fresh rosemary, lemon, and the makings of a Sicilian blood orange marmalatta. Mangia! 1 Mon., Oct. 19, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82760
NEW Recologie Lifestyle 49 Lawton Street, New Rochelle 914-276-9350, www.recologie.com Handson and Vegan/Gluten Free: This location boasts the finest vegan, vegetarian, and gluten free meals in Westchester County. This hot spot offers inspired vegetarian cuisine, founded with a mission to educate vegan and vegetarian dining, eco-retailing, and education in a vibrant space, cultivating appreciation for a sustainable planet. Judith Webber is the Development Director for Recologie and tonight will present guest Chef Rinku Bhattacharya, local blogger at spicechronicles.com, who will treat us to specialties from her cookbook. You’ll learn how to mesh seasonal flavors with spices as you prepare a sampling of modern Indian vegetarian and vegan dishes. Rinku’s expertise and cookbooks focus on a simple and sustainable approach to Indian cooking. Our lesson will begin with a vegan chutney tasting featuring roasted bell pepper, pear, and raisin chutneys. Help to make your own papadum cone and learn to work with seasonings to embellish the chutneys. Next up: Indian poori breads with a light potato and cauliflower curry plus tomato, cucumber and red onion salad. Explore the nuances of seasoning vegetables and roll and fry poori bread served with a tangy, tamarind laced, whole white pea and coconut curry, and learn about finishing spices and garnishes. The demonstration will end with a tasting of double ginger and clove biscotti with tea or coffee. BYOB to enjoy; glasses and openers will be provided. Signed copies of Rinku’s cookbook Spices and Seasons, Simple Sustainable Indian Cooking will be available at a discounted price of $28. 1 Wed., Oct. 14, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor + optional cookbook $28). #82756
NEW Clock Tower Grill 512 Clock Tower Drive, Brewster 845-582-0574, www.clocktowerrgrill.com Bacon Class: Talented Chef Rich Parente, along with his wife Cassie, has designed a creative atmosphere; they invited children to help decorate by hand painting the skateboards that adorn the hallway. The chef utilizes local, organic, and natural ingredients in all his dishes and surprises his patrons with various specialties including elk and kangaroo. Watch for special events including game nights and music outdoors. The restaurant features regional craft beers in many of their recipes; a stone-walled wine cellar, with over 11,000 bottles. Our hands on demonstration will have us learn some of their secrets, starting with an antipasto of spicy Brussels sprouts – charred and dressed with hot chili oil, golden raisins, crispy parcels of pancetta, and Hudson Valley honey atop whipped butternut squash. All pasta is house-made and we’ll see the technique used to create ribbons of tagliatelle tossed in a velvety Tuscan kale pesto, complemented with slow roasted heirloom tricolor tomato and finished with Hudson Valley goat cheese. Our dessert demonstration will be a house specialty consisting of a citrus olive oil cake: fresh rosemary, lemon, and the makings of a Sicilian blood orange marmalatta. Mangia! 1 Mon., Oct. 19, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82760
NEW 914-273-3535, www.amorearmonk.com Flexitarian Italian Menu: Proprietors Mark and Joe Mazzotta recognize the spirit of seasonal simplicity in Italian cooking, as they pay homage to their culture and heritage. Our class will experience several dishes that have been modernized, evident by the aromas of the bold Italian ingredients permeating the room. Tonight we learn some of their secrets, starting with an antipasto of spicy Brussels sprouts – charred and dressed with hot chili oil, golden raisins, crispy parcels of pancetta, and Hudson Valley honey atop whipped butternut squash. All pasta is house-made and we’ll see the technique used to create ribbons of tagliatelle tossed in a velvety Tuscan kale pesto, complemented with slow roasted heirloom tricolor tomato and finished with Hudson Valley goat cheese. Our dessert demonstration will be a house specialty consisting of a citrus olive oil cake: fresh rosemary, lemon, and the makings of a Sicilian blood orange marmalatta. Mangia! 1 Mon., Oct. 19, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82760
NEW Clock Tower Grill 512 Clock Tower Drive, Brewster 845-582-0574, www.clocktowerrgrill.com Bacon Class: Talented Chef Rich Parente, along with his wife Cassie, has designed a creative atmosphere; they invited children to help decorate by hand painting the skateboards that adorn the hallway. The chef utilizes local, organic, and natural ingredients in all his dishes and surprises his patrons with various specialties including elk and kangaroo. Watch for special events including game nights and music outdoors. The restaurant features regional craft beers in many of their recipes; a stone-walled wine cellar, with over 11,000 bottles. Our hands on demonstration will have us learn some of their secrets, starting with an antipasto of spicy Brussels sprouts – charred and dressed with hot chili oil, golden raisins, crispy parcels of pancetta, and Hudson Valley honey atop whipped butternut squash. All pasta is house-made and we’ll see the technique used to create ribbons of tagliatelle tossed in a velvety Tuscan kale pesto, complemented with slow roasted heirloom tricolor tomato and finished with Hudson Valley goat cheese. Our dessert demonstration will be a house specialty consisting of a citrus olive oil cake: fresh rosemary, lemon, and the makings of a Sicilian blood orange marmalatta. Mangia! 1 Mon., Oct. 19, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82760
NEW
Havana Central
Ridge Hill Shopping Center, Yonkers
914-423-3500, www.havanacentral.com
Havana Central presents a portal to Cuba’s golden era, when life on the island paradise was a continuous party. Stepping through the doors, enter circa 1950s Havana where the flavorful food is gently comforting and reminiscent of home (no matter where home might be!). Ernest Hemingway could walk in any minute and belly up to the bar. An unmistakable celebration of Cuban culture, the food, the music, and the Havana Central afford patrons a fanciful excursion to the fabled island. Our chef will teach us how to make some of their authentic Cuban specialties beginning with an appetizer of three cheese handmade empanadas. Next we will learn the secret to their vaca frita (marinated beef shredded and then sautéed until crispy with lime, ajíto peppers, garlic, and onions). A beautiful accompaniment will be cilantro rice al caballo (cilantro-flavored rice and a fried egg cooked to perfection). For dessert learn the magic of making Cuban flan (a classic rich custard topped with a layer of soft caramel). Come feel the heat with a night in Cuba!

Tues., Oct. 20, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82761

Peter Pratt’s Inn
673 Croton Heights Road, Yorktown Heights
914-962-4090, www.peterprattinn.com
Cookbook Recipes Shared: David Levenen and Jonathan Pratt, executive chef and restaurateur, welcome you to the dark side. To experience their delicious chicken legs and thigh recipes enjoy their e-cookbook Legs and Thighs - Come to the Dark Meat, available for download with iBooks for $3.99. Turn the most flavorful part of the chicken into delicious restaurant dishes you can make in your home kitchen. We will learn how to create three dishes incorporating the best part of the chicken from three different cultures. First a classic Hawaiian dish, shoyu chicken served with fresh corn from local Meadow Farms, with jasmine rice. Next is thai chicken larb (pronounced “lawb” meaning salad) wrapped in lettuce cups. Finally, we’ll learn the makings of a mainstay in the Cuban-American diet, Miguel’s chicken ropa vieja served with homemade arepas (flatbread). Owner and wine connoisseur Jon Pratt treats us to a wine pairing specially selected for the evening. These chefs are wonderful speakers and will delight us with an informative demonstration. Always a popular class so reserve your spot early!

1 Wed., Oct. 21, 6:00-8:00 pm, $15 (+ $30 sampling fee in CASH, payable to instructor). #82763

Cedar Street Grill
23 Cedar Street, Dobbs Ferry
914-674-0706, www.cedarstreetgrillny.com
Southern Flavor: Located in the quiet downtown this restaurant offers American themed fare and artisanal beers; their fresh comfort food has many interesting twists. Family owned and operated, Chef Matt Kay and brother/Manager Joe treat everyone like family. On most evenings you can also find mom Cathy Kay (DP Deputy Mayor) greeting guests at the door. Chef Matt’s passion for creating southern comfort dishes as he watched his grandmother (a former restaurateur herself) cook Italian delicacies. The duo can be seen locally during Ferry Festa and on the streets of Manhattan roasting a pig for a live news segment. The chef will demonstrate his love of Southern cooking with smoked figs and sausage served over comforting grits, then drizzled with maple syrup. Next the secret to his beloved shakerties. For dessert, a winner just in time for fall: Kentucky bourbon pecan pie with caramel sauce topped with the local favorite: Johnny Gelato ice cream.

1 Tues., Oct. 27, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82767

Fino
Amberlinds Plaza, 1 Baltic Place, Croton-on-Hudson
914-271-2600, www.finowestchester.com
Pasta Making: For Chef Paul Vuli, a three year retirement could not hold back his passion; specializing in Northern Italian cuisine, his revival of Fino became a reality in Westchester. While the chef appreciates challenging the traditional approach, he also believes there are certain recipes that work better the old fashioned way. Join us as he teaches the techniques for these traditional dishes. We will begin with eggplant rollatine (stuffed with ricotta, parmesan, mascarpone, and mozzarella baked in a light tomato sauce). Our chef shows us his prep kitchen where the fresh pasta is made using an Italian-born pasta machine. Tonight we will see how the homemade wide noodles are used in the pappardelle roscaiola (a light mushroom and cognac sauce with melted mascarpone). We will watch him create a stunning dish of scallopine contrapunto (sauteed veal and shallot in a white wine sauce finished with tomatoes, prosciutto and Fontina cheese). We will conclude our lesson with the classic French technique for making profiteroles filled with English cream and dipped in valhrona chocolate.

1 Thurs., Oct. 22, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #82764

one.TWENTY.one
2 Dingle Ridge Road, North Salem (Main Building)
914-669-0121, www.121restaurant.com
Interactive: Enjoy the lovely scenery on your drive to 121 Restaurant, where Executive Chef and instructor Beck Bolender, will have volunteers help to prep while he demonstrates several techniques for making regional, organic, and natural products. Guests can appreciate his passion for cooking as it transcends into his dishes. The wood burning oven is visible through a spectacular glass wall allowing views of the prep kitchen; serves as a magical technique for many of their dishes including pizza drawing on both Roman and Neapolitan styles. Learn how to make a delicate butternut squash soup with a maple crema and apple cracking. Up next we celebrate the season with delicious roasted chicken with fall vegetables, sweet potato puree, and pan gravy. A classic preparation with a twist, our chef will share the technique used to make pumpkin tre leches with in-house crafted ice cream. The class will take place in the recently renovated 121 building allowing us to visit the spectacular kitchen and all its “toys.”

1 Mon., Oct. 26, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82765
The Horse & Hound Inn
94 Spring Street, South Salem
914-763-3108
www. THEhorseandhoundinn.com

Guests? Just as it must have been for stagecoaches long ago, the Inn is a beacon amid the dark and wooded roads of South Salem. During the Vales’ tenure, they 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 host for the evening, along with some ghosts to keep us in the “spirit!” Our lesson in the dining room will begin with a classic vol-au-vent case (puff pastry) adorned with succulent seafood. Beautifully wrapped brie in phyllo dough served with a cranberry compote and an apple sage crostini, our two appetizers, are sure to be your go to recipes for the holiday season. Lamb chops with a mint port sauce is our entrée regularly ingredients), olive mix (thyme, orange, and lemon rind), nut and pretzel mix (rosemary butter), flavored popcorm, small bites (something a little different), butternut squash shot (truffle, basil oil, pecan rim), puppy seed cannelo (roasted beets, goat cheese, lemon), spinach torta (artichoke and crab), double Brie grilled cheese (figs, tomatoes, thyme, and balsamic). Learn how room temperature entrees allow more time for you to enjoy your company. We will enjoy a lesson on roasted filet mignon (white truffle and roasted garlic aioli), stuffed salmon (leeks, shitake mushrooms, basil orange sauce), Brussels sprouts (roasted bacon, sage, and shallots), and creamy red potato salad (dill and cucumbers). We continue our class with beverages: signature holiday cocktails, craft beer discussion, and a smattering of local spirits. Surprise dessert from our chef. Grab a few friends and make a night of it while learning tricks of the trade from a master! 1 Wed., Nov. 4, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82771

Sunset Cove Restaurant
238 Green Street, Tarrytown

Water Views Holiday Feast: Co-owners Gianni Piccolino and Chef Tommy Calandrucci are a winning combination. They bring a unique, fresh, mouthwatering twist to every plate served as close to the river as you can get. The views of the majestic Hudson, the sparkling lights of the Tappan Zee Bridge (new and old) and the soaring Palisades, coupled with the romance of the water, await. Chef will teach us to build a beautiful Italian holiday antipasti table display to amaze your friends and family. Our food-packed lesson will include how to select and arrange dried meats, cheeses, and breads to create beautiful platters. Our feast will include the following assorted favorites and more: verdure (greens), eggplant caponata, marinated mushrooms, roasted and fried peppers, bruschetta, grilled flatbreads, and a tutorial on a classic, risotto balls or arancini (meaning little orange). The chef will show us how to create a beautiful seafood salad fit for the feast of the seven fishes. We’ll end with a spectacular lesson on pizza rustica (everyday Easier pie). Toast our hosts with wines specially selected to complement our feast. Join us down by the river! 1 Mon., Nov. 9, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82772
AJ’s
542 North Avenue, New Rochelle

Up Close Demo: Chef Alain 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. Enjoy the “in” ingredient that has become all the rage: cauliflower! He’ll show us how to incorporate them in many ways: in a dip, steamed, roasted, mashed, with pasta, and of course on a burger. Chef AJ is always full of surprises and he shares tastes of whatever special he is making that day. Finish with a surprise sweet lesson to complement our meal. Check out their endless menu all served with love and their new “Chef’s Table” dinners for a fun night with friends! This is always a terrific class up close and personal with a top notch instructor!
1 Tues., Nov. 10, 5:30-7:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #82774

NEW Broken Bow Brewery
173 Marbledale Road, Tuckahoe
914-268-0900, www.brokenbowbrewery.com

Brewery Tour: Broken Bow is a family-owned and operated brewery that opened in 2012; their brews can be found in over 100 locations in Westchester. Sofia Barbaresco invites us into the world of brewing when we enter the tasting room, a place where you can slow down, relax, and sip a craft brew. We will be privy to a tour of this fantastic operation guided by the head brewer and co-owner, Michael Lamotthe. He will show us the process from “grain to glass” and demonstrate how the beer gets canned. Experience a guided tasting of the brewery’s mainstay beers and their special fall seasonals, including lager, APA, red, stout, Oktoberfest, and a surprise limited edition beer. They’ll offer recommendations for food pairings and tips for cooking with beer. Have a nibble before you arrive (Mambo 64 is nearby) as this class is beer education only and no meal will be served; snacks of peanuts, chips, and pretzels only along with our beer samplings. Try the Mambo 64 class on cooking with beer on Nov. 16. Fly solo or bring a buddy to experience the secrets to making a fine brew! 1 Thurs., Nov. 12, 6:00-8:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #82775

NEW Ralph and Dave’s
7 Riverview Avenue, Verplanck
914-930-1708, Visit them on Facebook www.facebook.com/ralphanddaves

Weekend Lunch: Chef/Owners Dave Tuttle and Ralph Croteau are the dynamic duo at this tiny, reservation only, hot spot. They like to stay fresh, local, and seasonal so the menu changes almost daily with what they find from local farms. Their main focus is on steaks and fresh seafood; the dishes are simply prepared and minimally processed, letting the ingredients be the star of the plate. In the Oar Lounge, they create a classic cocktail experience by drawing on original recipes, using only pure ingredients and luxury spirits. Our chef will teach us to create a w arm local apple salad: sautéed apples, red onion, pork belly lardon, and toasted walnuts over greens with apple cider maple vinaigrette. Next, a lesson on perfectly pan seared Arctic Char: fresh herb lemon pan sauce served with local autumn vegetables. All desserts are prepared in-house; Dave is known in the area for his fabulous pies. Tonight he shares the techniques to make his famous callebaut dark chocolate ganache tart with chantilly cream. Even the coffee is local: Croton’s own Black Cow brand. Take a ride to see the leaves in all their splendor and join us for a lovely lunch demonstration.
1 Sat., Nov. 14, 12:30-2:30 pm, $15 (+ $20 sampling fee in CASH, payable to instructor). #82776

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

Interactive/Signed Cookbook: Owner Arlen Gargagliano is not only a chef but the writer and co-author of many cookbooks. She will have signed copies of her cocktail and tapas book, Mambo Mixers, Recipes for 50 Luscious Latin Cocktails and 20 Tantalizing Taps available. Join us for a fun and interactive cooking class entitled Mambo Cooks with Beer! Team up with their Tuckahoe neighbors Broken Bow Brewery, they will teach us to incorporate tasty brews from this local brewer, all with a Latin twist. We will help prepare our meal, highlighting the flavors of fall’s bounty, by starting with a drunken roasted corn salsa. Next up is Spanish patatas bravas roasted in beer and tomato sauce. Our entrée will consist of pernil, beer infused pork with squash from Hilltop Hanover Farm. Learn the secret to the chef’s beer vinaigrette that adorns greens fresh from the farm, pears, and toasted pecans. We’ll sample beer with our meal and step behind the bar for a lesson on a stout and prosecco cocktail. Our chef will teach the magic to her spicy Mexican cayenne cookies to complement our dessert cocktail. Arlen’s belief in food and its power is far reaching; she’s sure that if we could all sit down to a meal together, sharing both tastes and tales, there would be peace on earth! Buen provecho! A fun and interactive evening not to be missed. Note: you must be over 21 to register for this class.
1 Mon., Nov. 16, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor, + $20 for optional cookbook). #82777

Attention Restaurant Owners and Chefs
Interested in hosting a class at your restaurant or offering a cooking class on campus? Please call Sarah Fowler-Rogers at 914-606-6985 to discuss your ideas.
NEW Roc N Ramen
19 Anderson Street, New Rochelle
914-365-1166, www.rocnramen914.com
Ramden is bigger than ever and it's here to stay! A recent Japanese poll named instant noodles as the best Japanese invention of the twentieth century; we're sure many college students will agree! Owner Wayne Carrington, a retired NYC police officer, science teachers who had his foot in the food world. Now a restauranteur, he has developed his own recipes and incorporated these healthy broths, along with noodles and savory elements, for a complete meal in a bowl. Join us as the chef teaches us the makings of gua bao steamed buns (pork belly, cucumber, and butter-lettuce in a steamed soft bun). Next learn how to create tonkotsu ramen (pork bone stock with a clean, full flavor and a creamy texture gained from being cooked for hours on end). His daughter created the now famous dessert Mia ice cream special (light airy steamed buns fried and dusted with powdered sugar and served with ice cream), sort of a Japanese zeppoli. Our chef will treat us to a premium Japanese somboro beer and a discussion on how the restaurant concepts were developed. Come out and slurp with us!
1 Tues., Dec. 1, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82775

NEW MTK Tavern
30 East Main Street, Mt. Kisco
914-218-3334, www.mtktavern.com
Part rockin’ live music venue, part gastropub, and part lounge is a great reason to check out MTK Tavern! Owner Jeffrey Rosen has come up with the recipe for fun. Live music weekly encourages an enthusiastic atmosphere. Chef Vincenzo DeRaco will treat us to a lesson on making their original coconut curry chicken tostadas; flat bread adorns with pickled onions and tomato. Next up something fitting for your holiday table, pork loin accompanied by a seasonal apple chutney glaze, served with “in-market” vegetables. They’ll share the secret to their famous poutine: hand cut fries, brown gravy, and cheese curds. Our host will be a how-to on MTK bread pudding. Our host will complement our meal with a special wine or beer pairing, fun clarty with us!
1 Wed., Nov. 18, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82779

NEW Piccola Trattoria
41 Cedar Street, Dobbs Ferry
914-674-9427, www.picolotry@aol.com
Hands on demo: Argentinian born Chef Sergio Pennacchio comes from an influential family food background with his paternal side hailing from Sicily and his maternal side from Spain. After many successful years as the owner of Pasta E Pesce in Yonkers, here he has revamped his family business in Dobbs Ferry with a warm and inviting atmosphere. We will start with an antipasti of Italian salsa, house canned tomatoes with garlic and herbs. Then our chef will have us rolling in the dough as we help to hand roll and form ricotta gnocchi and incorporate it into a beautiful plate adorned with basil oil, pepper, and sun-dried tomatoes. A lesson on Chef Sergio’s shrimp puttanessa, olives, capers, tomatoes, and just the right amount of spicy cherry peppers, is the next lesson. Learn the secret to the restaurant’s favorite dolce, mascarpone sabayon with Nutella and toasted pistachio nuts. Sure to become a favorite so grab a friend!
1 Tues., Dec. 1, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82782

NEW Gleason’s
911 South Street, Peekskill
Play Dough/Hands On: Some of the dishes at this farm to table restaurant named for the Honeymooners characters, with a nod to the restaurant’s name. Join CIA graduate, Chef March Walker, as he takes us through the science of dough: its handling, structure, and composition. In this interactive class learn how to make a beautiful palate for their creative pizza combinations. Here the crust is made with a house sourdough starter and fermentation process, slowly proofed to give the final product exceptional texture and depth of flavor. Hand stretch your own pizza starting with the classic Margherita: roasted tomato sauce, basil pesto, and fresh mozzarella. Our chef will discuss flavor profiles using some of their other creative toppings: leeks, parsnip béchamel, brussels sprouts, spicy coppa, or their sister restaurant Birdsall House’s homemade lamb or pork sausage. Gleason’s sources food from our community of local farmers and takes advantage of the growing quantities of fresh products coming from the Hudson Valley and the Catskills. For dessert chef will show us the secret to their moist chocolate olive cake with whipped ricotta frosting. Grab a buddy and make time to “toss” a pie with a great chef!
1 Thurs., Nov. 19, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82780

Tarry Tavern
27 Main Street, Tarrytown
914-631-7227, www.tarrytavern.com
Owner and Chef Henry Cabral has come up with a unique formula that fills a niche in a restaurant-heavy town like Tarrytown. His casual American gastro-pub offers creative, locally sourced dishes and seasonal menus inspired by what farmers and fishermen are growing, raising, and catching. Down the street from the Tarrytown Music Hall, many visit before or after a show for a splendid meal. The chef will show us how to make autumnal fare starting with a velvety squash soup. He will demonstrate flourishes of fall market inspired ingredients, continuing with a lesson on their special braised beef short ribs over a smooth Parmesan polenta. For dessert, a seasonal favorite: pumpkin flan. Join us for an informative demonstration with a classically trained restaurateur!
1 Mon., Nov. 30, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82781

December

NEW Piccola Trattoria
41 Cedar Street, Dobbs Ferry
914-674-9427, www.picolotry@aol.com
Hands on Demo: Argentinean born Chef Sergio Pennacchio comes from an influential family food background with his paternal side hailing from Sicily and his maternal side from Spain. After many successful years as the owner of Pasta E Pesce in Yonkers, here he has revamped his family business in Dobbs Ferry with a warm and inviting atmosphere. We will start with an antipasti of Italian salsa, house canned tomatoes with garlic and herbs. Then our chef will have us rolling in the dough as we help to hand roll and form ricotta gnocchi and incorporate it into a beautiful plate adorned with basil oil, pepper, and sun-dried tomatoes. A lesson on Chef Sergio’s shrimp puttanessa, olives, capers, tomatoes, and just the right amount of spicy cherry peppers, is the next lesson. Learn the secret to the restaurant’s favorite dolce, mascarpone sabayon with Nutella and toasted pistachio nuts. Sure to become a favorite so grab a friend!
1 Tues., Dec. 1, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82782

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Mambo 64
64 Main Street, Tuckahoe
914-222-9964, www.mamb64.com

Weekly Lunch Demo/ Signed Cookbook:
We will start off with a discussion on Sangria, delicious and fruity in white and red varieties; we'll toast our hosts while they take us on a guided tour of some of their special dishes. The chef will provide the recipes and demonstrate how to make the following specialties of the house. Start with a lesson on carrot and jicama salad with a lovely mango vinaigrette, then enjoy the makings of two types of classic Cuban pressed sandwiches: chicken and pork. Learn the secret to making a creamy flan for dessert.
1 Wed., Dec. 2, 1:00-3:00 pm, $15 (+ $20 sampling fee in CASH, payable to instructor, + $20 for optional cookbook), #82784

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

Classic Greek: Arrive hungry as proprietors Rui Cunha and Michalakis Sarris are passionate about good food and great service. We begin with warm pita and olives and a lesson on tzatziki (yogurt, cucumber, and garlic dip) followed by a Greek salad of lettuce, tomato, cucumber, pepperoncini, onion, olives, and feta cheese. Learn to make the classics: avgolemono (lemon chicken soup), moussaka (baked eggplant, potatoes, and ground meat with béchamel sauce) and horta (steamed greens with Greek olive oil and lemon). Next up, tavas, a Cypriot pork casseroled with potatoes, wine, and tomatoes, seasoned with cinnamon, oregano, and cumin. For dessert a Greek treat joined by a steaming miso-miso, equal parts of steamed milk and espresso.
1 Thurs., Dec. 3, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82784

Tagine
120 Grand Street, Croton-on-Hudson
914-827-3933, www.taginenewyork.com

Skillet Pop-Up: Tonight, Jon Pratt and David Leveen will showcase their pop-up restaurant Skillet, with a different menu every month based on what is fresh and in season. They'll prepare three of their favored dishes starting with the Montauk Sally, a seafood cioppino of clams, mussels, shrimp, calamari, and flounder served with garlic bread for dipping. Next, we'll learn how to make los straightjackets, flour burritos filled with Miguel's chicken ropa (rags in Spanish), cilantro lime crema, fresh guacamole, cheddar, and black beans topped with fresh tomato and tomatillo salsa. Lastly enjoy a lesson on their most popular skillet dish, the Arthur Avenue, lasagna made from cheese ravioli direct from Borgatti Pasta in Little Italy, layered with fresh ricotta, spinach, and homemade marinara from local tomatoes, topped with fresh mozzarella. Our chefs will treat us to a special wine pairing selected for the evening.
1 Mon., Dec. 7, 6:00-8:00 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82785

DeCicco & Sons
17 Maple Avenue, Armonk
914-499-1100, www.deciccoandsons.com

Beer Education Demo Kitchen: Chef Angelo Ruiz will teach techniques used to make a healthy winter soup, Tuscan kale and winter squash minestrone. The lesson will continue with a holiday favorite of chicken wellbeing and the instructions for making Dutch potatoes. Included at this location is an upstairs bar serving local beer and wine. An education on beer pairing will be presented by Brendan O’Brien, their in-house Cicerone. Their talented bakery will provide cookies and coffee to conclude our evening. Arrive early or stay late to shop the stocked aisles.
1 Tues., Dec. 8, 5:30-7:30 pm, $15 (+ $25 sampling fee in CASH, payable to instructor). #82790

Wine Appreciation
Westchester's husband and wife team, Anthony Russo and Andrea Kish, fine wine buyers and owners of ARIES Wine and Spirits in White Plains, make wine appreciation and education fun and memorable! You must be 21 and over to register. No refunds for these classes. Each class meets for 1 Tues., 7:30-9:30 pm, $25 (+ $20 sampling fee, payable in CASH only to instructor at class).

ABC’s of White Wine
This “Anything But Chardonnay” course will cover chardonnay, the world’s most-well known white wine, discussed and tasted in comparison with five other white wine grapes. Grape origin, wine-making style, wine service, storage and pairing with foods will be covered. Appropriate cheeses will be served as palate cleansers and to demonstrate food and wine compatibilities.
CE-WINE 2001, Oct. 6. #82911

ABC’s of Red Wine
This “Anything But Cabernet” course will cover cabernet sauvignon, the world’s most widely grown red wine, discussed and tasted in comparison with five other red wine grapes. Grape origin, wine-making style, wine service, storage, and pairing with foods will be covered. Appropriate cheeses will be served as palate cleansers and to demonstrate food and wine compatibilities.
CE-WINE 2000, Oct. 13. #82910

These wine appreciation courses are held at Aries Wine and Spirits, 128 West Post Road, White Plains, NY 10606. Phone: 914-946-3382. Classes begin promptly at 7:30 pm; please allow enough time to park and sign in.
Travel & Tours

NEW Art Tours of the Metropolitan Museum of Art
Tour the Metropolitan Museum of Art with an expert. Your visit will include lectures and discussions of masterpieces and lesser-known works. Each four-hour visit (including time for discussion at lunch) will offer you an opportunity to gain a greater appreciation of the museum’s collection.
CE-ART 2137VA, 11:00 am-3:00 pm, Metropolitan Museum of Art, $40 each. J Coppola. Sec: A: Fri., Nov. 13. #83098
Sec: B: Fri., Dec. 4. #90309

Tours of New York City
Explore New York City as you’ve not seen it before. Learn about the neighborhoods and people that have made New York the greatest city in the world. Cultural institutions and historic sites will be visited on all the tours. Along the way the tour will be mixed with anecdotes and architectural details to encourage you to expand your cultural horizons. All tours are full day and include an interesting lunch stop
CE-TRVL 2032, 1 Sun., $75 per tour (+ transportation, entrance fees, and lunch costs). & S Zuckerman. Sec: A: 42nd Street: (meet by the clock at Grand Central Terminal main lobby), Sept. 27, 9:30 am-5:30 pm. #82851
Sec: B: Millionaires Mile: (meet at 5th Avenue and 91st Street at the entrance to Central Park), Oct. 4, 9:30 am-5:30 pm. #82852
Sec: C: Lower East Side: (meet at Grand Street and Essex Street on the southeast corner), Oct. 18, 9:30 am-5:30 pm. #82853
Sec: D: The Bronx: (meeting place TBD), Nov. 1, 9:30 am-5:30 pm. #82854

Paris: City of Light
Paris is a city that can inspire thoughts of history, art, famous writers, fine food, good wine and romance. Gain an overview of the city’s history along with an in-depth look at the sites that will make any journey to Paris magnifique!
CE-CULTR 2026, 3 Sat., Oct. 3-17, 9:00 am-12:00 noon, Room TBD, $90. D Fruci. #82603

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

Inside the Old Croton Aqueduct Tunnel
Tour the inside of the historic Aqueduct tunnel and learn its important history. It was built in 1837-1842, providing vital water to New York City in a period where disease, fires and drunkenness were rampant. Your tour will also include an informative talk and movie. Meet at the Visitor’s Center in Ossining at 95 Broadway (just off Rt. 9) promptly at 11:00 am.
CE-TRVL 2001, 1 Sat., Oct. 24, 11:00 am-1:00 pm, $25. M Cain. #82606

Scenic Walk from Sleepy Hollow to the Aqueduct
A guided walk on the Aqueduct Trail from Sleepy Hollow into Rockefeller State Park preserve. Follow the trail north past the weir chamber and then into the Park following Peggy’s Way, and looping back to The Aqueduct. Learn the history of both of these precious resources while enjoying the beauty and quietness. Park on Gory Brook Road in Sleepy Hollow (directions: at the juncture of Route 9 and Route 448 in Sleepy Hollow, follow New Broadway north from regular Broadway/Route 9 to Gory Brook Road; sign reads “dead end” Broadway).
CE-TRVL 2011, 1 Sat., Oct. 17, 11:00 am-1:00 pm, $25. M Cain. #82669

Armchair Tours of New York City
Explore New York City without leaving the comfort of the college. Through a series of lectures, presentations, and discussions, learn about the neighborhoods and people that have made New York the greatest city in the world. Cultural institutions and sites to visit will be emphasized. Take the information and venture into the city to expand your cultural horizons.
CE-TRVL 2035, 1 Wed., 6:30-9:30 pm, KNC-4, $30 each. & S Zuckerman. Sec: A: Houses of Worship: Nov. 4. #82855
Sec: B: Entrepreneurs: Nov. 11. #82856
Sec: C: Technological New York: Nov. 18. #82857
Sec: D: Italian-American New York: Dec. 2. #82858
Sec: E: Irish-American New York: Dec. 9. #82859

Tuscany: Cradle of the Renaissance
Discover the stunning Tuscan countryside with stops in its distinguished cities known for history, food, art, culture, and wine. Plan your trip, revitalize memories from a previous journey, or be convinced that a trip to Tuscany should definitely be on your bucket list.
CE-TRVL 2031, 3 Thurs., Oct. 22-Nov. 5, 6:00-9:00 pm, Room TBD, $90. D Fruci. #82601

San Francisco and the California Wine Country
Take a historical tour of the City by the Bay. Take a look at San Francisco and the surrounding Bay area, including an in-depth tour of the California Wine Country. Whether you are planning a trip or reliving your memories, you’ll enjoy this journey. But please don’t call it Frisco!
CE-TRVL 2033, 2 Sat., Sept. 19 & 26, 9:00 am-12:00 noon, Room TBD, $60. D Fruci. #82602

Slicing the Apple: NYC for Prospective Tour Guides
A course for lovers of urban history that will dynamically combine the history, ethnography, and architecture of a complex, dense city. It will also prepare you to become a certified NYC tour guide.
CE-TRVL 2005, 5 Sun., Nov. 1-29, 3:00-5:00 pm, Room TBD, $100. H Fischer. #82595

See page 71 to Register
Health & Wellness

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

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, 1 Sat., Sept. 12, 12:00-4:00 pm, $80. #82839

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., Oct. 7-Nov. 11, 6:00-8:00 pm, $145. #82896

Infant Massage for Parents and Caregivers
This interactive course is designed to teach parents and immediate caregivers infant massage. Whether your baby is a newborn or several years old, massage can bring immediate and lasting results. Learn massage techniques from a NYS licensed massage therapist certified in the “Loving Touch” infant massage technique. Please bring a heavy blanket and pillow and wear comfortable clothing. Baby mannequins will be provided. No children.
CE-HLTH 2064OS, 4 Sat., Oct. 3-24, 10:00-11:00 am, $65. #82840

Passion & Purpose: Rewriting Life after Retirement
Retirement doesn’t necessarily mean the end of working, but can present a great opportunity to use the second half of life’s work that fulfills a passion by utilizing existing skills or earning new ones. Together, we will explore your skills, talents, and hidden dreams to uncover your passions; they can lead to new career opportunities that allow work in the second half of life to be truly enjoyable.
CE-PRSDV 2124, 1 Tues., Sept. 29, 1:30-5:30 pm, KNC-4, $40. J Robinson. #83060

Passion & Purpose for Professional Women
Re-evaluate your life after being downsized. It is also be helpful to women who feel they are stuck in a “career rut.” Together, we will explore your skills, talents, values and hidden dreams to uncover your passions. We’ll discuss how these passions can lead to a life lived personally and professionally with purpose.
CE-PRSDV 2123, 1 Wed., Oct. 7, 6:00-9:30 pm, Room TBD, $35. J Robinson. #83061

Cardiovascular Health
Designed to provide an in-depth overview of cardiovascular health and help you learn how to reduce your risk for a heart attack or stroke. Review risk factors including hypertension, high cholesterol, smoking, sedentary lifestyle, diet, and family history. Diagnosis and management of risk factors will be discussed including lifestyle modification as well as pharmacologic therapy.
CE-HLTH 2072, 4 Thurs., Oct. 15-Nov. 5, 6:00-8:00 pm, Room TBD, $80. M Myerson. #83084

Mindful Eating
Are you tired of the same old nutrition information? Do you eat for emotional reasons? Have you lost pleasure in eating? Come learn how to maintain a healthy body and attitude toward eating, while still enjoying your food. In mindful eating you will learn many easy and practical exercises to encourage a healthy and enjoyable lifestyle.
CE-PRSDV 2069VA, 1 Thurs., Oct. 15, 10:00 am-12:00 pm, KNC-3, $25. E Schwebel. #83078

Painting for Health and Vitality
Discover how the process of painting can bring a sense of relaxation and renewed vitality into your life! Using mindful awareness of the breath and body, create watercolor paintings with a focus on color and energy. Draw upon the ancient wisdom of the chakra system as a guide for self-discovery and healing; engage in the creative process and develop powerful tools for balancing your energy and creating harmony. No prior painting experience necessary. Contact instructor at ssgibian@gmail.com for materials list.
CE-PRSDV 2128, 5 Tues., Oct. 6-Nov. 10 (skip 10/27), 6:00-8:00 pm, Room TBD, $95. S Gribbon. #83056

Food Ads and Fads
What are you eating? Food ads and fads: learn the facts, know what you’re eating and why. We’ll take a close look at bread (to gluten or not? whole wheat, white, or rye?), eggs (cholesterol, omega3, white, or brown?), and sweeteners (sugar, honey, artificial, or plant based?). What makes them all different?
CE-SCI 2027VA, 3 Thurs., Oct. 8-27, 10:00-11:30 am, Room TBD, $50. S Flank. #93070

Visit us online at www.sunywcc.edu/ce
**NEW** Calming the Nervous System
Anxiety, anger, depression, sadness, and body aches can hijack our nervous systems. So how do we re-regulate them? Through meditation, music, grounding, and experiential exercises we can learn how to restore health.
CE-PRSDV 2129WA, 1 Sat., Oct. 17, 10:00 am-1:00 pm, KN-C-5, $30. L Bourbeau. #82963

**NEW** Lose Weight, Keep It Off, and Enjoy Life
All diets work, for a while; learn skills for achieving and maintaining permanent weight loss. Explore effective cognitive techniques and science-based nutrition for long term health. Whether you are just getting started or have been on a diet see-saw, learn techniques that are highly effective for weight loss, healthy living, and generally.
CE-PRSDV 2127, 1 Wed., Oct. 7, 7:00-9:00 pm, Room TBD, $25. M Krieger. #83057

**NEW** Reduce Stress with Self-Acupressure
Acupressure, an ancient healing art, can promote balance in your body, mind and spirit. Learn a combination of acu-points to help reduce stress, leaving you feeling calm and focused. You’ll also learn the benefits of each acupressure point used. We’ll work with energy balancing exercises (Qi Gong) as another tool for centering ourselves.
CE-HLTH 2067, 1 Tues., Oct. 6, 7:00-9:00 pm, Room TBD, $25. A Blieden. #83066

Facial Yoga
Forget the face lift! Facial yoga is a natural method that engages muscle activity to improve your looks regardless of your age and gender. Discover easy exercises done while sitting to tone muscles in the jaw, mouth, eyes, and forehead and reduce wrinkles and sagging skin. Can also release tension held in the face and neck, allowing more oxygen and nutrients to reach skin cells and enlarge muscles, giving the appearance of a fuller and more youthful look. Bring a hand mirror to class.
CE-FITNS 2056, 1 Wed., Oct. 14, 6:30-8:30 pm, KN-C-2, $35. H Cuevas. #82561

**Creative Conflict Resolution Skills**
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 Thurs., Sept. 17, 6:00-9:00 pm, Room TBD, $35. P Prutzman. #82745

**Relaxation, Meditation and Your Own True Self**

**Explore Meditation - Part 1**
Most ways of relaxing give us only temporary relief. In this session you will learn a handy five-minute meditation that will relax you profoundly and deeply – an ideal tool for a busy life. The more you use it, the better it gets. If you’re a beginner, this is an easy way to see what modern meditation can do for you. If you’re experienced, it will expand your perspectives and refresh your practices.
CE-PRSDV 2023, Room TBD, $25. Sec. A: 1 Sat., Oct. 3, 10:30 am-12:00 noon. M Wilgermein. #82703 Sec. B: 1 Sun., Oct. 25, 2:30-4:00 pm. A Rosenberg. #82706

**Explore Meditation - Part 2**
This class will help you master and expand the meditation of Part 1. You will also learn how to make meditation a comfortable part of your daily routines, and will then be able to enter each day ready to handle whatever might happen. You’ll find your days increasingly infused with bright new joy and an unshakable peace.
CE-HLTH 2004, Room TBD, $60 Sec. A: 3 Sat., Oct. 10-31 (skip 10/17), 10:30 am-12:00 noon. M Wilgermein. #82704 Sec. B: 3 Sun., Nov. 1-15, 2:30-4:00 pm. A Rosenberg. #82707
Energy Healing
Learn the basic-to-advanced techniques of working with energy, how to access and use it to achieve overall healing of mind, body and spirit. Please bring a comfortable mat and pillow. Complete all six sessions and receive a certificate in Energy Healing. Great for couples! Must complete in order. For questions, contact Gene Krackehl, LLC (The Amazing Healer®) at Gene@Amazinghealer.com.

1 Thurs., 6:30-9:30 pm, LIB-G36, $45 per class.

Energy Healing 1: CE-HLTH 2003, Oct. 1, #82621
Energy Healing 2: CE-HLTH 2020, Oct. 8, #82622
Energy Healing 3: CE-HLTH 2021, Oct. 15, #82623
Energy Healing 4: CE-HLTH 2022, Oct. 22, #82624
Energy Healing 5: CE-HLTH 2023, Oct. 29, #82625
Energy Healing 6: CE-HLTH 2024, Nov. 5, #82626

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

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

Sec. A: 1 Tues., Sept. 15, 10:00 am-12:00 noon, KNC-3. #83028
Sec. B: 1 Thurs., Sept. 17, 7:00-9:00 pm, KNC-2. #83029

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

CE-HLTH 2012, 9:00 am-3:30 pm, $125 (+ $30 materials fee for Reiki 1 manual & certification paperwork, payable to instructor). R DeCarlo.
Sec. A: T/Th, Sept. 22 & 24, LIB-G36. #82846
Sec. B: Sat/Su, Oct. 3 & 4, KNC-5. #82847

Reiki II
Reiki II or Second Degree Attunement amplifies your ability to channel life force energy. Learn ancient symbols that activate particular healing energies, adding to your effectiveness as a Reiki practitioner. At the end of the class, students will be given an assignment to complete and document practicum hours; once the assignment has been reviewed, a certificate will be sent. Prerequisite: Reiki 1 CE-HLTH 2025, 9:00 am-3:30 pm, $125 (+ $30 materials fee for Reiki II manual and certification paperwork, payable to instructor). R DeCarlo.
Sec. A: T/Th, Dec. 8 & 10, Room TBD. #82848
Sec. B: Sat/Su, Dec. 12 & 13, KNC-3. #82849

Reiki Circle
A great opportunity to give and receive Reiki is through the Reiki Circle series. Participants must be attuned to Reiki. The time will allow for guided meditation, group discussion, and Reiki healing.
Prerequisite: Reiki 1
CE-HLTH 2013, 3 Thurs., Oct. 1, Nov. 5 & Dec. 3, 6:30-9:00 pm, KNC-5, $95. R DeCarlo #82850

NEW Reiki Teacher Mastership Program
This comprehensive program, extending over two semesters, solidifies the knowledge of Reiki and the ability to channel life force energy. Actual program length will depend on your progress on the required class work and being able to practice Reiki on others. A large portion of the class work is self-directed; students proceed at the pace that is meant for them, since self-discovery is a benefit and time may be needed to incorporate these findings and teachings into daily life. You’ll need to follow a daily practice including Reiki self-treatment and meditation; reading numerous books and writing reaction papers is required. There’ll be an opportunity to attend Reiki workshops, assist in co-teaching on specific subjects, and complete a self-chosen final project. All work will be closely supervised, and you’ll gain peer support through either Reiki interns or other Reiki Masters. Over the two semester period, attending and co-teaching Reiki 1, Reiki 2 and Reiki Circles is mandatory. Registration and payment is required to attend these classes.
CE-HLTH 2071, 4 Thurs., Sept. 24-Dec. 10 (skip 10/1-15, 10/29, 11/5, 12 & 26, & 12/3), 6:30-9:00 pm, KNC-5, $125. R Woods DeCarlo. #83053
Sports & Fitness

Please consult a physician before attending any physical fitness classes.

**Dog Tag Boot Camp**

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

**FREE Info Sessions**

FREE, but please call 914-606-6830, option 1, to reserve your space.
Fri., Sept. 4, PEB-Room. 4. Choose a session at 7:00 am, 12:00 noon, or 6:30 pm.

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<th>Men:</th>
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<tr>
<td>CE-FITNS 2063, 18 M/W/F, Sept. 9-Oct. 9, 7:00-8:00 am, $295. #82915</td>
<td>CE-FITNS 2063, 18 M/W/F, Sept. 9-Oct. 9, 6:30-7:30 pm, $295. #82918</td>
<td>CE-FITNS 2063, 18 M/W/F, Sept. 9-Oct. 9, 7:30-8:30 pm, $295. #82919</td>
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**Doggie Boot Camp Running Clinic**

Prepare for road races and mud runs of up to 10k in this running intensive course. Increase speed and endurance and learn about gear, diet, training and running techniques. First session will meet at the Phys Ed building, however most regular sessions will take place in Rockefeller State Park in Pocantico Hills. Additional parking fees may apply.

CE-FITNS 2067, 8 Sat, Sept. 12-Oct. 31, 2:00-3:15 pm, $125. #83030

**Dog Tag Boot Camp Running Clinic**

Prepare for road races and mud runs of up to 10k in this running intensive course. Increase speed and endurance and learn about gear, diet, training and running techniques. First session will meet at the Phys Ed building, however most regular sessions will take place in Rockefeller State Park in Pocantico Hills. Additional parking fees may apply.

**Judo for Adults**

Learn Judo from Sensei Watanabe, an 8th degree Black Belt.
CE-SPORT 2004, PEB-Mat Room, $260
Sec. A: 13 Mon., Sept. 14-Dec. 7, 8:00-10:00 pm. #82860
Sec. B: 13 Wed., Sept. 16-Dec. 9, 8:00-10:00 pm. #82861
Sec. C: 13 Sun., Sept. 13-Dec. 6, 10:00 am-12:00 noon. #82862
Register for one session for $260. Save $5:
Register for all 3 sections and save $30 – children only for this discount.

**Stretch, Strengthen and Tone**

Experience the exhilaration of a class wherein you focus on your posture, balance, strength and core. Learn gentle exercises that can help you cope with minor pains and injuries. Bring a set of hand weights (1-3 pounds) to class and wear comfortable exercise clothing and footwear.
CE-FITNS 2067VA, 6 Mon., Oct. 5-Nov. 9, 1:00-2:30 pm, KNC-5, $90. R Mendel. #82757

**Hatha & Kundalini Yoga**

Combines the basics of Hatha Yoga, which uses posture alignment, strength and flexibility, with Kundalini Yoga, which uses breathing and movement to regenerate and heal the nervous system and stimulate the release of powerful healing hormones. Your physical, mental, and emotional systems will be balanced, harmonized, and rejuvenated. Wear comfortable clothes; towel or mat is optional.
CE-FITNS 2010, 12 Thurs., Sept. 17-Dec. 10 (skip 11/26), 7:00-9:00 pm, PEB-Mat Room, $275. M Orlno. #82980

**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. 25-Dec. 4 (skip 11/27), 7:00-9:00 pm, PEB-Mat Room, $195. R Varian. #82868
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. #82867

Golf

First class held on campus; remaining classes held off-campus at Westchester Driving Range on Old Dobbs Ferry Road in Greenburgh. Cost of balls extra. Group instruction. Bring a 9 iron.
Beginner: CE-SPORT 2010, 5:30-6:30 pm. #82767
Advanced: CE-SPORT 2011, 6:30-7:30 pm. #82880

Swimming for Adults

For beginners (those who cannot float), and advanced beginners (those who have no deep-water experience) as well as intermediate and advanced swimmers (able to swim laps). Bring caps, goggles & several towels.
Beginner: CE-SPORT 2012, 9:00-10:00 am.
Sec. A: Sat. #82870
Sec. B: Sun. #82871
Intermediate: CE-SPORT 2013, 10:00-11:00 am.
Sec. A: Sat. #82872
Sec. B: Sun. #82873
Advanced: CE-SPORT 2015, 11:00 am-12:00 noon.
Sec. A: Sat. #82874
Sec. B: Sun. #82875

Tennis for Adults (Beginners Only)

Bring comfortable clothes, tennis sneakers, racquet, and fresh can of tennis balls to first class. Classes held rain or shine (indoors or out).
CE-SPORT 2008, 6 Sun., Sept. 20-Oct. 25, PEB-Courts (behind gym) or gym (if raining), $75.
T Pennyfeather.
Sec. A: 9:00-10:00 am. #82658
Sec. B: 10:00-11:00 am. #82659
Sec. C: 11:00 am-12:00 noon. #82660
Sec. D: 12:00 noon-1:00 pm. #82661

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. Water shoes required.

CE-SPORT 2016, PEB-Pool, $175. Sa/Sun: M Burke / M/F: R DeCarlo.
Sec. A: 13 Sat., Sept. 12-Dec. 5, 8:00-9:00 am. #82876
Sec. B: 13 Sun., Sept. 13-Dec. 6, 8:00-9:00 am. #82877
Sec. C: 13 Mon., Sept. 14-Dec. 7, 9:00-10:00 am. #82878
Sec. D: 13 Fri., Sept. 11-Dec. 11 (skip 11/27), 9:00-10:00 am. #82879

Aquacise for Seniors

Experience the therapeutic benefits of in-water exercise. Improve your cardiovascular fitness and endurance. Water shoes required.

CE-FITNS 2046VA, 10:00-11:00 am, PEB-Pool, $75. R DeCarlo.
Sec. A: 13 Mon., Sept. 14-Dec. 7. #83113
Sec. B: 13 Fri., Sept. 11-Dec. 11 (skip 11/27). #83114

NEW Relax and Swim: Learn to Like the Water

Designed for those who would like to overcome their fear of the water. Through various approaches such as meditation, breathing techniques, and the Emotional Freedom Technique, your feelings of fear will be acknowledged and accepted, allowing a release to occur. Learn to be free and confident in water, shallow and deep, at your own pace. Once a comfort level in the water is reached, swimming can be learned with ease. Water shoes required.

CE-FITNS 2070, 8:30-9:00 am, PEB-Pool, $75. R DeCarlo.
Sec. A: 13 Mon., Sept. 14-Dec. 7. #83087
Sec. B: 13 Fri., Sept. 11-Dec. 11 (skip 11/27). #83088

NEW Ai Chi

A water movement and relaxation program which can be enjoyed by anyone, regardless of fitness level or mobility, including those living with chronic illness, pain, or anxiety and who are in need of movement activity for wellness. It combines Tai-Chi concepts with Shiatsu and Watsu techniques. Swim skills are not required; hair and eyewear will not be soaked. Each flowing warm water session will calmly meet individuals exactly as they are. Appropriate for individuals of any ability and those with all medical conditions.

CE-FITNS 2069, 11:00 am-12:00 noon, PEB-Pool, $175. R DeCarlo.
Sec. B: 13 Mon., Sept. 14-Dec. 7. #83086

Visit us online at www.sunywcc.edu/ce
Self-Awareness & Relationships

Care for the Caregivers
For those who care for Alzheimer’s patients and others. Whether you’re family, a friend, or a professional, renew, de-stress, and learn new caretaking and coping tools. Through music, meditation, and sharing our stories, we can walk this journey together.
CE-PRSDV 2130VA, 1 Sat., Nov. 14, 10:00 am-1:00 pm, KNC-3, $30. L Bourbeau. #83048.

Introduction to Mindfulness and Meditation
Have you wanted to try meditation, but didn’t think it was for you? During this one-session class, we will explore several types of meditation that you can incorporate in your daily life.
CE-PRSDV 2105VA, 1 Thurs., Oct. 8, 10:00 am-12:00 noon, KNC-3, $25. E Schwebel. #82841

Mindfulness and Meditation Practice
Come and meditate with a group! Learn and experience meditation in a comfortable, nurturing setting.
CE-PRSDV 2042VA, 4 Thurs., Oct. 22-Nov. 12, 10:00-11:00 am, KNC-3, $45. E Schwebel. #82842

Creative Responses to Bullying
Explore what bullying is, including relational aggression and cyberbullying. Participants will practice methods of interrupting bullying behavior and examine the relationship between bias and bullying.
CE-PRSDV 2063, 1 Thurs., Oct. 1, 6:00-9:00 pm, Room TBD, $35. P Prutzman. #82746

Color Style
Learn about the spectrum of color, its properties and palettes. Explore what colors work best for you, and how to combine them, to bring out the best features in your home. Email instructor at mt.design@verizon.net for a list of supplies at least one week prior to class.
CE-HOME 2006, 4 Sat., Sept. 19-Oct. 10, 1:00-3:00 pm, Room TBD, $80. M Tallerico. #82683

Beauty Bootcamp
Shape up your makeup skills and learn the application techniques to apply makeup to yourself or others. Through guided instruction and demonstration, learn the history of makeup, proper sanitation, and how to have a career in makeup, as well as actual application and correct product usage.
CE-PRSDV 2058, 4 Thurs., Sept. 7-Oct. 8, 6:30-8:30 pm, Room TBD, $75. L Varenne. #82685

Bridal Beauty Bootcamp
Warm up with makeup techniques specific for brides and the bridal party. Learn products and techniques for long lasting results. Explore dealing with bridal clients.
CE-PRSDV 2059, 1 Thurs., Oct. 15, 6:30-8:30 pm, KNC-2, $20. L Varenne. #82686

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

Assertiveness Training
Learn to communicate your wants, needs and desires effectively and clearly without invading the rights of others.
CE-PRSDV 2001, 1 Tues., Sept. 29, 6:00-7:30 pm, Room TBD. #82644

Dealing with Difficult People
Learn the skills necessary to successfully and effectively deal with people that you perceive to be difficult.
CE-PRSDV 2006, 1 Tues., Sept. 29, 7:30-9:00 pm, Room TBD. #82645

Anger Management
Identify, understand and cope with your anger reactions. Learn to change your reaction.
CE-PRSDV 2000, 1 Wed., Sept. 30, 6:00-7:30 pm, Room TBD. #82646

Manage Stress Before it Manages You
It’s no secret how damaging stress can be to our health and wellbeing. While impossible to eliminate, this class will teach you ways to manage stress and reduce the negative impact it has on your life.
CE-PRSDV 2038, 1 Wed., Sept. 30, 7:30-9:00 pm, Room TBD. #82647

See page 71 to Register
One Soul, Many Lives: Exploring Past Lives
Do you believe in past lives? Do you wonder why you are drawn to a particular place or time in history, or even to people you feel you know even though you just met? Get in touch with who you may have been through meditation; learn how to focus and gather the scattered mental energies and develop the powers of concentration to activate our “third eye.”
CE-PRSDV 2100, 4 Mon., Oct. 5-26, 7:00-8:30 pm, Room TBD, $65. S Shkreli & M Lulgjuraj. #82880

Boost Your Confidence
Learning how to nurture and access confidence is key to navigating life’s transitions and to developing a successful life. In these interactive, experiential classes you will learn the 3 key elements of confidence, get a picture of your personal “trampoline,” and leave with strategies for sustaining your self-confidence.
CE-PRSDV 2096, 3 Sat., Sept. 26-Oct. 10, 10:30 am-12:30 pm, Room TBD, $60.
J Garfinckel. #82607

Introduction to Emotional Freedom Techniques
A paradigm shifting program that introduces mind/body healing techniques anyone can use to create a better life by releasing emotional energetic blocks. Learn how to energetically test for negative emotions and learn to use the EFT tapping procedures to reduce the intensity of negative emotions. Includes an introduction to the concepts of Applied Kinesiology and the development of personal intuitive skills.
CE-PRSDV 2081, 4 Thurs., Oct. 1-22, 7:00-9:30 pm, Room TBD, $125. S Gottlieb. #82608

Self-Hypnosis For Change
Learn to enter a hypnotic state to change habits, reduce stress, improve self-esteem, increase your potential, and promote better health.
CE-HLTH 2015, 1 Tues., Sept. 29, 6:30-9:30 pm, Room TBD, $40 (+ $10 for optional booklet and CD, payable to instructor).
J Abrahamsen. #82881

Hypnosis for Weight Management
Use self-hypnosis to change your eating habits, manage your weight, and influence your ideas about your ability to achieve an ideal weight for a happier, healthier lifestyle.
CE-HLTH 2018, 1 Tues., Oct. 13, 7:00-9:00 pm, LIB-G36, $30 (+ $10 for optional reinforcement CD, payable to instructor).
J Abrahamsen. #82682

Hypnosis to Stop Smoking
Behavior modification techniques, when practiced and reinforced through the use of hypnosis, help you quit smoking for good without weight gain.
CE-HLTH 2016, 1 Tues., Nov. 17, 7:00-9:00 pm, Room TBD, $30 (+ $10 for optional reinforcement CD, payable to instructor).
J Abrahamsen. #82683

Of Special Interest
Close-up Magic for Adults
Discover how to do basic magic tricks for fun and entertainment! In this hands-on class, develop basic magic skills to entertain those around you using cards, money, silks, and ropes. Do great tricks in the very first class. Guaranteed to put a smile on everyone’s face!
CE-HOBBY 2011, 7 Tues., Sept. 22-Nov. 3, Room TBD, $140 (+ $70 materials fee for magic supplies, payable to instructor).
M Eskow.
Sec. A: 10:30 am-12:30 pm. #83025
Sec. B: 6:30-8:30 pm. #83026

Repair and Renew Your Jewelry
Renew the pieces that still evoke beautiful memories within you but that are no longer fashionable, and update your sentimental items in the most modern trending styles.
CE-CRAFT 2053VA, KN-C-5, $25, R Demers.
Sec. A: 1 Tues., Sept. 22, 7:00-9:00 pm. #83044
Sec. B: 1 Sun., Oct. 25, 11:00 am-1:00 pm. #83045

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. 19, 10:00 am-12:00 noon, Room TBD, $30. M Tallerico. #82682

Interior Design 101
Learn the basic tools to create an artful home including creating a floor plan, the use of color, and window treatments. The principal elements of design will be discussed: balance, proportion and color. Address design as an artist approaches a canvas, with the room as the composition. Email instructor at mt.design@verizon.net for textbook and a list of supplies at least one week prior to class.
CE-ART 2062, 8 Wed., Sept. 16-Nov. 4, 6:30-9:00 pm, LIB-G36, $175 (+ textbook).
M Tallerico. #82684

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.
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.

#82708

NEW
Strive to Survive: The Art of Survival in the 21st Century
We're constantly bombarded by images of fires, building collapses, transportation accidents, and weather emergencies. How do people normally react to these disasters? How can we best manage people in crisis? Videos, case studies, and personal fire experiences are used to illustrate the genetic and social influences that determine our reactions to stress. Lessons are drawn from various incidents including the 911 terrorist attack and the Station Night Club and Beverly Hills Supper Club fires. Individual survival skills and procedures for effectively managing others are discussed. Intended for both individuals at home and for managers of private businesses, hotels, schools, disaster relief services, or emergency response agencies. Intended to assist in training yourself and others to be less “rescue reliant” and to successfully manage oneself at a catastrophic event.

CE-HLTH 2068, 1 Thurs., Sept. 17, 6:00-9:00 pm, KNC-5, $30, T Dunne.
#83064

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

CE-PRSDV 2116, 4 Sat., Sept. 19-Oct. 10, 9:30 am-12:30 pm, Room TBD, $125. E Amditis.
#82520

Cake Decorating at Mt. Vernon
These classes are held at the Mt. Vernon Center, 17 S. Fifth Avenue. Call 914-606-7200 to register.

Cake Decorating One: The Basics
Learn how to professionally prepare and finish pastry chef-style cakes by making a variety of buttercreams and royal icings. This course will cover the basics in cake decorating: crumb coat to finish coat, basic piping and writing techniques, and flowers and borders will be covered.

CE-COOK 2000MV, 2 Sat., 10:00 am-1:00 pm, $110 (+ $20 materials fee, payable to instructor in cash).
Sec: A: Sept. 12 & 19. #83022
Sec: B: Sept. 26 & Oct. 3. #83023

Cake Decorating Three: Custom
Learn to professionally embellish your own unique, customized cake. This course will challenge you to use the skills learned in previous courses. Additionally, you will develop more advanced techniques in airbrush cake decorating, fancy writing, and hand molded and piped floral work.

CE-COOK 2002MV, 2 Sat., Oct. 24 & 31, 10:00 am-1:00 pm, $110 (+ $20 materials fee, payable to instructor in cash).

Weekday class
See page 71 to Register

Cake Decorating Two: Advanced
Move from the basics to the more complex in cake decorating. This section will cover more advanced techniques of decorating including a variety of fondants, marzipan, and gum pastes. Additionally, you will use more advanced piping practices, writing techniques, and flower and border creations.

CE-COOK 2001MV, 2 Sat., Oct. 10 & 17, 10:00 am-1:00 pm, $110 (+ $20 materials fee, payable to instructor in cash).

CE Fall 2015 Final_Layout 1  7/10/15  9:45 AM Page 63
Afterschool Science Academy

held at the Ossining Center, 22 Rockledge Avenue. Call 914-606-7400 to register.

NEW Pullback Car Engineering

Student engineers will learn about simple machines and their real-world applications. Teams of two students will build a pullback car and then run a series of experiments to test various engineering theories. The skills and traits of the engineering profession are discussed and incorporated. All materials included.

CE-SCI 2030S, 1 Tues., 3:45-5:45 pm, $35.
Sec. A: Oct. 6. #83037
Sec. B: Nov. 10. #83038

NEW Vertical Access Wind Turbine

Students discuss various types of energy sources and learn about renewable vs. non-renewable options. An overview of how wind is formed, captured, and transformed into electrical power is presented and wind power is put into historical perspective. Old and new designs of windmills and wind turbines are explored and reinforced as students build their very own Vertical Axis Wind Turbine (VAWT) model which they take home.

CE-SCI 2020S, 1 Thurs., 3:45-5:45 pm, $35.
Sec. A: Oct. 8. #83039
Sec. B: Nov. 12. #83040

NEW Figure Drawing Workshop

Learn how to create a clear framework for mastering the essential guidelines for accurate and expressive portrait sittings with emphasis on hands, feet, and the head. Emphasis will be on how to achieve likenesses and character. The course will also demystify and simplify the rendering of hands and feet from a classical perspective and interpret them from a variety of angles. Work will be in compressed charcoal on 14x17 drawing pads. All levels welcome.

CE-ART 2189, 8 Mon., Sept. 14-Nov. 2, 7:00-9:00 pm, Room TBD, $160. J Sparks. #83014

Painting and Drawing for Adults

Work with a variety of media and learn different approaches to painting and drawing. Prep a palette, mix colors, use media, work on various surfaces, learn about brushes, investigate the use of colors and shades, and create strong compositions. Drawing and painting from observation will be implemented by working from a live model, still-life arrangements, portraiture, and working outdoors as you develop a working knowledge of art terms and art skills. Class will be encouraged to work together to create the atmosphere of an atelier. For all levels.

At Center for the Arts, County Center:

CE-ART 2146PE, 12 Sat., Sept. 19-Dec. 12, 10:00 am-12:00 noon, $250 (+ $20 studio fee). #82509

Photography Forum:

Sharpening Your Photography Skills

OK, so you’ve got your camera; now what? Make your photography a more meaningful and rewarding experience. A rare opportunity for amateur photographers who would like to share their work with, and get feedback from, a professional. This is a casual gathering, with the teacher guiding the class through shooting assignments and critiques aimed at those who not only want to improve their own photography, but also to increase their understanding and enjoyment of the medium. Historic and contemporary issues will be introduced and discussed relative to the shooting assignments.

At Center for the Arts, County Center:

CE-PHOTO 2007PE, 6 Wed., Oct. 7-Nov. 11, 7:00-9:00 pm, $258 (+ $50 lab fee). #82510

Art, Hobbies & Crafts

Creative Self-Expression

Pastel Color Theory

This class will focus on the basics of color theory, composition and pastel techniques while exploring a variety of still-life themes. Traditional and experimental approaches will include diverse subject matter such as antiques, floral and fruit arrangements and found objects. Emphasis will be on composition, build-up of color layers, and developing a personal style. This hands-on class is for all skill levels.

CE-ART 2138, 8 Wed., Sept. 16-Nov. 4, 6:30-8:30 pm, Room TBD, $165. J Sparks. #82681

Intro to Printmaking

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

At Center for the Arts, County Center:

CE-ART 2125, 10 Thurs., Sept. 24-Dec. 3 (skip 11/26), 9:30 am-12:30 pm, $350. D Fox. #82997

Fun with Watercolor: Beginners

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

At Center for the Arts, County Center:

CE-ART 2005, 6 Tues., Sept. 15-Oct. 13, 6:00-9:00 pm, $180. J Cianflone. #82568

Beginning Drawing

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

At Center for the Arts, County Center:

CE-ART 2038, $180
Sec. A: 5 Thurs., Sept. 17-Oct. 15, 6:00-9:00 pm, J Cianflone. #82569
Sec. B: 5 Tues., Sept. 29-Oct. 27, 1:00-4:00 pm, B Waldman. #82890

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

At Center for the Arts, County Center:
CE-ART 2040, $180.
Sec. A: 5 Thurs., Oct. 22-Nov. 19, 6:00-9:00 pm.
J Cianflone. #82570
Sec. B: 5 Tues., Nov. 3-Dec. 1, 1:00-4:00 pm.
B Waldman. #82892

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

At Center for the Arts, County Center:
CE-ART 2149, 5 Mon., Sept. 14-Oct. 19 (skip 10/12), 6:00-9:00 pm, $180. J Cianflone.

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

At Center for the Arts, County Center:
CE-ART 2014, 5 Tues., Oct. 20-Nov. 17, 6:00-9:00 pm. $180. J Cianflone. #82572

Beading
Use thread instead of pencil to create drawings on textile. Learn preparation of embroidery floss and basic embroidery stitches to create an artwork of personal interest. Includes additional design techniques such as applique (a cutout decoration fastened to a larger piece of material); research gathering in sketchbook; presentation of contemporary artists; and composition development.

CE-CRAFT 2051, 3 Thurs., Oct. 8-22, 6:00-8:30 pm, Room TBD, $75 (+ $20 materials fee, payable to instructor at class). M McFerran. #83021

Beaded Jewelry for Beginners
Create your own one of a kind, personalized, beaded jewelry designs using a variety of glass, semi-precious gemstone beads, and wire. Learn basic beading techniques such as winding and cording, as well as basic bead stringing and design. Students should be able to finish at least 5 projects of their choosing such as necklaces, bracelets, and earrings. All tools and materials are provided. Contact instructor at www.karentairborne.com.

CE-CRAFT 2048, 5 Mon., Oct. 19-Nov. 16, 7:30-9:00 pm, Room TBD, $75 (+ $60 materials fee, payable to instructor). K Whitten. #82709

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. 22-Nov. 10, 6:00-8:00 pm, Room TBD, $150. D Freeman. #82598

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

At Center for the Arts, County Center:
CE-ART 2154, 12 Wed., Sept. 30-Dec. 16, 2:00-4:00 pm, $300. S Forman. #83054

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 anicecianflone@gmail.com for materials list.

At Center for the Arts, County Center:
CE-ART 2132, 5 Mon., Oct. 26-Nov. 23, 6:00-9:00 pm, $180. J Cianflone. #82573

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

CE-ART 2122, 8 Sat., Sept. 19-Nov. 7, 10:00 am-12:00 noon, Room TBD, $160. V Davis. #82576

Living Decor: Terrarium Holiday Ornaments
Add to your home décor or trim your holiday trees with small glass globes filled with air plants, moss, glitter, and signs of joy! Learn how to maintain your ornaments long after the holidays are over. Create 2 small glass ornaments to take home. Materials provided: 2 hanging glass globes, air plant, moss, and decorations.

CE-GRDN 2066, 1 Sat., Nov. 21, 11:00 am-12:30 pm, KNC-5, $20 (+ $25 materials fee, payable to instructor). M Collett. #82519

Crafts

Beading
Explore basic beading techniques. Learn to make jewelry pieces using seed beads. No experience necessary. A materials list will be provided upon registration.

At Center for the Arts, County Center:
CE-CRAFT 2000, 5 Fri., Oct. 9-Nov. 6, 12:30-3:30 pm, $180. J Johnson. #83001

Beaded Holiday Ornaments
Participants will create gorgeous ornaments using seed beads, glass beads, beads and baubles, wire, and glue. Materials provided. Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center:
CE-CRAFT 2120, 5 Mon., Sept. 28-Oct. 26, 6:00-9:00 pm, $180. J Cianflone. #82574

Beading Workshop
Different levels of experience, different levels of instruction! No experience necessary. Materials provided: seed beads, wire, glue. Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center:
CE-CRAFT 2114, 5 Mon., Sept. 28-Oct. 26, 6:00-9:00 pm, $180. J Cianflone. #82574

Living Wall: Terrarium Garden
Add some visual interest to your home or workspace with a living wall garden. Participants will create a plant wall using terrarium mix, seed beads, and decorative wire. Materials provided for the terrarium. Contact instructor at janicecianflone@gmail.com for materials list.

At Center for the Arts, County Center:
CE-CRAFT 2150, 5 Tues., Dec. 1-8, 6:00-9:00 pm, $180. J Cianflone. #82574

Weekday class

See page 71 to Register
Introduction to Ceramics
All levels are welcome in this hand-building and wheel-throwing ceramics class. Explore making functional pottery forms, such as bowls, cups, vases, and more. A materials list will be provided upon registration.

At Center for the Arts, County Center:
CE-ART 2086, 8 Tues., Oct. 6-Nov. 24, 6:30-9:30 pm, $300. D Hughes. #83002

NEW Creating Your Personal Jewelry
Using a variety of materials, such as polymer clay, fabric, wire, and more, you will gain true freedom of expression! Learn to mix and match your creations, resulting in a true statement piece!

CE-CRAFT 2052VA, 6 Tues., Oct. 6-Nov. 10, 7:00-9:00 pm, Room TBD, $120 (+ $20 materials fee, payable to instructor). R Demers. #83046

NEW Stamp Collecting for Fun
You'll be given an album and hundreds of stamps. Listen to true stamp stories while you soak stamps off paper and mount dry stamps in your albums. You’ll also be shown rare stamps and learn stamp valuations.

CE-HOBBY 2010, 3 Wed., Sept. 16-30, 7:00-9:00 pm, Room TBD, $60 (+ purchase The U.S. Postal Service Guide to U.S. Stamps at any post office & $10 materials fee, payable to instructor). T Riley. #83024

Hobbies

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

CE-CRAFT 2050, 5 Sat., Sept. 26-Oct. 24, 9:00-11:00 am, KNC-2, $95 (+ $20 material fee, payable to instructor). A Hall-Crawford. #83065

Advanced Scrapbooking
If you know the basic steps to scrapbooking why not step it up a notch? Use rubber stamping to embellish pages, create borders, backgrounds, or simply add style. Experience dry vs. heat embossing to give your scrapbooks a fabulous touch! Please bring themed photos such as birthday, wedding, showers, travel, etc.

CE-CRAFT 2046, 1 Sun., Oct. 18, 12:30-3:00 pm, KNC-3, $30 (+ $10 materials fee, payable to instructor). D Machicote. #82737

Campus Security Information
The federal government requires institutions of higher education to disclose certain information to all students. This is to inform you of the availability of the information, briefly describe the information in the report, and advise you how to obtain a copy of our annual security report, which includes statistics for the previous 3 years concerning reported crimes that occurred on campus; in certain off-campus buildings or property owned or controlled by the college; and on public property within, or immediately adjacent to and accessible from the campus. The report also includes institutional policies concerning campus security, alcohol and drug use, crime prevention, the reporting of crimes, sexual assault, and other matters. You may obtain a copy of this report by visiting us at www.sunywcc.edu/security or the Campus Security Office, Student Center Bldg, Rm. 118.

Fall 2015 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.

Robert P. Astorino
Westchester County Executive

Dr. Belinda S. Miles
President, Westchester Community College
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Westchester Community College Valhalla Campus Map

CLASS LOCATIONS

Most classes meet on the Valhalla Campus; see above for campus map and building locations. 
See page 70 for other locations; visit www.sunywcc.edu for directions.

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See page 71 to Register
Tips for Online Registration
Visit www.sunywcc.edu/mywcc

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

New CE Students: You may use our Registration For First Time CE Student process if you have never taken a class at WCC – if you attended previously or were enrolled in credit courses in the past you cannot use this process; see info below for Returning Students. Click the link in the right hand column for “Continuing Educ. Registration.” A screen of instructions will display and then you can proceed with the link to “Begin the First Time Registration Process.” Please note that if you are already in our database, or if your information is a match to an existing record you will not be able to continue. Contact our office at 914-606-6830 press #1 for information on enrolling as a Returning Student.

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

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

Customer Information

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

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

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

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

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

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

OFF CAMPUSES 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

Activate Your College Email Now!
As of Fall 2015, the college requires we communicate with all students through their official college email address for all information and questions, including registration, payment, room assignments, class cancellations, etc.

For further information and instructions on how to activate your student profile and your email, go to www.sunywcc.edu/ce and click on the link for Student Account and email Information.
Ethnicity

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

Are you Hispanic/Latino?  
☐ Yes  ☐ No

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

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

Please indicate your race (select one or more)

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

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.

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.