Dear Westchester Friends and Neighbors:

Welcome to Westchester Community College’s Division of Workforce Development and Community Education Spring 2018 Catalog. Now is the perfect time to prepare for a new career, update your current workplace skills, or enjoy our enrichment and leisure programs. Our classes are available on your schedule: day, evening, weekend, and online. All of our courses are taught by seasoned instructors who have professional experience and credentials in their field.

Our workforce programs provide an opportunity to gain the skills required to enter a career, upgrade your current portfolio, or prepare for an industry certification in a new and growing field. Programs prepare participants with the workplace competencies required for careers in a variety of industry sectors including advanced manufacturing, information technology, real estate, insurance, and healthcare. Program completers are eligible to take industry recognized certification examinations from organizations such as Microsoft, the National Healthcareer Association, the National Institute for Metalworking Skills (NIMS), and the Association of Nutrition and Foodservice Professionals. Whether you want to become a medical assistant, phlebotomy technician, IT professional, notary public, water distribution operator, or prepare for licensure in the insurance or real estate fields, we have programs tailored to address your career goals.

We also offer a wide variety of options for lifelong learning, personal development and enrichment. Courses are available for you to explore the arts and local Westchester lore, learn a new craft or a performing art, celebrate Women’s History Month, photograph the wonders of Grand Central Station, consider holistic health options, or visit Untermyer Gardens in Yonkers and learn about its history and horticulture. For those with culinary interests, the award winning A Taste of Westchester restaurant series may be just right for you.

Please join us and become part of our stimulating and exciting community of learners.

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

Westchester Community College offers a number of pathways to help you prepare for a new career! You can get the skills and knowledge you need by enrolling in a non-credit program, or earn college credits through one of our degree or certificate programs.

- Perhaps you are not sure what people do or how much money they earn in certain careers?
- Would you like to know how many jobs are predicted to be available in a particular industry?
- Or maybe you are unsure whether receiving a non-credit career certification or license would be right for you?

Visit https://sunywcc.emsicareercoach.com to explore a variety of career opportunities, their associated job descriptions, and salary and employment trends. Complete a career assessment for additional guidance. Still not sure? Visit www.sunywcc.edu/career for more career resources and contacts.
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Non-credit classes in this brochure, unless otherwise noted, are intended for adult students (18+) only.

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

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5 EASY WAYS TO REGISTER
- ONLINE
- PHONE
- FAX
- MAIL
- IN PERSON

SEE PG. 71 FOR DETAILS

Visit us online at www.sunywcc.edu/wdce
FACULTY SPOTLIGHT
JOSEPH M. MESSINA
Joseph is a mechanical engineer from the ceramics industry. Joseph earned his Bachelor’s Degree in Mechanical Engineering from Manhattan College, and his Master’s Degree in Business Administration from Mercy College. Hopeful for the future of manufacturing and STEM careers in the Hudson Valley, he continues to guide, advise, and support initiatives designed to cultivate these areas.
LIFE COACH TRAINING PROGRAM

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. CCM@WCC, in partnership with CoachVille, the world’s largest coach training organization, offers an International Coach Federation (ICF) approved ACSTH coach-specific training program that leads to an Associate Certified Coach (ACC) credential.

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.

CCM@WCC’s all-inclusive ACC credential level program provides 80 hours of coach-specific training through four classes and four practicum performance evaluations. The program can be completed within three semesters and starts with Basic Coaching Skills and Ethics in fall 2018.

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

Play Two Win Coaching Method

Unleash the spirit of play in this practical 9-step coaching method! This is the framework that ensures any endeavor in life can be played for tangible results. Prerequisite: Basic Coaching Skills and Ethics offered Sept. 2018. 24 ICF-CECUs.

CE-LDRSP 2006, 12 Sat., Jan. 27-May 12 (skip 2/17, 3/10, 3/31, 4/21) 10:00 am-12:30 pm, KNC-4 (Feb. 3, 10, 24) and KNC-2 (Mar. 3 & 17), $650. #12277

Practicum Performance Evaluation

Live demonstration of your coaching skills under the guidance of an ICF certified coach. Written feedback of your coaching is included. Prerequisite: Basic Coaching Skills and Ethics. 5 ICF-CECUs each. Teleclass.

CE-LDRSP 2008, 1 Sat., 9:00 am-2:00 pm, $275. Sec. A: Mar. 10. #12279
Sec. B: Apr. 21. #12280

Find a complete description of the coach training program including detailed class information and course schedules at https://www.ccmwcc.com/.

Questions? Contact Coach Lorraine Esposito at CoachLorraine@CCMWCC.com

Medical Interpreting

Get the necessary skills to become a professional in effective language interpretation in a healthcare setting. Includes skills in basic terminology of anatomy and healthcare, ethical principles, and cultural competency concepts. For individuals who are already bilingual/multilingual. Background in healthcare not 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, Feb. 6-Apr. 5, 7:00-9:30 pm, $450 (+ textbook). #12966

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 you can handle on your own terms, on your own turf, in your own time, and with practically no overhead. This fun and exciting class could be the game changer you’ve been looking for!

CE-COMM 2008, 1 Sat., Mar. 24, 6:30-8:30 pm, KNC-4, $45. #12938

Home Inspection Training Program

Our hands-on program will show you how to succeed as a professional home inspector. The courses and field training teach you how to execute a complete professional home inspection and produce a professional home inspection report. In addition, get 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/affiliates/sunywcc or contact American Home Inspectors Training Institute, N19 W24075 Riverwood Dr., Waukesha, WI 53188. Phone: 800-441-9411 or 262-754-3744. Fax: 262-754-3748. Registration through AHIT only.

CE-TECH 2005, Lecture: Apr. 23-May 5 (skip 4/29), 8:00 am-5:00 pm, GTW-219. Field training: May 14-18, 8:00 am-5:00 pm, GTW-219. #12869
PERSONAL FITNESS TRAINER

Personal Fitness Trainer Online Webinars
Join our live webinar and talk with a veteran instructor about the course and industry. Can’t join us? Register anyway and we will send you a recording once it is complete. Register using the web address below.
1 Sun., Feb. 18, 4:00 pm EDT, https://tinyurl.com/Orientation2-18

Personal Fitness Trainer Certification (non-credit)
Become a successful Personal Fitness Trainer with an option to complete an employer internship that can walk you into a job! This challenging course offers classroom instruction with in-depth, hands-on practical labs to master essential career skills and knowledge. Includes 15 hours of lecture on key topics like biomechanics, exercise physiology, fitness testing, equipment usage, and health assessment plus 15 hours of hands-on practical training labs with role playing drills on assessing clients, programming, performing proper exercises, presentation skills, and more. Includes 200-page student workbook, access to online student study tools, and test vouchers for the Certified Personal Trainer exams. Combine passing the exams with proof of CPR/AED, obtain your Level 1 Certified Personal Trainer, and get to work. As a special bonus, with our 30-hour employer internship you get the advanced Level 2 Certified Personal Trainer credential at no additional cost! Textbook (Fitness Professionals Handbook, 7th ed., ISBN-13:9781492523376) required, not included in course fees; order and start reading immediately at 888-330-9487 or www.witseducation.com.

FIBER OPTICS TRAINING CERTIFICATION (NON-CREDIT)
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/wdce.

Certified Fiber Optics Technician Course (CFOT)
Designed for anyone interested in becoming a Certified Fiber Optics Technician. Prepares you for the CFOT test, sanctioned by the FOA (Fiber Optics Association), which is given and graded on the final class day. Also introduces you to industry standards governing FTTD (Fiber To The Desk), FTTH (Fiber To The Home, LAN/WAN fiber networks), and basic fusion and mechanical splicing. 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. Prerequisite: Ability to see and identify small items; ability to speak and read the English language.
CE-TECH 2000, M/T/W, Feb. 5-7, 8:00 am-5:00 pm, GTW-219, $725. #12270

Certified Fiber Optics Specialist in Testing & Maintenance (CFOS/T)
Advanced training to anyone involved with the testing and maintenance of fiber optics networks. Offers a general, easy to understand approach to fiber optics testing standards with hands-on activities, and explains the variety of testing standards, equipment, and technological approaches used in fiber network testing and splicing and how to choose among them. Includes a detailed study of ANSI/TIA/EIA-526-14(7)A, OTDR fundamentals and uses, OTDR vs. insertion loss testing, return loss testing, and attenuation testing. Prerequisite: CFOT Course.
CE-TECH 2001, Th/F, Feb. 8-9, 8:00 am-5:00 pm, GTW-219, $700 (fee includes 1-year membership in the FOA). #12271

Certified Fiber Optics Splicing Specialist (CFOS/S)
This 2-day program provides an overview of OTDR functions and trace understanding. Hands-on classroom activities will provide training in both fusion and mechanical splicing of both single- and multi-mode fiber optic cables. Both inside and outside plant fiber optic cable types will be utilized along with inside and outside plant enclosures and splice trays. The student will be responsible for successfully making and testing both single mode and multi mode mechanical and fusion splices, as well as being required to correctly and efficiently install spliced fibers into splice trays and trays in enclosures. These enclosures will include both rack and wall mounted splice enclosures, as well as, outside plant enclosures. Prerequisite: CFOT Course.
CE-TECH 2002, Sa/Su, Feb. 10 & 11, 8:00 am-5:00 pm, GTW-219, $775. #12272
TRAVEL INDUSTRY TRAINING

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

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

CE-TRVL 2038, 6 Mon., Jan. 22-Feb. 26, 6:30-9:00 pm, KNC-3, $175 (+ textbook). D Carriero. #12935

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

CE-TRVL 2039, 6 Mon., Mar. 5-Apr. 9, 6:30-9:00 pm, GTW-219, $175 (+ textbook). D Carriero. #12936

CENTER FOR REAL ESTATE EDUCATION

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

Real Estate Career Exploration Seminar
Wed., Jan. 3, 6:30-8:00 pm, KNC-5.

FREE, but please call 914-606-6830, choose option 1 to reserve your space.

COMMERCIAL AND INVESTMENT REAL ESTATE CERTIFICATION PROGRAM

Can be completed in 3 Saturdays!

Commercial real estate is very different from residential real estate. Agents need to be properly trained to avoid liability issues and loss of potential profits. Learn the foundations needed to provide commercial and investment real estate brokerage services. Successful completion of 22.5 hours of instruction (three 7.5 hour courses) will satisfy the licensee’s New York Continuing Education requirement and includes the mandatory 3 hours of Fair Housing/Discrimination training and 1 hour Law of Agency training. Students will receive a Certificate of Completion and be recognized as Commercial and Investment Real Estate Certified (CIREC) agents.

All three classes meet for 1 Sat., 9:00 am-5:30 pm (1-hour lunch break), GTW-219, $95. E Smith.

CIREC 101
CE-REAL 2064, Mar. 3. #12340

CIREC 102
Working with Investment Properties: Financial Analysis, Taxes, and Exchanges, and Discrimination Issues in Commercial Real Estate Approved for 7.5 hrs. of CE, which includes 3 hours of Fair Housing/Discrimination training, for Salespersons and Brokers.
CE-REAL 2063, Mar. 10. #12341

CIREC 103
Land and Site Development, Tenant and Buyer Representation, Agency, Working with People, Negotiations, and Building Your Commercial Business. Approved for 7.5 hrs. of CE, which includes 1 hour Law of Agency, for Salespersons and Brokers.
CE-REAL 2062, Mar. 17. #12342
REAL ESTATE PROPERTY MANAGEMENT CERTIFICATE

Can be completed in 3 Saturdays!

Effective management in real estate enables property and facility managers, investors, appraisers, and realtors to forecast building operation costs and services, establish budgets, reduce liability, maximize cash return, and enhance appreciation. Includes both financial and hands-on aspects and covers fundamentals of real estate management and appraisal, finance and cash flow, investment properties, rent collection, tenant selection and landlord/tenant relations, construction, environmental impacts, and real estate ownership. Course concentrations will be structured to residential and multi-unit properties.

Salespersons and Brokers: Complete this certificate and earn 19.5 hours of CE, then complete your CE requirement by taking the required 3-hr. Fair Housing course to reach 22.5 hours.

Property Management and Construction
Approved for 4 hrs. of CE for Salespersons and Brokers.
CE-REAL 2011, 1 Sat., Apr. 7, 9:00 am-1:00 pm, KNC-3, $80. J Baratta. #12410

Real Estate Investments
Approved for 3.5 hrs. of CE for Salespersons and Brokers.
CE-REAL 2022, 1 Sat., Apr. 7, 1:30-5:00 pm, KNC-3, $70. J Baratta. #12415

Real Estate Management
Approved for 6 hours of CE for Salespersons and Brokers. This course includes 1 hour of agency to meet the NY DOS requirement for all licensees for 2017 and moving forward.
CE-REAL 2023, 1 Sat., Apr. 14, 9:00 am-4:00 pm (1-hour lunch break), KNC-3, $125. J Baratta. #12411

Appraisal Principles and Procedures
Approved for 6 hrs. of CE for Salespersons and Brokers.
CE-REAL 2004, 1 Sat., Apr. 21, 9:00 am-4:00 pm (1-hour lunch break), KNC-5, $125. #12412

REAL ESTATE LICENSING COURSES AND PROFESSIONAL DEVELOPMENT

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
Meets the current NYS Department of State requirement of a 75-hr course for the salespersons licensing exam.
CE-REAL 2024, $595 (+ textbook). Sec. A: 20 T/Th, Jan. 9-Mar. 15, 6:00-10:00 pm, KNC-5. #12400
Sec. B: Intensive: 13 Sa/Su, Mar. 10-Apr. 22 (skip 4/1), 9:00 am-3:45 pm, KNC-4. #12401

Interview a Sponsoring Broker for Salespersons
After the real estate salespersons course, it’s time to interview your potential sponsoring brokers. Learn how to identify and define professionalism and distinguish between two etiquettes: netiquette and teliquette in the business environment. No CE credit awarded.
CE-REAL 2056, 1 Wed., Mar. 7, 7:00-9:00 pm, Room TBD, $30. #12408

Becoming a Successful Real Estate Agent
This workshop will provide you with the tools that are necessary to become successful in the real estate industry. Topics will include how to sell yourself, developing a list of contacts, how to draw business, and much more.
CE-CRXPL 2021, 1 Wed., Apr. 25, 7:00-9:00 pm, KNC-3, $30. #12409

CE COURSES APPROVED FOR 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. NY requires 100% attendance to earn a certificate of completion. If you are taking the classes for Salespersons or Broker CE, please bring your pocket card with your Unique ID number to class so that your CE certificate can be processed properly.

NEW! Code of Ethics
Mandatory 2.5 hours of ethics training required for new and continuing REALTOR members. Covers the standards of conduct and ethical judgment by addressing the different concepts that contribute to ethical business practices, including the aspirational concepts found in the Preamble to the Code of Ethics. Approval pending for 2.5 hours of CE for Salespersons and Brokers.
CE-REAL 2068, 1 Wed., Apr. 11, 6:00-8:30 pm, KNC-2, $40. J Baratta. #13366

Real Estate Agent Safety: What You Need to Know!
Learn about personal awareness when hosting open houses, how to prevent being victimized, and the use of technology to keep you safe. Learn simple steps and safe practices that the real estate professional can implement to enhance safety and reduce risk. Approved for 3 hours of CE for Salespersons and Brokers.
CE-REAL 2067, 1 Mon., Mar. 26, 6:00-9:00 pm, KNC-3, $70. #12413

Visit us online at www.sunywcc.edu/wdce
Textbook Required

8 | www.sunywcc.edu/wdce
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., Mar. 31, 9:00 am-5:30 pm (1-hour lunch break), GTW-219, $95. S Macaulay. #12913

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 Mon., Apr. 9, 6:00-9:00 pm, KNC-3, $70. #12419

The Three Principles of Real Estate: Patience, Problem Solving & 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., Apr. 28, 9:00 am-12:30 pm, KNC-5, $70. S Macaulay. #12914

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 Mon., Apr. 9, 6:00-9:00 pm, KNC-3, $70. #12419

1-Hour Law of Agency
An update of the fiduciary responsibilities in agency relationships and the agent’s responsibilities to other parties in the transaction. Approved for 1 hour of CE for Salespersons and Brokers.
CE-REAL 2066, 1 Mon., May 7, 5:00-6:00 pm, KNC-3, $25. J Baratta. #12420

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

Life, Accident, and Health Pre-Licensing
NYS approved class to prepare for the State exam. Textbook is required and chapters 1-10 in the Life Section and Chapters 3-11 in the Health Section must be read prior to the first class. Register 1 week in advance.
CE-INS 2007, F/Sa/Su, Feb. 9-11, 8:00 am-5:00 pm and Mon., Feb. 12, 8:00 am-1:00 pm, $375 (+ textbook), KNC-5. V Bujanow. #12261

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

Personal Lines
NYS approved class to prepare for the State exam.
CE-INS 2008, 14 M/W/F, 6:30-10:00 pm, $450 (+ textbook), KNC-4. J Wencelblat. Sec. A: Jan. 17-Feb. 16. #12893 Sec. B: Apr. 2-May 2. #12894

CAREERS IN HEALTHCARE
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.

Infection Control Seminar
NYS approved coursework for practicing MDs, physician’s assistants, dentists, dental hygienists, RNs, LPNs, optometrists, funeral directors, and podiatrists.
CE-HCARE 20100S, 1 Mon., Jan. 22, 5:30-8:30 pm, $80. #12950

Infection Control for Healthcare Programs
Prerequisite for students entering Phlebotomy and other healthcare programs. Designed for entry-level healthcare professionals and includes key infection control concepts and regulations surrounding infection control practices in NYS.
NEW! **TEAS Review Course**
The Test of Essential Academic Skills (TEAS) is used as part of the admissions process by many Nursing and Allied Health schools. Review the skills needed for success and prepare for your ATI TEAS exam with instructor-led classes. Students should purchase the ATI TEAS Study Manual 6th edition, and bring it to the first class (available at the college bookstore 914-606-6475). Schedule and pay for your exam at www.atitesting.com.

At Valhalla Campus: CE-TESTG 2015, 12 T/Th, Jan. 9-Feb. 15, 6:00-9:00 pm, Room TBD, $325. #12998

**BLS for Healthcare Providers**
Designed for medical and dental professionals and those entering a medical or allied health program. 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, PEB-4. Sec. A: Mar. 3. #12281
Sec. B: Apr. 14. #12282
At Ossining Center: CE-HCARE 2005OS, May 12. #12949

**Information Sessions for Allied Health Careers**
Wed., Jan. 3 or Tues., Jan. 9 from 5:00-6:00 pm at the Ossining Center;
Nursing Assistant, Patient Care Technician, Phlebotomy, Pharmacy Technician, Clinical Medical Assistant, Medical Administrative Assistant, Home Health Aide, Direct Service Provider
FREE; call 914-606-7400 to reserve your space.

**HEALTHCARE CERTIFICATION PROGRAMS**

**Pharmacy Technician**
Preparation for entry into the pharmacy field and obtain NHA certification (Pharmacy Technician Certification: CPhT). Learn medical terminology, the role and responsibilities of a pharmacy technician, and interpreting prescriptions, and develop the skills needed to work under the supervision of a registered pharmacist. Includes off-campus fieldwork. Admissions application and interview required; application due date is Jan.5.

CE-HCARE 2061OS, Sa/Su, Jan. 26-Apr. 15, 9:00 am-3:00 pm, $1,410 (+ textbook). #12953

**Clinical Medical Assisting**
CMAs perform administrative and clinical duties under the direction of a physician. Prepare for employment with physicians, hospitals, and other healthcare facilities. This is a two-semester course.

**CMA Part 1:** Includes preparing patients for examination and treatment, infection control, routine laboratory procedures, medical terminology, anatomy and physiology basics, and ECG. Also covers professional workplace behavior, ethics, and legal aspects of healthcare. Admissions application and interview required.

CE-HCARE 2059OS, Fall 2018

**CMA Part 2:** Includes phlebotomy, urinalysis, computer applications and EMR, medical office procedures, health insurance, and billing. In addition, students will gain hands-on experience in a clinical setting. For those enrolled in CMA Part 1 in Fall 2017

CE-HCARE 2060OS, M/T/W, Feb. 5-May 16, 5:30-9:30 pm, $2,000 (+ textbook) for Parts 1 & 2. #12955

After successful completion of Clinical Medical Assisting 1 and 2 and proof of Basic Life Support certification, students will receive a certificate of completion and are eligible for NHA certification (Certified Clinical Medical Assistant: CCMA).

**Medical Administrative Assistant Training**
MAAs work in a variety of healthcare settings; they are often the first to greet and help patients, and can help set the stage for a patient’s experience. Learn how to keep healthcare offices running efficiently and effectively. Upon successful course completion, students are eligible to take the Certified Medical Administrative Assistant (CMAA) exam offered by the National Healthcareer Association. Call 914-606-7400 for more information.

CE-HCARE 2063OS

Selected healthcare classes are also offered at the White Plains Education and Training Center. Please call 914-606-7400 for additional information.
**Faculty Spotlight**

Maureen McNiff teaches numerous workforce development programs in the healthcare field, such as Electrocardiogram Technician, Phlebotomy Training, and Patient Care Technician. As a registered nurse at Lawrence Hospital, she holds a BSN from Lehman College, a MA in Nursing from Pace University and is certified in intravenous therapy and oncology nursing. Maureen has vast knowledge and experience in vascular access and effectively gives her students the hands-on training needed to begin their careers in healthcare.

**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 Healthcare Programs. Upon successful course completion, sit for the Certified ECG Tech Examination offered by the NHA. Bring a bag lunch.

- **CE-HCARE 2007OS, $340 (+ textbook).**
  - Sec. A: 4 Fri., Apr. 13-May 4, 5:00-9:00 pm. #12956
  - Sec. B: 4 Sat., Apr. 14-May 5, 9:00 am-3:00 pm. #12957
  - Sec. C: 4 Sun., Apr. 15-May 6, 9:00 am-3:00 pm. #12958

**Phlebotomy Training Program**

Introduces basic concepts of the procedures used for obtaining blood from veins and capillaries and the use of equipment and types of blood tubes. Prerequisite: Infection Control for Phlebotomy Students. Earn a WCC certificate.

- **CE-HCARE 2044OS, $610 (+ textbook).**
  - Sec. A: 8 M/Th, Feb. 19-Mar. 15, 3:00-7:30 pm. #12959
  - Sec. B: 8 Sa/Su, Feb. 24-Mar. 18, 9:00 am-1:30 pm. #12960

**Phlebotomy Practicum**

Under the supervision of a certified phlebotomy instructor, receive hands-on experience in phlebotomy and practice venipuncture and capillary sticks on each other in accordance with regulations of the NHA. Prerequisite: Infection Control for Healthcare Programs and Phlebotomy Training Program. NOTE: completion of 30 live sticks required to sit for the NHA Certified Phlebotomist Examination. Admissions application and interview required; application due date is Feb. 23.

- **CE-HCARE 2045OS, 15 Sat., Mar. 24-July 7 (skip 5/26), 9:00 am-1:00 pm, $400. #12961**

**Required Background Check, Drug Test, and Immunizations**

For programs with a clinical or externship, our affiliates require a background check and drug screening. Positive results on either will result in not being accepted into the program or not being allowed to attend the clinical. The criteria to pass these screens include: no felony or misdemeanor convictions; negative drug screen; negative TB, MMR, Hep B, and Varicella vaccines. Separate fees for background check and drug tests apply and are not included in tuition costs.

<table>
<thead>
<tr>
<th>PROGRAMS:</th>
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<tr>
<td>Certified Nurse Assistant</td>
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<td>Clinical Medical Assistant</td>
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<tr>
<td>Home Health Aide</td>
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<td>Pharmacy Technician</td>
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<td>Phlebotomy Practicum</td>
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<td>RN Refresher</td>
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**Home Health Aide**

Healthcare skills for the home setting, personal hygiene services, housekeeping tasks and other related support services. Includes 8 hrs. of hands-on training. Admissions application and interview required; application due date is Feb. 21.

- **CE-HCARE 2051OS, M/F, Mar. 12-May 2, 9:00 am-2:00 pm, $800 (+ textbook/workbook). #12962**

**Certified Nursing Assistant**

NYS approved training for nursing assistants. Prepare for employment in hospitals and nursing homes. Includes classroom work and clinical experiences at a local nursing home. Admissions application and interview required; application due date is Jan 12.

- **CE-HCARE 2001OS, $1,410 (+ textbook/workbook).**
  - Sec. A: M/W/Th, Feb. 19-May 17, 5:30-9:30 pm. #12963
  - Sec. B: T/Th, Feb. 20-May 17, 9:00 am-3:00 pm. #12964

**Direct Service Provider Training Course**

Understand basic psychiatric terminology, psychopathology, social skills training, and mental health laws and ethics. Direct Service Providers (DSP’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.

- **CE-HCARE 2011OS, Th/Sa, Feb. 1-Apr. 7, Thurs., 5:30-9:00 pm/Sat., 9:00 am-2:00 pm, $1,305 (+ textbook). #12965**

**FACULTY SPOTLIGHT MAUREEN GILLIGAN MCNIFF**

Maureen McNiff teaches numerous workforce development programs in the healthcare field, such as Electrocardiogram Technician, Phlebotomy Training, and Patient Care Technician. As a registered nurse at Lawrence Hospital, she holds a BSN from Lehman College, a MA in Nursing from Pace University and is certified in intravenous therapy and oncology nursing. Maureen has vast knowledge and experience in vascular access and effectively gives her students the hands-on training needed to begin their careers in healthcare.
CAREERS IN WRITING & PUBLISHING

Write Who You Are
The most valuable thing you have to offer as a writer is yourself – your knowledge, insights, perspectives, and experiences. By mining what you alone have to offer, you’ll fulfill your potential and connect deeply with your readers.
CE-WRITG 2088, 3 Wed., Mar. 28-Apr. 11, 6:00-8:00 pm, Room TBD, $65. P Andrews. #12350

Writing & Selling Kids’ Books
Have a great idea for a children’s book? That’s a terrific place to start, but how do you progress from concept to published product? Go from getting started to the finish line in the world of juvenile publishing by exploring the requirements of every audience – baby board books, first chapter, middle-grade, and young adult – from outlining and writing, to finding an agent and/or publisher, to self-publication.
CE-WRITG 2073, $90, KNC-3. S Weyn. Sec. A: 3 Fri., Jan. 19-Feb. 2, 6:00-9:00 pm. #12307
Sec. B: 3 Sun., Jan. 21-Feb. 4, 3:00-6:00 pm. #12308

Writing for Little Ones: Ages Baby to Seven
Writing for the very littlest readers is a special challenge. It requires a way of thinking about children: what they believe and know and what they don’t yet know. It involves seeing the world from their unique perspective, even understanding how being little alters their perception of the world. To write for children the author must entertain and guide, and balance between adult communications skills and the child’s world; develop and polish your own work for very young children.
CE-WRITG 2077, 4 Sun., Jan. 21-Feb. 11, 12:00 noon-3:00 pm, KNC-3, $120. S Weyn. #12309

Turning Ideas into Published Books
Do you have a great book idea? Let’s move it to the next step. 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. Email editing by the author/teacher will help move your work along quickly.
CE-WRITG 2039, 6 Wed., Jan. 17-Feb. 21, 6:00-8:00 pm, KNC-2, $125. V Dacquino. #12298

Freelancing At Any Age
Local publications are always looking for freelance writers. By adding photography to the mix, writers double their value to editors and publishers. The Internet and digital media have multiplied the opportunities 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 find new outlets for their work.
CE-WRITG 2071, 3 Tues., Feb. 13-27, 6:30-8:30 pm, GTW-219, $60 (+ $2 for purchase of magazine, payable to instructor). T Riley. #12394

CONTINUING PROFESSIONAL EDUCATION

American Red Cross Babysitter’s Training
For youth planning to babysit, get the knowledge and skills necessary to safely and responsibly give care for children and infants. Develop leadership skills; plan a babysitting business, keep yourself and others safe and help children behave; and learn basic childcare and basic first aid. For ages 11-15 years old. Bring a bag meal.
CE-CERTS 2031, $90 (+ $10 ARC certification fee, + optional $15 for ARC Babysitter’s Training Set, payable to instructor). A Reeve. Sec. A: 2 Fri., Mar. 9 & 16, 5:00-8:30 pm, KNC-5. #13468
Sec. B: 1 Sat., Apr. 14, 12:00 noon-8:00 pm (1-hr lunch break), KNC-2. #13469

Notary Public Exam Prep
Prepare for the NYS Notary Public test. Laws, concepts, and procedures will be explained. Topics include avoiding conflicts of interest, maintaining professional ethics, charging proper fees, handling special situations, when to hire an attorney, and minimizing legal liability. All materials provided including website links to NYS Department of State licensing information, booklets, and forms. Also featured is an 80 question practice exam.
CE-CERTS 2043, 1 Fri., 12:00 noon-4:00 pm, Room TBD, $60. V Bujanow. Sec. A: Feb. 23. #12262
Sec. B: Apr. 27. #12263

“Servsafe” Food Service Sanitation & Safety
Mandatory for anyone who handles and/or distributes food. Prepare for the Dept. of Health Food Protection Certificate exam; also meets State Agriculture and Markets education requirements for food purveyors. Call 914-606-6830, press 1 for schedule and registration form.

Grade C Water Operator Certification
This approved 18-hour program is required for operators seeking Grade C Certification for systems serving 1,000 people or less. Course covers water facilities with basic treatment, filtration, booster pump stations, storage tanks, disinfection, fire protection, cross-connections, and small distribution facilities. 100% attendance required to sit for exam.
CE-CERTS 2010, 6 Thurs., Apr. 5-May 10, 6:30-9:30 pm, KNC-3, $275 (+ textbook). J Wines. #12398
Grade D Water Distribution Operator Certification
This approved 15-hour program is required for operators seeking Grade D Certification. Course covers basic hydraulics, operator math, cross connection control, distribution system O&M (leak detection), pipes & joints, valves, and other miscellaneous tools and operations. Also covers emergency planning, work zones, trench and job site safety, water main installation and repair, and maps and records. 100% attendance required to sit for exam. CE-CERTS 2011, 5 Mon., Apr. 9-May 7, 6:30-9:30 pm, KNC-2, $250 (+ textbook). J Wines. #12399

ICD-10-PCS
For entry-level and intermediate coders; learn to properly assign in-patient procedure codes for the transition to ICD-10-PCS. Includes instruction on how to determine the appropriate root operation. Analyze, assign, and sequence ICD-10-PCS procedures. Students will also review the ICD-10-PCS official guidelines for coding and reporting. CE-CERTS 2042, 2 Sat., Apr. 7 & 14, 9:00 am-4:00 pm, Room TBD, $150 (+ textbook). #13357

Certified Coding Associate (CCA) Exam Prep
Intended to assist the new coding practitioner to prepare for the national certification examination, which measures coding competency and offers credibility to your coding proficiency. Evaluate and strengthen your skills in preparation for the exam. Bring both coding manuals and required text to class. CE-HCARE 2000, 4 Sat., Apr. 21-May 12, 9:00 am-12:00 noon, Room TBD, $150 (+ textbook). #13358

Child Abuse Seminar
New York State approved coursework for educators and healthcare professionals. If already licensed, bring license to class. $60. D Flynn-Capalbo. At Valhalla Campus: CE-CERTS 2001. Sec. A: 1 Sat., Mar. 10, 9:00 am-12:00 noon, Room TBD. #12976 Sec. B: 1 Thurs., Apr. 26, 6:00-9:00 pm, KNC-5. #12977 At Ossining Center: CE-CERTS 2001OS, 1 Sat., Apr. 14, 9:00 am-12:00 noon. #12968

NEW Continuing Education for EMS Professionals
Email us at workforceandcommunity@sunywcc.edu for details.

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: NYS RN license and current CPR certification for healthcare professionals (BLS). Admissions application and interview required; application due date is Feb. 2. Call 914-606-7408 for information. At Ossining Center: CE-HCARE 2047OS, T/Th, Feb. 20-May 8, 4:30-9:30 pm, $1,000 (+ textbook/ workbook). #12967

School Violence Prevention and Intervention
New York State approved coursework for educators, hospital personnel, social workers and others who work with children. At Ossining Center: CE-CERTS 2002OS, 1 Sat., May 5, 9:00 am-12:00 noon, $45. D Flynn-Capalbo. #12969

The Certification Center at Westchester Community College
Through the Division of Workforce Development and Community Education, The Certification Center at Westchester Community College offers a wide range of industry-recognized certification exams designed to take your career to the next level. Our Certification Center is a convenient, professional space that welcomes current students, alumni and all members of the community. Email Michele.Maya@sunywcc.edu for more information or to schedule your exam. Proctor fee may apply.

COMPUTERS & INFORMATION TECHNOLOGY

Computing Fundamentals for Windows
Knowledge of computers is not a prerequisite for this course. Whether you are new to computers or just want to brush up on your computer skills, this course is for you. Increase your proficiency using Windows-based computers with techniques and shortcuts. Build your confidence and get control of your computer by managing, organizing, and searching for your files and folders. Learn the benefits of different Internet browsers and search engines, including safe and efficient Internet use. Manage your email folders and attachments and get a glimpse of popular social media sites including Facebook and Twitter. CE-COMP 2163, $360 (+ textbook).
At Valhalla Campus: Sec. A: 6 Sat., Jan. 20-Feb. 24, 9:00 am-12:00 noon, GTW-209. #12739 Sec. B: 6 T/Th, Mar. 13-29, 6:00-9:00 pm, GTW-209. #12740 Sec. C: 6 T/Th, Mar. 6-22, 9:00 am-12:00 noon, GTW-215. #12741 Sec. D: 6 Sat., Apr. 14-May 19, 9:00 am-12:00 noon, GTW-209. #12742 At Mt. Vernon Center: Sec. E: 6 T/Th, Mar. 20-Apr. 5, 1:00-4:00 pm. #12743

NEW COMPUTER STUDENTS: PLEASE BRING A USB FLASH DRIVE TO CLASS.
CLASSES ARE TAUGHT WITH WINDOWS 10 AND OFFICE 2016 EXCEPT AS NOTED.
File Management
Never lose your work again! Organizing and managing your files is essential for the workplace and for the home. Learn best practices to organize your files; create and organize folders; search for files; work with shortcuts; and set some custom features to make it easier to work with Windows.

CE-COMP 2002, GTW-209, $140 (+ textbook). Sec. A: 2 M/W, Jan. 16 & 18, 6:00-9:00 pm. #12915
Sec. B: 2 M/W, Jan. 22 & 24, 9:00 am-12:00 noon. #12916
Sec. C: 2 Sat., Mar. 17 & 24, 9:00 am-12:00 noon. #12917

File Management for Mac
Time to organize your Mac files! Learn techniques that will help you locate your files easily. Learn how to use Finder to create, organize and search for folders and files. This class is a must for anyone that wants to get control of their files. BYOM...Bring your own Mac to this class.
CE-COMP 2164, 2 T/Th, Feb. 6 & 8, 6:00-9:00 pm, GTW-219, $140. #12995

MS Office 2016 Basics
Learn to use the basic features of the 2016 version of MS Word, Excel, and PowerPoint, three of the most fundamental software programs used in educational and professional settings. Provides skills for creating basic documents, working with spreadsheets, and creating effective presentations. Prerequisite: File Management or equivalent experience. 1.8 CEUs
CE-COMP 2155, 6 T/Th, Mar. 27-Apr. 12, 9:00 am-12:00 noon, GTW-215, $360 (+ textbook). #12744

MS Office 2016 Beyond the Basics
Go beyond the basics with the latest version of Microsoft Word, Excel and PowerPoint – three of the most fundamental software programs used in educational and professional settings. Learn to Mail Merge and work with images, section breaks, columns, styles, tables, headers and footers in Word. Apply advanced formatting techniques to your spreadsheets and work with dates and lookup functions in Excel. Create presentations that include charts, tables, and hyperlinks and prepare a presentation for delivery with PowerPoint. Prerequisite: Microsoft Office Basics or equivalent experience. 1.8 CEUs
CE-COMP 2173, 6 T/Th, Apr. 17-May 3, 9:00 am-12:00 noon, GTW-215, $360 (+ textbook). #12996

MS Office 2016 Basics for Mac
BYOM...Bring your own Mac with Microsoft Office to learn the basic features of the 2016 Mac version of MS Word, Excel, and PowerPoint, three of the most fundamental software programs used in educational and professional settings. Provides skills for creating basic documents, working with spreadsheets, and creating effective presentations. Prerequisite: File Management for Mac or equivalent experience.
CE-COMP 2165, 6 Th, Feb. 15-Mar. 22, 6:00-9:00 pm, GTW-219, $360 (+ textbook). #12999

Computer Basics 1 – Operational Skills (In Spanish)
Conceptos Básicos de Computación 1 - Habilidades Operacionales (en español)
Aumente su habilidad en el uso básico de su computadora en entorno Windows: trabaje con el mouse y el teclado, el escritorio de Windows, utilice programas como el de procesamiento de textos, utilice menús y barras de herramientas y más. Este taller es ideal para nuevos usuarios de computadoras o para aquellos que quieren refrescar o mejorar sus habilidades básicas. Windows 10.
CE-COMP 2159, 2 T/Th, Apr. 24 & 26, 6:00-9:00 pm, GTW-215, $140. #12745

Computer Basics 2 – Mastering Windows and File Management (In Spanish)
Conceptos Básicos de Computación 2 - Dominio de Windows y de la Administración de Archivos (en español)
Consigue confianza y consiga el control de su computadora con estas técnicas para usar Windows. Aprenda a administrar y organizar sus archivos y carpetas; Aprenda a buscar archivos; trabajar con atajos; utilizar paneles de control; Establezca algunas funciones personalizadas para que sea más fácil trabajar con Windows. Prerrequisito: Conceptos básicos de Computación 1 o experiencia equivalente. Windows 10.
CE-COMP 2160, 2 T/Th, May 1 & 3, 6:00-9:00 pm, GTW-215, $140. #12746

Computer Basics 3 – Internet and Email (In Spanish)
Conceptos Básicos de Computación 3 - Internet y correo electrónico (en español)
Convírtase en un usuario de Internet más competente. Aprenda los beneficios de los diferentes navegadores y motores de búsqueda y cómo hacer que su uso de Internet sea más eficiente y seguro. Aprenda a administrar sus carpetas y archivos adjuntos de correo electrónico. Obtenga una visión de los sitios de redes sociales populares, incluyendo Facebook y Twitter. Prerrequisito: Conceptos básicos de Computación 1 o experiencia equivalente. Windows 10.
CE-COMP 2161, 2 T/Th, May 8 & 10, 6:00-9:00 pm, GTW-215, $140. #12747

Ahorre $378 al registrarte para las tres clases de conceptos básicos de computadora durante esta legislatura para sólo $378. Ahorro reflejará cuando se calculan sus gastos después de inscribirse. Si se cancelan las clases por cualquier motivo, no aplica descuento.
**Keyboarding for Accuracy and Speed**
This course provides students with the basic skills necessary to learn touch typing on a computer keyboard. The ability to type faster and more accurately saves time and increases productivity. A great course for anyone who uses the computer, including healthcare professionals who have to make entries in patient electronic records. Only basic operational computer skills are required for this hands-on class.
CE-COMP 2016, 12 Sat., Feb. 17-May 12 (skip 3/31), 9:00-10:30 am, GTW-203, $200. #13004
Keyboarding is also offered online. Email Michele.Maya@sunywcc.edu for info.

**Fundamentals of the iPhone**
Learn to use basic functions of the iPhone. Bring your phone to class and work at your own pace. Topics covered include: essential skills of texting, taking pictures, accessing email, customizing calendars, and utilizing the Internet via the iPhone.
CE-COMP 2141, 6 Sat., Apr. 7-May 12, 11:00 am-1:00 pm, GTW-203, $145. #13007

**Cut the Cord: Online TV Streaming Solutions**
The non-techie’s guide to living without cable. Learn about TV streaming solutions that will save you money. Showcases devices such as Apple TV, Roku, Amazon Fire, and Chromecast. Learn about Netflix, Hulu, and other streaming services. Discussion on Internet requirements and help to determine which devices and services may work best for you.
CE-COMP 2148, 1 Sat., Mar. 3, 9:00 am-12:00 noon, GTW-209, $60. #12748

**SOCIAL MEDIA AND INTERNET APPLICATIONS**

**Social Media Overview**
Learn how to connect and more efficiently use several of the more popular social media sites: LinkedIn, Facebook, Pinterest, and Twitter. Learn how to join these sites, understand when to “like” something, set security features, promote yourself, join groups, understand hashtags, and social media etiquette. Prerequisite: Computing Fundamentals for Windows or equivalent experience. 1.2 CEUs
CE-COMP 2015, 4 T/Th, Jan. 9-18, 6:00-9:00 pm, GTW-215, $200. #13009

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

**Social Media Marketing for Business 101: What's In It for Your Company?**
Social media has burst onto the scene faster than businesses know how to handle it. With new ways to reach clients, companies find themselves grappling to understand and implement new strategies. What is the social media landscape, how does it work, and how much of a game changer will it be for your business? Shape your understanding of social media marketing and think more critically about your company’s use of social networks. Prerequisite: Social Media Overview or equivalent experience.
CE-COMP 2110, 2 M/T, Jan. 22 & 23, 6:30-9:30 pm, GTW-215, $120. #13012

**Social Media Marketing for Business 102: Tools & Techniques for Marketing Your Business**
Explore how a variety of social media tools such as LinkedIn, Facebook, Twitter, and YouTube can increase your business’s visibility and consumer impact. Get hands-on training on how to open accounts and participate in these networks to drive traffic to your company website. We’ll also look at tracking how effective your social media campaigns are and how to gather information for targeted marketing. Prerequisite: Social Media Overview or equivalent experience.
CE-COMP 2111, 2 W/Th, Jan. 24 & 25, 6:30-9:30 pm, GTW-215, $120. #13014

**Social Media Marketing for Business 103: What’s Your Content Strategy?**
We’ll look at the data, decisions, and tools you’ll need to develop the social media plan for your business. We’ll explore different methods such as video and photo production, writing techniques, and more. Participants are encouraged to share ideas and get feedback to help in defining a successful and robust strategy. Prerequisite: Social Media Overview or equivalent experience.
CE-COMP 2117, 2 M/T, Jan. 29 & 30, 6:30-9:30 pm, GTW-215, $120. #13015

**Save $** when you register for all three Social Media for Business classes during this term for only $324. Savings will be reflected when your course fees are calculated after enrolling. If classes are cancelled for any reason, discount no longer applies.

WHERE REQUIRED, TEXTBOOKS CAN BE PURCHASED AT THE BOOKSTORE AT 914-606-6475 OR ORDERED ONLINE AT WWW.SUNYWCC.EDU
Email Marketing
33% of email recipients open email based on subject line alone; emails that include social sharing buttons have a 158% higher click-through rate. Capitalize on this method of advertising by exploring which platforms to use, how to decipher the stats, how to merge your social platforms and website with your email marketing campaign, dealing with those who unsubscribe, and what are the ethical requirements of your email? Prerequisite: Social Media Overview or equivalent experience.
CE-BUS 2023, 2 W/Th, Jan. 31 & Feb. 1, 6:30-9:30 pm, GTW-215, $120. #13019

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, 2 Sat., Feb. 3 &10, 9:00 am-1:00 pm, GTW-203, $150. #13022

Creating Sharable Documents on the Cloud with Google Drive and Docs
Move to cloud-based storage and online collaboration in the workplace or for personal use! Learn how to create, format and print a Google Doc. Share your doc so others can edit or comment on it. View the revision history to see what changes have been made to the document and when. In addition, search for files and organize your files using Drive. Any time, from any computer, tablet or smartphone with an Internet connection for free!
CE-COMP 2143, 2 Sat., Apr. 21 & 28, 1:00-4:00 pm, GTW-209, $100. #13063

MICROSOFT OFFICE APPLICATIONS
Get the computer competencies you need to survive and prosper in today’s fast-changing workplace. Our Microsoft applications courses are taught using MS Office 2016 unless otherwise stated.

Microsoft Excel 2016 Certification Exam Prep
This course will prepare the student to take the Microsoft Office Specialist Exam in Excel 2016: MOS Exam #77-727. Prerequisite: MS Excel Levels 1, 2, and 3 or equivalent experience and use of MS Excel for six months. Exam can be scheduled and taken at WCC. Exam fees not included.
CE-TESTG 2013, 6 M/W, Apr. 23-May 9, 6:00-9:00 pm, GTW-209, $360 (+ textbook). #12774

MS Excel 2016 Comprehensive
A Microsoft Office Specialist (MOS) Certification helps you stand out to employers! Provides you with the knowledge and skills necessary to productively use MS Excel 2016. Upon completion, participants will be prepared to take the Microsoft Office Specialist (MOS) Certification exam #77-727 for MS Excel 2016. Course format includes instructional time, a 30-minute lunch break, and lab practice time with a Technical Assistant. Prerequisite: File Management or equivalent experience and familiarity with MS Excel. 3.6 CEUs.
CE-COMP 2153, GTW-215, $864 (+ textbook + exam fees).
Sec. A: 12 M/W, Feb. 5-Mar. 14, 9:00 am-12:00 noon, (30-minute lunch break), 12:30-2:00 pm lab. #12775
Sec. B: 9 Sat., Mar. 17-May 19 (skip 3/31), 9:00 am-1:00 pm (30-minute lunch break), 1:30-3:00 pm lab. #12786

NEW! Generate Surveys and Understand the Results with Google Forms and Sheets
Need answers? Looking for trends? Use Google Forms to create free surveys using various question types, distribute surveys by email or links, then review and interpret the results you receive through Google Sheets. Prerequisite: Google Drive or equivalent experience.
CE-COMP 2167, 3 Sat., May 5-19, 1:00-5:00 pm, GTW-209, $220. #13065

Build a Following with Blogging and Podcasting
Get your message out there! This course will introduce students to valuable new online tools and the skills necessary to become a Blogger and a Podcaster. Great for business owners to communicate with clients and create a presence on the Internet. Demos and assignments included.
CE-BUS 2088, 4 Fri., Mar. 2-23, 9:00 am-12:00 noon, GTW-209, $200. #12749

Social Networking with Facebook
Facebook and other social networks enable millions of older adults to stay involved with children, grandchildren, and distant family members. Learn how to find and connect with old friends and family members to share activities and renew relationships. Join millions of others of all ages in the fun of managing virtual farms on the Internet. Share photos and videos to stay in touch.
CE-COMP 2071, 2 Fri., Mar. 16 & 23, 1:00 pm-4:00 pm, GTW-209, $70. #12750

NEW! Generate Surveys and Understand the Results with Google Forms and Sheets
Need answers? Looking for trends? Use Google Forms to create free surveys using various question types, distribute surveys by email or links, then review and interpret the results you receive through Google Sheets. Prerequisite: Google Drive or equivalent experience.
CE-COMP 2167, 3 Sat., May 5-19, 1:00-5:00 pm, GTW-209, $220. #13065

Build a Following with Blogging and Podcasting
Get your message out there! This course will introduce students to valuable new online tools and the skills necessary to become a Blogger and a Podcaster. Great for business owners to communicate with clients and create a presence on the Internet. Demos and assignments included.
CE-BUS 2088, 4 Fri., Mar. 2-23, 9:00 am-12:00 noon, GTW-209, $200. #12749

Social Networking with Facebook
Facebook and other social networks enable millions of older adults to stay involved with children, grandchildren, and distant family members. Learn how to find and connect with old friends and family members to share activities and renew relationships. Join millions of others of all ages in the fun of managing virtual farms on the Internet. Share photos and videos to stay in touch.
CE-COMP 2071, 2 Fri., Mar. 16 & 23, 1:00 pm-4:00 pm, GTW-209, $70. #12750
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: File Management or equivalent experience.
1.2 CEUs.
CE-COMP 2020, GTW-209, $280 (+ textbook).
Sec. A: 4 Sat., Jan. 20-Feb. 10, 1:00-4:00 pm.
Sec. B: 4 M/W, Mar. 12-21, 6:00-9:00 pm.
#12754

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: MS Excel Level 1 or equivalent experience.
1.2 CEUs.
CE-COMP 2021, GTW-209, $280 (+ textbook).
Sec. A: 4 Sat., Feb. 17-Mar. 10, 1:00-4:00 pm.
#12761
Sec. B: 4 M/W, Mar. 26-Apr. 4, 6:00-9:00 pm.
#12762

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: File Management or equivalent experience.
1.2 CEUs.
CE-COMP 2017, 4 T/Th, Mar. 20-29, 6:00-9:00 pm, GTW-203, $280 (+ textbook).
#13067

MS Access – Level 2
Master more advanced features of Access such as analyzing data with PivotTables, exchanging data with other programs, and advanced worksheet management. Prerequisite: MS Excel Level 2 or equivalent experience.
1.2 CEUs.
CE-COMP 2018, 4 T/Th, Apr. 3-12, 6:00-9:00 pm, GTW-203, $280 (+ textbook).
#13088

Save $ 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. If classes are cancelled for any reason, discount no longer applies.

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: MS Access Level 2 or equivalent experience.
1.2 CEUs.
CE-COMP 2019, 4 T/Th, Apr. 17-26, 6:00-9:00 pm, GTW-209, $280 (+ textbook).
#13080

MS Word 2016 Comprehensive
A Microsoft Office Specialist (MOS) Certification helps you stand out to employers! This course will provide you with the knowledge and skills necessary to productively use MS Word 2016. Upon completion, participants will be prepared to take the Microsoft Office Specialist (MOS) Certification exam #77-725 for MS Word 2016. Course format includes instructional time, a 30-minute lunch break, and lab practice time with a Technical Assistant. Prerequisite: File Management or equivalent experience and familiarity with MS Word.
3.6 CEUs
CE-COMP 2154, GTW-215, $584 (+ textbook + exam fees).
Sec. A: 9 Sat., Jan. 13-Mar. 10, 9:00 am-1:00 pm (30-minute lunch break), 1:30-2:00 pm lab.
#12751
Sec. B: 12 M/W, Apr. 9-May 16, 9:00 am-12:00 noon (30-minute lunch break), 12:30-2:00 pm lab.
#12752

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

Visit us online at www.sunywcc.edu/wdce
Everything Outlook!
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. Go beyond email to improve your time and task management with advanced features of Outlook mail, the powerful calendar, meeting scheduler, contacts, address book, and task manager. Prerequisite: File Management or equivalent experience. 1.2 CEUs
CE-COMP 2024, 4 M/W, Apr. 16-25, 6:00-9:00 pm, GTW-215, $280 (+ textbook). #12817

Microsoft Office Skills Non-Credit Certificate
The applications in the Microsoft Office Suite (Access, Excel, Word, PowerPoint) are widely used and these skills are expected of today’s working professional. Complete our series of classes in these four programs to qualify for this non-credit certificate. Apply for the certificate upon completion. Contact Michele Maya for details Michele.Maya@sunywcc.edu.

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

NEW! PowerPoint for the Power User
Learn techniques to enhance your presentations with multimedia and web resources. Create more efficient and effective slide decks by using Slide Masters, creating your own templates and mastering drawing tools and objects. Integrate with Excel to represent data graphically for more impact. Keep your audience engaged with tips and tricks for live delivery, including rehearsal and timing tools. Prerequisite: Familiarity with PowerPoint.
CE-COMP 2174, 2 Fri., Feb. 23 & Mar. 2, 9:00 am-12:00 noon, GTW-215, $140. #13075

Database Fundamentals
Store all of your business records, extract information, and make better business decisions by understanding the database! Learn the general principles of designing a relational database, including terminology, data types, data integrity, and how to use queries to extract data with Microsoft Access. Prerequisite: File Management or equivalent experience.
CE-COMP 2166, 2 Fri., Mar. 9 & 16, 9:00 am-1:00 pm, GTW-215, $160. #12841

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: MS Excel Level 2 or equivalent experience.
CE-COMP 2086, 1 Fri., Mar. 23, 9:00 am-1:00 pm, GTW-215, $70. #12845

Constructing MS Excel Formulas
Learn how to build more complicated formulas, use functions and combine them in powerful ways. Covers using absolute and relative references in formulas and the order of precedence of operations. Troubleshoot formulas using the auditing tools. Document the formulas that you create. Use named ranges and cells in your formulas to better understand the purpose of the formula. Prerequisite: Excel Basics, MS Excel Level 1 or equivalent experience.
CE-COMP 2052, 2 Fri., Apr. 6 & 13, 9:00 am-12:00 noon, GTW-215, $140. #12848

Microsoft Certification Training – Online Programs
If our class schedule doesn’t match your availability, you can still train for a new career and develop or enhance your technology skills by enrolling in our online classes offered in partnership with Education to Go/Gatlin Education Services. For more information, see page 26, email Michele.Maya@sunywcc.edu or visit http://careertraining.ed2go.com/sunywcc.

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

Access Your Content Anywhere,
Anytime with MS OneDrive and OneNote
Be at the ready! OneDrive is Microsoft’s cloud-based storage for all of your files on any device, at any time. Combine this with OneNote, your digital notebook for capturing, storing and sharing all kinds of information - notes, photos, audio, video, web links and more. Explore the powerful search capabilities and reduce printing by utilizing these products. Includes free MS Office applications.
CE-COMP 2168, 4 M/W, Mar. 26-Apr. 4, 6:00-9:00 pm, GTW-215, $220. #12825

One-on-One Computer Training
Get the benefits of the expertise of our experienced instructors in a one-on-one, private session! For targeted, specific assistance with any software application, our One-on-One program can help. We will match you with one of our professional instructors at our Valhalla campus for a session. Call Michele Maya at 914-606-6627 to set an appointment time. A 2-hour session is $240, a 3-hour session is $360.

Microsoft Office Skills Non-Credit Certificate
The applications in the Microsoft Office Suite (Access, Excel, Word, PowerPoint) are widely used and these skills are expected of today’s working professional. Complete our series of classes in these four programs to qualify for this non-credit certificate. Apply for the certificate upon completion. Contact Michele Maya for details Michele.Maya@sunywcc.edu.
Creating Excel Dashboards
Excel Dashboards track complex data in one visual, dynamic, often interactive central and compact sheet. Learn to build dashboards that simplify data analysis and enhance decision-making. Prerequisite: MS Excel Level 2 or equivalent experience.
CE-COMP 2170, 2 Fri., Apr. 13 & 20, 9:00 am-12:00 noon, GTW-209, $140. #13077

Data Analysis with Excel
Get a handle on some of Excel’s more advanced features for analyzing your data including Dashboards with slicers and timelines, creating What If Scenarios and performing Data Validation. Prerequisite: MS Excel Levels 1 and 2 or equivalent experience.
CE-COMP 2115, 2 Fri., May 4 & 11, 9:00 am-12:00 noon, GTW-215, $140. #12858

Automate with Basic Excel Macros
What are macros and how can they save you time? Learn how to automate your way out of mundane repetitive tasks with the power of macros in Excel. This course includes recording basic macros and basic editing in Visual Basic. Prerequisite: MS Excel Levels 1 and 2 or equivalent experience.
CE-COMP 2147, GTW-215, $60. Sec. A: 1 Thurs., Apr. 19, 6:00-8:00 pm. #12859 Sec. B: 1 Fri., Apr. 27, 9:00 am-12:00 noon. #12860

UNIX/LINUX Administration Basics
Gain basic systems administration skills to manage and deploy small to large systems. You’ll get a conceptual and hands-on understanding of UNIX/LINUX administration for a business environment. Prerequisite: File Management or equivalent experience.
CE-COMP 2123, 2 Sat., Jan. 20 & 27, 9:00 am-12:30 pm, GTW-203, $150. #13076

ACCOUNTING AND FINANCE

Bookkeeping with QuickBooks and Excel Non-Credit Certificate
Earn this non-credit certificate by completing our Introduction to QuickBooks class, the Excel series, and Accounting & Bookkeeping 1 (see page x). Apply for the certificate upon completing all requirements.

Behind the Scenes of QuickBooks
Debits, credits, journals, ledgers... having a working knowledge of the principles behind the bookkeeping capability of QuickBooks will simplify your mastering of 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; the perfect first class for someone who plans to learn QuickBooks, but also useful for QuickBooks users who need additional understanding of bookkeeping processes.
CE-COMP 2132, 4 T/Th, GTW-209, $175. Sec. A: Jan. 16-25, 9:00-11:00 am. #12861 Sec. B: Jan. 30- Feb. 8, 6:00-8:00 pm. #12862

QuickBooks Fundamentals
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: File Management or equivalent experience.
CE-COMP 2013, GTW-209, $510 (+ textbook). Sec. A: QuickBooks 2016 Desktop Version: 8 T/W/Th, Feb. 13-28, 9:00 am-12:00 noon. #12863 Sec. B: QuickBooks Online Version: 8 T/W/Th, Mar. 20-Apr. 4, 9:00 am-12:00 noon. #12864 Sec. C: QuickBooks Desktop Version: 8 T/Th, Feb. 13-Mar. 8, 6:00 pm-9:00 pm. #13078

Running Payroll through QuickBooks
Explore QuickBooks’ various payroll capabilities. Navigate the payroll center setting up employee/employer tax and wage information. Create both scheduled and unscheduled payroll. Review required tax liability payments as well as employee and payroll reports. Prerequisite: File Management and Introduction to QuickBooks or equivalent experience.
CE-COMP 2156, 3 T/W/Th, Mar. 13-15, 9:00-11:00 am, GTW-209, $140 (+ textbook). #12865

QuickBooks 2015/2016 User Certification Exam Preparation
CE-TESTG 2011, GTW-209, $360 (+ textbook + exam fees). Sec. A: 9 T/Th, Apr. 10-May 8, 6:00-8:00 pm. #12866 Sec. B: 6 T/W/Th, May 8-17, 9:00 am-12:00 noon. #12867

Professional Bookkeeping with QuickBooks – Online Program
Get full details at careertraining.ed2go.com/sunywcc
User Experience (UX)
User Experience Design prepares graduates for working in interactive technologies and provides them with industry literacy through applied practice. The program will offer a foundation in user experience strategies, design thinking, and interactive design. Students will acquire skills in Web Programming, Interactive Design, Mobile App Development, and UX/UI Design. Prerequisite: basic computer experience.

Web Programming
This course will teach HTML, CSS, XML, and PHP programming languages and focus on front-end web development to actualize dynamic web pages and apps. Utilize a variety of web tools and resources.
CE-COMP 2157PE, 2 Sat., Jan. 20 & 27, 9:00 am-4:00 pm (1-hour break), $300. #12471

Mobile Applications Development
Investigate mobile device user interface and responsive design of applications on cell phones and other portable devices. Learn how websites look on mobile devices and to assess quality across devices. Specific topics include configurations and profiles; standard and custom user interface elements and events; text and multimedia messaging; and an investigation into current technologies. Students will prepare a mobile app prototype upon completion.
CE-COMP 2138PE, 2 Sat., Feb. 3 & 10, 9:00 am-4:00 pm (1-hour break), $300. #12472

Multiplatform Marketing
Provides an overview of interactive advertising and social media marketing across multiple platforms and surfaces of display, including mobile. Brand identity and social media trafficking will also be included. Writing for the Internet will be a focus.
CE-BUS 2075PE, 1 Sat., Feb. 17, 9:00 am-12:00 noon, $100. #12473

Mindful Entrepreneurship
The basics of mindfulness theory and practice will be studied in conjunction with increasing focus, reducing stress levels, and honing strategy for success. Learn the essential principles of entrepreneurship, tools, and legal information regarding starting a small business, and construct a business plan for their own start-up interactive design company.
CE-BUS 2074PE, 1 Sat., Feb. 17, 1:00-4:00 pm, $100. #12474

Website Optimization, AdWords, and Analytics
An overview and understanding of how website analysis works and how Google Analytics enables website managers to analyze traffic. Learn to assess visitor traffic, including sources, top landing pages, top exit pages, number of visits, and bounce rates. Get knowledge of how to enhance website copy, navigation, and design to improve your successful website conversions, and how to test different website versions to attract and retain visitors. Explore what Web 2.0 means and how engaging content and features are transitioning the web from a one-way experience to a two-way relationship.
CE-COMP 2131PE, 1 Sat., Mar. 10, 1:00-4:00 pm, $200. #12477

Design Thinking
Focuses on collaboration in the design thinking process. Work in groups to brainstorm an interactive experience and determine the look and feel of an interactive product(s). Group brainstorming, design principles, elements and features lists, and brand identity will be the outcomes. Students will take away the essentials of the design process.
CE-DGART 2073PE, 1 Sat., Mar. 17, 9:00 am-4:00 pm (1-hour break), $175. #12478

Intro to Information Architecture
The Information Architecture (IA), or organization, of a website or application is one of the most important areas of UX. It helps you understand how your users think about the content and functionality in a site, in order to create a usable site. This course explains the fundamentals of IA and why it’s important; it introduces the concepts of user research, hierarchies and structure, labeling, navigation, and search; and covers different types of deliverables and the IA process.
CE-DGART 2078PE, 1 Sat., Feb. 24, 9:00 am-12:00 noon, $200. #12475

User Experience / User Interaction
Introduces the field of user experience and explores the different areas of expertise in UX. Learn the essential principles of human-centered design: human-computer-interaction theory, and its application through current case studies. Explore the design process and get hands on experience creating a persona, site map, and wireframe; learn about usability testing and pair collaboratively to conduct a sample test.
CE-DGART 2072PE, 2 Sat., Feb. 24-Mar. 3, 1:00-4:00 pm, $200. #12476

Digital Arts & User Design
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, Jan. 20-May 11, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee $302. #12479
CE-DGART 2050PE, daily access subscription fee $27 per day.

NEW! Weekend Front End Coding Boot Camp
This course will entail learning HTML/CSS/ Javascript. Front end code is the code that builds the web pages that people see. These are the basic languages that designers need in web design, HTML to build pages, CSS to style pages, and Javascript to make their pages dynamic. The power of these languages together can make you a very powerful designer/front end programmer and put you in demand in the workforce.
4 Sa/Su, 9:30 am-4:30 pm (30-minute lunch break), $235.
At White Plains Center: CE-COMP 2172WA, Jan. 20-28. #12980
At Peekskill Center: CE-COMP 2172PE, Feb. 3-11. #12940

NEW! Design with Code Boot Camp
This course will use HTML/CSS/JavaScript with SDK and Photoshop, enabling students to build a shopping cart for their website. This is a web design course with front end programming. Students will produce a portfolio piece (a website) along with knowledge of front end programming.
4 Sat., 9:30 am-4:30 pm (30-minute lunch break), $235.
At White Plains Center: CE-COMP 2171WA, Feb. 17-24. #12980
At Peekskill Center: CE-COMP 2171PE, Mar. 17-Apr.7. #12941

Coding for Kids
Give your child the edge and have them engage in coding sequences of instructions that empower them to control robots and gaming interfaces. Students need to be able to write commands in the right sequences in order to communicate their instructions to others. Computer coding is what makes this possible and is a key 21st century competency for children today. Students will code stories, animations, and games.
CE-COMP 2127PE, 8 Sat., Apr. 14-June 2, 10:00 am-12:00 noon. $170 (+ $50 lab fee). #12482

Web Programming 1
Provides the theoretical concept of web services with an overview of what is required to build a website; including HTML, CSS, PHP and jQuery, as well as WAMP (apache, MySQL, PHP). Concepts of server administration, security management, and user interactivity together with the integration techniques of operation systems, web servers, and data base systems will be introduced. Learn about server architectures, and implement a server by scripting programs for business logic and develop user and file security policies. Must bring your own laptop.
CE-COMP 2188PE, 6 Sat., Feb. 17-Mar. 24, 9:00 am-2:30 pm $425. #12483

Web Programming 2
Provides installation, configuration, and setup of WAMP server on your own PC, using a working webserver (Apache), database (MySQL) and PHP/Python environment. Perform database administration and test PHP server level programs; use Python and PHP to connect to web and database servers; use WAMP to build and test a fully working website. Use MySQL workbench and MySQL command line to create tables and indexes; populate tables with data elements; use PHP to create dynamic web pages with MySQL; use WAMP MySQL console to manage and monitor databases. Must bring your own laptop. Recommended Prerequisite: Web Programming 1.
CE-COMP 2182PE, 6 Sat., Mar. 31-May 5, 9:00 am-2:30 pm $425. #12483

Digital Matte Painting for Teens & Adults
Discover the behind-the-scenes movie magic of digital matte painting, a painted representation of a set that creates the illusion of an environment not present at the filming location. Create photorealistic landscapes, which play an important role in cost-effectively producing panoramic shots that capture a filmmaker’s vision. Through hands-on projects, learn how to use interactive pen displays and touch screen tablets, Photoshop, and After Effects while introducing the integration techniques of operation systems, web servers, and data base systems will be introduced. Learn about server architectures, and implement a server by scripting programs for business logic and develop user and file security policies. Must bring your own laptop.
CE-DGART 2016PE, 1 Sat., Mar. 3, 9:00 am-2:30 pm, $235. #12490

Introduction to 3D Modeling and Printing
Explore new technology that enables the design of 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. 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.
CE-DGART 2006PE, 1 Sat., Mar. 3, 9:00 am-3:00 pm, $235 (+ $50 lab fee). #12490
Game Design for Teens
You play e-sports but did you ever wonder how to build an interactive game? The gaming industry is an exciting, burgeoning field that requires the technical ability of a computer programmer and the creativity of an artist. Dive into interactivity with a multimedia designer. Start programming and designing your own games. Students will work with a game designer to develop characters and interactive user experience.
CE-DGART 2016, 8 Sat., Mar. 10-Apr. 28, 10:00 am-2:00 pm, $218 (+ $50 lab fee). #12492

Introduction to Animation with Autodesk Maya
Ever wanted to try your hand at 3D animation? Dive in and learn with the same tools major studios use every day. Explore the process of the 12 principals of animation in any 2D/3D application. Through the use of Autodesk Maya you’ll be bringing objects and pre-rigged characters to life. Topics include 12 principles of animation, pose-to-pose animation, staging, shooting video reference, and weekly critiques.
CE-DGART 2083, 8 Mon., Mar. 19-May 7, 6:00-9:30 pm, $400. #12493

UX/UI Design
Provides a human-centered approach to sketching for user experience, journey maps, flow diagrams, architecture diagrams, motion prototypes, and wireframes. Investigate user interaction principles and aspects of visual artifacts. Prerequisite: prior digital imaging experience required.
CE-DGART 2076, 8 Sat., Mar. 24-May 12, 10:00 am-1:00 pm, $386. #12494

Quick Start to Lightroom in 24 hrs
For the beginner photographer: learn all aspects of Adobe Lightroom, from the basics of importing photography files to the more complex steps of image post-production and presentation. In addition, learn its organizational aspects, including how to safely import and store files on hard drives, tag and label photos, create image collections, and the importance of backup files. Each student will create a presentation of 15-20 photographs in an online book or website created in Lightroom.
CE-DGART 2077, 8 Wed., Feb. 7-Mar. 28, 6:00-9:00 pm, $386. #12495

Quick Start to Photoshop CC in 24 hrs
Learn to use the latest version of Photoshop with time management features and enhancements for web and video designers. This training package will include imaging formats, use of Photoshop in computer imaging, and output for the web. No previous experience with Photoshop necessary; previous computer experience required.
CE-DGART 2042, 4 Sat., Mar. 3-24, 9:00 am-3:00 pm, $386. #12496

Quick Start to Adobe Illustrator CC in 24 hrs
Learn to use the latest version of Illustrator with new 3D and web features. Includes digital illustration, drawing tools, Bezier curves, fonts, and use of Illustrator in graphic design and 3D. No previous experience with Illustrator necessary; previous computer experience required.
CE-DGART 2040, 4 Sat., Mar. 31-Apr. 21, 9:00 am-3:00 pm, $386. #12497

Quick Start to Adobe InDesign CC in 24 hrs
Learn to use the latest version of InDesign and take advantage of the integrative power and dynamic nature of its print-to-web solutions. Includes an overview of graphic layout and design, an overview of interface and tools, and a hands-on exercise. No previous experience with InDesign necessary; previous computer experience required.
CE-DGART 2041, 4 Sat., Apr. 28-May 19, 9:00 am-3:00 pm, $386. #12498

Quick Start to Photoshop Elements
Learn to use the latest version of Photoshop Elements with a focus on personal photo imaging. Step-by-step procedures on how to adjust, fix, and organize your photographs will be demonstrated with the opportunity to practice on instructor-provided images. Perfect for beginners interested in learning digital imaging for personal use with an eye toward further enhancing imaging skills.
CE-DGART 2028, 2 Wed., May 16-23, 6:00-9:00 pm, $235. #12499

Mock Interview Workshop
Make a winning impression by using verbal and non-verbal techniques to highlight your strengths. This interactive class will discuss proper interviewing etiquette, how to respond to difficult questions, the importance of researching the prospective employer, and follow-up procedures after the interview. Resumes will be reviewed and evaluated. Practice interviewing and get individualized feedback. Bring paper copy of current resume.
CE-JBPRP 2023, 1 Sat., Mar. 24, 12:30-4:30 pm, KNC-3, $50. H Cuevas. #12887
New Career Directions: Individual Sessions
Meet individually with Nationally Certified Career Counselor Gloria Goldstein to explore, clarify, and generate your personal career objectives or develop a resume and job search plan. A 90-minute session is $110. To schedule your appointment, call 914-606-6528 or email workforceandcommunity@sunywcc.edu.

EXPLORING CAREER OPTIONS

NEW! Become a Certified Hypnotist
Like to help people? Looking for a new career? Want to add hypnosis to your current practice? Then this introductory course is for you! Learn how you can become a certified hypnotist. Discover how a small investment will qualify you to have a whole new career or add to your knowledge. Also, learn a simple self-hypnosis technique you can apply immediately.
CE-CRXPL 2000, 1 Thurs., May 3, 6:00-9:00 pm, KNC-4, $35 (+ $10 optional materials fee for Self-Hypnosis booklet and CD, payable to instructor). J Abrahamsen. #12937

NEW! Learning to Fly
Do you dream you are flying and wish the dream would never end? The wonder of flight can be yours, through options ranging from computer simulations to flight motion simulators to flying with an instructor to become a private, commercial, corporate, or military pilot. Come explore the magic of flight from ground school to solo and beyond! Suggested reading: A Gift of Wings by Richard Bach. Email instructor at n9824e@aol.com with questions.
CE-CRXPL 2027, 1 Sat., Jan. 20, 2:00-4:00 pm, KNC-2, $30. B Rauch. #12991

Slicing the Big Apple
A course for lovers of urban history that will dynamically combine the history, ethnography, and architecture of a complex, diverse city. It will also prepare you to become a certified NYC tour guide.
CE-TRVL 2005, 5 Sat., Feb. 3-Mar. 3, 11:00 am-1:00 pm, Room TBD, $100. H Fischer. #12886

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 and how to navigate LinkedIn. Prerequisite: Computing Fundamentals for Windows or equivalent experience.
CE-COMP 2099, 1 Sat., Mar. 10, 9:00 am-1:00 pm, GTW-209, $70. #12868

Social Media and 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. Learn best practices for managing and promoting your online profiles. Create and expand a community of virtual contacts who can provide introductions to hiring managers and/or recruiters. Take a brief tour of the LinkedIn site and develop a social media plan. Prerequisite: Computing Fundamentals for Windows or equivalent experience.
CE-JBPRP 2024, 1 Sat., Apr. 7, 9:00 am-1:00 pm, GTW-209, $60. #13079

Displaced Homemakers/Project Transition
Office Technology Training Program for Career Re-Entry
This intensive program provides qualified displaced homemakers the opportunity to learn current, marketable skills to return to the workforce. There is no cost to eligible participants (single parents, widowed, disabled spouse, divorced, separated, unemployed spouse). All applicants must be unemployed or underemployed, and must provide proof of Displaced Homemaker status according to NYS Department of Labor guidelines.

LEARN CURRENT COMPUTER SKILLS:
- MS Word
- MS Excel
- MS PowerPoint
- MS Outlook
- QuickBooks

LEARN JOB SEARCH SKILLS:
- Resume writing
- Interviewing
- Online job search
- Group & Individual Career Counseling

Contact us to find out if you are eligible; call 914-606-6528 or email Alice.Walsh@sunywcc.edu
Time Management for Success
Are you feeling overwhelmed with your daily routine or planning a special upcoming event? Regardless of the number of demands on your daily life, there are proven and practical time management techniques to alleviate the stress and become more efficient. Through simple exercises, learn to establish priorities, identify “time robbers” and develop an action plan.
CE-PRSDV 2150, 1 Sat., Mar. 31, 1:30-4:30 pm, KNC-3, $40. H Cuevas. #12290

Business Etiquette 101
Explore eight ways to gain confidence and obtain positive outcomes. Identify and address challenging moments in professional and social settings. Topics include business etiquette, social etiquette, the importance of the first impression, and dealing effectively with challenging people and situations. Learn to thrive and survive in any circumstances you encounter!
CE-BUS 2089 4 Tues., Mar. 6-27, 6:00-8:00 pm, Room TBD, $95. M Francis. #12375

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, or investor interest. Learn how to schmooze without being fake. Learn key techniques, participate in various exercises, and get individualized feedback and tips.
CE-PRSDV 2072, 1 Sat., Mar. 10, 12:30-4:30 pm, KNC-3, $50. H Cuevas. #12292

Assertive Communication Skills in the Workplace
Are you shy about speaking up? Learn how to successfully communicate by developing winning speech patterns, focusing on the audience, and rehearsing! Discover techniques to get your point across in a credible and self-assured manner. Through simple exercises, learn to voice your opinions, avoid interruptions, and make valuable contributions.
CE-PRSDV 2065, 3 Sat., Feb. 17-Mar. 3, 12:30-3:30 pm, KNC-3, $95. H Cuevas. #12291

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., Jan. 16-Feb. 20, 7:00-9:00 pm, KNC-2, $125. S Horowitz. #12293

Introduction to Public Relations
This course focuses on learning the communication skills necessary to create and maintain a positive image for a company or individual, such as press releases, newsletters, public appearances, and the Internet. Includes exercises for developing skills for working under pressure and answering difficult questions.
CE-BUS 2081, 3 Mon., Apr. 9-23, 6:00-8:00 pm, Room TBD, $60. S Slosberg. #12334

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.
CE-WRITG 2054, 2 Sat., Mar. 24 & 31, Mar. 24: 8:00 am-12:00 noon/Mar. 31: 8:00 am-1:00 pm, KNC-3, $95. H Cuevas. #12289

Math Refresher
For those who want a math brush-up before tackling college-level math classes. This refresher class covers skills in basic math through algebra.
CE-BSKLS 1003, 8 Sat., Feb. 3-Mar. 24, 1:00-3:00 pm, Room TBD, $160 (+ $20 materials fee, payable to instructor). S Zidan. #12256

Coming in Spring 2018 – TASC Test Prep
If you’re preparing to sit for the TASC exam – formerly the GED exam – our test prep class can help you. Please call 914-606-8890 or email us at workforceandcommunity@sunywcc.edu for schedule and information.
NEW! A Survival Guide for Women on Wall Street
Within the hierarchy of corporate culture, the rules of protocol aren’t always clear; missteps can be damaging to your career. Learn how to avoid the pitfalls from this seasoned Wall Street veteran who has spent over 20 years in this fiercely competitive industry.
CE-FIN 2066, 1 Wed., Apr. 11, 6:30-8:30 pm, KNC-3, $25. T Lashchyk. #13006

Team Leadership for New Managers
This program provides new managers with the skills needed to transition from doing their own work to getting work done through the members of their team. Leave with the tools to communicate, motivate, give feedback, delegate, and reward your staff.
CE-BUS 2061, 1 Thurs., Mar. 29, 9:00 am-4:00 pm, GTW-219, $150 (+ $25 materials fee, payable to instructor). #13354

Leading Change in an Organization
Learn what you need to do to implement successful change initiatives – large or small. Come away with an understanding of the change process, the ability to plan for and communicate about it, and how to recognize and manage common reactions to change.
CE-BUS 2090, 1 Tues., Apr. 17, 9:00 am-4:00 pm, GTW-219, $150 (+ $25 materials fee, payable to instructor). #13355

Managing for Performance Improvement
Managers play a big part in influencing the performance of their team members. How they set goals, give feedback about performance, and coach for performance improvement can impact performance and employee engagement and commitment.
CE-BUS 2091, 1 Tues., Apr. 10, 9:00 am-4:00 pm, GTW-219, $150 (+ $25 materials fee, payable to instructor). #13356

CORPORATE TRAINING
RESOURCES FOR BUSINESS AND MANAGEMENT
The Professional Development Center is a great place for you or members of your team to continue their professional development and enhance necessary business skills. Westchester Community College provides high quality programs with convenient and affordable options for workforce development and continuing education.

We offer a variety of training programs which can be customized to your organization’s needs and delivered on your schedule. Flexible options include providing on-site training at your location or the Gateway Center located at our Valhalla campus.

Successful programs include topics related to:
- Transforming the Customer Experience
- Business Process Management
- Essentials of Brand Strategy and Implementation
- Change Management & Leadership Development
- Supervisory Skills for New Managers
- And many others

We also offer professional skills development classes on campus, including:
- Essentials of Management
- Sales & Customer Service
- Computer Technologies / Office Productivity
- Effective Business Communications
- And many more

For further information regarding the Professional Development Center Contact Jim Irvine, Director of Corporate Education and Continuing Professional Education 914-606-6658, email us at james.irvine@sunywcc.edu or pdc@sunywcc.edu, or visit www.sunywcc.edu/pdc

HOW TO READ A COURSE DESCRIPTION

NEW! A Survival Guide for Women on Wall Street
Within the hierarchy of corporate culture, the rules of protocol aren’t always clear; missteps can be damaging to your career. Learn how to avoid the pitfalls from this seasoned Wall Street veteran who has spent over 20 years in this fiercely competitive industry.
CE-FIN 2066, 1 Wed., Apr. 11, 6:30-8:30 pm, KNC-3, $25. T Lashchyk. #13006

Team Leadership for New Managers
This program provides new managers with the skills needed to transition from doing their own work to getting work done through the members of their team. Leave with the tools to communicate, motivate, give feedback, delegate, and reward your staff.
CE-BUS 2061, 1 Thurs., Mar. 29, 9:00 am-4:00 pm, GTW-219, $150 (+ $25 materials fee, payable to instructor). #13354

Leading Change in an Organization
Learn what you need to do to implement successful change initiatives – large or small. Come away with an understanding of the change process, the ability to plan for and communicate about it, and how to recognize and manage common reactions to change.
CE-BUS 2090, 1 Tues., Apr. 17, 9:00 am-4:00 pm, GTW-219, $150 (+ $25 materials fee, payable to instructor). #13355

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ONLINE CAREER TRAINING PROGRAMS

Prepare for employment in some of today’s hottest careers with a comprehensive, affordable, and self-paced online Career Training Program. You can begin these Programs at any time and learn at your own pace. Upon successful completion of all required coursework, you will receive a Certificate of Completion.

- 6-18 month format
- Prepare for certification
- All materials included
- Student advisors

Career Training Programs include the following and many more:
- Project Management
- Medical Billing and Coding
- Chartered Tax Professional
- Microsoft Office Specialist
- Six Sigma Black Belt
- Video Game Design and Development
- CompTIA A+

JUMP START YOUR CAREER OR FIND A NEW ONE!

Courses range from $595 to $3,995
Visit our website for program details!

Careertraining.ed2go.com/sunywcc

INSTRUCTOR-LED ONLINE SHORT COURSES

Our instructor-led online courses are informative, fun, convenient, and highly interactive. We focus on creating warm, supportive communities for our learners. New course sessions begin monthly, are project-oriented and include lessons, quizzes, hands-on assignments, discussion areas, supplementary links, and more.

- 6-week format
- Discussion areas
- Monthly start sessions
- Expert instructor

Career or Personal Development Courses include the following and many more:
- Start Your Own Business
- Write Fiction Like a Pro
- Spanish for Healthcare Professionals
- Intro to SQL
- College Readiness
- Accounting Fundamentals
- Grant Writing
- Microsoft Office Applications
- Digital Photography

COURSES BEGIN ON:
Jan. 17, Feb. 14, Mar. 14, Apr. 11
Most courses are $125
Visit our website to find a course!

Ed2go.com/sunywcc

Visit us online at www.sunywcc.edu/wdce

Textbook Required
SUSTAINABILITY & GREEN LIVING

NEW! Living Green
Learn to make the right environmental choices so that our children will have a healthy, ecologically diverse, sustainable planet. Includes global warming, the demise of the honeybees, patented genes, counterfeit pharmaceuticals, the lasting legacy of Chernobyl, hydrogen as an energy source, sick buildings, and inspiring stories from the green movement.
CE-GREEN 2020, 3 Tues., Apr. 3-17, 6:30-8:30 pm, KNC-4, $65 (+ textbook). T Riley. #12994

NEW! Energy Efficient Lighting for Buildings
A focus on lighting’s energy efficiency and cost. Discover strategies to minimize energy consumption and cost; learn the fundamentals of performing a lighting audit to understand basic nomenclature and different types of lighting fixtures, along with their advantages and disadvantages. Explore basic energy usage calculations and energy bill analysis as well as how to determine the need for a lighting upgrade.
CE-GREEN 2014, 2 T/Th, Feb. 6 & 8, 6:00-9:00 pm, Room TBD, $65. B Hagen. #12264

Developing Zero Energy Homes
Discover what it takes to develop homes that cost little to heat, cool, or light without going broke. Learn about energy efficient materials, appliances, heating and cooling equipment, lighting, solar panel systems, and windows and window treatments that make up a zero energy home. Explore financial incentives available to reduce the cost and why they are more comfortable and even less costly to develop.
CE-GREEN 2019, 2 Sat., Apr. 21 & 28, 11:00 am-2:00 pm, KNC-2, $75. B Rehfeld. #12324

Westchester Community College and Hilltop Hanover Farm & Environmental Center
CERTIFICATION IN SUSTAINABLE AGRICULTURE
All courses are held at Hilltop Hanover Farm & Environmental Center, located at 1271 Hanover Street in Yorktown Heights; www.hilltophanoverfarm.org

In recent years there has been an increase in public concern regarding health, the environment, and animal welfare, leading to a demand for local sustainable food and a rise in organic vegetable production. For people interested in organic food and sustainability, Hilltop Hanover Farm’s Sustainable Agriculture certification program is designed for, but not limited to, the aspiring farmer, community gardener, homesteader, backyard gardener, and educator.

The program is all-encompassing, with topics ranging from soil health and organic growing methods, to small-scale livestock and garden planning. It accommodates even the busiest schedule by providing online hybrid classes, runs for 2 semesters, offers a range of hands-on activities, and includes a 12-week on-site summer internship. Hilltop Hanover farm has 7 acres of vegetable, herb and flower production, 3 greenhouses, a composting facility, a farmstand, 5 beehives, and a small livestock operation, which all highlight best practices in sustainable agriculture. Hilltop Hanover farmers and local farmers make up the faculty, and the program.
Core Courses

Introduction to Organic Growing
This hybrid online/on-site course covers the basics of organic gardening and farming, highlighting topics ranging from seed selection to harvesting techniques. Includes planting methods, types of soil, plant protection, irrigation, hand tools, processing, and proper storage. Upon completion of the course, students will have an understanding of how to properly plant, care for, and harvest organic vegetables.
CE-GRDN 2093, 4 Mon., Jan. 8-29 online and 1 Sat., Feb. 3, 9:00 am-12:00 noon, Onsite-Barn F, $300. #12979

Elective Courses

NEW! Garden Planning
This course will cover how to plan and execute a garden from seed selection to building a raised-bed garden. Topics include climate zones, soil selection, vegetable rotation, companion growing, vertical growing, container gardens, and square-foot gardens. Upon completion, you’ll be able to plan and execute a variety of garden types.
CE-GRDN 2105, 3 Mon., Apr. 23-May 7 online and 1 Fri., May 11, 9:00 am-12:00 noon, Onsite-Barn F, $225. #13093

NEW! Advanced Gardening
This course will cover advanced gardening topics ranging from leaf growth and structure to organic fertilizers. Course highlights include plant observation, propagation, seed saving, germination, pollination and microclimates. Upon completion, you’ll understand basic plant biology and be able to apply that knowledge to gardening techniques for a healthier garden.
CE-GRDN 2106, 4 Mon., Mar. 5-26 online and 1 Sat., Mar. 31, 9:00 am-12:00 noon, Onsite-Barn F, $300. #13094

NEW! Soil to Stomach
This course will cover how soil health translates into human health. Topics include an introduction to nutrition, why healthy soil makes us healthier humans, how sustainable gardening methods grow nutritionally dense vegetables, how to check sugar and mineral content, and the need to know about vegetable preparation. Upon completion, you’ll have a basic understanding of nutrition and how to check for vegetable nutritional content.
CE-NUTR 2103, 3 Mon., Feb. 12-26 online and 1 Sat., Mar. 3, 9:00 am-12:00 noon, Onsite-Barn F, $225. #13010

NEW! Small Scale Livestock
Covers the basics of how to raise and manage chickens and goats. Topics include animal husbandry, feed, housing structures, and animal health. Upon completion, you’ll have an understanding of how to construct a chicken coop and the knowledge for managing a small-scale flock or herd.
CE-ANIML 2006, 3 Mon., Jan. 22-Feb. 5 online and 1 Sat., Feb. 10, 9:00 am-12:00 noon, Onsite-Barn F, $225. #13101

NEW! Weeds and Pests
This course will cover how to manage weeds and pests for a bountiful vegetable harvest. Topics include natural weed management, pest management, companion planting, cover cropping methods, organic pesticides, and animal prevention techniques. Upon completion, you’ll be familiar with common pests and weeds and sustainable methods of garden weed and pest management.
CE-GRDN 2108, 4 Mon., Apr. 2-23 online and 1 Sat., Apr. 28, 9:00 am-12:00 noon, Onsite-Barn F, $300. #13011

NEW! No Fear Writing for the Author/Illustrator
Are you an artist who has longed to try your hand at illustrating your own storybook? Do you lack confidence in your ability to write this book? In the world of books for young people, artists who can write their own books rule the field. Learn the unique skills required to write your own children’s books. This class is part lecture, with tips derived from industry professionals, and part workshop, where we’ll work together to move your projects to the next level of completion.
CE-WRITG 2092, 4 Sun., Mar. 4-25, 2:00-5:00 pm, KNC-3, $145. S Weyn. #12983

NEW! Complete Your Kids Book In Two Weekends!
Is your kids book or young adult novel still developing in your mind? Is it in a drawer or almost done? This is your opportunity to finally get it ready for publication. The instructor will guide your project to completion during an intensive weekend program. Class time will be spent in lively conversation, in-class writing, and revisions. Topics include craft, industry requirements, and various publishing options. This is a fun and friendly time that no author of juvenile literature should miss! Open to all levels of adult writers.
CE-WRITG 2093, 2 Sa/Su, Apr. 7-15, 3:00-6:00 pm, KNC-4, $150. S Weyn. #12997

All courses above are held at Hilltop Hanover Farm & Environmental Center, 1271 Hanover Street, Yorktown Heights.
NEW! Poetry Writing Workshop
An introductory course exploring the techniques of writing compelling poems. Learn about metaphors, rhyme, meter, and other poetic devices, as well as writing a sestina, pantoum, villanelle, and other experimental forms such as using black out and white out as literary devices. An in-class writing exercise will be done in each class; bring copies of one of your poems to each class for critique and discussion. No experience necessary, just a desire to be a poet.
CE-WRITG 2094, 6 Wed., Mar. 7-Apr. 11, 3:00-5:00 pm, Room TBD, $140. L Rhodes-Ryabchick. #13008

The Writer's Circle
Join this writer’s circle and actively participate in the sharing of each other’s written work. Get positive feedback in a non-threatening environment; you’ll all become your own editors and critics as you strive to make your writing the best it can be. The instructor will offer comments and editorial advice both in class and by email.
CE-WRITG 2068, 6 Wed., Feb. 28-Apr. 4, 6:00-8:00 pm, KNC-2, $120. V Dacquino. #12300

Writing Bootcamp
Start fast! Keep it humming. End with authority. Polish, correct, and tighten the prose. Learn how to write your story, whether fiction or nonfiction, so it entices, captivates, and delights readers.
CE-WRITG 2047, 3 Wed., Apr. 25-May 9, 6:00-8:00 pm, KNC-2, $60. P Andrews. #12349

The Poet’s Toolbox
Have you wanted to write poetry, or did you write poetry long ago and don’t know how to get back to writing? We’ll examine and discuss the basics of poetry and its tools, and then we’ll write.
CE-WRITG 2081, 4 Tues., Feb. 6-Mar. 13 (skip 2/20 & 27), 10:00 am-12:00 noon, Room TBD, $110. J Lawrence. #12946

Memoir: Writing the Stories of Your Life
Discover how to turn your life stories into a well-crafted memoir. Writing exercises and critiques will be used.
CE-WRITG 2087, 4 Tues., Feb. 6-Mar. 13 (skip 2/20 & 27), 12:15-2:15 pm, Room TBD, $110. J Lawrence. #12947

Make Every Scene Count
Compelling scenes not only move the plot forward, but deepen character, create drama, and underscore theme. Award-winning author Barbara Campbell will examine the fundamentals of scene design from its overall shape to its individual beats and help students craft scenes that hook readers from the first line to the last. Students will receive a 100-page manual with course highlights and scene studies.
CE-WRITG 2072, 3 Sat., Mar. 31-Apr. 14, 9:00 am-12:00 noon, KNC-2, $90 (+ $12 materials fee, payable to instructor). B Campbell. #12361

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 2070VA, 4 Thurs., Mar. 15-Apr. 12 (skip 3/29), 1:30-3:30 pm, KNC-4, $95. K Rippstein. #12253

NATURE & THE ENVIRONMENT

Introduction to Birds
Learn to identify and attract colorful birds to your backyard. The first meeting, in a classroom, focuses on birding basics, ID techniques for common birds, and the best places to go birding. The second meeting will be a field trip to a local nature center for first-hand practice.
CE-SCI 2013VA, 2 Sat., Feb. 17 & 24, 9:30-11:00 am, KNC-2 (first class), $30 (+ $6 parking fee at nature center). H Weber. #12335

Grow Your Own Vegetables
Eat healthy, save money, and reduce stress. Learn everything you need to start a vegetable garden. Site selection, soil preparation, deciding what to grow and when and how to plant it will all be explained and demonstrated in this workshop. Additional seedlings may be available for purchase. Meets at the Greenhouse at the Hart’s Brook Nature Preserve in Greenburgh.
CE-GRDN 2076, 1 Sat., May 19, 10:00 am-12:00 noon, $30 (+ $5 materials fee for handouts and seedling samples, payable in cash to instructor). A Kish. #12944

Grow “Ugly” Heirloom Tomatoes
Take the first steps toward an August harvest of your own crop of “ugly” tomatoes, those old-fashioned heirlooms with strange names such as “Mortgage Lifter.” You’ll plant six varieties of hard-to-find tomato seeds to take home, learn their history and importance, and techniques for transplanting them and growing a spectacular crop of multi-colored, unusually shaped luscious tomatoes. If you don’t have a place to germinate and grow the seedlings, the instructor can provide greenhouse space for a nominal fee. Meets at the Greenhouse at the Hart’s Brook Nature Preserve in Greenburgh.
CE-GRDN 2077, 1 Sat., Apr. 21, 10:00 am-12:00 noon, $30 ($15 materials fee for handouts, seeds, and planting materials, payable to instructor). A Kish. #12945

Visit us online at www.sunywcc.edu/wdce | 29
GO NATIVE U SPRING 2018 CLASSES

Sustainable Gardening with Native Plants
Classes and Certification
Go Native U at Westchester Community College in collaboration with The Native Plant Center

Discover how to plant and grow a beautiful and beneficial landscape using plants native to the Northeast. Gardening enthusiasts, landscape architects, and designers will learn from experienced instructors about the importance of native plants, regional ecology and the sustainable practices that can be used to enhance home and community environments.

Enroll in single classes or pursue your certification in Sustainable Gardening with Native Plants, which consists of 50 contact hours (18 hrs./core courses, 17 hrs./electives, and 15 hrs./community service) plus a final exam. Most classes offer LA-CES approved credit hours; some offer ISA-approved credit.

To register for these courses, please call 914-606-6830 and press 1 or register online at www.sunywcc.edu/CE
All classes are held in the Classroom Building, Room 100, unless otherwise noted.

<table>
<thead>
<tr>
<th>Core Courses</th>
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<tbody>
<tr>
<td><strong>Introduction to Native Plant Communities</strong></td>
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<tr>
<td>Examine the groups of native plants that grow together in the wild, and the ecological reasons for gardening with this approach. Learn about common plant communities, why they are important, and how to emulate them in your landscape.</td>
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<tr>
<td>CE-GRDN 2013, 1 Wed., Jan. 24, 10:00 am-12:00 noon, $55. K Eierman. #12422</td>
</tr>
</tbody>
</table>

| **Native Perennials: Spring/Summer** |
| Learn about the many herbaceous native plants that will enhance your garden and also provide food and shelter for native bees, butterflies, birds, and other wildlife. |
| CE-GRDN 2016, 1 Sat., Mar. 24, 10:00 am-12:00 noon, $55. B Fischer. #12423 |

| **Plant Identification in the Field** |
| Move outside the classroom to learn how to identify plants using a taxonomic key. Try your skills in the field by exploring the demonstration gardens of The Native Plant Center and the grounds of the college campus. Newcomer's *Wildflower Guide* is required. |
| CE-GRDN 2023, 1 Tues., May 1, 10:00 am-12:00 noon, $55. J Schuler. #12424 |

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<td><strong>Native Conifers</strong></td>
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<tr>
<td>Evergreen conifers (cone-bearing tree) provide focus in all seasons, most especially in winter, when they add color to the landscape and offer shelter for birds and other wildlife. Explore the diversity of native conifers, including the numerous cultivated forms and varieties, and their use in designed landscapes.</td>
</tr>
<tr>
<td>CE-GRDN 2019, 1 Thurs., Feb. 1, 10:00 am-12:00 noon, $55. C Summers. #12425</td>
</tr>
</tbody>
</table>

| **Native Plant Alternatives to Turf** |
| Learn how to vastly improve the ecology of residential or commercial landscapes by replacing “green deserts” (lawn or turf) with native alternatives. Learn how to analyze a site, prepare a site, and determine what native plant choices are appropriate for particular conditions. Suitable native grasses, groundcovers, meadows and mixed plantings will be discussed. |
| CE-GRDN 2026, 2 Wed., Feb. 7 & 14, 10:00 am-12:00 noon, $90. K Eierman. #12426 |

| **Proper Pruning Practices** |
| Learn the proper techniques and methods for pruning deciduous and evergreen shrubs and small trees. Topics include correct timing, renewal pruning, and recommended tools. Dress for weather and bring your pruners for hands-on work in the garden. |
| CE-GRDN 2062, 1 Thurs., Mar. 22, 10:00 am-2:30 pm, $115. A Perkowski. #12428 |

| **Ecological Design** |
| Reimagine a new landscape design for small or large sites or a restoration of an existing site using the concept of native plant communities. Learn how to select suitable native plants to create a natural landscape. |
| CE-GRDN 2029, 1 Tues., Mar. 27, 10:00 am-12:00 noon, $55. E Katoni. #12939 |

| **Identifying Ferns of the Northeast** |
| Learn the distinguishing characteristics of the 30 most common ferns native to the region. Examine the shape of fronds, spore-bearing leaves, leaf veins, and margins. Ferns will be illustrated by use of a herbarium, which allows for up-close views. |
| CE-GRDN 2053, 1 Wed., Apr. 11, 7:00-9:30 pm, $65 (+ $5 materials fee, payable to instructor). M Penziner. #12379 |
Great Native Plants for Containers
Invite nature to your yard, patio, or balcony with container plantings. Learn which native plants grow successfully in containers and attract butterflies, beneficial insects, hummingbirds and other pollinators.
CE-GRDN 2057, 1 Wed., Apr. 25, 10:00 am-1:00 pm, $80. K Eierman. #12429

Introduction to Insect Identification
Become familiar with the common insects that can be found in 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., Apr. 30, 7:00-9:30 pm, $65. L Forcella. #12430

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. Prerequisite: Introduction to Insect Identification
CE-GRDN 2063, 2 M/T, May 7 & 8, 7:00-9:30 pm, $115. L Forcella. #12431

Advanced Plant Identification in the Field
Spend the class outdoors practicing the use of field guides and taxonomic plant identification keys. Prerequisite: Plant Identification in the Field or equivalent coursework in botany. Meet in the Stone Cottage Garden on the college campus. Dress appropriately for the weather. Newcomb’s Wildflower Guide required.
CE-GRDN 2050, 1 Tues., May 8, 10:00 am-12:00 noon, $55. J Schuler. #12432

ENVIRONMENTAL EDUCATION AND CONSERVATION
A Partnership between the College and Westmoreland Sanctuary
Westmoreland Sanctuary is a nature center and wildlife preserve located in Mt. Kisco, serving the Westchester community and beyond. Founded almost 60 years ago, its ever expanding tracts of land now consist of 640 acres of year-round beauty and 7.5 miles of the finest hiking trails in Westchester. It’s a place where wild bird and animal life flourish; a place where native flowers, shrubs, plants and trees are cherished, protected and preserved. It’s also a place to simply come, enjoy and reconnect with nature, and maybe even yourself.

The health of our environment and natural world depends on a committed generation of today to pass the torch of appreciation, understanding, and respect of the natural world to future generations. Central to Westmoreland Sanctuary’s mission is offering environmental education and conservation programs to all. While touching the lives of 12,000 young students each year with certified environmental programming, the Westmorland staff also conducts programs for adults that are both wide and varied. To learn more, please visit: www.WestmorelandSanctuary.org.

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

Winter Tree Identification
Learn how to identify trees without leaves using habitat, bark, branching, and more. We’ll join the instructor for a hike on trails to practice identifying techniques. The benefits of each species will be explored, and the pros and cons of different field guides will be discussed. Please dress for the outdoors; binoculars are helpful, but not required.
CE-SCI 2043, 1 Sat. Jan. 20, 12:00 noon-2:00 pm, $25. S Ricker. #12923

Guided Hike: Animal Tracks and Signs
One of the easiest ways to know what is going on in the woods and your neighborhood is to take advantage of the tracks left in snow or mud and other signs animals leave behind. Learn to tell a rabbit track from that of a squirrel, and a coyote from a dog. Everyone will also get the opportunity to make a plaster cast of a local animal’s tracks. Please dress for the weather.
CE-SCI 2036, 1 Sat., Feb. 17, 10:00 am-12:00 noon, $25 (+ $2 plaster track fee, payable to instructor). S Ricker. #12920

Maple Sugaring Basics
Step back in time as we discover how maple sap is turned into maple syrup. Learn the techniques of maple sugaring. Enjoy the unique combination of history, plant science, and culinarn arts during this workshop.
CE-SCI 2042, 1 Sat., Mar. 17, 12:00 noon-2:00 pm, $25. S Ricker. #12921

Bird Banding
A unique learning activity! Participate as staff use mist nets and other techniques to safely capture wild birds, then assist as they identify each bird, record its age and sex, and carefully place a numbered band on the bird before it is released. Allows participants to see what scientists do to study birds. Please dress for the weather.
CE-SCI 2035, 1 Sat., Apr. 28, 10:00 am-12:00 noon, $25. S Ricker. #12922
Westmoreland Sanctuary Wilderness Survival Certificate

Wilderness Survival and Preparedness Certificate

Want to know what you need in case of a sudden wilderness emergency? Would you be able to make a basic shelter or build a fire if needed? Can you navigate out of the woods without a GPS or phone? Do you want to know how to perform lifesaving skills when medical help is not immediately available? Come learn all these skills and more firsthand in a natural environment. Come to Westmoreland Sanctuary and learn some basic wilderness survival skills. Those interested can also pursue Wilderness and Remote First Aid Certification as well as the Survival and Preparedness Certificate. Participants who would like the Red Cross certification will be required to attend all classes and must present the instructor with proof of current CPR certification.

CE-CERTS 2049, 5 Sun., Jan. 28, Feb. 11 & 25, Mar. 11 & 25, Apr. 7 and 3 Sat., Apr. 7 & 21 & May 5, 9:00 am-12:00 noon, $250 (+ $35 for Red Cross Certification, payable to instructor at end of course). S Sciame. #13102

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

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. R Chen.
Beginning Level 1: CE-LANG 2900, Sat.,
Jan. 20-Apr. 7, 9:15-11:15 am. #12381
Beginning Level 2: CE-LANG 2901, Mon.,
Jan. 22-Apr. 9, 7:00-9:00 pm. #12382
Intermediate 1: CE-LANG 2902, Wed.,
Jan. 17-Apr. 4, 7:00-9:00 pm (no textbook).
R Chen. #12383
Intermediate 2: CE-LANG 2908, Prerequisite: Intermediate 1 or basic knowledge of Chinese language, (no textbook). Fri., Jan. 19-Apr. 6, 7:00-9:00 pm. #12384

Italian

Please note that the book for Beginning Levels 1, 2 and Intermediate Level 2, Buongiorno Italia! by Joseph Cremona, 2nd Edition, ISBN # 978-0-563-51945-4, needs to be ordered through Amazon.co.uk at least one week before the start of the class.

Beginning Level 1: CE-LANG 2401, 9:00-10:30 am.
F Maddalena. #13495
Beginning Level 2: CE-LANG 2402, 10:30 am-
12:00 noon. F Maddalena. #13496
Intermediate Level 2: CE-LANG 2404, 9:00-10:30 am.
J Spedaliere. #12362
Adv. Conversation & Grammar: CE-LANG 2406,
10:35 am-12:05 pm. J Spedaliere. #12363

Antologia del cinema Italiano: Anthology of Italian Cinema

Four films will be presented in Italian for viewing, analysis and discussion. Contingent on time and availability, the selected films may be chosen from the following: Regalo di Natale (1986); Intervista (1987); Nuovo Cinema Paradiso (1988); La storia di ragazzi e ragazze (1989); La voce della luna (1990); and Mediterraneo (1991).


French

10 sessions, Room TBD, $220. A Mayilyan.
Beginning Level 1: CE-LANG 2500, Tues.,
Jan. 23-Mar. 27, 6:00-8:00 pm. #12447
Beginning Level 2: CE-LANG 2910, Mon.,
Jan. 22-Mar. 26, 3:30-5:30 pm. #12448
Intermediate: CE-LANG 2501, Mon.,
Jan. 22-Mar. 26, 1:15-3:15 pm #12449
Advanced: CE-LANG 2502, Thurs.,
Jan. 18-Mar. 22, 6:00-8:00 pm. #12360

German

Beginning Level 1: CE-LANG 2700, 1:30-3:00 pm.
#12336
Beginning Level 2: CE-LANG 2701, 12:00 noon-
1:30 pm. #12337
Intermediate: CE-LANG 2702, 10:15-11:45 am.
#12338
Advanced: CE-LANG 2703, 8:30-10:00 am.
(no textbook). #12339

Portuguese

10 Sessions, 7:00-9:00 pm, Room TBD, $220.
C Pereira.
Beginning: CE-LANG 2010, Mon.,
Mar. 5-May 7. #13363
Intermediate: CE-LANG 2009, Tues.,
Mar. 6-May 8. #13364
Advanced: CE-LANG 2015, Wed.,
Mar. 7-May 9 (no textbook). #13365
Russian
12 sessions, 7:00-9:00 pm, Room TBD, $240.
M Bolgova.
Beginning: CE-LANG 2800, Mon., Jan. 22-Apr. 9. #12502
Intermediate: CE-LANG 2803, Tues., Jan. 23-Apr. 10. #12503
Advanced: CE-LANG 2804, Thurs., Jan. 25-Apr. 12. #12504

American Sign Language
6:30-8:30 pm, Room TBD, $199 (+ textbook).
P Ditimi.
ASL 1: Includes basic grammar, vocabulary, fingerspelling, numbers, and cultural information related to the deaf community.
CE-LANG 1000, 10 Wed., Feb. 28-May 9 (skip 4/4). #12296
ASL 2: 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., Feb. 27-May 8 (skip 4/3). #12297

Spanish
10 sessions, Room TBD, $220 (+ $5 materials fee, payable to instructor).
Beginning Level 1: CE-LANG 2104. E Vernon-Buffa.
Sec. A: Sat., Mar. 10-May 12, 9:15-11:15 am. #12480
Sec. B: Mon., Mar. 12-May 14, 6:30-8:30 pm. #12481
Beginning Level 2: CE-LANG 2105. E Vernon-Buffa.
Sec. A: Sat., Mar. 10-May 12, 11:15 am-1:15 pm. #12484
Sec. B: Tues., Mar. 13-May 15, 6:30-8:30 pm. #12485

Canta Conmigo
Singing is the easiest way to learn a Romance language. Come learn Spanish through song!
CE-LANG 2118, 10 Fri., Mar. 9-May 11, 6:30-8:30 pm, Room TBD, $220 (+ $5 materials fee, payable to instructor). E Vernon-Buffa. #12489

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., Mar. 7-May 9, 6:30-8:30 pm, Room TBD, $220 (+ $5 materials fee, payable to instructor). E Vernon-Buffa. #12491

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

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

Great Books Discussion Forum Children’s Literature: Fantasy and Reality
Lewis Carroll’s Alice’s Adventures in Wonderland (Book 1 only) - Thurs., February 22
J. K. Rowling’s Harry Potter and the Sorcerer’s Stone – Thurs., March 29
John Boyne’s The Boy in the Striped Pajamas – Thurs., April 26
FREE and open to the public. Gateway Center, Room 131 from 6:00 to 8:00 pm
For more information: email Professor Jim Werner at james.werner@sunywcc.edu

FREE!
LIFELONG LEARNING & PERSONAL DEVELOPMENT
Visit us online at www.sunywcc.edu/wdce
Mainstream in the Community
Join us this for a series of fun and informative seminars in local communities on a variety of creative and interesting topics. All welcome!

Madame Walker, One of the First Millionaires of the Hudson Valley
Madam Walker developed and ran a cosmetic industry for Afro-American Women, long before the modern era. She created wealth at a time when women were not recognized as either millionaires or leaders of business in the early part of the 1900’s. An inspiration for the modern woman.

Held at Warner Library, 121 N. Broadway, Tarrytown. Call 914-631-7734 to register.
Thurs., Feb. 15, 12:30-2:00 pm. L DiMartino
Funding for the above seminar provided by the Friends of Warner Library. All welcome!

American Icons
Explore Buffalo Bill’s Wild West Show; Baseball: The American Pastime; The Roaring 20’s; and the Affluent Society of the 1960’s.

Held at the Chappaqua Performing Arts Center, 480 North Bedford Rd., Chappaqua (previously Wallace Auditorium at Reader’s Digest). Call Town of New Castle Recreation & Parks Department at 914-238-3909 to register.
4 Mon., Jan. 29-Feb. 26 (skip 2/19).
11:00 am–1:00 pm. D Fruci
Funding for the above seminar provided through the U.S. Department of Health and Human Services, Administration on Aging; NYS Office for the Aging; and Westchester County Department of Senior Programs and Services.

Reclaiming PINKSTER
Pinkster is the oldest celebration of Africans in America. Popular from the 17th- 19th century this historic spring event is the most documented example of African cultural traditions. Join us, as we explore the history of Pinkster, using period documents, the African cultures of the enslaved, and discover ways you can help to reclaim this vital piece of American history.

Held at the Peekskill Senior Center, 4 Nelson Ave., Peekskill. Call Peekskill Senior Center at 914-734-4254 to register.
Tues., Mar. 13, 10:00-11:30 am. L Nahon.
Funding for the above seminar provided by City of Peekskill Seniors.

Attention Community Leaders: If you would like a similar program in your local community, or for your organization, please contact us for costs and details at 914-606-6528.

COLLEGIUM

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

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

LOCAL LORE & HISTORY

The Beauty and History of Untermyer Gardens
Untermyer Gardens in Yonkers was designed in 1917 by William Welles Bosworth, the architect of Kykuit, the Rockefeller estate. Samuel Untermyer, one of the most successful lawyers in America, was a leading progressive, helping to establish the Federal Reserve Bank and women’s suffrage, and was an internationally prominent opponent of Adolph Hitler. In the 1920’s the gardens were called “America’s Most Spectacular Garden” by the national press. Now a park owned by the City of Yonkers, the Untermyer Gardens Conservancy is working in a public-private partnership with the City to restore these magnificent gardens for the benefit of the public.

The first two programs below are held at Untermyer Gardens located at 945 North Broadway in Yonkers.
Visit the Gardens at www.untermyergardens.org.
**NEW! History of Untermyer Gardens**
Join us on a tour and explore the history of the owners of Greystone: John Waring, Samuel Tilden, and especially Samuel and Minnie Untermyer. Particular attention will be given to Samuel Untermyer’s progressive accomplishments in economic reform, women’s suffrage, anti-Semitism, and anti-Naziism. Minnie Untermyer will be revealed as a woman behind many cultural movements of her age, such as the NY Philharmonic and the American Society of Poetry. The design of the garden, including its many architectural precedents, will be explained by William Welles Bosworth.

CE-HIST 2091VA, 1 Wed., May 9, 2:00-4:00 pm, Meet near parking lot at main entrance. $20. #13098

**NEW! Horticulture of Untermyer Gardens**
This tour will focus on the horticulture of what was called “America’s Most Spectacular Garden” in the 1920’s, now celebrating its centennial. Its ancient trees will be identified. Since 2011, an exuberant palette of new plants has been added to the Walled Garden, Vista, and Temple of Love; these will be highlighted for their artistry, design, and growth habits.

CE-GRDN 2104VA, 1 Wed., May 23, 2:00-4:00 pm, Meet inside the Cola Community Center. $20. #13089

**NEW! Untermyer Gardens: Its Periods of Glory and its Sack**
This slide lecture will contain many archival photographs and videos from 1917-1940, illustrating the Gardens’ period of glory and glamour, when it was world famous. From 1946-2010, however, the garden declined, and was the victim of vandalism and neglect. Since the establishment of the Untermyer Gardens Conservancy in 2011, it has experienced a dramatic rebirth.

At Valhalla Campus: CE-HIST 2092VA, 1 Wed., Apr. 25, 2:00-3:30 pm, Room TBD, $15. S Byrns. #13096

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**Exploring the History of Yonkers in partnership with Phillipse Manor Hall**
Currently the oldest standing building in Westchester, the Manor served as the first City Hall of Yonkers, bridging Yonkers’ humble rural beginnings to its industrial heyday. Sitting next to the recently daylighted Saw Mill River in Van der Donck Park, it is home to one of only five collections of U.S. Presidential Portraits in the country, and serves as a museum of history, art and architecture, as well as host to community organizations and meetings, educational programs, a community art gallery and many community oriented special events.

Visit them at nysparks.com/historic-sites/37/details.aspx or call 914-965-4027.

The three classes below are all held at Phillipse Manor Hall, a NYS Historic Site, 29 Warburton Ave, Yonkers.

**History of Park Hill in Yonkers**
As the railroads expanded commuting options, real estate companies bought up large tracts of land and developed surrounding communities, such as Park Hill in Yonkers which was marketed to wealthy and middle class New Yorkers, touting the benefits of suburban living and which included many amenities of the time. Learn about the founders of Park Hill, the homes, and events that led to the demise of many real estate companies.

CE-HIST 2079, 1 Sun., Mar. 25, 6:00-9:00 pm, $35. A Piwinski. #13069

**Alexander Smith & Sons Carpet Company**
During the Industrial Revolution, Yonkers was home to the largest carpet manufacturer in the world. We’ll trace the evolution of this company from the 1860’s through its final move from Yonkers in the mid-1950’s. At one time it employed more than a third of the entire workforce in Yonkers. Learn about the family that ran the dynasty, their lasting gifts to the city of Yonkers, and events that led to its final move away from Yonkers.

CE-HIST 2081, 2 Sun., Mar. 11 & 18, 6:30-8:30 pm, $50. A Piwinski. #13070

**History of Yonkers Part 1**
We’ll bring some of the history of Yonkers to life through photos and stories. Yonkers is unlike any other great city because of its geographic location and the people who settled there. Learn about Yonkers starting from its time as an agricultural center through Victorian times, as it moved to an industrial economy. History will come alive through first-hand accounts of what life was like in Yonkers. The focus will be on the people who shaped the city of our ancestors. Step back to a simpler time, an almost magical time.

CE-TRVL 2042VA, 4 Wed., Feb. 21-Mar. 21 (skip 3/7), 6:30-8:30 pm, $75. A Piwinski. #13071

The three classes above are all held at Phillipse Manor Hall, a NYS Historic Site, 29 Warburton Ave, Yonkers.
### 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 Shirtwaist Factory and Battery Park.
CE-HIST 2051, 2 Sat., Jan. 27 & Feb. 3, 12:30-2:30 pm, KNC-3, $40. L DiMartino. #12302

### Authors of the Hudson Valley
The Hudson Valley has a history of creative writing going back to the 1600’s. Learn about some of the more colorful writers including James Fenimore Cooper, Edgar Allen Poe, Andrew Jackson Dowling, and others.
CE-LIT 2031, 1 Sat., Jan. 27, 10:00 am-12:00 noon, KNC-3, $25. L DiMartino. #12301

### New!
**Madam Walker: An Early Hudson Valley Millionaire**
Learn how Madam Walker developed and ran a cosmetic industry for African-American women, long before the modern era, and how she created wealth at a time when women were not recognized as either millionaires or leaders of business. A truly inspirational story for the modern woman!
CE-HIST 2097VA, 1 Thurs., Feb. 22, 12:30-2:30 pm, KNC-2, $25. L DiMartino. #13086

### Historical Explorations

#### Pinkster: An African Tradition in the Americas
Pinkster: the Dutch word for Pentecost arrived in the mid-Atlantic in the 17th century and is the oldest documented celebration of African traditions appearing in the Americas. New York was known for its Pinkster celebrations, yet little of this amazing history is being shared. Join us to rediscover this vital piece of American history and learn ways you can reclaim it for your own rejoicing of spring.
CE-HIST 2101, 1 Thurs., Feb. 15, 11:00 am-1:00 pm, KNC-2, $35. L Nahon. #13066

#### Afghanistan: Past, Present, and Future
Gain a basic understanding of the origins and evolution of the Mujahedeen, Taliban, Al-Qaeda, and ISIL. Starting with the Soviet invasion of Afghanistan, see how the interconnectivity and tensions between major players influence terrorist movements as new conflicts unfurl.
CE-HIST 2093VA, 3 Thurs., Feb. 8-22, 7:00-9:00 pm, KNC-3, $65. A Abbott. #13090

#### Causes of America’s Civil War
Explore the many issues and events that led up to the start of America’s Civil War. Families were divided by these issues, leading to brother fighting against brother. We'll discuss how these conflicts led to the most catastrophic event in American history.
CE-HIST 2068VA, 1 Thurs., Jan. 18, 6:00-9:00 pm, KNC-3, $30. D Fruci. #12450

#### The Lincoln Assassination
Learn the complete story of Lincoln’s assassination. Everybody knows John Wilkes Booth killed Lincoln, but not everybody knows the four other people executed for his murder and their possible involvement in his death.
CE-HIST 2071, 1 Sat., Feb. 24, 1:00-4:00 pm, GTW-219, $30. D Fruci. #12463

### Celebrating Black History Month

#### Madam Walker: An Early Hudson Valley Millionaire
Learn how Madam Walker developed and ran a cosmetic industry for African-American women, long before the modern era, and how she created wealth at a time when women were not recognized as either millionaires or leaders of business. A truly inspirational story for the modern woman!
CE-HIST 2097VA, 1 Thurs., Feb. 22, 12:30-2:30 pm, KNC-2, $25. L DiMartino. #13086

### The Lincoln Assassination
Join us for a series of discussions about the Civil War; each seminar will focus on a specific battle. Each class meets for 1 Sat., 9:00 am-12:00 noon, and costs $30. D Fruci.

#### The Battles of the Civil War

- **Civil War Battles: Antietam**
The bloodiest day of warfare in American military history! As the Southern forces made their first major offensive into the North, both armies collided in the Maryland countryside. Strategies, personalities, and results will be explored.
CE-HIST 2056VA, Jan. 20, KNC-3. #12456

- **Civil War Battles: Fredericksburg**
Take an in-depth look at the December 1862 battle at Fredericksburg, Virginia. Examine battle strategies, personalities of the army’s generals, and the results and impact of this major Confederate victory.
CE-HIST 2069VA, Jan. 27, KNC-2. #12457

- **Civil War Battles: Chancellorsville**
We’ll cover the Confederate victory at the battle of Chancellorsville. The army’s strategies, the personalities of their leaders, and the important effects of the battle’s outcome will be discussed. Finally, the importance of Stonewall Jackson’s loss will be studied.
CE-HIST 2070VA, Feb. 3, KNC-5. #12458

- **Civil War Battles: Gettysburg**
The site of the South’s second major invasion into the North, this three-day battle is considered by many to be the turning point in the war. We’ll discuss strategies, personalities, and results of this legendary battle in the Pennsylvania countryside.
CE-HIST 2055VA, Feb. 10, Room TBD. #12459

### Authors of the Hudson Valley
The Hudson Valley has a history of creative writing going back to the 1600’s. Learn about some of the more colorful writers including James Fenimore Cooper, Edgar Allen Poe, Andrew Jackson Dowling, and others.
CE-LIT 2031, 1 Sat., Jan. 27, 10:00 am-12:00 noon, KNC-3, $25. L DiMartino. #12301

### New!
**Madam Walker: An Early Hudson Valley Millionaire**
Learn how Madam Walker developed and ran a cosmetic industry for African-American women, long before the modern era, and how she created wealth at a time when women were not recognized as either millionaires or leaders of business. A truly inspirational story for the modern woman!
CE-HIST 2097VA, 1 Thurs., Feb. 22, 12:30-2:30 pm, KNC-2, $25. L DiMartino. #13086

### Historical Explorations

#### Pinkster: An African Tradition in the Americas
Pinkster: the Dutch word for Pentecost arrived in the mid-Atlantic in the 17th century and is the oldest documented celebration of African traditions appearing in the Americas. New York was known for its Pinkster celebrations, yet little of this amazing history is being shared. Join us to rediscover this vital piece of American history and learn ways you can reclaim it for your own rejoicing of spring.
CE-HIST 2101, 1 Thurs., Feb. 15, 11:00 am-1:00 pm, KNC-2, $35. L Nahon. #13066
Civil War Battles: Vicksburg
Vicksburg was the site of one of the most important battles in the Civil War, but is often overlooked because it was fought at the same time as the battle at Gettysburg. Strategies, personalities, and results will show how this battle contributed to the turning point of the Civil War.
CE-HIST 2054VA, Feb. 17, KNC-5. #12460

Civil War Battles: Sherman’s March to the Sea
This seminar will cover Battle of Atlanta and then follow Sherman’s army as it moves east toward the sea. General Grant’s strategy to win the war was by engaging in “total war”; Sherman’s destruction of everything in his path was an example of Grant’s theory.
CE-HIST 2053VA, Feb. 24, GTW-219. #12462

America in the First World War
In 1917 America declared war on Germany. As we commemorate the centenary of America’s entry into WWI, join us for a series of discussions on how the War to End All Wars started, why America chose to join the fight, and how it mobilized and made a vital contribution to winning the war. The course will conclude with seminars on the story of the repatriation of America’s war dead and a guide to American battle sites, monuments, and military cemeteries. Each class meets for 1 Tues., 9:00 am-12:00 noon, and costs $40. E Barr.

Europe Goes to War
Explore the political and military situation in Europe in 1914 and how governments failed to prevent the descent into bloody conflict. Review the progress of the war through its major battles and examine the status of the warring parties in 1917 as America enters the war.
CE-HIST 2083VA, Mar. 13, KNC-3. #12326

America Enters the War
Consider the status of American-German relations at the beginning of 1917 and the reasons why President Woodrow Wilson wanted war, how his administration built an army almost from scratch, suppressed free speech, and ramped up a war economy to defeat Germany.
CE-HIST 2084VA, Mar. 20, KNC-3. #12327

The Doughboys Prepare to Fight
With America now in the war, follow the journey of the doughboys (American soldiers) from boot camps in America to the shores of France. Explore how General “Black Jack” Pershing built up his fighting force, how the doughboys adapted to life in the army, and how the French prepared them to meet the Germans.
CE-HIST 2085VA, Mar. 27, KNC-2. #12328

The Battle of Cantigny and Onwards to Belleau Wood, Chateau-Thierry, and Soissons
The German Spring Offensive in March 1918 threatened the defeat of the British and French armies. For the doughboys the time for training was over and the time for fighting had begun. Assess the status and commanders of the warring parties in the spring of 1918 and follow the doughboys from their first battle for the village of Cantigny as they battled through Belleau Wood, Chateau-Thierry, and Soissons.
CE-HIST 2086VA, Apr. 3, KNC-2. #12329

The Final Push: St. Mihiel and the Argonne Forest
As September 1918 arrived, the German armies were on the retreat and the bloodiest fighting for the Americans was about to begin. Covers the doughboys’ final battles, the breakdown of the German Command and unconditional surrender, and the armistice on the eleventh hour of the eleventh day of the eleventh month of 1918.
CE-HIST 2087VA, Apr. 10, KNC-3. #12330

To the Victors Go the Spoils
With the armistice in place, examine how the victors of the First World War came together in Paris in 1919 and wrote treaties that vindictively punished Germany, changed the map of Europe, the Middle East, and Africa, disrupted the political scene in the United States, ended the career of President Woodrow Wilson, and laid the seeds for the Second World War.
CE-HIST 2088VA, Apr. 17, KNC-3. #12331

Repatriating the War Dead
In September 1918, Secretary of War Baker publicly pledged to the nation that the government would ensure a home burial to all who had died fighting for America. Learn how the government, between 1919 and 1922, organized the exhumation and shipment of 45,588 dead to the U.S. and 764 to European places of birth.
CE-HIST 2089VA, Apr. 24, KNC-2. #12332

A Guide to the Battle Sites
A guide to the First World War American battle sites, monuments, and military cemeteries in Europe, and to the monuments here in the U.S. dedicated to the doughboys that fought and died. We’ll discuss the significance of these sites, their locations, and how to travel there.
CE-HIST 2090VA, May 1, KNC-3. #12333

World War One via Film
Through the use of film, we’ll discuss some of the most interesting and important characters of World War One. Among those to be discussed will be the Kaiser, Rasputin, Lawrence of Arabia, the Red Baron, Haber, and Mata Hari.
CE-HIST 2048, 4 Wed., Mar. 7-28, 7:00-9:00 pm, Room TBD, $80. P Gettler. #12295
The Attack on Pearl Harbor
Explore the attack by Japan on the U.S. naval fleet stationed at Pearl Harbor, Hawaii, 75 years ago on the very date of our meeting! An in-depth view of the Japanese plan and the damage done, along with a look at some of the true American heroes of that day, will be our focus.
CE-HIST 2072VA, 1 Sat., Feb. 17, 1:00-4:00 pm, KNC-5, $30. D Fruci. #12461

The Murder of Stanford White
Learn about the murder of one of the well-known architects of the early 1900’s and the scandal that rocked New York City.
CE-HIST 2078VA, 1 Sat., Feb. 3, 10:00 am-12:00 noon, KNC-3, $30. L DiMartino. #12303

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. Come unravel the mystery and the truth behind the Orphan Trains! Contact instructor at totrwriter@aol.com for list of optional books.
CE-HIST 2052, 3 Tues., Jan. 16-30, 6:30-8:30 pm, KNC-3, $75. T Riley. #12392

The Great Hunger in Ireland and Its Legacy
Between 1845-1852 the population of Ireland was reduced from 8 million people to less than 5 million due to the Irish Famine. Examine its causes, the effects on America, the conquest of Ireland by Oliver Cromwell and his draconian laws which contributed to the famine, and the viewpoints of Irish scholars on the Irish Diaspora to Canada, Australia, Europe, and America. Contact instructor at totrwriter@aol.com for list of optional books.
CE-HIST 2067, 3 Thurs., Mar. 15-29, 6:30-8:30 pm, KNC-2, $60. T Riley. #12393

Haunted History of the British Isles
Learn some of the wonderful haunted tales and folktales of the British Isles (England, Ireland, and Scotland) along with colorful tales of Robert Burns, Charles Dickens, Bram Stoker, Henry VIII, and others. Recommended reading list provided.
CE-HIST 2044, 2 Sat., Feb. 17 & 24, 10:00 am-12:00 noon, Room TBD, $40. L DiMartino. #12304

A History of Tammany Hall Politics
Learn how Tammany Hall politics began and how it influenced the modern era, with issues related to modern times. Colorful personalities we will discuss include Mayor Fernando Wood, Boss Tweed, Honest John Kelly, Samuel Tilden, and others.
CE-POL 2013, 2 Sat., Feb. 17 & 24, 12:30-2:30 pm, KNC-2, $50. L DiMartino. #12982

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 Allied landing by air and sea to gain a foothold in Hitler’s Fortress Europe.
CE-HIST 2034, 2 Sat., Mar. 10 & 17, 9:00 am-12:00 noon, Room TBD, $75. D Fruci. #12454

CELEBRATING WOMEN'S HISTORY MONTH

Mrs. Roosevelt: A First Lady in Her Own Right
Learn how Eleanor Roosevelt, the niece of Theodore Roosevelt and wife of Franklin Roosevelt, rose to power and fame in American history. Explore the obstacles she needed to overcome in politics and her home life; discuss her work as a spokesperson for FDR, and her career as an author, newspaper journalist, radio talk show personality, and representative at the United Nations in her later years.
CE-HIST 2094VA, 1 Thurs., Mar. 1, 12:30-2:30 pm, KNC-2, $25. L DiMartino. #13084

Sybil Ludington: Patriot & Woman of Commerce
Learn how Sybil Ludington became a hero of the American Revolutionary War and how she became a wife, mother, and business owner in the years following. Definitely an inspiration for her generation and those that followed!
CE-HIST 2096VA, 1 Sat., Mar. 3, 10:00 am-12:00 noon, Room TBD, $25. L DiMartino. #13001

Peggy Shippan Arnold: Loyalist & Wife of a Traitor
Discover Peggy Shippan Arnold, a woman with multiple parts to her personality who was both the love interest of a British spymaster and the wife of a famous revolutionary war hero turned traitor. Learn the story of this colorful lady and her family, one not often told in history books. A fascinating tale of romance and betrayal.
CE-HIST 2095VA, 1 Sat., Mar. 3, 12:30-2:30 pm, Room TBD, $25. L DiMartino. #13085

Typhoid Mary: The Story of a Scandal
Discover the innocent woman who was misunderstood and misjudged as a carrier of infectious disease and contagion. Learn about a turn of the century dilemma that scared the city, shocked the nation, and had an impact on how NYC health department would learn to treat public outbreaks of infectious diseases.
CE-HIST 2098VA, 1 Thurs., Mar. 8, 10:00 am-12:00 noon, KNC-4, $25. L DiMartino. #13002
**NEW** Edgar Allan Poe & the Cigar Girl Murder
Edgar Allan Poe is considered the father of the American detective story as well as the author of horror stories and poetry. Learn about his involvement in a NYC cigar girl murder, which almost got him arrested, and led to his writing one of his most popular murder mysteries.
CE-LIT 2032VA, 1 Thurs., Mar. 8, 12:30-2:30 pm, KNC-4, $25. L DiMartino. #13087

**NEW** The Second Mrs. Wilson
Learn how the second wife of President Woodrow Wilson ran the country for a short period after her husband’s stroke. Reflecting a period at the end of World War I, she managed the White House staff and helped her husband finish his last days in the presidency. One of the fascinating and less talked about stories in American History.
CE-HIST 2099VA, 1 Thurs., Mar 15, 12:30-2:30 pm, KNC-2, $25. L DiMartino. #13000

**NEW** Susan B. Anthony & the American Suffragette Movement
Learn how one of the more inspirational leaders of the suffragette movement had an impact on American politics and the women’s right to vote, which would lead to an amendment to the Constitution.
CE-HIST 2100VA, 1 Thurs., Mar. 22, 12:30-2:30 pm, KNC-5, $25. L DiMartino. #13003

**NEW** Bram Stoker’s Widow & the Dracula Lawsuit
Learn the story of how the famous Bram Stoker novel was first made into a silent film by a German production company in 1922, and the lawsuit brought against them by his widow. We’ll also discuss the film itself and the evolution of the novel into film history. A fascinating story of a widow’s successful lawsuit for copyright violation in the early part of the last century.
CE-LIT 2037VA, 1 Sat., Mar. 24, 12:30-2:30 pm, Room TBD, $25. L DiMartino. #13097

**NEW** Mary Shelly & the Frankenstein Novel
Learn the story of how Mary Shelley grew up to become one of our most famous early Victorian writers, after writing a classic horror story based upon a challenge from another Victorian author. A fascinating story for those who love the history of early Victorian female authors, as well as those who love horror stories.
CE-LIT 2033VA, 1 Sat., Mar. 24, 10:00 am-12:00 noon, Room TBD, $25. L DiMartino. #13095

**NEW** Feminine Fierce: Ancient Egypt’s Most Powerful Women
Using art as a lens, participants will examine how female rulers of ancient Egypt left their mark on the world.
CE-CULTR 2050VA, 1 Wed., Mar. 28, 7:00-9:00 pm, GTW-219, $25. A Abbott. #13092

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**NEW** Dining in the Colonial Mid-Atlantic
One pot of mush served in a wooden bowl is what most people imagine when they think about eating dinner during New York’s colonial period; the truth is much more delicious. From the early years of Dutch settlement through its birth as a new state, dinner in New York consisted of a rich array of local and imported ingredients. Join us as we explore dinner at the tables of New York’s merchant class. How were the tables set, what food was served, who did the cooking; all part of a tantalizing look at history that can grace your tables today.
CE-CULTR 2046VA, Mar. 8, KNC-2. #13055

**NEW** Dining with George and Martha Washington
You’ve been invited to join his Eminence and Mrs. Washington for dinner in New York City, our country’s first capital. What can you look forward to enjoying? A new nation, recovering from war with one of the world’s most powerful countries. Yet, before the war, NYC had been one of the wealthiest jewels in the king’s crown. What is it like now? What could possibly be on the menu? Like many guests, you have questions; join us for a look at some possible answers.
CE-CULTR 2047VA, Mar. 15, KNC-4. #13056

**NEW** Dining in the Gilded Age
From socialites to robber barons, New York was home to many of the rich and famous of the late 19th century. Not just NYC, but up and down the Hudson River Valley, lavish homes dotted the landscapes; the high life took on new meaning following the Reconstruction Era. The Gilded Age solidified fine dining as we know it today. Join us in this exploration of conspicuous consumption in and around the dining room.
CE-CULTR 2048VA, Mar. 22, KNC-2. #13057

**NEW** Tea and Dessert
The displays of fine goods in the mid-Atlantic during the colonial and new nation period rival those of most international cities. The wealth of the upper class allowed for a leisurely life, including some of the finest social repasts, like tea in the afternoon or dancing in the evening, ending with a lovely dessert display. These were the times a woman of the house displayed her skills, and her husband’s wealth. Journey back in time and explore pleasures you can add to your life today.
CE-CULTR 2049VA, Mar. 29, KNC-2. #13058
The Art of Ancient Civilizations
Explore the fascinating art and architecture of ancient Mesopotamia, Egypt, Greece, and Rome. Discover the ways humans of long ago made sense of and expressed their view of the world, resulting in artistic conventions which influenced generations of artists that followed and are still in use today.

Mary Cassatt and the Impressionists at the Met
Join us for a field trip to the Metropolitan Museum of Art for a guided tour of the artwork of Mary Cassatt in the American Wing and that of her fellow Impressionists Degas, Renoir, Monet, and Pissarro in European Paintings. A wonderful accompaniment to our companion class, Mary Cassatt in France (not required). Meet inside the Met at the large vase on the right facing the grand staircase. After the tour, you have the option of having lunch together at Le Pain Quotidien (1131 Madison Avenue between 84th & 85th Streets).

An Opera Experience: Part 2
A lively and informative preview presentation of Live from the Met HD performances prior to their cinema showing. Includes an exploration of the various operas’ history, librettos, arias, and highlights of the productions, as well as the cultural and social significance of the various operas.

The Art & Architecture of Jewish Culture Part 2
An exploration of the art and architecture of Jewish culture from the 18th century through modern times.

The Mystique of the Roman Empire and Medieval Architectural Ramblings
Explore architectural styles from early Roman, Byzantine, Medieval, Romanesque and Gothic periods and their role in the transition from the "dark ages" toward contemporary architectural themes.

Art of the Renaissance
Explore the period from the 14th to the 16th centuries across Europe as we discover the artistic trend away from the medieval and towards more realistic and secular depictions of the world. Artists such as Giotto, Botticelli, Michelangelo, Raphael, Leonardo, and Durer will be covered among many others. We’ll look into the underlying reasons for these changes in the political, religious, and social climates of the times through slide presentations, lecture, and discussion.

Birth of the Beatles
Discover the individual lives of each of the Fab Four. Follow the Beatles’ rise to success while intertwining that success with the events of the 1960’s to grasp their incredible significance on the cultural changes in the U.S. and around the world.

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Bye Bye Miss American Pie
Discuss the lyrics of Don McLean’s #1 hit song, American Pie. The lyrics of the song cover the musical changes in rock & roll from the 1950’s to 1970, as the American cultural landscape changed dramatically. From the optimism and conformity of the 1950’s to the cultural changes caused by the political and social changes of the 1960’s, Bye Bye Miss American Pie. 
CE-MUSIC 2075, 1 Sat., Feb. 10, 1:00-4:00 pm, KNC-3, $30. D Fruci. #12451

The Gospel of John
The Gospel of John is one of the most important pieces of sacred literature in the New Testament, the last to be written but the only Gospel that claims to be based on eyewitness accounts of the life of Jesus. Get introduced to this highly spiritual and mysterious text, using multiple disciplines to bring insights that go beyond what has been offered in Church sponsored courses. By the end of the course it is hoped that some of the mystery of this enigmatic text will be dispensed with as well. Students should bring a Bible. 
CE-PHIL 2003VA, 7 Mon., Feb. 12-Apr. 2 (skip 3/26), 10:00 am-12:00 noon, KNC-3, $150. J Coppola. #12325

What Christians Believe: The Nicene Creed
Explore the essentials of the Christian belief system as established by the Niceno-Constantinopolitan Creed. With a synopsis of church history, we’ll explain for both Christians and non-Christians the core tenets of one of the world’s major religions and encourage a conversation with both a theological and practical understanding. As an introductory level course, it is intended to either introduce the non-Christian participant to, or to help the Christian participants’ understanding of, the Christian belief system.
CE-PHIL 2025VA, 2 Thurs., Apr. 12 & 19, 7:00-9:00 pm, KNC-4, $40. M Tomas. #12510

THE PERFORMING ARTS

DANCE

Latin Dancing
Merengue, bachata, cumbia, salsa. No experience necessary; no partner required. Steps broken down to make it easy and comfortable for all to follow.
CE-DANCE 2003, 6 Sun., Jan. 21-Feb. 25, 10:00-11:30 am, AAB-218, $130. F Elia and A Akhu. #12885

Dance It Off with Belly Dancing
Belly dancing workouts relax your mind and flatten your belly. Wear comfortable workout clothes and bring a bottle of water, hip scarf, veil and if possible, a pair of cymbals. Acceptable foot attire includes socks or dance slippers. For all experience levels.
CE-DANCE 2002, 5 Sun., Feb. 25-Mar. 25, 2:00-3:00 pm, AAB-218, $60 (+ $15 optional fee for hip scarf, payable to instructor). S Everts. #12444

Ballet for Adults and Teens
Explore ballet’s foundations and learn the basics. 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. For ages 14 and up.
CE-DANCE 2000, 10 Sun., Jan. 21-Mar. 25, 11:30 am-1:30 pm, AAB-218, $215. I Kent. #12269

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

Ballroom Dancing: Beginner to Intermediate
Dances include fox trot, waltz, tango, rumba and cha, cha cha. No partner required. Steps broken down to make it easy and comfortable for all to follow.
CE-DANCE 2001, 6 Sun., Mar. 4-Apr. 15 (skip 4/1), 10:00-11:30 am, AAB-218, $130. F Elia and A Akhu. #12918
Exploring Dance!

A collaboration between Westchester Community College and Rivertown Dance Academy

Rivertown Dance Academy, located at the TTUMC Arts Center in Tarrytown, provides excellence in dance education without cultural or financial barriers. A comprehensive schedule offers a curriculum in ballet, modern, tap, and jazz dance taught by faculty with extensive teaching, performing, and academic credentials. Individual placement classes and regular progress reports are all part of a Rivertown Dance Academy education.

All classes meet for 10 sessions, are $213, and meet at the TTUMC Arts Center in Tarrytown.

Adult Ballet
Adult Ballet 1 & 2: An introductory/slow intermediate class for adult beginners with little or some dance background, as well as those just returning to dance.
Sec. A: 10 Sat., Jan. 6-Mar. 17 (skip 2/24), 9:30-11:00 am. #12755
Sec. B: 10 Mon., Jan. 8-Apr. 2 (skip 1/15, 2/19 & 3/19), 6:30-8:00 pm. #12756
Adult Ballet 2 & 3: For intermediate to advanced dancers: a 45-minute barre, followed by center work.
CE-DANCE 2008, 10 Wed., Jan. 3-Mar. 14 (skip 2/21), 9:30-11:00 am. #12757

Adult Jazz
Technique-based, concert jazz classes consisting of a center barre, progressions, and a combination based in any of the various jazz styles. Progressive levels build dancers’ awareness of body rhythms, coordination, performance quality, and the ability to master complex and intricate choreography.

Adult Jazz 1 & 2: CE-DANCE 2011, 10 Tues., Jan. 2-Mar. 13 (skip 2/20), 7:00-8:30 pm. #12758
Adult Jazz 2 & 3: CE-DANCE 2012, 9:30-11:30 am.
Sec. A: 10 Mon., Jan. 8-Mar. 26 (skip 1/15 & 2/19). #12759
Sec. B: 10 Fri., Jan. 5-Mar. 16 (skip 2/23). #12760

Adult Modern Dance
Progressive instruction introduces dancers to the techniques of Graham, Horton, Limon, and contemporary movement forms. Classes consist of a center barre, progressions, and a combination as dancers explore movement through various shapes of the body, levels, directions through space, and weight transference.
CE-DANCE 2013, 10 Thurs., Jan. 4-Mar. 15 (skip 2/22).
Adult Modern 1 & 2: 9:30-11:00 am. #12763
Adult Modern 2 & 3: 6:30-8:00 pm. #12764

Adult Tap
Dancers master tap vocabulary and techniques in classes that emphasize the development of musicality and exploration of a full range of styles. Open level classes welcome all, regardless of previous experience or age. Family Tap welcomes adults and children who wish to explore tap dance together.
CE-DANCE 2014.
Sec. A: Adult Tap:
10 Thurs., Jan. 4-Mar. 15 (skip 2/22), 8:00-9:00 pm. #12765
Sec. B: Open Level Rhythm Tap:
10 Mon., Jan. 8-Apr. 2 (skip 1/15, 2/19 & 3/19), 6:30-7:30 pm. #12766
Sec. C: Open Level Family Tap:
10 Sat., Jan. 6-Mar. 17, 9:30-10:15 am. #12767

All classes meet at the TTUMC Arts Center in Tarrytown at 27 S. Washington Street (off of Main Street).
914-418-5270 rivertowndanceacademy@gmail.com www.rivertowndanceacademy.org

ACTING & THEATER

Improvisation for Fun and Public Speaking
Have some laughs while you’re learning improvising skills. Expand your creativity and confidence through theater games that focus on spontaneity, awareness, energy, concentration, and more. It’s like a rehearsal for Whose Line is it Anyway?
CE-THEAT 2024, 4 Tues., Apr. 3-24, 6:30-8:30 pm, Room TBD, $80. J Brownold. #12372

Acting in the Afternoon, Part 1
We’ll focus on the basics of using sensory work and creating a character, while reading scripts from plays with assigned roles. Students will work on a scene with a partner and present a staged reading during the last class. No memorization is required, just a love of theatre!
CE-THEAT 2020VA, 6 Tues., Feb. 6-Mar. 13, 12:00 noon-2:00 pm, KNC-5, $120. S Courtney. #12434

Acting in the Afternoon, Part 2
This class will build on skills worked on in Acting in the Afternoon Part 1, but is also for new students. Students will work on a scene with a partner and present a staged reading on the last class.
CE-THEAT 2021VA, 6 Tues., Apr. 3-May 8, 12:00 noon-2:00 pm, KNC-5, $120. S Courtney. #12435
LIFELONG LEARNING & PERSONAL DEVELOPMENT

**Acting & Playwriting Workshops at the Axial Theatre**
A collaboration between Westchester Community College and the Axial Theatre

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

**Playwriting Workshop**
Learn how to develop a play scene by scene. Students will bring scenes each week and exchange work with fellow students. Gradually, a project will develop for each playwright: scenes, one-minute plays, one-act plays, and full-lengths. For background on your instructor, go to gabriellefoxwrites.com.

CE-THEAT 2002, 6 Tues., 7:00-9:00 pm, $265. G Fox.
Sec. A: Jan. 9-Feb. 13. #12315
Sec. B: Apr. 10-May 15. #12316

**Basic Acting Technique for Teenagers**
We focus on exercises which cultivate the imagination, the use of the senses, and expression of voice and body. Each student is encouraged to access his own uniqueness and point-of-view, in a creative and safe environment. For ages 13-17.

Sec. A: Jan. 10-Mar. 28. #12321
Sec. B: Apr. 4-June 20 (skip 5/2). #12322

**Basic Acting Technique for Adults**
We lay the foundation of the actor’s craft with a range of exercises developed by master teachers Sanford Meisner and Lee Strasberg. The exercises help develop the actor’s use of senses and imagination and are practiced individually and in groups. Monologues and scenes are integrated as new exercises continue to be introduced. Choose 6 or 12 sessions.

CE-THEAT 2001, 6 Wed., 7:30-10:30 pm, $245. R Jones.
Sec. A: Jan. 10-Feb. 14. #12317
Sec. B: Apr. 4-May 16 (skip 5/2). #12318
Sec. A: Jan. 10-Mar. 28. #12319
Sec. B: Apr. 4-June 20 (skip 5/2). #12320

**An Afternoon of Original One-Act Plays**
Join us for a reading of original one-act plays presented through a collaboration between Westchester Community College and The Axial Theatre

Students of Gabrielle Fox’s playwriting workshop will present their work, read by area actors, this June 9. Save the date!

These readings will be held at the college’s Valhalla campus, and are offered through a partnership between Howard Meyer’s Acting Program and the Division of Workforce Development and Community Education.

For more information, please email us at workforceandcommunity@sunywcc.edu

**MUSIC**

**Music Calligraphy**
Music calligraphy allows amateur and professional composers to create music without the use of a computer. Learn techniques for legible writing on staff/score paper, including notes, clefs, rests, accidentals, beaming, lyrics, and more. Also covered will be setting up pages, measures on a staff/page the order of instruments and parts in a score, and how to make a page as readable as possible for other musicians and performers. Please bring a 6” ruler and No. 2 pencils with erasers.

CE-MUSIC 2077VA, 2 Mon., Jan. 22 & 29, 6:00-8:00 pm, KNC-2, $45. T Williams. #12257

**Finale: The Global Standard for Music Notation**
Finale software allows you to arrange, compose, and notate sheet music for any genre. Learn to use Finale’s powerful notation, recording, editing, even orchestration and arranging capabilities. Topics covered include setup of vocal and keyboard scores, using instruments in sections, and creating orchestra scores. Create a simple lead sheet, vocal score, and optional instruments. Bring a laptop with any version of Finale installed.

CE-MUSIC 2080VA, 4 Mon., Feb. 5-26, 6:00-8:00 pm, KNC-2, $75. T Williams. #12258
Music Theory for Dummies
A brief and simple crash course overview of the components of basic music theory: notation, pitch, staves, meter, intervals, scales, chords, keys, triads, harmony, and structural form. Listening skills include identifying basic chords and intervals. Basic sight singing involves using solfège and simple score reading while following notation.
CE-MUSIC 2071, 2 Mon., Mar. 12 & 19, 6:00-8:00 pm, Room TBD, $40. T Williams. #12259

Music Sight Reading Made Easy
An introduction to reading music, with an emphasis on following notes by reviewing sheet music and scores. Includes identification of basic elements of music such as locating the melody, themes, or motives which can vary; "ordering" scores according to instrument families; and examining structural forms including score reading across styles.
CE-MUSIC 2072, 2 Mon., Apr. 9 & 16, 6:00-8:00 pm, KNC-3, $40. T Williams. #12260

Guitar Workshop
Learn to read music and play a melody together with a bass line. Discover shortcuts that can save you time. Bring a guitar to class. If questions about type of guitar, please contact the instructor at 914-235-5676.
CE-MUSIC 2081, Tues., Jan. 16-23, 6:00-9:00 pm, $45. J Lorusso. #12990

Guitar is Fun
Always wanted to learn to play the guitar? Now is your chance! In the Beginner class, you'll learn chords and strumming techniques. The Intermediate class is designed for those who have taken the Beginning class. Learn more chords and strumming techniques. Students must bring their own guitar to class.
7 Tues., 1:30-2:30 pm. KNC-4, $70. D Moran. Beginning: CE-MUSIC 2087VA, Feb. 20-Apr. 3. #12265
Intermediate: CE-MUSIC 2058VA, Apr. 10-May 22. #12266

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-4, $70 (+ textbook). D Moran. Beginning: CE-MUSIC 2060VA, Feb. 20-Apr. 3. #12627
Intermediate: CE-MUSIC 2061VA, Apr. 10-May 22. #12268

Piano for Adults
Individualized and group instruction. Access to a piano and practice outside of class time are required.
$175 (+ $21 for textbook, payable to instructor), AAB-110. H Dutton.
CE-MUSIC 2005, 10 Fri., Feb. 2-Apr. 6, 6:00-7:30 pm. #12356
Advanced Beginner: For students who have completed Beginner class or have knowledge of basic note reading.
CE-MUSIC 2020 (Prerequisite: Beginner class or equivalent experience), 10 Thurs., Feb. 1-Apr. 12 (skip 3/8), 6:00-7:30 pm. #12358

FINANCES & RETIREMENT PLANNING
INVESTMENTS AND FINANCE
Invest Wisely
It's time to take charge of your money! Explore investing with or without financial planners. Gain confidence to invest on your own or be able to interview financial planners.
CE-FIN 2068, 1 Thurs., Apr. 2, 6:00-8:00 pm, KNC-2, $25 (+ $20 optional materials fee, payable to instructor). R Nathan. #12312

A Guide to Real Estate Investing
Designed to assist the average homeowner (or potential homeowner) in navigating the real estate investment process. Get a better understanding of financing options available, property types that work for you, where to begin, and how to get to the finish line of a real estate investment transaction.
CE-FIN 2061, 1 Sat., Apr. 7, 9:00 am-12:00 noon, GTW-219, $40. I Amato. #12770
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, and short sales and foreclosures.

CE-FIN 2000, 1 Mon., Apr. 2, 8:00-10:00 pm, KNC-2, $40 (+ $20 optional materials fee, payable to instructor). R Nathan. #12313

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. Don’t mistakenly believe that Medicare and supplemental insurance offer LTC protection. We’ll discuss family caregiving, Medicaid, long-term care insurance, hybrid lifelong-care and annuity/LTC products, and VA benefits.

CE-FIN 2048, 1 Tues., Mar. 6, 7:00-9:00 pm, KNC-2, $25 (+ $5 materials fee, payable to instructor). R Howie. #12373

Maximizing Your Social Security
Prepare for your retirement and learn how to get the most out of your social security benefits. Learn to manage longevity risk and strategies to maximize the amount of money you receive throughout retirement. Among the topics included are spousal benefits, the impact of divorce, death, delaying benefits, early retirement, and taxation. You’ll receive Myths and Facts about Social Security and Social Security: What Should You Do at Age 62.

CE-FIN 2036, 1 Tues., Feb. 27, 6:30-9:30 pm, KNC-3, $40. J Brenkovich. #12278

Medicare and Medicaid-The Basics
Most Americans will go on Medicare at 65 and many need Medicaid to pay for their long-term care. We’ll compare these two critical government programs: who and what is covered, when and how to apply, common misperceptions, skilled vs custodial care, and making sense of the “alphabet soup” – Parts A, B, C, D. Learn to navigate these complicated benefits programs.

CE-FIN 2051, 1 Tues., Mar. 20, 7:00-9:00 pm, KNC-2, $25 (+ $5 materials fee, payable to instructor). R Howie. #12374

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

CE-FIN 2025, 1 Sat., Jan. 20, 10:00 am-12:00 noon, KNC-2, $20. L Nicholas. #12359

CONSUMER FINANCES

NEW! A Practical History of Wall Street
Explore more than two hundred years of Wall Street history, from the Buttonwood Agreement to Glass-Steagall to modern times. Learn about the evolution of financial products, services, and companies and explore trends in investing.

CE-FIN 2065, 2 Sat., Apr. 21 & 28, 2:30-4:00 pm, KNC-2, $40. B Rehfeld. #12896

Real Estate Financial Checkup
Are you looking to remodel, seeking college tuition options, planning a wedding, thinking debt consolidation, or simply planning for retirement? Discover how your equity and property can work for you.

CE-FIN 2062, 1 Sat., Mar. 10, 10:00 am-1:00 pm, KNC-2, $40. I Amato. #12769

Home Ownership Made Easy
Designed for those thinking of purchasing a home, either for the first time or repeat buyers. Gain a better understanding of the mortgage finance process and explore topics such as home ownership, qualifying for financing, down payments, cash necessary for closing, and much more.

CE-FIN 2060, 1 Sat., Mar. 3, 9:00 am-3:00 pm (1-hour lunch break), Room TBD, $60. I Amato. #12768

Understanding Health Care, Insurance, and Advanced Care Planning
An introduction to navigating the hospital setting. Gain a basic understanding of how a hospital works from a patient perspective, who can help you during your hospital stay, and when post-care services are needed. Explore the basics of insurance, as well as how and when to have a conversation about advanced care planning.

CE-FIN 2063VA, 1 Sat., Mar. 24, 9:00 am-12:00 noon, KNC-2, $35. E Shanks-Muhammad. #12306

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

CE-FIN 2002, 1 Mon., Apr. 2, 6:00-8:00 pm, KNC-3, $25 (+ $20 optional materials fee, payable to instructor). B Nathan. #12310

Visit us online at www.sunywcc.edu/wdce | 45
A TASTE OF WESTCHESTER

Join us at several of Westchester's most exciting restaurants for a culinary adventure that will tantalize your taste buds. Each chef will offer a private cooking demonstration, followed by a tasting of the prepared items. Fees include non-alcoholic beverages. New menu items are explored each semester. Menu substitutions may occur when necessary. Demonstrations will begin at the times designated. Sampling fees are payable in CASH only. Call restaurants or visit their websites for directions. No refunds are given for these classes but please call the college if you cannot attend to advise the restaurant. A one-time per semester student fee of $3.25 will be added to the final tuition calculation.

CE-REST 2000 is the class number for all Taste of Westchester classes.

NOTE: Unless otherwise noted, each Taste of Westchester class is $15 (+ $25 sampling fee in CASH, payable to instructor).

MARCH

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

Flames! Chef Emilio, a wonderful host and teacher, will fill our senses with some of his classic Italian dishes starting with a pasta e fagioli soup. Get your cameras ready for a tableside show of pappardelle a la Chef Emilio: fresh pasta, three types of mushrooms, and cognac, set on fire in a hollowed wheel of imported Parmigiano-Reggiano. Next is sogliola alla pescatore bianco: filet of sole, mussels, clams, calamari, and scallops sautéed with garlic and fresh herbs, and vitello al saltimbocca: veal scaloppini, sage, prosciutto, and demi-glaze sauce, topped with spinach and fontina au gratin. Enjoy Chef's famous Italian cheesecake and coffee for dessert. Attendees love the show as this chef is on fire!
1 Mon., Mar. 5, 5:30-7:30 pm. #13016

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

Choo-Choo Water Views! A restored landmark at the train station just a stone's throw from the Hudson, this spot serves early morning to late night featuring live music. Enjoy seasonal outdoor seating to partake of the spectacular view! Chef Joe Bologna or his staff will demonstrate how to make slow roasted pork shoulder with fennel, lemon, and rosemary, using techniques that can be used in daily cooking to streamline preparation. Chef will teach us two complementary sides: broccoli rabe with garlic and Parmesan sweet potatoes. Our sweet treat is a demo on Nutella fudge crumble bars. Known for seasonal cocktails, their mixologist will instruct us on a signature beverage. Accessible by railroad – take a stroll before or after class along the Dobbs Ferry Riverfront Park. See you down by the river!
1 Tues., Mar. 6, 5:30-7:30 pm. #13017

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

Spring Lamb! This colonial homestead, built in 1780, has been a local inn dating back to 1926. A special place to dine, it produces fabulous creations from Executive Chef and Owner Jon Pratt, a wonderfully entertaining speaker who will delight us with stories of the Inn's history and culinary past. Included will be a wine pairing specially selected for the evening's all lamb menu. Chef March Walker, along with Jon, will teach us how to prepare house-made lamb merguez sausage with gigante beans and fresh herbs. Next, learn to make crispy lamb confit served over mint fusilli pasta with leeks; this dish will have us praising this talented chef. A perfect education for presenting a new entrée on your holiday table: pan-roasted lamb loin with bacon and braised red cabbage. Jon welcomes you to purchase honey from his bees, located on the property. Come dine with us for an evening of play, food, and wine! This instructor is a class favorite and always popular, so grab a friend and reserve your spot early. Baaaahaaa!
1 Wed., Mar. 7, 6:00-8:00 pm, (+ $30 sampling fee in CASH, payable to instructor). #13020

NEW! Locali Pizza Bar & Kitchen
32c Forest Street, New Cannan, CT
203-920-1440, www.localipizzabar.com

Come Fly with Me! Lovely New Cannan has many shops and restaurants to explore, but this hot spot is truly amazing. Known for its light yet crisp pizza, it's part of the Village Social and Pubstreet family. Chef William Eschner creates beautiful plates by incorporating surprising ingredients to make cohesive and delicious offerings. Tonight he will teach our class money saving tips used to “break down” a chicken to be used in several dishes, starting with seasonal rhubarb glazed wings with fennel crisps. Next, learn to make “spring chicken” with lemon grass, chilies, shitake mushrooms, and scallions. Our dessert will use farm fresh eggs for a lovely yuzu custard. This is a class not to miss, chickie!
1 Mon., Mar. 12, 6:00-8:00 pm. #13020

Tarry Tavern
27 Main Street, Tarrytown
914-631-7227, www.tarrytavern.com

Hand Crafted Pasta Demo! Owner Henry Cabral's American gastro-pub offers creative, locally sourced dishes and seasonal menus inspired by what farmers and fishermen are growing, raising, and catching. Near the Tarrytown Music Hall, many visit before or after a show for a splendid meal. Visit their take-out shop Eatarry for some delicious sandwiches and gelato. Tonight, fresh pea soup with bacon and créme fraiche, followed by hand crafted pasta in butter sauce. We’ll learn to make Goffle Road Farm chicken en croute stuffed with springtime finds of morels and asparagus. Our chef began his career as a pastry chef and makes some of the most delicious desserts: we’ll have strawberry rhubarb cobbler. Join us for an informative demonstration with a classically trained restaurateur!
1 Tues., Mar. 13, 5:30-7:30 pm. #13021

NEW! Sign of the Whale
6 Harbor Point Road, Stamford, CT

Rooftop Bar Water Views! An American gastro pub with a vibrant nightlife, including Stamford's only rooftop bar, located in beautiful Harbor Point with some of the best views around. This community hosts a marina, boardwalk, park, and many shops. They are known for the Whale Burger, voted Best Burger in Stamford! Event Manager Lauren Gamer has created a fun and interactive evening starting with a mixology session to perfect your own margarita. Executive Chef Walter Estrada will have us make our own empanada appetizer, and then an instructional session on a perfectly seared grass-fed hanger steak served with crispy potatoes, creme fraiche, shishito peppers, crispy sopressata, and chimichurri sauce. Each attendee will customize their own seasonal fruit galette. Join us for a beautiful night on the water!
1 Wed., Mar. 14, 6:00-8:00 pm. #13023

Zwilling J.A. Henckels Cooking Studio
270 Marble Avenue, Pleasantville
914-749-3406, www.zwillingcookingstudio.com

Hands-on Knife Skills! This company now has a facility with a magnificent test kitchen. They’re mostly known for their beautiful knives from Germany but as a special class treat, shop with a substantial discount on Zwilling, Staub, Demeyere, and Miyabi products (anything on their website). Bernard Janssen, Resident Chef and Culinary Program Manager, will introduce us to the fundamentals of good knife skills, “What makes a great knife and how do I use it?” He’ll lead a hands-on class discussion on what makes a quality knife and which knife to use for every task. Practice a variety of knife skills including the circular/rocking motion, julienne, brunoise, dicing, supreme citrus, mincing herbs, and fish filet knife. Cleaning and maintaining your knives will be covered. This is not a full meal and only light fare and beverages are served during class. The cooking studio also offers their own classes throughout the year.
1 Mon., Mar. 19, 5:30-7:30 pm (+ $20 sampling fee in CASH, payable to instructor). #13024

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

Make Your, Cake Eat it Too! Executive Pastry Chef and Owner Samantha Mittler-Benjamin hosts a hands-on cake decorating and flavor development lesson in her dessert studio. Recently named as a Food Network Featured Chef, look for her at food festivals. She’ll show us the basics of making and decorating the perfect layer cake, along with flavor development, giving step-by-step instructions to build the perfect layer cake utilizing your own flavor profiles along with basic beverages. Each attendee will go home with a completed layer cake with themed decorations that can be repeated at home. This is going to be FUN so grab a friend and come out to play!
1 Tues., Mar. 20, 6:30-8:30 pm. #13025

Sign of the Whale
6 Harbor Point Road, Stamford, CT

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1 Wed., Mar. 14, 6:00-8:00 pm. #13023
Sunset Cove Restaurant
238 Green Street, Tarrytown
Quick and Easy - Water View! The views of the majestic Hudson, the sparkling lights of the new Tappan Zee Bridge, and the soaring Palisades await with co-owners Gianni Piccolino and Chef Tommy Calandrucci. Tonight we learn to make 6-minute pastas (quick and easy); grilled octopus and warm chick peas, with apple smoked bacon and picked red onions; and New York strip steak with a chimichurri sauce and a rustic potato gratin. Learn to make a Nutella and mascarpone panna cotta; the chef may surprise us with a few more treats! Toast our chef with a red wine chosen to complement our feast. Always a class favorite with an energetic and talented chef, so join us down by the river!
1 Mon., Mar. 26, 5:30-7:30 pm. #13028

AJ’s
542 North Avenue, New Rochelle
Up Close Demo! Chef Alan Cohen will fill your plate and mind’s with his knowledge of simple food made from great ingredients. Voted Best NY Burger, this local hot spot continues to serve up some super creative and delicious food. Take a simple bread crumb mixture: salty, sweet, spicy, or oreganata, and AJ will show us how to incorporate the flavor and texture into foods we cook every week. Start out with stuffed veggies including hot cherry peppers, and an iceberg and tomato salad. Then move on to crumb topped shellfish: lobster, scallops, mussels, clams, and shrimp, and a special chicken dish. Even the world’s best ice cream from Gifford’s will get a toasted crumb topping. Always full of surprises, he shares tastes of whatever special he is making that day. Check out their “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. Sure to be your favorite!
1 Tues., Mar. 27, 5:30-7:30 pm. #13029

L’inozione
698 Saw Mill River Road, Ardsley
914-693-5400, www.linzioni.com
Modern Italian! Voted as one of the best local Italian restaurants, owners Scott and Heather Fratangello are unstoppable. Their bar serving craft cocktails and a lovely bar menu are the place to be any night of the week. Scott sends out the most beautiful plates; all ingredients are locally sourced, so the menu changes quite often. We’ll begin the evening with a lesson on a roasted cauliflower and caper vinaigrette salad. Fresh pastas and risottos are a specialty of the house and are featured utilizing seasonal ingredients; we’ll learn to make a leek and wild mushroom risotto with smoked Pecorino cheese and chicken sausage. Heather will share with us her recipe for lemon bread pudding. Join us to watch these terrific instructors in action! This class sells out quickly!
1 Wed., Mar. 21, 6:00-8:00 pm. #13026

Le Fontane
Corner of Routes 100 & 139, Katonah (Somers)
Classic Italian with a Twist! Specializing in authentic Southern Italian cuisine and hospitality, owners Antonio and Alfredo Abbate, two brothers raised by a family of restaurateurs and wine makers on Capri, introduced their culinary talents to Westchester in 1987. They own and operate three fine dining restaurants in Westchester, The Blue Dolphin in Katonah, Bacio in Cross River and Le Fontane; each has outdoor dining in warm months. Specializing in authentic Southern Italian cuisine, led by Chef Lisa Graziana, we will learn to make a springtime treat to celebrate the season, starting with artichoke alla caprese (tomato, basil, mozzarella, artichoke, olive oil, and balsamic vinegar). All pasta is made on the premises or at their pasta store located in the heart of Katonah. Watch chef instruct us on the makings of stuffed paccheri pasta, a house specialty. Next chef will prepare roasted pork tenderloin with roasted artichokes. The restaurant prides itself on its homemade desserts and they will demonstrate how to make a classic panna cotta. A local favorite for many years providing warm hospitality and delicious fare!
1 Thurs., Mar. 22, 5:30-7:30 pm. #13027

Sambal
4 West Main Street, Irvington
914-478-2200, www.sambalny.com
Asian Cuisine Water Views! Tour Thailand, Singapore, and Malaysia as we introduce the intricate flavors of South-East Asian cuisine. Chef Lucky Thai Tungwongsakul from Bangkok, along with Proprietor Naviot Aurora, will combine their expertise to acquaint us with the balanced flavors of sweet, salty, sour, and bitter. Enjoy Malaysian murtabak (seasoned crumbled beef and egg stuffed flat bread) and char-kwayteow (broad rice noodles, soy sauce blend, chili paste, chives, beansprouts, Chinese sausage, and egg). Learn to make Malay mamak (mango chicken, sweet ‘n sour chicken, green mangoes, onions, and peppers). Our dessert demonstration will be warm sweet sticky rice, coconut cream, and mangos. Visit the rooftop deck with views of the Hudson. Come taste the bold flavors from our amazing chefs and enlighten your taste buds!
1 Wed., Mar. 28, 5:30-7:30 pm. #13030

NOTE: Unless otherwise noted, each Taste of Westchester class is $15 (+ $25 sampling fee in CASH, payable to instructor).
Mix is a contemporary bar-restaurant featuring experienced mixologists and fabulous cocktails, known for their small plates that allow you to try several new things and experiment with flavors. Try their cheesecake lollipops for an extra whimsical dessert. Their in-house artistic presentations have earned them a reputation for creative and delicious offerings with a loving homage to Nana’s recipes. Our chef will teach us a beautiful salad of baby arugula with shaved fennel, apples, pistachios, dried cranberries, and herb crusted goat cheese, with a citrus dressing. Next, the secrets to a classic pappardelle Bolognese. A quick lesson on cherry crumb cake will send us off on a sweet note. Come explore what this talented chef has to offer.

1 Tues., Apr. 3, 6:00-8:00 pm. #13031

The 808 Bistro
808 Scarsdale Avenue, Scarsdale
914-722-0808, www.the808bistro.com
Neighborhood Restaurant-Downtown Feel. Chef and Owner Salvatore Cucullo Jr. has spent his entire life in the restaurant world; hands on experience and training at the CIA coupled with his family background make for a perfect recipe. The 808 Bistro’s menu is built on an Italian foundation. The constantly-changing menu features homemade offerings with a loving homage to Nana’s recipes. Our chef will teach us a beautiful salad of baby arugula with shaved fennel, apples, pistachios, dried cranberries, and herb crusted goat cheese, with a citrus dressing. Next, the secrets to a classic pappardelle Bolognese. A quick lesson on cherry crumb cake will send us off on a sweet note. Come explore what this talented chef has to offer.

1 Tues., Apr. 3, 6:00-8:00 pm. #13031

Clock Tower Grill
512 Clock Tower Drive, Brewster
845-582-0574, www.clocktowerrgill.com
Easter Bunny? Now the proud owners of a farm supporting the restaurant’s growing needs, our talented Chef Rich Parente and his partner and wife, Cassie, give us a very special class. This chef only utilizes local, organic, and natural ingredients in all his dishes and surprises his patrons with various specialties including elk and kangaroo. Tonight’s springtime menu begins with a lesson on “lucky” fava bean tapenade. Italians traditionally consider fava beans as good luck symbols. Next help to handcraft gnocchi from sweet tender peas. The demonstration on spinach sprout chat (spinach pakora), crunchy and delectable, which becomes even more exciting when combined with sweet chutney, chili powder, cumin seeds, and fresh curds. Then a saag paneer (homemade cheese and tempered pureed spinach). Next are everyone’s favorites, a lesson on chicken tikka masala (roasted marinated chicken in a spiced curry sauce); nan (soft Indian bread made in a tandoor oven); and jalebi (deep-fried dough formed into circular shapes, soaked in syrup).

1 Tues., Apr. 10, 6:00-8:00 pm. #13035

Café of Love
38 East Main Street, Mt. Kisco
914-242-1002, www.cafeofloveny.com
From the Earth! Spring signals rebirth and the cycle of new growth. Join Proprietor and Executive Chef Leslie Lampert and technique guru Chef Esvin for lessons in crafting soups, salads, and sides from the season’s first leafy crops from neighboring farms, in a class that teaches restaurant techniques with easy-to-follow recipes. Enjoy beautifully presented cheese and crudities to keep the hunger away! Learn about several vegetables and enjoy tastes of Leslie’s latest creations. Stay to continue the conversation and savor the flavors over a specially priced wine chosen to complement our evening. Alway's a great educational experience from a veteran business woman!

1 Mon., Apr. 9, 5:30-7:30 pm. #13034

Royal Palace
77 Knollwood Road, White Plains (Greenburgh)
Spices of India! Much of the complex flavors used in this restaurant’s cuisine come from fragrant aromatics such as cardamom, coriander, and cumin. They serve a daily buffet of many traditional dishes. Owner Jagdish Mitter, our gracious host, shares a few surprise dishes along with a demonstration on spinach sprout chat (spinach pakora), crunchy and delectable, which becomes even more exciting when combined with sweet chutney, chili powder, cumin seeds, and fresh curds. Then a saag paneer (homemade cheese and tempered pureed spinach). Next are everyone’s favorites, a lesson on chicken tikka masala (roasted marinated chicken in a spiced curry sauce); nan (soft Indian bread made in a tandoor oven); and jalebi (deep-fried dough formed into circular shapes, soaked in syrup).

1 Tues., Apr. 10, 6:00-8:00 pm. #13035

Crabtree’s Kittle House Restaurant & Inn
11 Kittle Road, Chappaqua
914-666-8044, www.kittlehouse.com
Since 1981, the Kittle House has been owned by the Crabtree family, who have returned it to its former glory, including transforming the former stables into an award-winning wine cellar. Proprietor John Crabtree treats us to a glass of wine from his famous cellar, paired especially for your meal. Executive Chef Jay Lippin’s expertise and unique style of cooking will lead us on a special learning experience encompassing a farm to table meal utilizing ingredients from local sources available that week. We start with a plated appetizer of springtime vegetables. Then we will learn techniques used to break down a chicken from John Fazio Farms in Modena; our chef will instruct us on how to prepare it three ways. He’ll introduce us to locally sourced vegetables prepared using a surprise technique. Our sweet treat will be created in front of our eyes by incorporating a seasonal fruit.

1 Wed., Apr. 11, 6:00-8:00 pm. #13036

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1 Wed., Apr. 11, 6:00-8:00 pm. #13036
Roc N Ramen
19 Anderson Street, New Rochelle
914-385-2267, www.rocnramen.com

Oodles of Noodles! Owner Wayne Carrington, a retired NYC police officer, has developed his own recipes and incorporated these healthy broths and savory elements for a complete meal in a bowl. Learn the secret used to make Kарае Japanese fried chicken with a crisp outside and super juicy on the inside, served with crisp kale and lemon; BBQ chicken Shoyu ramen (chicken stock, corn, carrots, scallions, and spicy Thai chilies); and an exciting new dessert, Thai ice cream rolls from the quick freeze super machine. Watch Wayne make “adult” ice cream from fresh ingredients with a kick using Baileys and Honey Jack Daniels. For the kid in you he adds Oreos - a must try! Includes premium Japanese Sopporo beer and a discussion on how the restaurant concept was developed. A favorite class - come slurp with us!
1 Thurs., Apr. 12, 5:30-7:30 pm (+ $20 sampling fee in CASH, payable to instructor). #13037

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

Historic Inn - Ghosts? During the twenty years the Vales have owned the Inn, there have been several sightings of spirits, including during our classes. The husband and wife team, Silvano and Sue, will be our hosts, possibly along with some friends to keep us in the “spirit.” Our generous hosts always start our night with an amuse bouche (French for my mouth is always amused) and tonight it will be honey sriracha deviled egg topped with crisp bacon. Learn about P.E.I. mussels and their preparation using orange, fennel, and ginger. Chef Clinton Bartow will teach the “trick” to trimming skirt steak and the makings of a basic marinade and a chimichurri topping. Our “treat” will be wine chosen to pair with our meal. Learn to make a pistachio panna cotta with strawberry coulis. Don’t be afraid to sign up! Come help keep the spirits at bay. BOO!
1 Wed., Apr. 18, 6:00-8:00 pm. #13040

Mima Vinoteca Italian Kitchen & Wine Bar
63 Main Street, Irvington
914-591-1300, www.mimarestaurant.com

Just Like Grandma! A warm restaurant that remembers the classics and modern world, and is a reminder of our grandparents who cooked for us. Surrounded by original brick walls lined with wine bottles, the restaurant is set with rustic Tuscan wood tables, and old fashioned ceiling, and floors illuminated by intimate flickering candles. Our chef Dominick Russo will start with a how-to on curing duck prosciutto and served con melone. Then we will learn the art of crafting butternut squash agnolotti using farm fresh eggs. Tonight, an optional wine pairing with each course, beginning with Gavi di Gavi, then Primativo, and ending with Bracchetto. Finally, a demonstration on how to make a classic Italian treat: tiramisu made with mascarpone mousse, lady fingers, espresso sauce, powdered sugar, and cocoa. We are all about what we learned from our families throughout the years! 1 Thurs., Apr. 19, 5:30-7:30 pm (optional wine pairing additional $12). #13041

Brothers Fish & Chips
172 North Highland Avenue, Ossining
914-488-5141, www.brothersfishandchips.com

Eat Fish. Live Longer! The brothers are one big family of chefs who have realized their dream by owning a seafood restaurant. Starting as takeout only, the restaurant has now doubled in space becoming dine-in too. We start our demonstration with wild caught red snapper ceviche: lime juice, ginger, powdered sugar, and cocoa. We are all about what we learned from our families throughout the years! Our playful chef challenges you to be French for the evening. Whoever shows up to class as the most “Parisian” wins a prize (sing a French song, drive a Citroen 2CV, dress in your attire off the Paris runway, and so on…)! Chef Jonathon will teach us the makings of a classic French menu as we embark on our “trip to Paris.” We begin with moules marinieres: mussels in a superb white wine sauce. It would not be a French menu without steak frites: steak, warm spinach, and pommes frites. To end as they do in France, we finish with mellow Chocolate ice cream. Our chefs will treat us to a special wine pairing selected for the evening. Come dine in “Gai Parie” for a fun evening of play, food and wine!
1 Mon., Apr. 16, 6:00-8:00 pm. #13038

Cozy Tavern! Every day you can find the Tavern’s delicious Best of Westchester winning lobster roll on the menu, a fresh, dressed-down lobster roll exploding with flavor. This hot spot is known for its cocktails, pub food, and seafood specials. Tonight our favorite chef, Ralph Croteau, will teach us to make a few of their favorites. We start with a tuna hand-roll with a discussion on sushi rice and breaking down tuna. Our chef will discuss the proper technique for braising beef short ribs. Learn to make, from scratch, everyone’s favorite chocolate volcano cake. Join us in a cozy spot with a great instructor!
1 Mon., Apr. 23, 5:30-7:30 pm. #13042

Oudong has now doubled in space becoming the evening of play, food and wine! Our chefs will treat us to a special wine pairing selected for the evening. Come dine in “Gai Parie” for a fun evening of play, food and wine!
1 Thurs., Apr. 12, 5:30-7:30 pm (+ $20 sampling fee in CASH, payable to instructor). #13037

The Tavern at Croton Landing
41 North Riverside Avenue, Croton-on-Hudson
914-271-8020, www.thetavernatcroton.com

The Tavern at Croton Landing is a warm restaurant that remembers the classics and modern world, and is a reminder of our grandparents who cooked for us. Surrounded by original brick walls lined with wine bottles, the restaurant is set with rustic Tuscan wood tables, and old fashioned ceiling, and floors illuminated by intimate flickering candles. Our chef Dominick Russo will start with a how-to on curing duck prosciutto and served con melone. Then we will learn the art of crafting butternut squash agnolotti using farm fresh eggs. Tonight, an optional wine pairing with each course, beginning with Gavi di Gavi, then Primativo, and ending with Bracchetto. Finally, a demonstration on how to make a classic Italian treat: tiramisu made with mascarpone mousse, lady fingers, espresso sauce, powdered sugar, and cocoa. We are all about what we learned from our families throughout the years! 1 Thurs., Apr. 19, 5:30-7:30 pm (optional wine pairing additional $12). #13041

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

Historic Inn - Ghosts? During the twenty years the Vales have owned the Inn, there have been several sightings of spirits, including during our classes. The husband and wife team, Silvano and Sue, will be our hosts, possibly along with some friends to keep us in the “spirit.” Our generous hosts always start our night with an amuse bouche (French for my mouth is always amused) and tonight it will be honey sriracha deviled egg topped with crisp bacon. Learn about P.E.I. mussels and their preparation using orange, fennel, and ginger. Chef Clinton Bartow will teach the “trick” to trimming skirt steak and the makings of a basic marinade and a chimichurri topping. Our “treat” will be wine chosen to pair with our meal. Learn to make a pistachio panna cotta with strawberry coulis. Don’t be afraid to sign up! Come help keep the spirits at bay. BOO!
1 Wed., Apr. 18, 6:00-8:00 pm. #13040

Mima Vinoteca Italian Kitchen & Wine Bar
63 Main Street, Irvington
914-591-1300, www.mimarestaurant.com

Just Like Grandma! A warm restaurant that remembers the classics and modern world, and is a reminder of our grandparents who cooked for us. Surrounded by original brick walls lined with wine bottles, the restaurant is set with rustic Tuscan wood tables, and old fashioned ceiling, and floors illuminated by intimate flickering candles. Our chef Dominick Russo will start with a how-to on curing duck prosciutto and served con melone. Then we will learn the art of crafting butternut squash agnolotti using farm fresh eggs. Tonight, an optional wine pairing with each course, beginning with Gavi di Gavi, then Primativo, and ending with Bracchetto. Finally, a demonstration on how to make a classic Italian treat: tiramisu made with mascarpone mousse, lady fingers, espresso sauce, powdered sugar, and cocoa. We are all about what we learned from our families throughout the years! 1 Thurs., Apr. 19, 5:30-7:30 pm (optional wine pairing additional $12). #13041

The Tavern at Croton Landing
41 North Riverside Avenue, Croton-on-Hudson
914-271-8020, www.thetavernatcroton.com

Cozy Tavern! Every day you can find the Tavern’s delicious Best of Westchester winning lobster roll on the menu, a fresh, dressed-down lobster roll exploding with flavor. This hot spot is known for its cocktails, pub food, and seafood specials. Tonight our favorite chef, Ralph Croteau, will teach us to make a few of their favorites. We start with a tuna hand-roll with a discussion on sushi rice and breaking down tuna. Our chef will discuss the proper technique for braising beef short ribs. Learn to make, from scratch, everyone’s favorite chocolate volcano cake. Join us in a cozy spot with a great instructor!
1 Mon., Apr. 23, 5:30-7:30 pm. #13042
The Whitlock

17 Katonah Avenue, Katonah

Spring Harvest Menu! In the early 1800s, merchants John Burr Whitlock and Squire Wood created the region’s very first businesses: a general store, tavern, and mill appropriately named Wood & Whitlock. This new restaurant is a meeting place in the heart of town to gather family and friends for good food and spirits and to continue the legacy of true community by supporting local farms, purveyors, and businesses. Chef Matthew Safarovic will prepare a three-course dinner using spring’s bounty that week. The focus is new American comfort food and chef will introduce us to a dish utilizing organic spring chicken and locally sourced seasonal vegetables. We will learn to make one of their specialty cocktails; our dessert will incorporate a seasonal fruit. Join this creative chef for a very special evening in his new restaurant across from the train station!

1 Tues., Apr. 24, 5:30-7:30 pm. #13043

Tredici North

578 Anderson Hill Road, Purchase
914-997-4113, www.tredicinorth.com

Springtime with Chef Fanelli! Italian cooking is in Giuseppe Fanelli’s blood; his family hails from Puglia where they produce olive oil in their own grove. The Chef has been featured on numerous popular television shows, including Man Finds Food, Kitchen Casino, and as the champion on the Food Network’s culinary competition Chopped. Today he educates us on some of his special springtime dishes with a lesson on asparagus salad with parmigiana. Learn the makings of hand rolled gnocchi with peas and pancetta. Our chef is known for his way with fish; learn to perfectly steam sea bass with spring vegetables. A sweet offering will be tres latte with vanilla gelato.

1 Tues., May 1, 5:30-7:30 pm. #13047

DeCicco & Sons

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

Demo Kitchen Beer education! A family owned and operated specialty grocery store offering an upstairs bar serving local beers and wine, a Bocce court and a demonstration kitchen. Chef Steve will teach the techniques used to make some of their catering specialties and a chance to help prep our meal. Amanda will hand out printed recipes for our menu and shopping needs. Learn to make ricotta cheese at home and use it to make an appetizer of herbed ricotta on toasted garlic rubbed sourdough bread. Next, asparagus and fresh mozzarella stuffed chicken breast with creamy lemon spring vegetable pasta. Presented by Brenda O’Brien, their in-house craft beer and bar manager, an education on pairing three different beers with our courses. The fabulous bakery provides cannoli and coffee. Arrive early or stay late to shop the beautifully stocked aisles!

1 Thurs., Apr. 26, 5:30-7:30 pm. #13045

Hands-On Pasta!

1 Bridge Street, Suite 100 (meet here first)
BRRZAAR at Irvington Station, 7 North Astor Street, Irvington (end here)
914-274-8118, www.BRRZAAR.com

Nav’lins Fare and Froyo Too! Owners Michelle and Brian Leddy have created a scrumptious frozen yogurt cafe in the Irvington train station, built back in 1889. In this beautifully renovated space, they have created a wonderful place for commuters and patrons of all ages to enjoy their Froyo. Now they have opened a café serving a breakfast and lunch menu that is simple yet far from boring. Our class will cover three southern classics: Bridge Street oyster shooter (New Orleans Bloody Mary gazpacho topped with a Blue Point oyster); Maine lobster, collard greens and Cajun lemon butter sauce atop corn grits. Learn to make a Nav’lins favorites: beignets with Froyo. For dessert we will learn how to fry up the light doughnuts and then a short walk over to BRRZAAR at Irvington Station to top them with organic frozen yogurt and a crème brûlée sauce, joined by a cup of the best “Joe” around.

Sure to be a great class on the Hudson River!

1 Wed., Apr. 25, 6:00-8:00 pm. #13044

La Bocca Ristorante

8 Church Street, White Plains
914-948-3281, www.laboccaristorante.com

Hands-On Ravioli Making! This cozy restaurant features a premium selection of Italian cuisine embodying a distinct style and heavenly flavor. That said, there is nothing as delicious as fresh pasta, and crafting it yourself is much easier than you might think. Get ready to make your own under Chef Elio Tome’s direction. Learn how to create the perfect pasta dough and flavorful fillings, which you will then transform into beautiful stuffed pillows, ravioli. Renew your passion for heavenly pasta and learn how to make three variations on this classic variation for an appetizer, entrée, and dessert! We will create handcrafted pasta with several delicious, complementary sauces to taste. Our hosts treat us to a mini wine education by pairing our meal with an amazing wine from Italy! Come out for an interactive night to learn the secrets from a pro!

1 Mon., Apr. 30, 6:00-8:00 pm. #13046

Hands-On Pastas

1763 Broadway, The Whitlock (meet here)
Whitlock. This new restaurant is a meeting place upstairs bar serving local beers and wine, a Bocce court and a demonstration kitchen. Chef Steve will teach the techniques used to make some of their catering specialties and a chance to help prep our meal. Amanda will hand out printed recipes for our menu and shopping needs. Learn to make ricotta cheese at home and use it to make an appetizer of herbed ricotta on toasted garlic rubbed sourdough bread. Next, asparagus and fresh mozzarella stuffed chicken breast with creamy lemon spring vegetable pasta. Presented by Brenda O’Brien, their in-house craft beer and bar manager, an education on pairing three different beers with our courses. The fabulous bakery provides cannoli and coffee. Arrive early or stay late to shop the beautifully stocked aisles!

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1 Mon., Apr. 30, 6:00-8:00 pm. #13046

Tredici North

578 Anderson Hill Road, Purchase
914-997-4113, www.tredicinorth.com

Springtime with Chef Fanelli! Italian cooking is in Giuseppe Fanelli’s blood; his family hails from Puglia where they produce olive oil in their own grove. The Chef has been featured on numerous popular television shows, including Man Finds Food, Kitchen Casino, and as the champion on the Food Network’s culinary competition Chopped. Today he educates us on some of his special springtime dishes with a lesson on asparagus salad with parmigiana. Learn the makings of hand rolled gnocchi with peas and pancetta. Our chef is known for his way with fish; learn to perfectly steam sea bass with spring vegetables. A sweet offering will be tres latte with vanilla gelato.

1 Tues., May 1, 5:30-7:30 pm. #13047

Piccola Trattoria

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

Hands-on Pasta! Argentinian born Chef Sergio Pennacchio, with many successful years as the owner of Pasta E Pesce, has revamped his family business with a warm and inviting atmosphere in his newly expanded space. Help to hand-make paccheri Bolognese: large shaped rigatoni, meat sauce, ricotta, and baked mozzarella cheese, and smoked pork belly (from local butcher Campbell Meats) over buttery cannellini beans, including a lesson on butchering. Enjoy a selected wine to complement our meal. A surprise dessert from our favorite!
Chutney Masala Indian Bistro
76 Main Street, Irvington
914-591-5500, www.chutneymasala.com
Lunch Open Kitchen Demo! Chef Navjot shares his vast food knowledge from his native home in Jalandhar Punjab in his beautiful space. He’ll share his knowledge of spices used to create the complex flavors that comprise each dish as we sit in his open kitchen. Learn why this restaurant wins BOW each year! Make your own potato samosa (pastry filled with delicious spiced potato and vegetables). Next up alooh gobi (diced cauliflower and potatoes with tomato garlic masala), then a lesson on the makings of everyone’s favorite, chicken tikka masala and chana masala (chickpea stew). A demo on nan bread baked fresh in the tandoor will be followed by a poured rice pudding for our dessert. Always fun surprises from a knowledgeable instructor and a very popular class! 1 Sat., May 5, 11:30 am-1:30 pm. #13049

Zwilling J.A. Henckels Cooking Studio
270 Marble Avenue, Pleasantville
914-749-3406, www.zwillingcookingstudio.com
Hands-on Cooking/Knife Lesson! Known for knives from Germany, their US headquarters has a spectacular test kitchen. Bernard Janssen, Resident Chef and Culinary Program Manager, will enlighten us on their products and we will learn to prepare a beautiful sit down meal. Chef Bernard will teach knife and cooking techniques in all state of the art kitchen. This will be an extensive cooking lesson. Our hands-on demonstration start with how to perfectly sear salmon, steam grill asparagus, roast fennel, and how to properly make Hollandaise sauce. Next learn to stovetop smoke chicken served with a lemon corn risotto, crunchy prosciutto, and nasturtium micro greens. Learn to make a lovely white chocolate mousse with raspberries, a berry coulis, and tuiles. Sign up quickly as there is limited space. Longer class due to interactive cooking, wear your disposable gloves.
1 Tues., May 8, 5:30-9:30 pm. #13050

Dolphin
1 Van Der Donck Street, Yonkers
914-751-8170, www.dolphinbl.com
Waterfront Seafood! This unique waterfront restaurant with an eclectic menu featuring many regional influences has a large outdoor garden-like seating area overlooking the Palaesdes and Hudson River. Chef Jason Perez teaches us about seafood: grilled octopus and warm potato salad with olives, capers, and springtime charred ramps. Next up, a lesson on spring vegetable risotto with blackened Atlantic cod. Our dessert will be a spring favorite and easy to make at home: peach cobbler with fresh maple whipped cream. Our proprietor, Jimmy, will offer a class special featuring a wine pairing with each course for an additional $9. Valet parking validated. Join us down by the river! 1 Wed., May 9, 5:30-7:30 pm (optional wine pairing additional $9). #13051

NEW! Coals Pizza
131 Parkway Road, Bronxville
914-337-1901, www.coalspizza.com
Fun Weekend Lunch! This pizza parlor surprised them all by placing in the top two each year at the Burger and Beer Blast by competing with the best burger spots in Westchester. Well known for their thin crust specialty pizza, we will hear about how it was created and get to sample a few favorites. The pizzas are hand-stretched and grilled over an open flame to produce a crust that’s crispy yet tender. Many have fun names like the Dean Martin and the garlic pizza named Heaven Scent. Owner Billy Etzel will enlighten our class with a demonstration on pairing beer with dessert. He will show us how to create peanut butter panna cotta with grape compote for a “to die for” treat and a seasonal fruit ciafotis with a custard-like center. Both desserts will be paired with a craft beer brewed locally.
1 Sat., May 12, 12:00 noon-2:00 pm (+ $20 sampling fee in CASH, payable to instructor). #13052

NEW! 808 Social
185 Summerfield Street, Scarsdale
914-723-2600, www.808socialny.com
Italian with a Twist! Making people happy through food, Frank Valentì, Michael Mondrone, and Chef Salvatore Cucullo have partnered to create a never before seen atmosphere where Italian comfort food, music, wine, and spirits come together for an unforgettable dining experience. Tonight our chef will show us how it’s done, starting with their amazing pizza. All are well done, thin, and crispy with different varieties including sour cherry, lox, and calamari shrimp. Next get ready to “stack” a panko crusted eggplant napoleon with house-made mozzarella, local vine ripened tomatoes, and a balsamic reduction. Italian and Asian cuisines collide with an Italian egg roll: sausage and peppers, broccoli rabe, cheese, Napa slaw, sriracha, and soy-garlic aioli. Chef will teach us to make light yet crispy zeppoles with some fun dipping sauces. Come out and get social! 1 Tues., May 15, 6:00-8:00 pm. #13053

Hilltop Hanover Farm
1271 Hanover Street, Yorktown Heights
914-962-2368, www.hilltophanoverfarm.org
Hands-on Picking and Prepping! Seasonal produce offers us many options for spontaneity and spicing! Join us at the farm to select produce and work to put together a seasonally inspired meal. Chef Rinku Bhattacharya, blogger at spicechronicles.com, will treat us to specialties from her cookbooks. Rinku will talk about the basics of practical seasonings and how to mesh seasonal offerings with spices as you prepare a sampling of modern Indian dishes, such as saag chicken, creamy curry, and fresh picked greens; red lentils with freshly picked vegetables; and basmati rice with cardamoms and bay leaves. Signed copies of Rinku’s cookbooks will be available at a special buy one get one free pricing, $35 for both. BYOB if you choose.
1 Sat., May 19, 11:00 am-1:30 pm (optional cookbooks additional $35). #13054
FOOD & WINE EXPLORATION

So You Want to Write a Cookbook?
Learn the basics of writing a cookbook, whether your end goal is publication or compiling a treasured group of family recipes. The class will focus on creating a proposal with all the necessary elements to create a well-rounded and engaging cookbook. We’ll use a mix of techniques, discussion of ideas, and assignment-based critiques with the objective of developing and fleshing out a cookbook idea. Includes possible outlets for publishing: self-publishing versus traditional and other terms and concepts. Outside of class, students will be encouraged to form a food writer’s circle to help them derive inspiration from each other.
CE-WRITG 2095, 5 Sat., Feb. 3-Mar. 3, 9:30-11:30 am, Room TBD, $100. R Bhattacharya. #13064

Food for Your Face
Both delicious and beneficial, kitchen-based facial treatments have been the rage for hundreds of years. Come discover new ways to enhance your beauty using common ingredients found in your own home.
CE-HLTH 2089VA, Mar. 15, KNC-4. #13060

New World Foods and Their Lasting Impact
They came seeking gold but discovered much more. Chiles, chocolate, and vanilla are just a few of the foods found in the New World that changed culinary traditions worldwide. Come explore the early presence of these foods and their lasting impact on global cuisines.
CE-COOK 2057VA, 1 Tues., Feb. 20, 10:00 am-1:00 pm, KNC-2, $35. L Nahon. #13072

From Cookies to Naked Cake: Wedding Cakes Through Time
Wedding cakes, the one thing everyone expects to find at a wedding besides the bride and groom, have changed over the years and they continue to evolve. A look at what was, and what is now served at this very social occasion.
CE-COOK 2058VA, 1 Tues., Mar. 20, 10:00 am-1:00 pm, KNC-2, $35. L Nahon. #13073

Isabella V. Cox: Discovering a Neighbor Through Recipes
By chance, culinary historian Lavada Nahon came across a turn of the century collection of recipes that once belonged to a Valhalla resident. Isabella’s “record book” is one of hundreds housed at the NY Historical Society. Who was she, and what can we learn about turn-of-the-century Westchester from this fun artifact?
CE-COOK 2059VA, 1 Tues., Apr. 17, 10:00 am-1:00 pm, KNC-2, $35. L Nahon. #13074

Moving Towards the Peak of Wellness
Whether it’s moving to a vegetarian or paleo lifestyle, or adjusting your meals for high blood pressure or diabetes, changing your diet can lead to more stress than pleasure. Eating better doesn’t have to be difficult: With a few tips, tools, and recipes, you can make a smooth transition towards better health, more vitality, and joy. Let Lavada Nahon, a certified integrative nutrition health coach with over 40 years cooking experience, guide you in your exploration of healthier and fun cooking options.
Each workshop meets for 1 Thurs., 7:00-10:00 pm, and costs $30.

Kitchen Set-up for Easier Cooking
Setting up or adjusting a kitchen for easy and fast home cooking can seem overwhelming: think about selecting knives, pots, pans, and all those other gadgets! Then there’s meal planning, shopping, and prep time. Where do you start? Whether you’re a busy professional, active student, or a down scaling senior, setting up your kitchen to fit healthy cooking isn’t that complicated. We’ll walk you through how to transform your kitchen and shopping experience for happier cooking.
CE-HLTH 2088VA, Mar. 8, KNC-3. #13059

Whole Foods, Clean Foods, Healthy Foods
Organic, natural, farm-fresh: the labels are everywhere, but what do they all mean? Grocery shopping for better choices can feel like a minefield. We’ll look at the wide variety of common food labels and current food jargon to understand what’s really being said. We’ll compare conventional grocery stores, health food stores, and box meal plans, for the best ways to shop to save money and time.
CE-HLTH 2089VA, Mar. 15, KNC-4. #13060

Delicious Breakasts, Lunches & Snacks for Busy Folks
Eating breakfast on the run and lunch out can take us off our healthy eating plan, not to mention our budget. With some planning tips and prep time, breakfast and lunch can become meals we look forward to enjoying. Learn how to stock your kitchen and plan ahead so you can create delicious breakfasts and lunches, whether you’re eating at home or at your desk.
CE-HLTH 2090VA, Mar. 22, KNC-3. #13061

What’s for Dinner?
Is it possible to have a nutritious dinner that doesn’t take hours to make? Yes! Come learn great tips for planning meals, shopping, and preparing that will have you enjoy being in your kitchen. Explore time saving devices and get ideas for using your freezer effectively; whether you’re cooking for one or a family, dinner prep doesn’t have to be a dreaded chore.
CE-HLTH 2091VA, Mar. 29, KNC-3. #13062

Visit us online at www.sunywcc.edu/wdce | 53
Wine Tastings
Husband and wife team Anthony Russo and Andrea Kish, fine wine buyers and owners of ARIES Wine and Spirits, make wine appreciation and education fun and memorable! You must be 21 and over to register. No refunds for these classes. Courses are held at Aries Wine and Spirits, 128 West Post Road, White Plains. Phone: 914-946-3382. Classes begin promptly at 7:30 pm; please allow enough time to park and sign in.

Each class meets for 1 Tues., 7:30-9:30 pm, $25 (+ $20 sampling fee, payable in CASH, to instructor).

ABC’s of White Wine
This “Anything But Chardonnay” course will cover chardonnay, the world’s most well-known white wine, discussed and tasted in comparison with five other white wine grapes. Grape origin, wine-making style, wine service, storage and pairing with foods will be covered. Appropriate cheeses will be served as palate cleansers and to demonstrate food and wine compatibilities.
CE-WINE 2001, Mar. 13. #12942

ABC’s of Red Wine
This “Anything But Cabernet” course will cover cabernet sauvignon, the world’s most widely grown red wine, discussed and tasted in comparison with five other red wine grapes. Grape origin, wine-making style, wine service, storage, and pairing with foods will be covered. Appropriate cheeses will be served as palate cleansers and to demonstrate food and wine compatibilities.
CE-WINE 2000, Mar. 20. #12943

HEALTH & WELLNESS

Heartsaver Adult/Child CPR/AED
American Heart Association CPR/AED course covering children ages 1 up to adults. Certification good for two years. For the lay responder. Must bring resuscitation mask. Please contact joan.lederman@sunywcc.edu prior to the class.
1 Sat., 9:00 am-1:00 pm, $60 (+ $5 for AHA certification card, payable to instructor). J Lederman.
At Valhalla Campus: CE-HCARE 2006, Feb. 17, PEB-4. #12284
At Ossining Center: CE-HCARE 2006OS, Mar. 31. #12970

Heartsaver First Aid
Covers first aid basics: how to handle sudden illness, control bleeding, burns, injuries to bones and joints, and emergencies involving excessive heat and cold. Please contact joan.lederman@sunywcc.edu prior to the class to be sure this class is right for you.
CE-HCARE 2004, 1 Sat., Apr. 7, 9:00 am-2:00 pm, PEB-4, $60 (+ $5 for AHA certification card, payable to instructor). J Lederman. #12283

Caregiving 101
Designed for those currently a caregiver or anticipate being one, regardless of age or relationship. Provides a basic understanding of caregiving and an exploration of self-care strategies. Explore the impact of caregiving, discuss planning and preparation, and gain the confidence you need after a hospitalization to care for your loved one!
CE-HLTH 2086VA, 1 Sat., Mar. 3, 9:00 am-12:00 noon, Room TBD, $35. E Shanks-Muhammad. #12305

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., Apr. 3-May 1, 6:00-8:00 pm, KNC-3, $95. S Gibian. #12355

FACULTY SPOTLIGHT HELEN CUEVAS
Helen Cuevas not only teaches a variety of courses, including Facial Yoga, Accounting & Bookkeeping, How to Schmooze, Mock Interview Workshop, Communication Skills, Time Management, and Business Writing, but has led workshops for college staff members at their Professional Development Day, and has participated in our annual GROW Conference with a presentation on strategic planning. Helen’s background includes a career as an international investment banker with a focus on private and public companies throughout Latin America, leaving her with a passion for all aspects of Latin American culture, including art, literature, and cuisine. She earned her BA in Spanish literature from Queens College, and facilitates a book club in Spanish literature at her local library.
Mind-Body Medicine
Although we cannot change life’s stressors, we can learn to change our stress response to improve our physical and mental health. In this small, supportive, confidential skills group you will learn scientifically proven self-care techniques including meditation, guided imagery, biofeedback, breathing, an introduction to Qi Gong, and healthy mindful eating. Potential benefits include improved blood pressure, pain tolerance, sleep, mood, and immune function.
CE-HLTH 2087, 8 Tues., Mar. 6-Apr. 24, Room TBD, $195 (+ optional $23 for biofeedback thermistor), S Charbonier.
Sec. A: 9:30-11:30 am. #12345
Sec. B: 7:00-9:00 pm. #12348

Sleep Problems? ZZZ’s on the Way
Can’t fall asleep? Fall asleep but then wake up? This class is for anyone who has any problems getting a good night’s sleep. Using cognitive techniques, this workshop will discuss all aspects of sleep hygiene as well as subtle, often overlooked blocks to restful sleep. Put a spring back into your step!
CE-HLTH 2074, 1 Wed., Mar. 7, 7:00-9:00 pm, GTW-219, $20. M Krieger. #12346

Facial Yoga
Forget the facelift! This natural method 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; reduce wrinkles and sagging skin; and allow more oxygen and nutrients to reach skin cells, giving the appearance of a fuller and more youthful look. Bring a hand mirror, metal teaspoon, unsharpened pencil, and face moisturizer to class.
CE-FITNS 2056, 1 Sat., Mar. 17, 12:30-4:30 pm, KNC-3, $45. H Cuevas. #12288

NEW! Mind-Body Medicine Reunion
Provides participants the time to integrate the mind-body skills into their lives, to renew motivation, and to check-in again with the group for self-awareness and support. Prerequisite: previous enrollment in Mind-Body Medicine class.
CE-PRSDV 2158, KNC-3, $30. S Charbonier.
Sec. A: 1 Tues., Jan. 23, 9:30-11:30 am. #12988
Sec. B: 1 Thurs., Jan. 25, 7:00-9:00 pm. #12989

Reduce Stress with Self-Acupressure and Energy Techniques
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 such as to help alleviate headaches, digestive issues and anxiety. We’ll work with energy balancing exercises (Qi Gong) as another tool for centering ourselves.
CE-HLTH 2067, 1 Wed., Apr. 18, 7:00-9:00 pm, KNC-2, $25, A Blieden. #12343

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 attitude toward eating, while still enjoying your food. Through mindful eating you will learn many easy and practical exercises to encourage a healthy and enjoyable lifestyle.
CE-HLTH 2069VA, 1 Wed., Apr. 11, 10:00 am-12:00 noon, Room TBD, $25. E Wind. #12376

Relaxation, Meditation and Your Own True Self

Explore Meditation, Part 1
Most ways of relaxing give us only temporary relief. Learn a handy five-minute meditation that will relax you profoundly and deeply – an ideal tool for a busy life. 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, 1 Sun., Apr. 22, 2:30-4:00 pm, KNC-4, $25, A Rosenberg. #12442

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. You’ll find your days increasingly infused with bright new joy and an unshakable peace.
CE-HLTH 2004, 3 Sun., Apr. 29-May 13, 2:30-4:00 pm, KNC-4, $60. A Rosenberg. #12443

LIFELONG LEARNING & PERSONAL DEVELOPMENT
**Strength Training for Women**

An introduction to the principles of strength training with an emphasis on technique and injury prevention. Instruction in bodyweight training and equipment usage will assist in designing personalized workout routines for use at home or the gym. Wear comfortable attire and sneakers.

R Varian. #12507

**Ageless Grace Chair Exercise**

This fitness and wellness program is performed primarily while sitting in a chair. Although beneficial for everyone, it’s particularly good for those with limited mobility or strength. Practice simple exercises such as joint mobility, spinal flexibility, balance, confidence, and playfulness.

Our easy-to-learn, chair-based exercises promote the ability to respond, react, and recover efficiently and safely. Movements will be modified to accommodate physical limitations.

Please wear comfortable clothing to class.

CE-FITNS 2086, 10 Tues., Feb. 6-Apr. 10, 1:30-2:30 pm, KNC-2, $125. M Stevenson. #12285

**Nordic Walking & Exercises**

Learn to walk with Nordic walking poles to enhance your physical endurance. These poles have been in use, originating in Finland, since the 1930’s as an off-season training regimen for cross country skiing. Instructor will provide adjustable height poles for class use.

CE-FITNS 2084, 1 Fri., May 18, 5:30-7:00 pm, KNC-2, $20. S Peterson. #12365

**Hatha & Kundalini Yoga**

Combines Hatha Yoga (posture alignment, strength, and flexibility), with Kundalini Yoga (breath techniques and movement) to regenerate and heal the nervous system, releasing powerful healing-youth hormones. This balances, harmonizes, and rejuvenates body, mind, and emotional systems for profound healing and youthfulness. Bring yoga mat, towel or firm sitting-meditation cushion.

CE-FITNS 2010, 12 Thurs., Jan. 25-Apr. 12, 7:00-9:00 pm, PEB-Mat Room, $275. M Orfino. #12286

**Judo for Adults**


Sec. A: 14 Sun., Jan. 21-Apr. 29 (skip 4/1), 10:30 am-12:00 noon. #12888
Sec. B: 14 Mon., Jan. 22-Apr. 23, 8:00-9:30 pm. #12889
Sec. C: 14 Wed., Jan. 24-Apr. 25, 8:00-9:30 pm. #12890

Register for one session for $220.
Save $5: Register for all 3 sections for $600.

**Self Defense for Women**

A multi-dimensional martial arts course consisting of basic striking/grappling techniques, rape defense, escapes, and weapons defense. Course includes fitness regimen.

CE-SPORT 2006, 10 Tues., Jan. 23-Apr. 3 (skip 3/13), 6:30-8:00 pm, PEB-Mat Room, $150.
R Varian. #12506

Please consult a physician before attending any physical fitness classes.
Back to Basics Golf
Designed for golfers of all levels who need a refresher in their feel. Learn the basic mechanics and gain an understanding of the golf swing along with grip, stance and posture. The first class will focus on putting, the second class on chipping and the final class on full swing techniques. Bring your own clubs. Indoor location: Fenom Fit, 67 Grant Ave., Harrison, NY 10528.
Sec. A: 3 Tues., Feb. 27-Mar. 13, 6:00-7:00 pm. #12927
Sec. B: 3 Tues., Feb. 27-Mar. 13, 7:00-8:00 pm. #12928
Sec. C: 3 Wed., Feb. 28-Mar. 14, 6:00-7:00 pm. #12929
Sec. D: 3 Wed., Feb. 28-Mar. 14, 7:00-8:00 pm. #12930
Sec. E: 3 Tues., Mar. 20-Apr. 3, 6:00-7:00 pm. #12931
Sec. F: 3 Tues., Mar. 20-Apr. 3, 7:00-8:00 pm. #12932
Sec. G: 3 Wed., Mar. 21-Apr. 4, 6:00-7:00 pm. #12933
Sec. H: 3 Wed., Mar. 21-Apr. 4, 7:00-8:00 pm. #12934

Swimming for Adults
For beginners (those who cannot float and/or no deep-water experience) as well as intermediate and advanced swimmers (able to swim laps). Bring caps, goggles, and several towels.
Sec. A: 12 Fri., Jan. 19-Apr. 6, 8:00-9:00 am. #12895
Sec. B: 12 Sat., Jan. 20-Apr. 7, 9:00-10:00 am. #12896
Sec. C: 12 Sun., Jan. 21-Apr. 15 (skip 4/1), 8:00-9:00 am. #12897
Sec. D: 12 Sun., Jan. 21-Apr. 15 (skip 4/1), 9:00-10:00 am. #12898
Sec. E: 12 Mon., Jan. 22-Apr. 9, 8:00-9:00 am. #12900
Intermediate: CE-SPORT 2013, 10:00-11:00 am, PEB-Pool, $160.
Sec. A: 12 Sat., Jan. 20-Apr. 7. #12901
Sec. B: 12 Sun., Jan. 21-Apr. 15 (skip 4/1), #12902
Advanced: CE-SPORT 2015, 11:00 am-12:00 noon, PEB-Pool, $160.
Sec. A: 12 Sat., Jan. 20-Apr. 7. #12903
Sec. B: 12 Sun., Jan. 21-Apr. 15 (skip 4/1). #12904

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, $160. Y Class.
Sec. A: 12 Mon., Jan. 22-Apr. 9. #12908
Sec. B: 12 Fri., Jan. 19-Apr. 6. #12909

Tennis for Adults (Beginners Only)
Bring comfortable clothes, tennis sneakers, racquet, and fresh can of tennis balls to first class. Classes held rain or shine (indoors or out).
CE-SPORT 2008, 6 Sun., Apr. 8-May 13, PEB-Courts (behind gym) or gym (if raining), $75. T Pennyfeather.
Sec. A: 9:00-10:00 am. #12910
Sec. B: 10:00-11:00 am. #12911
Sec. C: 11:00 am-12:00 noon. #12912

EXPLORING THE INNER YOU
NEW! Soul Art
Explore the importance of unleashing your soul, living in the present, and recognizing and tapping into your life force. Using soul art as a vehicle of transformation, students will explore their feelings, their spirituality, and their life. Tap into a realm beyond that of the mundane every day and become inspired to create artwork. Paint in various styles, such as abstract and representational, using still life, landscape, portrait, and figurative composition as a vehicle of expression. Work at your own level.
CE-ART 2270, 8 Sat., Mar. 3-Apr. 21, 10:00 am-1:00 pm, Room TBD, $250 (+ bring your own Grumbacher watercolors, 1 round and 2 flat brushes, water container, kitchen towel, and Arches watercolor paper). K Gyokeny. #12992
**Be All You Were Meant to Be…and More!**
This course will empower you to set and accomplish goals and is helpful for those seeking a career change, life change, or simply trying to "make things happen." Gain the confidence and drive to put the pieces of your life puzzle together. Don’t just dream the dream; live it! CE-PRSDV 2149VA, 1 Sat., Apr. 28, 9:00 am-1:00 pm, KNC-3, $50. I Amato. #12771

**NEW! Seeing the World Through Colors**
Explore the best spiritual colors to support the healing of your body and emotions. Chromatherapy is an ancient alternative healing modality; colors are magnificent not only for pleasure but also for their ability to help harness the energy of the sunlight to boost natural healing. In class, you'll produce seven monochromatic paintings in the seven colors of your chakras. In the last session, you’ll paint a picture using all the colors of the spectrum. Each class will begin by a brief meditation on the chakra of the day and end with a group critique. Work at your own level. CE-ART 2271, 8 Sat., Mar. 3-Apr. 21, 1:00-3:00 pm, Room TBD, $175 (+ bring your own Grumbacher watercolors, 1 round and 2 flat brushes, water container, kitchen towel, and Arches watercolor paper). K Gyokeny. #12993

**Rewire Your Life After Retiring**
You’ve retired and now have more time on your hands, but may feel a little lost. We’ll journey together and find some exciting options for your new normal. Imagine finally attaining the life you’ve always dreamed of. Contact instructor at ETEnergyToolbox@aol.com with any questions. CE-PRSDV 2152VA, 3 T/Th, Jan. 30-Feb. 6, 11:00 am-1:00 pm, KNC-3, $65. B Rauch. #12370

**Experiencing Loss: How Do I Rebuild My Life?**
Change is the only constant in life; loss precedes change and we must learn to evolve. Whether we lose a pet, loved one, money, job, self-esteem, possessions, relationship, youth, or health, we need to embrace our new normal and its hidden blessings. Now is the time to do so! Recommended reading: *The Power of Kindness* by Piero Ferrucci, 10th anniversary edition, published by Tarcher, ISBN: #978-0-14-312927-1. Contact instructor at ETEnergyToolbox@aol.com with any questions. CE-PRSDV 2151VA, 2 Sun., Jan. 21 & 28, 11:00 am-1:00 pm, KNC-5, $50. B Rauch. #12366

**Leaving Your Physical Body: The Final Frontier**
Explore the process of dying and death, consciousness, and the afterlife. Reduce your fear of facing the unknown, connect to those who have departed, embrace the time left, forgive, and be at peace with what will be. Contact instructor at ETEnergyToolbox@aol.com with any questions. CE-PRSDV 2153VA, 2 Sun., Jan. 21 & 28, 2:00-4:00 pm, KNC-2, $50. B Rauch. #12368

**Teach Mindfulness to Youth**
Today’s youth face many challenges, from school, extra-curricular activities, obligations with family and friends, and the addition of technology. Kids need to learn how to slow down, pause, and take a breath. Help kids access the tools necessary to navigate life’s challenges with greater ease. Ideal for school staff, clinicians, and parents. CE-PRSDV 2154, 2 Sat., Apr. 21 & 28, 10:00 am-12:00 noon, Room TBD, $50. D Nobile. #12347

**Peak Performance for Life Using Pilot Skills**
A pilot in command of an aircraft must organize, plan, execute, analyze and evaluate information, communicate, work under pressure, multitask, use computer skills, pay attention to detail, maintain situational awareness, problem solve, calmly handle emergencies, and make critical decisions. All these core skills transfer to business, sports, and family life; peak performance trainers weave them into their workshops. Get introduced to pilot training procedures and how they can be applied to life situations. Contact instructor at n9824e@aol.com with any questions. CE-PRSDV 2155, 3 T/Th, Jan. 30-Feb. 6, 2:00-4:00 pm, KNC-3, $75. B Rauch. #12369

**Mindset Makeover for Results**
Learn simple yet powerful techniques to shift your mindset from a fixed perspective to a growth approach, to achieve your goals, particularly during times of change. CE-PRSDV 2157, 2 Wed., Jan. 10 & 17, 6:30-8:00 pm, KNC-3, $40. J Witmyer. #12314

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**Student Fee Information**
All students pay a student fee, which is $8.00 for Valhalla campus classes and $3.25 for classes held at any off-campus location. This fee is payable once each semester, regardless of the number of classes in which a student is enrolled. All students also pay a non-refundable $5.00 registration fee each semester.
Personal Empowerment: Finding Joy and Creating Your Sacred Space
Bring joy and inner peace to your life in spite of chaos and negativity. Learn how to focus your energy and make decisions to achieve calm and balance. Gratitude, meditation, humor, dreams, food choices, energy healing, compassion, and service will be discussed. Bring a journal or pad for personal notes. Recommended reading: The Power of Kindness by Piero Ferrucci, 10th anniversary edition, published by Tarcher, ISBN: #978-0-14-312927-1. Contact instructor at ETEnergyToolbox@aol.com with any questions.
CE-PRSDV 2140, 4 Th/M, Jan. 18-29, 1:00-3:00 pm, KNC-3, $80. B Rauch. #12371

Starting the Journey to Life 2.0
We plan financially for the second half of our lives, but what are we going to do in Life 2.0? Baby boomers are changing the concept of retirement to the new “un-retirement!” Will you stay in your current career, start a new career, go back to school, volunteer, or start a business? We have so many choices today; having a plan ahead of time or as you begin entering Life 2.0 helps to make the transition easier.
CE-PRSDV 2134VA, 1 Tues., Mar. 27, 1:00-3:00 pm, Room TBD, $25. J Robinson. #12386

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., Apr. 12, 10:00 am-12:00 noon, KNC-2, $25. E Wind. #12377

Mindfulness and Meditation Practice
Learn and experience meditation and mindfulness in a comfortable, nurturing group setting. We will learn and try many techniques that you will be able to use in your daily lives. Come join this fun and user-friendly class.
CE-PRSDV 2042VA, 4 Thurs., Apr. 19-May 10, 10:00-11:00 am, KNC-2, $45. E Wind. #12378

Exploring Hypnosis
The following 3 seminars all meet for 1 Thurs., 7:00-9:00 pm, and cost $30 (+ $10 for optional materials, payable to instructor). J Abrahamsen.

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, Mar. 15, KNC-3. #12416

Weight Management: Help with Hypnosis
Use self-hypnosis to change your eating habits, manage your weight, and influence your ideas about your ability to achieve an ideal weight for a happier, healthier lifestyle.
CE-HLTH 2018, Apr. 5, KNC-2. #12417

Stop Smoking: Help with Hypnosis
Behavior modification techniques, when practiced and reinforced through the use of hypnosis, can help you quit smoking for good without weight gain.
CE-HLTH 2016, Apr. 26, KNC-4. #12418

OF SPECIAL INTEREST

Everyday Physics
Find out how we learned over hundreds of years how the world works and how to make the most of it. Learn about the physics of car seats and seatbelts; explore the connection between roller coasters and gravity, understand how we lose weight when an elevator goes down, and see what Edison got wrong with his electric bulb and how it was corrected.
CE-SCI 2048, 2 Sat., Apr. 21 & 28, 4:30-6:00 pm, KNC-2, $40. B Rehfeld. #12987

Politics via Film
Through the use of film, this course will examine the role of Woodrow Wilson during World War One. It will discuss his role in bringing about American involvement in the war, his role as wartime commander in chief, and his failure in bringing about the peace he hoped for.
CE-FILM 2017, 4 Wed., Feb. 7-28, 7:00-9:00 pm, Room TBD, $80. P Gettler. #12294
Hot Topics in the News
Presentation of major national and international current events; a background of the news is provided for better understanding. Questions, discussion, and individual presentations are encouraged.
CE-POLTC 2002VA, 5 Tues., 10:00 am-12:00 noon, KNC-5, $100. E Pressman.
Sec. A: Feb. 27-Mar. 27. #12438
Sec. B: Apr. 10-May 8. #12439

Safety 1st Defensive Driving
The NYS Point and Insurance Reduction Program (6-hr. Defensive Driving Course) has many benefits, including learning safe driving techniques, discounts on your automobile insurance if you are the principle operator, and point reduction from your driver’s license. Sponsored by American Safety, Inc. Must attend both meetings for certification.
CE-DRIVE 2003, T/W, Apr. 10 & 11, 6:00-9:00 pm, GTW-219, $35 (+ $15 for certification and handouts, payable to instructor). M DeToma. #12380

Drivers Pre-Licensing Class
Required five-hour pre-licensing class needed to earn your MV-278 and schedule your road test. Bring learner’s permit to class. For ages 15 and up. Call 914-606-7408 to register.
At Ossining Center: CE-DRIVE 2001OS, 1 Sun., 9:00 am-2:00 pm, $50. T Gomes.
Sec. A: Feb. 4. #12971
Sec. B: Mar. 11. #12972
Sec. C: Apr. 22. #12973
Sec. D: May 20. #12974

Understanding the Brain
Discover the exciting world of the brain. Explore the anatomy of the brain, the nervous system, and the senses. Students will conduct experiments, and participate in activities and games centered on how the brain works. Call 914-606-7400 to register. For ages 8-12.
At Ossining Center: CE-SCI 2031OS, 8 Mon., Mar. 5-Apr. 23, 3:30-5:30 pm, $160. #12975

NEW! Effective Parenting of Children and Teens
Parents will receive practical, proven, and sound tips and techniques for raising a child in today’s environment. Includes topics such as choices and consequences, social skills, positive praise, and parental supports. This course will explore the impact of adverse childhood experiences and trauma on your child’s future, how to design a behavior contract and mental health issues in children.
At Ossining Center: CE-FAMILY 2015OS, 1 Thurs., Apr. 12, 5:30-9:30 pm, $45.
D Flynn-Capalbo. #12978

Stamp Collecting for Fun
Discover the hobby of stamp collecting and learn why a stamp is the lightest and rarest object on earth. Learn about rare stamps and valuations. You’ll be provided with albums and hundreds of stamps and will practice soaking stamps off paper to mount dry stamps in your albums. Please email instructor at totwriter@aol.com for optional book.
CE-HOBBY 2010, 3 Mon., Mar. 5-19, 6:30-8:30 pm, KNC-2, $75. T Riley. #12391

Researching a WWI Relative
A hundred years have passed since America entered the First World War and those who survived the battles are no longer with us. However, with access to military records and genealogy websites it’s possible to reconstruct the lives of those doughboys who fought, died, or survived that terrible struggle. Join us as we explore the rich sources of materials that can lead to the discovery of your relative’s involvement in WWI.
CE-PRSDV 2156VA, 1 Tues., May 8, 9:00 am-12:00 noon, KNC-3, $40. E Barr. #12344

Election 2016 Aftermath
Analyze how the results of Election 2016 have impacted American politics during the new administration’s first year in office. Evaluate domestic and foreign policy initiatives and their implementation in the context of campaign promises and performance to date.
CE-POLTC 2011, 4 Tues., Apr. 17-May 8, 6:00-8:00 pm, KNC-2, $75. J Kotch. #12323

Beauty Bootcamp
Shape up your makeup skills and learn 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 Wed., Mar. 7-28, 6:30-8:30 pm, KNC-3, $75. L Varenne. #12440

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 Wed., Apr. 4, 6:30-8:30 pm, KNC-3, $20. L Varenne. #12441
Introduction to Emotional Freedom Techniques
A paradigm shifting program that introduces mind/body healing techniques anyone can use to create a better life by releasing emotional energetic blocks. Learn how to energetically test for negative emotions and learn to use the EFT tapping procedures to reduce the intensity of negative emotions. Includes an introduction to the concepts of applied kinesiology and the development of personal intuitive skills.
CE-PRSDV 2081, 4 Thurs., Apr. 19-May 10, 6:30-9:00 pm, KNC-2, $125. S Gottlieb. #12390

Pet Therapy and Animal Assisted Activities
Become familiar with the steps to become a Therapy Dog team, as well as a R.E.A.D. team (Reading Education Assistance Dogs). Learn about Animal Assisted Activities in Assisted Living facilities, schools, veterans hospitals, and libraries. View videos of dogs at work and hear about local visits presently taking place. At the end, you’ll have enough information to decide if you want to become involved in the rewarding experience of pet therapy.
Sec. A: 1 Mon., Feb. 5. #12387
Sec. B: 1 Wed., Mar. 14. #12388
Sec. C: 1 Tues., May 8. #12389

One Soul, Many Lives: Exploring Past
Do you believe in past lives? Do you wonder why you are drawn to a particular place or time in history, or even to people you feel you know even though you just met? Get in touch with who you may have been through meditation; learn how to focus and gather the scattered mental energies and develop the powers of concentration to activate our “third eye.”
CE-PRSDV 2100, 4 Tues., Mar. 6-27, 7:30-9:00 pm, KNC-4, $65. S Shkreli & M Lulgjuraj. #12433

Pet Therapy and Animal Assisted Activities
Become familiar with the steps to become a Therapy Dog team, as well as a R.E.A.D. team (Reading Education Assistance Dogs). Learn about Animal Assisted Activities in Assisted Living facilities, schools, veterans hospitals, and libraries. View videos of dogs at work and hear about local visits presently taking place. At the end, you’ll have enough information to decide if you want to become involved in the rewarding experience of pet therapy.
Sec. A: 1 Mon., Feb. 5. #12387
Sec. B: 1 Wed., Mar. 14. #12388
Sec. C: 1 Tues., May 8. #12389

ART & CRAFTS
CREATIVE SELF-EXPRESSION

NEW! Digital Photography: Starting Your Journey
This workshop introduces beginners to the creative and technical possibilities of digital photography; perfect for someone who is new to digital photography or would like a refresher. Topics include camera operation, exposure controls, shutter, aperture, ISO, white balance, focusing modes, and composition techniques. A digital single lens reflex camera or mirrorless camera with interchangeable lenses and manual settings is required. Please bring your fully charged camera and instruction manual to class. Held at Dengrove Studios in Port Chester, email instructor for location at scott@dengrovestudios.com.
CE-PHOTO 2029, 1 Wed., Mar. 7, 6:00-9:00 pm, $35. S Dengrove. #13081

NEW! Introduction to Speedlights/External Flash
Learn how to add flash lighting to photographs, opening a world of creative possibilities. This class is perfect if you want to get more comfortable using external flash or simply try it out before purchasing. Topics include Speedlight operation, flash exposure, inverse square law, balancing flash with ambient light, bounce flash, and avoiding pitfalls such as that overexposed washed out “flash” look. You should be comfortable shooting in full manual mode and understand natural light exposure. A digital single lens reflex camera or mirrorless camera with a hotshoe is required. Please bring your fully charged camera, Speedlight, and instruction manual to class. If you don’t have a Speedlight, rent one through the instructor for $50 (non-refundable fee); please email instructor 2 weeks in advance to make this arrangement. Held at Dengrove Studios in Port Chester; email instructor for location at scott@dengrovestudios.com.
CE-PHOTO 2030, 1 Wed., Apr. 11, 6:00-9:00 pm, $35. S Dengrove. #13083

NEW! Photography Field Trip: Grand Central Station
For over 100 years Grand Central Terminal has endured as one of the world’s premiere transportation hubs. GCT’s gorgeous Beaux-Arts architecture and amazing legacy still draw millions of visitors annually. Learn how to photograph not only the beautiful architectural spaces of GCT, but also delve into its rich detailed history and decipher the meaning of visible symbols around the terminal. Topics covered include low-light photography, hand holding techniques for getting steadier shots, improvising tripods, composition, storytelling, and photographing architectural details. You should be comfortable shooting in manual mode and have a camera that allows manual exposure settings. Please note GCT does not allow tripods, monopods or flash, so please leave them at home. After registering, students will be emailed by instructor of meeting site at GCT; students are responsible for their own transportation to and from GCT.
CE-PHOTO 2031, 1 Sat., Feb. 10, 2:00-5:00 pm, $35. S Dengrove. #13098
NEW! Photography Field Trip: Metropolitan Museum of Art

Not only is The Met one of the premiere institutions in the world for the arts, it’s one of the most beautiful spaces to photograph as well! Learn how to photograph not only the beautiful architecture of the museum but also the art itself. Topics covered include low-light photography, taking advantage of naturally lit spaces, composition, minimizing distractions, and a tour through art history with an emphasis on photography. Open to all levels of photographer with any type of camera; no smart phones or tablets please. Please note The Met does not allow tripods, flash, long lenses, or large bags, so please leave them at home. There will be a lot of walking, so wear comfortable shoes; accessible to wheelchair users. After registering, students will be emailed by instructor of meeting site at The Met; students are responsible for their own transportation to and from museum.

CE-PHOTO 2032, 1 Sat., Apr. 7, 10:00 am-6:00 pm (includes 90-minute lunch break on your own), $90 (+ $10 entrance fee to museum, payable in cash to instructor). S Dengrove. #13082

NEW! Drawing the Figure

This course will help you understand the structure, artistic qualities, and composition of the human figure in fine art. Students will improve their overall drawing skills and learn how to draw a human figure with success.

CE-ART 2269, 8 Thurs., Mar. 8-May 3 (skip 3/29), 10:00 am-12:00 noon, KNC-3, $195. J Coppola. #12984

Digital Painting for Adults

This is an experimental course that integrates digital painting with offline media such as drawing, painting, and collage. Students will scan in their manual works and utilize tools like Photoshop, tablet and stylus, and a variety of printers to construct original works.

At Peekskill Center: CE-ART 2233PE, 6 Sat., Jan. 20-Feb. 24, 1:00-3:00 pm, $250. #12500

Painting and Drawing for Adults

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

At Peekskill Center: CE-ART 2146PE, 12 Sat., Mar. 3-May 19, 10:00 am-12:00 noon, $250 (+ $20 studio fee). #12501

Interior Design 101

Learn 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.

Contact instructor at mt.design@verizon.net for textbook and a list of supplies at least one week prior to class.

CE-ART 2062, 10 Sat., Jan. 20-Mar. 24, 10:00 am-12:30 pm, Room TBD, $250 (+ textbook). M Tallerico. #12299

Chakras, Color, and Creativity Workshop

Discover the power of creativity as a method for increasing vitality and stimulating your body’s own healing process. Using watercolor and mindful awareness of breath and body, explore the flow of energy in your chakras, seven main energy centers of the body. As you engage in the creative process with freedom and curiosity, develop powerful tools for balancing your energy and creating harmony in your body, mind, and heart. The watercolor paintings you create will help you to remember your own inner wisdom and radiance. No prior painting experience necessary.

CE-PRSDV 2102, 1 Sun., Mar. 18, 1:00-4:00 pm, KNC-4, $165 (+ $5 materials fee, payable to instructor). S Gibian. #12354

HOW TO READ A COURSE DESCRIPTION

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<thead>
<tr>
<th>COURSE TITLE</th>
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<tbody>
<tr>
<td>Improve Your Writing Skills</td>
<td>Improve Your Writing Skills</td>
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<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>
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<tr>
<td>CE-BUS 2073VA, 4 Tues., Apr. 12-May 3, 6:00-9:00 pm, KNC-3, $120. L Leahy. #12718</td>
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<tr>
<td>CE-BUS 2073VA</td>
<td>CE-ART 2146PE, 12 Sat., Mar. 3-May 19, 10:00 am-12:00 noon, $250 (+ $20 studio fee). #12501</td>
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Visit us online at www.sunywcc.edu/wdce
NEW! A Tisket, A Tasket, Learn to Make a Basket
During two evenings, learn how to weave a medium sized rectangular basket with a handle and a sturdy base that you can use at the Farmers’ Market! Natural reed will be provided with a choice of decorative colors. The basket will measure approximately 8”W x 12”L x 6”H.
CE-CRAFT 2067, 2 Thurs., Apr. 12 & 19, 6:30-9:00 pm, KNC-5, $60 (+ $15 materials fee, payable to instructor). M Sgro. #12985

NEW! Intro to Scrapbooking
Become familiar with simple scrapbooking terms and techniques such as cardstock, themes, titles, journaling, pictures, and embellishments. Learn basic scrapbooking tools such as paper punches, decorative scissors, paper trimmer, hole punchers, and cutting board. A fun course that will help bring out the artist in you! Bring a copied set of photos to class.
CE-CRAFT 2032, 1 Sun., Mar. 4, 10:00 am-12:30 pm, KNC-5, $40 (+ $5 materials fee, payable to instructor). D Machicote. #12469

NEW! Card Making & Paper Craft Embellishment
Learn how to use stamps, ink, and simple paper crafting tools to create beautiful cards. The sky is the limit when you begin to create personalized cards for birthdays, anniversaries, gifts, or business. Techniques from this class can be applied to scrapbooks, canvas art, mixed media, paper crafts, and party planning.
CE-CRAFT 2044, 1 Sun., Mar. 4, 1:00-3:30 pm, KNC-5, $40 (+ $5 materials fee, payable to instructor). D Machicote. #12469

NEW! Intro to Scrapbooking
Become familiar with simple scrapbooking terms and techniques such as cardstock, themes, titles, journaling, pictures, and embellishments. Learn basic scrapbooking tools such as paper punches, decorative scissors, paper trimmer, hole punchers, and cutting board. A fun course that will help bring out the artist in you! Bring a copied set of photos to class.
CE-CRAFT 2032, 1 Sun., Mar. 4, 10:00 am-12:30 pm, KNC-5, $40 (+ $5 materials fee, payable to instructor). D Machicote. #12469

NEW! Mixed Media Art Journaling 101
Create beautiful journal pages for your personal planner, art journal, bullet journal, or traveler’s notebook. Learn to use all sorts of distress ink and sprays, paints, cut outs, stencils, and stamps. Bring your journal or canvas plus ideas for projects. Contact instructor at demalihandcrafts@aim.com for materials list.
CE-ART 2264, 1 Sun., Apr. 8, 10:00-12:30 pm, KNC-5, $30. D Machicote. #12470

NEW! Discovering and Photographing Nature’s Hidden Secrets
Nature is amazing and beautiful! When we look closely we can see objects and patterns not perceived by our normal viewing. Change your perspective as we explore our beautiful campus and begin to see what was once invisible to us. We’ll be outside so dress appropriately; bring camera or phone, instruction manual, and flash drive. Contact instructor at BonSuPhoto@aol.com with any questions.
CE-PHOTO 2026, 2 Tues., Jan. 16 & 23, 1:00-4:00 pm, KNC-2, $65. B Rauch. #12367

Explore Your Creative Side at The Center for the Arts
Classes below are held at the Center for the Arts, County Center, White Plains. Note: for those classes led by J Cianflone, contact her at janicecianflone@gmail.com for materials list before class.

BEGINNING DRAWING
Most art starts out with drawing as the first step. From quick sketches to detailed compositions, this class will cover the basics of shading, crosshatching, proportion, and size.
CE-ART 2038, $180.
Sec. A: 5 Thurs., Feb. 1-Mar. 1, 6:00-9:00 pm, J Cianflone. #12395
Sec. B: 5 Tues., Feb. 13-Mar. 13, 1:30-4:30 pm. B Waldman. #12871

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.
CE-ART 2040, $180.
Sec. A: 5 Thurs., Mar. 8-Apr. 5, 6:00-9:00 pm. J Cianflone. #12396
Sec. B: 5 Tues., Mar. 27-Apr. 24, 1:30-4:30 pm. B. Waldman #12397

BEGINNING LIFE DRAWING
Drawing from observation is a great way to improve technique and coordination. This workshop will be a basic introduction to drawing from a model. This class will include lecture and demonstration on the areas of proportion, gesture, and overall anatomy.
CE-ART 2163, 5 Tueses., 6:00-9:00 pm, $225. B Waldman.
Sec. A: Feb. 13-Mar. 13. #12872
Sec. B: Mar. 27-Apr. 24. #12873

OIL PAINTING
Learn the techniques of painting with oil paints. Students will work on developing style, content, and individualized projects.
CE-ART 2154, 8 Mon., Feb. 26-Apr. 16, 6:00-9:00 pm, $300. D Lutz. #12874

FUN & FRESH EMBROIDERY
Learn the fundamentals of hand embroidery using fun and fresh approaches to this traditional art form by creating an embroidered sampler to display. Suitable for beginners and experienced stitchers alike.
CE-CRAFT 2061, 5 Thurs., Feb. 15-Mar. 22 (skip 3/15), 6:00-9:00 pm, $180. R Haque. #12984
Beading
This introductory course will explore basic beading techniques. Learn to make jewelry pieces using seed beads of different sizes, shapes and materials. No experience needed. Materials list provided upon registration.
CE-CRAFT 2000, 5 Fri., 12:30-3:30 pm, $200.
J Johnson.
Sec. A: Jan. 19-Feb. 16. #12880
Sec. B: Mar. 2-Apr. 6 (skip 3/16). #12881

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.
CE-ART 2086, $300. E Insogna.
Sec. A: 8 Wed., Mar. 14-May 2, 6:00-9:00 pm.
#12876
Sec. B: 8 Sat., Mar. 17-May 5, 9:30 am-12:30 pm.
#12877

Beginning Pottery
Focus on the basics of wheel throwing and hand-building from wedging clay and centering all the way through to trimming and glazing techniques. Learn step by step how to create beautiful pottery including cups, bowls, mugs, and much more. Designed for the total beginner but open to all levels.
CE-ART 2228, 5 Wed., Jan. 31-Feb. 28, 6:00-9:00 pm, $180. E Insogna. #12875

The Digital Image
An introduction to the basic principles of digital photography; learn the fundamentals through hands on projects. The emphasis of each project will be on observation, composition, and design, which will help create dynamic and exciting photographs. Includes an introduction to Photoshop, printing basics, and group critiques. Students are welcome to use any type of camera they have.
CE-PHOTO 2016, 5 Thurs., Feb. 15-Mar. 15, 6:00-9:00 pm, $180. D Carriero. #12878

Floral Photography
An introduction to the art of floral photography, this primer will provide the skills needed to create beautiful images. Photographers will have the opportunity to develop their techniques in class. A digital camera with manual controls is recommended. A field trip to the NY Botanical Garden may be scheduled for one session.
CE-PHOTO 2023, 5 Sat., Feb. 10-Mar. 10, 10:00 am-1:00 pm, $180. D Martin. #12879

Jewelry & Small Metalwork
An introduction to using metals to construct jewelry and other small scale metal objects.
Sec. A: 5 Tues., Feb. 6-Mar. 6, 6:00-9:00 pm.
#12882
Sec. B: 5 Sat., Feb. 3-Mar. 3, 10:00 am-1:00 pm.
#12883

Classes above in this box are held at the Center for the Arts, County Center, White Plains.

Take an Art Class Today!
Center for the Arts is your community art school for adults, teens, and children. It offers fully equipped studios for painting, drawing, ceramics, printmaking, photography, and digital arts. It’s open 7 days a week with open access to labs. Come join our community of artists and express your creativity!

Classes in Painting, Drawing, Photography, Jewelry, Sculpture, Ceramics, Digital Arts, Sewing and more!
Center for the Arts at the County Center in White Plains
196 Central Ave., White Plains, 914-606-7500
arts@sunywcc.edu • www.sunywcc.edu/arts

Interested in Teaching a Lifelong Learning Class?
We’re always interested in hearing your ideas for a new Lifelong Learning class. If you have a particular skill or expertise that you’d like to share, we want to hear about it. Please email andrea.morville@sunywcc.edu for a class proposal packet.
We’re planning now for Fall 2018.
ENGLISH LANGUAGE INSTITUTE

The English Language Institute, located in the Gateway Center, offers English as a Second Language (ESL) classes to meet the needs of learners entering the program at any level, from beginner to advanced. Level is determined by placement exam. Registration begins at the English Language Institute in the Gateway Center, Rm. 243. The Institute is open Mon.-Thurs, 9:00 am-8:00 pm, Fri. 9:00 am-5:00 pm, and Sat., 9:00 am-3:30 pm. Registration instructions are on page 69.

FACULTY SPOTLIGHT

ARLEN GARGAGLIANO

Arlen Gargagliano, a Westchester native who has lived in Spain and Perú, has been an English as a Second Language teacher here for more than two decades! She's taught classes ranging from ESL for Cooking to Methods in Teaching ESL. She's also served as a coordinator of the English Language Institute's Library Program and special workplace ESL programs. In between her roles at the college, she's written several textbooks and cookbooks, and opened her own restaurant. Arlen holds a BA in journalism and Spanish from NYU and an MA in from Hunter College in TESOL.

GENERAL MULTI-LEVEL ESL

Intensive (5-Day) Saturday (All Day) Evening (2-Day)

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

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ENGLISH AS A SECOND LANGUAGE PROGRAMS (6 HRS/WEEK)

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

At Valhalla Campus (75 Grasslands Road)
ELI-ESL 2019 English as a Second Language (Select A–N)
(A) Saturday, All-Day: 12½ Sat., Jan. 6-Apr. 14 (skip 1/13, 3/17), 9:00 am-3:30 pm, $266
  ▶ Placement test: 1/6, 9:00 am in GTW-243
  ▶ 1st class on 1/20
(B) Sunday, All-Day: 12½ Sun., Jan. 7-Apr. 22 (skip 1/14/4/11), 9:00 am-3:30 pm, $266
  ▶ Placement test: 1/7, 9:00 am in GTW-240
  ▶ 1st class on 1/21
(C) Mon./Wed. Evenings: 25 M/W, Jan. 8-Apr. 16 (skip 1/10, 15; 3/12, 14), 6:30-9:30 pm, $266
  ▶ Placement test: 1/9, 6:30 pm in GTW-243
  ▶ 1st class on 1/17
(D) Tues./Thurs. Evenings: 25 T/Th, Jan. 9-Apr. 19 (skip 1/11-18, 3/13, 15), 6:30-9:30 pm, $266
  ▶ Placement test: 1/10, 9:00 am in GTW-240
  ▶ 1st class on 1/23
(E) Three Early Mornings (Tues., Wed., Fri.): 41 T/W/F, Jan. 10-Apr. 27 (skip 1/12-17, 3/13-16), 7:00-8:50 am, $266
  ▶ Placement test: 1/10, 7:00 am in GTW-240
  ▶ 1st class on 1/19
(F) Four Afternoons (Mon.-Thurs.): 25 M/T/W/Th, Jan. 8-Feb. 26 (skip 1/9-15), 3:00-6:00 pm, $266
  ▶ Placement test: 1/8, 3:00 pm in GTW-240
  ▶ 1st class on 1/16
(G) Four Afternoons (Mon.-Thurs.): 25 M/T/W/Th, Feb. 26-Apr. 19 (skip 2/27-3/1, 3/12-15), 3:00-6:00 pm, $266
  ▶ Placement test: 2/26, 3:00 pm in GTW-240
  ▶ 1st class on 3/5

At Mount Vernon Center (17 S. Fifth Avenue)
ELI-ESL 2019MV (Select D or F)
(D) Tues./Thurs. Evenings: 25 T/Th (levels 4-6), Jan. 11-Apr. 29 (skip 1/16-23, 3/13, 19), 6:30-9:30 pm, $266
  ▶ Placement test on 1/11, 6:30 pm
  ▶ 1st class on 1/22
(F) Tues./Thurs. Mornings: 25 T/Th (levels 5-6), Jan. 11-Apr. 24 (skip 1/12-17, 3/13, 15), 9:00 am-12:00 noon, $266
  ▶ Placement test on 1/11, 9:00 am
  ▶ 1st class on 1/18

NEW: Pronunciation & Conversation Workshop / ESL: 10 Sat. (See description below), Jan. 27-Apr. 7 (skip 3/17), 9:00 am-1:00 pm, $252

At New Rochelle (at The Ursuline School, 1354 North Ave.)
(C) Mon./Wed. Evenings: 25 M/W (levels 1-6), Jan. 10-Apr. 16 (skip 1/15; 3/12, 14), 6:30-9:30 pm, $266
  ▶ Placement test on 1/10, 6:30 pm
  ▶ 1st class on 1/17

At Ossining Center (22 Rockledge Ave.)
ELI-ESL 2090S (Select A, C or F)
(A) Saturday, All-Day: 12½ Sat. (levels 1-4), Jan. 6-Apr. 7 (skip 3/17), 9:00 am-3:30 pm, $266
  ▶ Placement test on 1/6, 9:00 am
  ▶ 1st class on 1/13
(C) Mon./Wed. Evenings: 25 M/W (levels 1-4), Jan. 17-Apr. 23 (skip 1/22, 3/12, 14), 6:30-9:30 pm, $266
  ▶ Placement test on 1/17, 6:30 pm
  ▶ 1st class on 1/24
(F) Tues./Thurs. Mornings: 25 T/Th (levels 5-6), Jan. 11-Apr. 24 (skip 1/16-23, 3/13, 15), 9:00 am-12:00 noon, $266
  ▶ Placement test on 1/11, 9:00 am
  ▶ 1st class on 1/25

At Peekskill Center (27 N. Division St.)
ELI-ESL 2019PE (Select C or F)
(C) Mon./Wed. Evenings: 25 M/W (levels 1-6), Jan. 12-Apr. 30 (skip 1/24, 29, 3/12, 14), 6:30-9:30 pm, $266
  ▶ Placement test on 1/22, 6:30 pm
  ▶ 1st class on 1/31
(F) Tues./Thurs. Mornings: 25 T/Th (levels 1-3), Jan. 11-Apr. 17 (skip 1/16; 3/13, 15), 9:00 am-12:00 noon, $266
  ▶ Placement test on 1/11, 9:00 am
  ▶ 1st class on 1/18

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), Jan. 6-Apr. 14 (skip 1/13, 3/17), 9:00 am-3:30 pm, $266
  ▶ Placement test on 1/6, 9:00 am
  ▶ 1st class on 1/20
(C) Mon./Wed. Evenings: 25 M/W (levels 1-3), Jan. 8-Apr. 18 (skip 1/10-17, 3/12, 14), 6:30-9:30 pm, $266
  ▶ Placement test on 1/8, 6:30 pm
  ▶ 1st class on 1/22
(D) Tues./Thurs. Evenings: 25 T/Th (levels 1-3), Jan. 9-Apr. 17 (skip 1/18; 3/13, 15), 9:00 am-12:00 noon, $266
  ▶ Placement test on 1/9, 6:30 pm
  ▶ 1st class on 1/18
(F) Tues./Thurs. Mornings: 25 T/Th (levels 4-6), Jan. 16-Apr. 19 (skip 1/18; 3/13, 15), 9:00 am-12:00 noon, $266
  ▶ Placement test on 1/16, 9:00 am
  ▶ 1st class on 1/23

Textbooks are required for all courses and are not included in fee.
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 become better at articulating them. Participants will also identify problematic areas in their speech related to the production of vowels and consonants. Most learners should take ELI-ESL 1510, then 1515. ELI-ESL 1510-A, 12 Sat., Jan. 20-Apr. 14 (skip 3/17), 6:30-9:30 pm, 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 1510, then ELI-ESL 1515. ELI-ESL 1510-S, 12 Tues., Jan. 23-Apr. 17 (skip 3/20), 9:00 am-12:00 noon, GTW-243, $245

Fluency Building Workshop: Conversation and Grammar
Multilevel 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 1520, 20 T/Th, Jan. 23-Apr. 5 (skip 3/13), 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+. Focusing on pronunciation and speaking, learn sentence rhythm, intonation, and stress. In addition, students will also learn the difference between similar English sounds. Students engage in a variety of individual and group activities building skills and confidence. Oral language is stressed, but out-of-class assignments and some readings accelerate progress. At Yonkers Center: ELI-ESL 1501YR, 20 M/W, Jan. 24-Apr. 9 (skip 3/12, 14), 9:15-11:15 am, $252
At Mount Vernon Center: ELI-ESL 1501MV, 10 Sat., Jan. 27-Apr. 7 (skip 3/17), 9:00 am-1:00 pm, GTW-243, $252

TOEFL Preparation Workshop
This course is designed to help learners improve their English language skills in four areas, reading, listening, speaking and writing in preparation for the TOEFL (Test of English as a Foreign Language), through TOEFL practice tests and focused instruction and practice in academic reading and listening comprehension, grammatical accuracy and clarity in speech and writing. Additionally, students develop valuable test-taking and critical thinking skills necessary for successful performance in regular college credit programs. Prerequisite: high intermediate to advanced proficiency in English (ELI Level 6+). ELI-ESL 1300 (Select A, D, or Q) (A) 14 Sat. Afternoons, Jan. 20-Apr. 28, (skip 3/17), 12:00 noon-4:25 pm, GTW-243, $225 (D) 22 Tues./Thurs. Evenings, Jan. 25-Apr. 17 (skip 3/13, 15), 7:00-9:30 pm, GTW-243, $225 (Q) 22 Tues./Fri. Mornings, Jan. 23-Apr. 17 (skip 3/13, 16, 30), 9:20-11:50 am, GTW-243, $225

Business English for Internationals
A contextualized, advanced level, ESL pathway course providing learners with the opportunity to develop their speaking, listening, reading, and writing English skills in preparation for study in academic business programs. Participants build fluency and knowledge through study of texts, completion of assignments, and participation in activities related to business communication, marketing, management, global business, entrepreneurship, business administration, and economics. Prerequisite: ELI Level 6 proficiency. ELI-ESL 1400, 12 Sat., Jan. 27-Apr. 21 (skip 3/17), 12:30-3:30 pm, GTW-243, $245

English for Academic Purposes Program
Prepares students for matriculated college study through a contextualized academic curriculum that integrates English language skills with academic content. English for Academic Purposes offers an introduction to academic literacy with a focus on building academic vocabulary and reading and writing skills applied to academic tasks. The course also develops independent study skills, test preparation, and communication skills needed for college readiness. ELI-ESL 1650. (Select A, C, P, or Q) (A) 12 Sat., Jan. 20-Apr. 14 (skip 3/17), 9:00 am-3:30 pm, GTW-243, $296 (C) 24 Mon./Wed. Evenings, Jan. 22-Apr. 18 (skip 3/12, 14), 6:30-9:30 pm, GTW-243, $296 (P) 24 Mon./Thurs. Mornings, Jan. 22-Apr. 19 (skip 1/15; 3/12, 15), 9:00 am-12:00 noon, GTW-243, $296 (Q) 24 Tues./Fri. Mornings, Jan. 16-Apr. 17 (skip 3/13, 16, 30) 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.

TESOL Certification

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

ELI-TESL 3000, M/W/Th, Jan. 17-Apr. 16 (skip 3/12-15), 6:30-10:00 pm, GTW-240, $1,825

HOW TO REGISTER FOR ESL COURSES

- Register only in person or by telephone (no Internet registration)

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

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

Telephone registration also begins Mon., Nov 20. 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], 1210, 1400, 1501YR, 1510, 1515, 1520 & 1820 do not have a non-resident surcharge.)

EXTENSION LOCATIONS: Register for ESL courses at any extension location by calling the ELI at 14-606-6656. Pay with debit or credit card. You can also register in person at Yonkers (Cross County), Ossining, Peekskill, or Mount Vernon. with debit or credit card or money order; cash is not accepted at these locations.

PLACEMENT TEST: To determine your English level: Testing is required if you are new to our program or did not take the ESL final test in Spring 2017 or Summer 2017. 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, location and appointments are provided when you register.

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

Student Fee Information

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

All students also pay a non-refundable $5.00 registration fee each semester.

The Spring 2018 WDCE Schedule was prepared by the Publications Office, the Division of Workforce Development & Community Education of Westchester Community College and Dotted Line Design, llc.

Information contained within this schedule is subject to change.

Visit www.sunywcc.edu for updated information.

Robert P. Astorino Dr. Belinda S. Miles
Westchester County Executive President, Westchester Community College
PARKING
No permit needed for evening and weekend classes at Valhalla campus. A parking permit is required for day classes on the Valhalla campus or park in Lot 1 (visitor parking). For classes with multiple sessions, use Lot 1 for first class or, if you want to be in a different lot, obtain a permit from your instructor or WDCE Office (ABM-207 or KNC). Cars parked in other lots during the day without a permit are subject to ticketing by campus or County police. Parking at our extension centers or community locations varies; call the site directly for information.

OTHER 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
White Plains: Center for the Arts, County Center, 914-606-7500
Yonkers: Yonkers Extension Center, 8510 Mall Walk, 914-606-7100

Visit us online at www.sunywcc.edu/wdce
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 WDCE class subjects begin with “CE-“. Either type in a subject or click the Select Subject button and then “C” for the CE subjects. Click View All Sections to see a complete class schedule.

New Students: If you have never taken a class at WCC you may use our Registration For First Time CE Student process. If you attended previously or were enrolled in credit courses in the past, see info below for Returning Students. Click the link in the right hand column for “Continuing Educ. Registration,” then click 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, and must contact our office at 914-606-6830, press 1 for help.

Returning Students: You will need your student self-service ID which can be obtained by calling our office at 914-606-6830, press 1. Activate your ID, log in, enroll, and pay online 24/7 at your convenience! For help, see “Guide to Registration for Returning CE Students” at www.sunywcc.edu/mywcc. The WCC Help Desk is available at MyWCCHelpdesk@sunywcc.edu or 914-606-5600.

Note About Payment: 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: Once your registration has been submitted, simply come to class. We will contact you if your class is full or cancelled for any reason, or if there is a problem with your registration; confirmations are not sent out. Obtain your course information and receipt anytime by accessing your account at www.sunywcc.edu/mywcc (User ID required; contact the Westchester Community College Help Desk at MyWCCHelpdesk@sunywcc.edu or 914-606-5600 for help).

ROOM ASSIGNMENTS: For classes at the Valhalla campus, the building/room location is as indicated. If Room TBD is shown, check for room assignment several days prior to class online (be sure to search under “CE” for course subject and set 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 at least ONE week in advance of the course start date.

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.

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CUSTOMER INFORMATION

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 workforceandcommunity@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.

RETURNED CHECK FEE

The charge for a returned check is $25.

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

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

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?

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

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