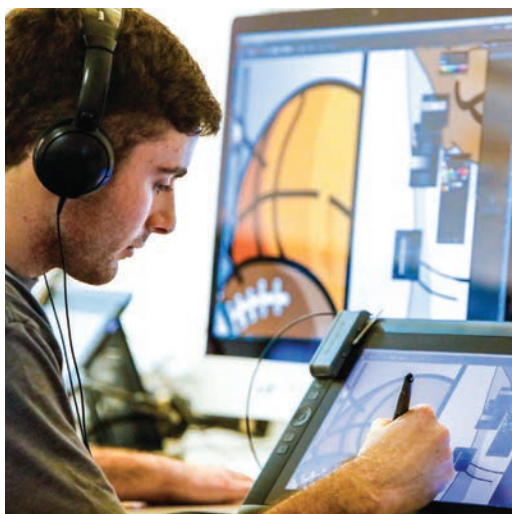


WORKFORCE DEVELOPMENT & COMMUNITY EDUCATION



► CAREER TRAINING & CERTIFICATION

► CORPORATE TRAINING

► CAREER EXPLORATION

► ENGLISH AS A SECOND LANGUAGE

► LEISURE & RECREATION

► LIFELONG LEARNING

SPRING 2019

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Westchester
Community College

State University of New York

WELCOME!



Dear Westchester Friends and Neighbors:

Welcome to Westchester Community College's Division of Workforce Development and Community Education Spring 2019 Catalog. This is the perfect opportunity to prepare for a new career or to update your current skills.

You will find something for everyone here; we offer a mix of career and work-related opportunities as well as options for your cultural and leisure-time enrichment. Our classes are available on your schedule: day, evening, weekends, and even online. Seasoned instructors with professional experience in their fields teach all of our courses.

With our focus on helping you explore a new career, upgrade your current portfolio or prepare for certification in a new and growing field, we are certain you will find what you need here. Explore opportunities in commercial and residential real estate sales, insurance, writing for publication, 3D animation or opening your own business. Our classes can help you prepare for a career in healthcare areas such as clinical or administrative medical assistant, phlebotomy technician, and home health aide. Attain the skills needed for employment in fields like fiber optics, advanced manufacturing, or home inspection. Prepare for certification exams in computer application fields, or get certified in mold assessment and remediation, dietary manager or water distribution operator.

We also offer a wide variety of options for lifelong learning. Explore the arts, local Westchester lore and history, crafts, writing your memoirs or family history, philosophy and religion, and the performing arts. Delve into your inner you! From cardio kickboxing and judo to learning a new language; from native plant gardening, to mindfulness and meditation; from how to choose a financial advisor, to ceramics and pottery, to digital photography, we have it all.

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

Teresita B. Wisell

Vice-President, Workforce Development and Community Education

Career Coach

EXPLORE YOUR CAREER PATH



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://sunnywcc.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.sunnywcc.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

**5 EASY
WAYS
TO REGISTER**
SEE PG. 67 FOR DETAILS



ONLINE



PHONE



FAX



MAIL



IN PERSON

CAREER & WORKFORCE TRAINING

We offer many short-term, comprehensive, industry-recognized training and certification programs, as well as customized business solutions.

You may be eligible for funding for our workforce training programs through your regional employment office. Please contact your County's One-Stop Career Center or the Department of Labor to learn more about available funding for certain training programs.

- ▶ 3D Animation Certificate
- ▶ Business
- ▶ Business & Work Success
- ▶ Career Exploration
- ▶ Computers & Information Technology
- ▶ Continuing Professional Education
- ▶ Corporate Training
- ▶ Fiber Optics
- ▶ Healthcare
- ▶ Home Inspection
- ▶ Insurance
- ▶ Interactive Design & Digital Arts
- ▶ Lead Certification
- ▶ Learning Online
- ▶ Mold Assessment & Remediation
- ▶ Personal Fitness Trainer Certification
- ▶ Real Estate
- ▶ Specialized Fields
- ▶ Writing & Publishing

CAREERS IN BUSINESS

Just Add One Westchester & Putnam

Are you looking to grow your business? Explore the different areas of your company; learn best practices and processes to implement right away through the help of faculty led discussions and one-on-one coaching sessions. Program content includes strategic planning, leadership development, branding/marketing and social media, finance, sales and customer service, legal, human resources, weekly coaching sessions, and more. This 12-week program will start in February 2019.

Email g2e@sunywcc.edu or call 914-606-5685 for more information.

Cost: \$1,150 (possible grant funding available to cover partial tuition cost).

Entrepreneurship: Start Your Own Business

Learn practical, behind-the-scenes information on how to start a successful, home-based, second income business that can become full-time.

Explore how to start with little money down, how to decide on a business or product to sell, avoid major financial mistakes, and explore franchising. CE-BUS 2003, 1 Wed., Mar. 6, 8:00-10:00 pm, KNC-3, \$25 (+ \$20 optional materials fee, payable to instructor). B Nathan. #13015

Import/Export A to Z

Learn the basic methods for importing or exporting goods: how to deal with U.S. customs, foreign quota requirements, airlines and freight charges, letters of credit, banks, and how to get the goods to your local distribution point.

CE-BUS 2002, 2 Tues., Apr. 23 & 30, 7:00-9:00 pm, KNC-4, \$55. P Batra. #13086

Accounting & Bookkeeping 1

An introduction to beginning accounting practices including transaction analysis, journal entries, general ledger, and financial statements. Simple calculator and pencils required; purchase textbooks and workbook and bring to first day of class. 2.0 CEUs.

CE-BUS 2000, 6 Sat., Feb. 2-Mar. 9, 8:00 am-12:00 noon (on Feb. 23 & Mar. 2, class meets 8:00 am-1:00 pm), KNC-5, \$295 (+ textbooks). H Cuevas. #13075

Non-Profit 101: Create and Manage a Non-Profit Organization

Learn how to create, lead and manage a non-profit organization (NPO) or a 501(c)3 from an experienced leader. The aim of this course is to provide participants with the tools to create a strategic plan, establish an NPO, and develop systems to lead a successful non-profit and/or 501(c)3.

CE-BUS 2045, 4 Tues., Apr. 2-30 (skip 4/23), 6:30-9:00 pm, AAB-305, \$100 (+ \$40 for textbook purchased from instructor).

L Francis. #12973

NEW! Cryptocurrency for Non-Profits

Discover how charitable work is funded by Bitcoin and other digital currencies. Learn the basics of cryptocurrency for nonprofits. Explore digital currency donations, risks and misconceptions, and range of impact on non-profits as they fulfill their missions. This course is designed for those engaged in charity work who seek to learn how block chain technology, bitcoin and other cryptocurrency could influence charitable work. Develop your understanding of digital currency, trading, and investing in humanitarian society.

CE-BUS 2097, 2 Tues., May 14 & 21, 7:00-9:00 pm, KNC-2, \$50 (+ \$25 for required textbook, to be purchased from instructor at first class). L Francis. #13397

CAREERS IN SPECIALIZED FIELDS

Advanced Manufacturing at Westchester Community College

Earn Industry-Recognized Credentials!

Contact us for information about our non-credit workforce courses that lead to certification by the National Institute for Metalworking Skills (NIMS):
Introduction to Manufacturing, CNC Milling Operations, and CNC Turning Operations.

Each course is 63 hours and will take place in the evening.

Please contact us at kristine.bunyea@sunywcc.edu or call 914-606-7904 for further information, schedule, and cost.

NEW! Wedding Planning: Turn Your Hobby into a Career

Are you planning your own wedding? Would you like to become a wedding planner? Learn the difference between a bridal consultant and a wedding planner. Learn the top qualities needed to be a successful wedding planner. Learn about the many places hiring wedding planners. Gain the skills needed to plan a variety of weddings. Become familiar with the various wedding rituals and customs. Discover why vendors are the backbone of every successful planner.

CE-CRXPL 2030, 1 Sat., Mar. 2, 10:00 am-4:00 pm (45-minute lunch break), AAB-511, \$75 (+ \$20 materials fee, payable to instructor).

S Serrant. #13282

NEW! Event Management: The Exciting World of Event Planning

Event planners are everywhere you look! They are at the helm of planning the Super Bowl, Macy's Thanksgiving Day Parade, The Emmys/Oscars/VMA's, and so many other major events. In this course, gain the experience you need to be a successful professional event planner. Gain the hands-on experience needed to break into the industry or to advance your existing event planning career. Obtain a certificate upon completion.

CE-CRXPL 2029, 8 Mon., Mar. 25-May 13, 6:00-8:00 pm, GTW-219, \$195. S Serrant. #13281

NYS EPA Lead Certification

Contractors ■ Painters ■ General Renovators ■ Electricians ■ Plumbers
Carpenters ■ Cabinet Installers ■ Property Managers

Offered in partnership with Advanced Training Institute (an EPA approved provider): EPA lead certification, initial, and renewal training complies with the EPA's Renovation, Repair and Painting (RPP) Final Rule (40-CFR745) for certifying renovators to perform lead-safe work. If you, your company and workers are not working in accordance with the new EPA lead certification requirements, your work could be stopped and your company could face fines up to \$35,000 per violation per day! All workers on the job site who disturb or handle lead paint covered material or debris must be certified. This includes all personnel who clean up the sites. Firms are required to be certified and their employees must be trained in use of lead-safe work practices, and lead-safe work practices that minimize occupants' exposure to lead hazards must be followed.

Go to epa.gov for in-depth details on the EPA PPR rules for lead safety certification.

CE-CERTS 2054, 8:30 am-4:30 pm,
GTW-219, \$199 (all materials
supplied by instructor at class).

Sec. A: 1 Sat., Feb. 16. #13422
Sec. B: 1 Tues., Mar. 19. #13423
Sec. C: 1 Sat., Apr. 20. #13424
Sec. D: 1 Tues., May 21. #13425

HOW TO READ A COURSE DESCRIPTION

COURSE TITLE → **Improve Your Writing Skills**

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

	CATALOG #	DAY/DATES/TIME CLASS MEETS
TEXTBOOK REQUIRED →	CE-BUS 2073VA	4 Tues., Apr. 12-May 3, 6:00-9:00 pm,
BUILDING/ROOM # →	KNC-3, \$120. L Leahy. #12718	
	COST	INSTRUCTOR
		CLASS #

NYS Mold Assessor, Remediator, & Worker Licensing Courses

As of July 28, 2015, mold inspectors, remediators and workers must be licensed in New York State.

Violators of the law may be fined up to \$2,000 for the initial violation and up to \$10,000 for each subsequent violation. Mold assessment is defined as any inspection or assessment of property for the purpose to discover mold, conditions that facilitate mold, and/or any conditions that indicate they are likely to encourage mold. Mold remediation is defined as conducting the business of removal, cleaning, sanitizing, or surface disinfection of mold, mold containment, and waste handling of mold and materials used to remove mold from surfaces by a business enterprise, including but not limited to, sole proprietorships. Mold abatement is defined as the act of removal, cleaning, sanitizing, or surface disinfection of mold, mold containment, and waste handling of mold and materials used to remove mold. All courses are NYS Department of Labor approved. All materials supplied by instructor in class. Upon passing the course exam, the NYSDOL will send license. Offered in partnership with Advanced Training Institute (ATI).

Mold Abatement Worker license (16 hours)

Licensed workers may perform mold abatement.

CE-CERTS 2051, 2 days (16 hours), 8:30 am-5:00 pm. \$525.

Sec. A: 1 M/T, Feb. 4 & 5, GTW-219. #13426

Sec. B: 1 Sa/Su, Apr. 6 & 7, KNC-5. #13427

Mold Remediator Contractor (24 hours)

Licensed contractors may perform mold remediation, write mold remediation work plans, and supervise projects.

CE-CERTS 2052, 3 days (24 hours), 8:30 am-5:00 pm. \$695.

Sec. A: 1 M/T/W, Feb. 4-6, GTW-219. #13428

Sec. B: 2 Sat. & 1 Sun., Apr. 6, 7 & 13., KNC-5. #13429

Mold Assessor (32 hours)

Licensed assessors may perform mold assessments, perform post remediation assessment, write mold remediation plans and write mold remediation clearance criteria.

CE-CERTS 2053, 4 days (32 hours), 8:30 am-5:00 pm, Room TBD. \$795.

Sec. A: 1 M/T/W/Th, Feb. 4-7, GTW-219. #13430

Sec. B: 2 Sa/Su, Apr. 6, 7, 13 & 14, KNC-5. #13431

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. 5-Apr. 4, 7:00-9:30 pm, \$465 (+ textbook). #13244

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 have been looking for! CE-COMM 2008, 1 Tues., Feb. 19, 6:30-8:30 pm, KNC-3, \$45. J Seawood. #13039

Grade C Water Operator Certification

This NYS Department of Health 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. 11-May 16, 6:30-9:30 pm, AAB-310, \$295 (+ textbook). J Wines. #13069

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 and offered in partnership with American Home Inspectors Training (AHIT). For additional course information and to register, visit <https://get.oncourselearning.com/ahit-contact/> 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: Mar. 11-23 (skip 3/17), 8:00 am-5:00 pm, KNC-5. Field training: Monday-Friday, Mar. 25-29. #13166

Grade D Water Distribution Operator Certification

This NYS Department of Health 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, pipes and joints, valves, etc., 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. 15-May 13, 6:30-9:30 pm, AAB-304, \$275 (+ textbook). J Wines. #13070

ANFP Certified Dietary Manager

This is the ANFP accredited curriculum for the National Certified Dietary Manager's course. Curriculum consists of two modules: Management/Sanitation offered in the fall and Nutrition offered in the spring. Students must register for the modules separately each semester and complete both modules in order to be eligible to take the ANFP Certified Dietary Manager's Exam. Students are required to have a preceptor who works in healthcare food service and preceptor must be a Registered Dietitian/Nutritionist. This course consists of a total of 120 hours of class work and 150 hours of field assignment experiences. Each semester will be 60 hours of class work plus 75 hours of field experience. Complete test preparation materials provided as part of the course.

CE-NUTR 2002, 14 Thurs., Jan. 24-May 2 (skip 3/14), 4:00-8:00 pm, KNC-4, \$550 (+ textbook, Nutrition Fundamentals and Medical Nutrition Therapy, to be ordered from ANFP at www.anfponline.org/education/students/order). K Drummond. #13103

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! Come 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., Apr. 18, 7:00-9:00 pm, KNC-5, \$35. J Abrahamsen. #13267



FIBER OPTICS TRAINING CERTIFICATION

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 or call 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. Prerequisites: Ability to see and identify small items; ability to speak and read the English language.

CE-TECH 2000, M/T/W, Feb. 25-27, 8:00 am-5:00 pm, KNC-5, \$725. #13362

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. Prerequisite: CFOT Course.

CE-TECH 2002, Sa/Su, Mar. 2 & 3, 8:00 am-5:00 pm, KNC-2, \$700. #13364



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. 28 & Mar. 1, 8:00 am-5:00 pm, KNC-5, \$700 (fee includes 1-year membership in the FOA). #13363

Register Early!

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



Personal Fitness Trainer (non-credit)

Information Session

Join us and meet leading local employers and our outstanding instructor to learn exactly what the fitness industry has to offer you and your career goals. This 1-hour information session will share everything from financial aid, textbook, online supplemental tools and more! Go from a fitness enthusiast to a fitness leader in your community. Sign up today for our FREE orientation while seats are still available. Call (914) 606-6830 and press 1 to speak with registration specialist to reserve your seat.

1 Sat., Feb. 9, 10:00-11:00 am, KNC #4. Free but RSVP required.

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. National certification testing on Apr. 13 (test vouchers included).

CE-CERTS 2018, 6 Sat., Mar. 2-Apr. 13 (skip 4/6), 9:00 am-4:00 pm, morning lecture GTW-219, afternoon practical in PEB-Fitness Center, \$725. #13143

CENTER FOR REAL ESTATE EDUCATION

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, contact the NYS Department of State at 518-474-4429 or visit www.dos.state.ny.us/lcns/realestate/index.html

FREE! Real Estate Career Exploration Seminar

Wed., Jan. 9, 6:30-8:00 pm, KNC-5.

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

REAL ESTATE LICENSING AND CERTIFICATE COURSES

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, \$620 (+ textbook).

Sec. A: 20 T/Th, Jan. 22-Mar. 28, 6:00-10:00 pm. KNC-5. #13114

Sec. B: Intensive: 13 Sa/Su, Feb. 16-Mar. 30, 9:00 am-3:30 pm. KNC-4. #13115

Salespersons Exam Prep

Prepare for the real estate salespersons state exam. Topics include real estate terminology and concepts, preparation skills, test-taking strategies, how questions are structured, and the proper way to read and comprehend test questions. No CE credit awarded.

CE-REAL 2042, 1 Fri., Mar. 22, 6:00-10:00 pm, KNC-5, \$80. #13118

Commercial and Investment Real Estate Certificate (CIREC)

This extensive program serves to teach new agents the foundations needed to provide commercial and investment real estate brokerage services and as a refresher course for experienced commercial agents. Students will receive a certificate of completion and be recognized as "Commercial and Investment Real Estate Certified" (CIREC) agents. Approved for 22.5 hrs. of CE for Salespersons and Brokers and includes the mandatory 3 hrs. of Fair Housing/ Discrimination and 1 hr. Law of Agency training for license renewal.

CE-REAL 2071, 3 Sat., Mar. 2-16, 9:00 am-5:30 pm (1-hour lunch break), KNC-3, \$325. E Smith. #12996

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.

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 hrs. of CE, then complete your CE requirement by taking the required 3-hr. Fair Housing course to reach 22.5 hrs.

Property Management and Construction

Approved for 4 hrs. of CE for Salespersons and Brokers.

CE-REAL 2011, 1 Sat., Apr. 6, 9:00 am-1:00 pm, KNC-4, \$80. C Daniello. #13110

Real Estate Investments

Approved for 3.5 hrs. of CE for Salespersons and Brokers.

CE-REAL 2022, 1 Sat., Apr. 6, 1:30-5:00 pm, KNC-4, \$75. C Daniello. #13111

Real Estate Management

Approved for 6 hrs. 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. 13, 9:00 am-4:00 pm (1-hour lunch break), KNC-4, \$125.

C Daniello. #13112

Appraisal Principles and Procedures

Approved for 6 hrs. of CE for Salespersons and Brokers.

CE-REAL 2004, 1 Sat., Apr. 20, 9:00 am-4:00 pm (1-hour lunch break), KNC-4, \$125.

C Daniello. #13113

REAL ESTATE PROFESSIONAL DEVELOPMENT

Interview a Sponsoring Broker for Salespersons

After the real estate salespersons course, it is time to interview your potential sponsoring brokers. Learn how to identify and define professionalism and distinguish between two etiquettes: netiquette and teliquette in the business environment. No CE credit awarded. CE-REAL 2056, 1 Wed., Mar. 13, 7:00-9:00 pm, KNC-3, \$30. C Daniello. #13122

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. No CE credit awarded.

CE-CRXPL 2021, 1 Thurs., Apr. 11, 7:00-9:00 pm, KNC-3, \$30. C Daniello. #13123

CE COURSES APPROVED FOR SALESPERSONS AND/OR BROKERS

The following continuing education (CE) courses are approved for Salespersons and Brokers.

Please check individual courses for appropriate approval status. No textbooks are required for CE courses; applicable handouts will be distributed in class and are included as part of the tuition. NYS requires 100% attendance to earn a certificate of completion.

If you are taking the classes for Salespersons or Broker CE, please bring your pocket card with your Unique ID number to class so that your CE certificate can be processed properly.

3-Hour Fair Housing Class

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

CE-REAL 2032, 1 Tues., Apr. 2, 5:00-8:00 pm, KNC-4, \$40. J Baratta. #13119

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 hr. of CE for Salespersons and Brokers.

CE-REAL 2066, 1 Tues., Apr. 2, 8:00-9:00 pm, KNC-4, \$25. J Baratta. #13271

Real Estate Agent Safety: What You Need to Know!

Learn about personal awareness when hosting open houses, how to prevent being victimized, and how to use technology to stay safe. Learn simple steps and safe practices that real estate professionals can implement to enhance safety and reduce risk. Approved for 3 hrs. of CE for Salespersons and Brokers.

CE-REAL 2067, 1 Thurs., Apr. 4, 6:00-9:00 pm, KNC-2, \$70, C Daniello. #13121

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 hrs. of CE for Salespersons and Brokers.

CE-REAL 2068, 1 Tues., Apr. 9, 6:00-8:30 pm, KNC-4, \$40. J Baratta. #13120

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 Salespersons, and Brokers.

CE-REAL 2052, 1 Thurs., Apr. 18, 6:00-9:00 pm, KNC-3, \$70. C Daniello. #13124

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. 27, 9:00 am-12:30 pm, KNC-5, \$70. S Macaulay. #13116

Short Sales & Foreclosures

Learn what qualifies as a short sale and what qualifies as a foreclosure. 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., May 4, 9:00 am-5:30 pm (1-hour lunch break), KNC-3, \$95. S Macaulay. #13117

THE CENTER FOR INSURANCE EDUCATION

All courses have been approved by the NYS Insurance Department (phone: 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. 22-24, 8:00 am-5:00 pm and Mon., Feb. 25, 8:00 am-1:00 pm, \$395 (+ textbook), KNC-3. V Bujanow. #12966

Insurance Property and Casualty Brokers Pre-Licensing

NYS approved class to prepare for the State exam.

📖 CE-INS 2006, 31 M/W/F, 6:30-10:00 pm, \$925 (+ textbook), KNC-4. J Wencelblat.
Sec. A: Jan. 14-Mar. 27 (skip 1/21). #13006
Sec. B: Apr. 1-June 10. #13007

Personal Lines

NYS approved class to prepare for the State exam.

📖 CE-INS 2008, 14 M/W/F, 6:30-10:00 pm, \$475 (+ textbook), KNC-4. J Wencelblat.
Sec. A: Jan. 14-Feb. 15 (skip 1/21). #13008
Sec. B: Apr. 1-May 1. #13009

CAREERS IN HEALTHCARE

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

FREE! Information Sessions for Allied Health Careers

Thurs., Jan. 3 or Tues., Jan. 8 from 5:00-6:00 pm at the Ossining Center;

Learn about becoming a Nursing Assistant, Patient Care Technician, Phlebotomy, Pharmacy Technician, Clinical Medical Assistant, Medical Administrative Assistant, Home Health Aide, or Direct Service Provider.

FREE; call 914-606-7400 to reserve your space.

FOUNDATION COURSES FOR HEALTH CAREERS

Infection Control Seminar

NYS approved coursework for practicing MDs, physician's assistants, dentists, dental hygienists, RNs, LPNs, optometrists, funeral directors, and podiatrists.

CE-HCARE 2010OS, 1 Mon., Jan. 21, 5:30-8:30 pm, \$85. #13247

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 facemask (available at the Campus Bookstore in Valhalla). American Heart Association certification course.

One Sat., 9:00 am-3:00 pm, \$85 (+ \$5 materials fee + \$12.50 for optional textbook, payable to instructor). J Lederman.

At Valhalla Campus: CE-HCARE 2005, KNC-5.

Sec. A: Jan. 26. #13125

Sec. B: Mar. 30. #13126

At Ossining Center: CE-HCARE 2005OS

Sec. A: Apr. 13. #13245

Sec. B: May 11. #13246

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.

CE-HCARE 2009OS, 5:30-9:30 pm, \$90.

J Borreggine.

Sec. A: 1 Tues., Jan. 29. #13248

Sec. B: 1 Thurs., Jan 31. #13249

HEALTHCARE CERTIFICATION PROGRAMS

Pharmacy Technician

Prepare for entry into the pharmacy field and obtain NHA certification (Pharmacy Technician Certification: KPHT). Learn medical terminology, the role and responsibilities of a pharmacy technician, how to interpret prescriptions, and develop the skills needed to work under the supervision of a registered pharmacist.

Admissions application and interview required; application due date is Jan.5. This course will be held at the White Plains Education and Training Center, 303 Quarropas St., White Plains, NY.

📖 CE-HCARE 2062OS, M/F, Jan. 28-Mar. 29, 10:00 am-4:00 pm, \$1,090 (+ textbook). #13407



Clinical Medical Assisting

CMAAs perform administrative and clinical duties under the direction of a physician. Prepare for employment at physicians' offices, 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 2019

CMA Part 2: Includes phlebotomy, urinalysis, BLS certification, 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 2018. After successful completion of Clinical Medical Assisting 1 and 2, students will receive a certificate of completion and are eligible for NHA certification (Certified Clinical Medical Assistant: CCMA).

📖 CE-HCARE 2060OS, T/W/Sa, Jan. 29-May 18, T/W, 5:30-9:30 pm/Sa, 9:00 am-1:00 pm, \$2,100 (+ textbook) for Parts 1 & 2. #13251

Medical Administrative Assistant Training

MAAs work in a variety of healthcare settings. They are often the first to greet 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.

📖 CE-HCARE 2063OS, T/W/TH, Jan. 29-May 9, 6:00-8:00 pm, \$1,290 (+ textbook). #13250

Electrocardiography (ECG)

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

📖 CE-HCARE 2007OS, \$350 (+ textbook).

Sec. A: 4 Fri., Apr. 5-Apr. 26, 3:00-9:00 pm.

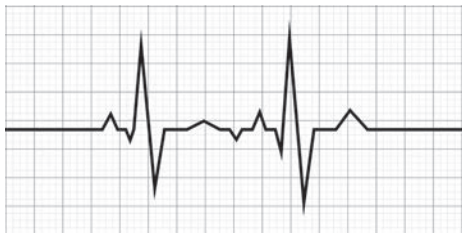
#13252

Sec. B: 4 Sat., Apr. 6-Apr. 27, 9:00 am-3:00 pm.

#13253

Sec. C: 4 Sun., Apr. 7-Apr. 28, 9:00 am-3:00 pm.

#13254



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, \$630 (+ textbook).

Sec. A: 8 M/Th, Feb. 18-Mar. 14, 3:00-7:30 pm.

#11965

Sec. B: 8 Sa/Su, Feb. 16-Mar. 10, 9:00 am-

1:30 pm. #13255

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 Mar. 9.

CE-HCARE 2045OS, 15 Sat. Mar. 30- July 6, 9:00 am-1:00 pm, \$415. #11966

Background Check, Drug Test, and Immunizations

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

PROGRAMS:

- ▶ Certified Nurse Assistant
- ▶ Clinical Medical Assistant
- ▶ Home Health Aide
- ▶ Pharmacy Technician
- ▶ Phlebotomy Practicum
- ▶ RN Refresher

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. 11.

📖 CE-HCARE 2001OS, \$1,460 (+ textbook/workbook).

Sec. A: M/W/Th, Feb. 11-May 16, 5:30-9:30 pm.

#13256

Sec. B: T/Th, Feb. 12-May 16, 9:00 am-3:00 pm.

#13257



Pediatric CNA Program

Are you a New York State Certified CNA who is interested in working with children? Enhance your career by learning pediatric CNA skills. Learn basic pediatric personal care and specialized training needed to work in a daycare, private home, a pediatrician's office, or pediatric long-term care facility. For more information, please call 914-606-7400.

Direct Service Provider Training Course

Understand basic psychiatric terminology, psychopathology, social skills training, 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. 7-Apr. 13, Thurs., 5:30-9:00 pm/Sat., 9:00 am-2:00 pm, \$1,350 (+ textbook). #13258

CAREERS IN WRITING & PUBLISHING

Writing Bootcamp

Start fast! Keep it humming. End with authority. Polish, correct, and tighten the prose. Learn how to rewrite your story, whether fiction or nonfiction, so it entices, captivates, and delights readers.

CE-WRITG 2047, 3 Wed., Mar. 13-27, 6:00-8:00 pm, KNC-2, \$60. P Andrews. #13026

NEW! Making Your First Book Sale

Join award-winning novelist Barbara Campbell to learn how to sell your unpublished novel. In addition to basics like proper manuscript formatting and identifying potential agents and publishers, students will practice writing a winning query letter, developing a hook, and making an “elevator pitch.” Barbara will also share tips on working with agents and editors. CE-WRITG 2105, 1 Sat., Apr. 6, 9:00 am-12:00 noon, KNC-2, \$40. B Campbell. #13404

NEW! From Teacher to Published Author of Kid's Literature

If you are or were working with kids every day, learn how to turn those experiences into children's literature—both fiction and non-fiction. Best-selling, award-winning author, Suzanne Weyn (SuzanneWeynbooks.com), will guide you to taking your firsthand experiences and turning them into juvenile literature. This class is suitable for teachers at all levels from pre-school through high school. You will work in a collaborative setting to develop the best form, grade-level, vocabulary, and story for your idea. Explore the ins and outs of children's publishing from writing query letters, negotiating royalties, to finding an agent. All you need is your teaching experience and a notebook!

CE-WRITG 2104, 4 Fri., Jan. 18-Feb. 8, 4:00-7:00 pm, KNC-3, \$150. S Weyn. #13399

NEW! Writer's Workshop for Juvenile Literature

Let best-selling, award-winning author and editor Suzanne Weyn (SuzanneWeynbooks.com) give you guidance on your writing project, or that good idea you cannot quite get off the ground. Share your work-in-progress (or the work still in your head) and receive feedback from other writers in this four-week intensive workshop. Do not struggle alone—get the boost you need! CE-WRITG 2102, 4 Fri., Feb. 15-Mar. 8, 1:00-4:00 pm, Room TBD, \$150. S Weyn. #13412

NEW! Write Inspirational Stories for Publication

Everyone has a story to tell. Many publishers are searching right now for the next great story... that story could be yours! Learn the four basic components of writing an inspirational short story. Learn how to create an outline, edit the story from first to final draft, and prepare for submission using the guidelines set forth by various publishers. Students will analyze published works, engage in writing exercises and group discussions, and will analyze each other's work. Please bring spiral notebooks or journals, pens, and red pencils.

CE-WRITG 2107VA, 6 Sat., Mar. 9-Apr. 13, 1:30-3:30 pm, Room TBD, \$145. L Lush. #13415



CONTINUING PROFESSIONAL EDUCATION

You're invited to the

Women's Leadership Institute's 3rd Annual Conference

Saturday, March 30

Westchester Community College

Gateway Center, Davis Auditorium 75 Grasslands Road Valhalla, New York 10595

Join us as we celebrate Women's History Month in collaboration with Westchester Community College. Mingle with great people, enjoy great food, and learn about leadership development.

Connect with our incredible supporters, panelists, and keynote speaker.

Registration will be available soon!

SPONSORSHIPS ARE AVAILABLE!

Email Info@TCFIS.org or call 914-355-1846 for more information

Activate Your College Email Now!

We communicate with all students through their official college email address for all information and questions, including registration, payment, room assignments, class cancellations, etc.

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


Leadership Development for Women

This course will provide women with effective strategies to use strengths and abilities in becoming a more confident, assertive leader in a competitive, male dominated world. Participants will be able to explore and better understand the challenges and opportunities faced by women as they pursue key leadership roles. Information will be offered from a broad spectrum of disciplines and context to encourage the development of a leadership style for maximum impact. Leadership skills will be advanced through the use of interactive exercises to translate learning into action.

CE-LDRSP 2012, 6 Wed., Jan. 16-Feb. 20, 6:30-8:30 pm, KNC-2, \$150. B Edwards. #13403


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. 8. Call 914-606-7408 for information.

 At Ossining Center: CE-HCARE 2047OS T/Th, Feb. 19-May 9, 4:30-9:30 pm, \$1,035 (+ textbook/workbook). #13259

EMT Refresher

For those already EMT-certified, get the knowledge and skills required by NYS EMS to re-certify as an EMT. A competency-based challenge course with sessions that discuss new material and skills as well as sessions custom-designed around your needs. Additional \$25 fee for those needing CPR certification. Please email workforceandcommunity@sunywcc.edu for special registration form for this class. Note: NYS DOH funding may be available for eligible members of EMS agencies.

 CE-HCARE 2058, 9 Sun., Feb. 3-May 19, 9:00 am-4:00 pm (and certification exam on Thurs., May 23, 6:00-10:00 pm), SCI-346. \$365 (+ textbook and \$25 for new CPR certification card if needed, payable on first day of class). D Fried. #13052

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., 9:00 am-12:00 noon, \$50, D Flynn-Capalbo.

Sec: A: Mar. 16. #13261

Sec: B: May 18. #13262

Register Early!

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

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, \$60. V Bujanow.

Sec. A: Feb. 15, KNC-3. #12967

Sec. B: Apr. 26, Room TBD. #12968

"Servsafe" Food Service Sanitation & Safety

Mandatory for anyone who handles and/or distributes food. Prepare for the Dept. of Health Food Protection Certificate exam. Meets State Agriculture and Markets education requirements for food purveyors. Call 914-606-6830, press 1 for schedule and registration form. CE-CERTS 2000, \$325 (+ textbook).

Mandated Training for Child Abuse and Neglect

New York State approved coursework for educators and healthcare professionals. If already licensed, bring license to class.

\$65. D Flynn-Capalbo.

At Valhalla Campus: CE-CERTS 2001

Sec. A: 1 Sat., Mar. 23, 9:00 am-12:00 noon.

Room TBD. #13395

Sec. B: 1 Wed., Apr. 24, 6:00-9:00 pm.

KNC-3. #13396


At Ossining Center: CE-CERTS 2001OS, 1 Sat., 9:00 am-12:00 noon.

Sec: A: Feb. 9. #11967

Sec: B: Apr. 13. #13260


ICD-10-PCS

For entry-level and intermediate coder: 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., Mar. 2 & 9, 9:00 am-4:00 pm (1-hour lunch break), AAB-307, \$150 (+ textbook). L Merring. #13419

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, 2 Sat., Apr. 6 & 13, 9:00 am-4:00 pm (1-hour lunch break), AAB-308, \$150 (+ textbook). L Merring. #13420

COMMUNITY HEALTH AND SAFETY CERTIFICATIONS

New York State Boating Safety Course

The New York State required 8-hour course on the safe operation of boats and personal watercraft. The law in New York requires the following people to have a boating safety certificate:

- ▶ Operator of motorboats born on or after May 1, 1996 must complete a boater safety course.
- ▶ PWC operators (Jet Ski) must be at least 14 years of age and either hold a boating safety certificate or be accompanied by someone over 18 years of age who is the holder of a boating safety certificate.

This course is for anyone who wants to learn boating safety and how to conduct safe boat operations as well as those who want the certificate. At the end of the class, take a closed book exam. With the minimum passing score of 76%, you will earn the NYS Boating Safety certificate. Must be a minimum of 10 years old to take the course. All materials provided. Find out more at <https://parks.ny.gov/recreation/boating/safety-courses.aspx>.

CE-CERTS 2050, 1 Sat., 9:00 am-5:00 pm, KNC-3, \$60 (+ additional \$10 certificate fee, payable to NYS Parks Department for those 18 years of age and older). C Vega.

Sec. A: Jan. 26. #13099

Sec. B: Mar. 23. #13100

Sec. C: May 11. #13101

Heartsaver Adult/Child CPR/AED

American Heart Association CPR/AED course covering children ages 1 year 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, \$65 (+ \$5 for AHA certification card, payable to instructor.

J Lederman.

At Valhalla Campus: CE-HCARE 2006, Feb. 16, KNC-3. #13294

At Ossining Center: CE-HCARE 2006OS, Mar. 30. #11968

Drivers Pre-Licensing Class

Required five-hour pre-licensing class needed to earn your MV-278 and schedule your road test.

Bring learner's permit to class. This course is open to those 16 years of age and older.

Call 914-606-7406 to register.

At Ossining Center: CE-DRIVE 2001OS, 1 Sun., 9:00 am-2:00 pm, \$55. T Gomes.

Sec. A: Feb. 3. #13263

Sec. B: Mar. 10. #13264

Sec. C: Apr. 21. #13265

Sec. D: May 19. #13266

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

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, \$145.

Sec. A: 2 Sat., Feb. 2 & 9, 9:00 am-12:00 noon, GTW-203. #13307

Sec. B: 2 M/W, Apr. 1 & 3, 9:00 am-12:00 noon, GTW-209. #13308

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.

CE-COMP 2155, 6 T/Th, Mar. 26-Apr. 11, 9:00 am-12:00 noon, GTW-215, \$372 (+ textbook). #13309

Ready to go beyond the basics? See page 16.

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., Mar. 30-May 11 (skip 4/20), 11:30 am-1:30 pm, GTW-209, \$150. #13313

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, \$372 (+ textbook).

At Valhalla Campus:

Sec. A: 6 Fri., Jan. 25-Mar. 1, 9:00 am-12:00 noon, GTW-209. #13303

Sec. B: 6 M/W, Feb. 11-27, 6:00-9:00 pm, GTW-209. #13304

Sec. C: 6 T/Th, Mar. 5-21, 9:00 am-12:00 noon, GTW-215. #13305

At Mt. Vernon Center: Sec. D: 6 M/W, Mar. 18-Apr. 3, 9:00 am-12:00 noon. #13306

Fundamentales de Computación Básica

Computing Fundamentals for Windows
(In Spanish)

El conocimiento de las computadoras no es un requisito previo para este curso. Si no tiene experiencia con las computadoras o simplemente desea mejorar sus habilidades con la informática, este curso es para usted. Aumente su habilidad usando computadoras basadas en Windows con técnicas y accesos directos. Desarrolle su confianza y controle su computadora. Aprende a administrar, organizar y localizar sus archivos y carpetas. Conozca los beneficios de diferentes navegadores de internet y motores de búsqueda, incluyendo el uso seguro y eficiente del internet. Administre sus carpetas de correo electrónico y archivos adjuntos y obtenga una introducción a los sitios de las redes sociales populares, como Facebook y Twitter.

CE-COMP 2188, 6 T/Th, Mar. 26-Apr. 11, 6:00-9:00 pm, GTW-209, \$372. #13342

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, 9 Sat., Mar. 9-May 11, 9:00-11:00 am, GTW-209, \$207. #13310

Keyboarding is also offered online. Email michele.maya@sunywcc.edu for info.



Save \$\$ when you register for Computing Fundamentals (in English or in Spanish) AND Keyboarding for Accuracy and Speed classes during this term for just **\$520**. *Savings will be reflected when your course fees are calculated after enrolling. If classes are cancelled for any reason, discount no longer applies.*

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. Prepare a presentation for delivery with PowerPoint. Prerequisite: Microsoft Office Basics or equivalent experience.

📖 CE-COMP 2173, 6 T/Th, Apr. 16-May 2, 9:00 am-12:00 noon, GTW-215, \$372 (+ textbook). #11971

NEW! Youth Keyboarding for Accuracy and Speed – Ages 10-14

Gain accuracy and speed while challenging yourself to improve your typing skills! Learn proper keyboarding techniques, the correct posture for typing, and strategies to avoid mistakes under the guidance of an experienced instructor. Interactive typing games will help increase your words per minute.

At Mt. Vernon Center: CE-COMP 2184, \$200.

Sec. A: 4 M/T/W/Th, Feb. 18-21, 9:00 am-12:00 noon. #13311

Sec. B: 4 M/T/W/Th, Apr. 15-18, 9:00 am-12:00 noon. #13312



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 how to determine which devices and services may work best for you.

CE-COMP 2148, 1 Sat., Apr. 27, 1:00-4:00 pm, GTW-203, \$62. #13314



NEW! Personal Artificial Intelligence for the Home and Office

The use of home based voice-activated Artificial Intelligence or "Personal Assistants" is becoming more and more prevalent, and Amazon's low-priced Echo system is presently the leader in the field. A demonstration supported by discussion will show how this system may be used to answer questions (weather, definitions, spelling, news & sports), control devices (locks, outdoor video-cams, lights, & alarms), play music (from an unbelievably large library, if a Prime user), order merchandise, function as an intercom, make phone calls, organize, order room service in a hotel, and more.

CE-COMP 2190, 1 Fri., Apr. 26, 9:00 am-12:00 noon, GTW-209, \$62. #13405

SOCIAL MEDIA FOR BUSINESS

Social Media for Business Non-credit Certificate

With new ways to reach clients, companies find themselves grappling to understand social media and implement new strategies. This course will introduce the social media landscape, how it works, and how much of a game changer it could be for 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 will also look at tracking how effective your social media campaigns are and how to gather information for targeted marketing, as well as the data, decisions, and tools you will need to develop the social media plan for your business. We will explore different methods such as video and photo production, writing techniques, and more. Participants are encouraged to share ideas and get feedback to help in defining a successful and robust strategy.

CE-BUS 3050, 6 M/TW/Th, Apr. 1-9, 6:30-9:30 pm, GTW-203, \$375. #13406

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. 2, 9:00 am-1:00 pm, GTW-209, \$72. #11947

Google Analytics

"Marketing Metrics" is an important part of a successful marketing strategy, where marketing professionals are able to create a campaign, measure the results and improve upon what is working while discarding what is not. In this course, you will learn about marketing metrics including setting up website analytics, finding meaningful data, running reports, creating customized reports and tracking the data. Specific Google Analytics metrics such as Events, UTM settings and Conversion Tracking will be discussed.

CE-COMP 2178, 4 Wed., Mar. 6-27, 6:00-9:00 pm, GTW-203, \$207. #13346

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, how to deal with those who unsubscribe, and the ethical requirements of email.

CE-BUS 2023, 2 W/Th, Apr. 10 & 11, 6:30-9:30 pm, GTW-203, \$125. #13315

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 interacting via social media networks. Share photos and videos to stay in touch.

CE-COMP 2071, 2 Fri., May. 3 & 10, 9:00 am-12:00 noon, GTW-209, \$125. #13316

WHERE REQUIRED, TEXTBOOKS CAN BE PURCHASED AT THE BOOKSTORE
AT 914-347-3858 OR ORDERED ONLINE AT WWW.SUNYWCC.BNCCOLLEGE.COM

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.

MS 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.

📖 CE-COMP 2024, 4 T/Th, Apr. 23-May 2, 6:00-9:00 pm, GTW-209, \$290 (+ textbook). #13317

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.

📖 CE-COMP 2154, 9 Sat., Mar. 9-May 11 (skip 4/20), 9:00 am-1:00 pm (30-minute lunch break), 1:30-3:00 pm lab, GTW-215, \$895 (+ textbook + exam fees). #13318

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.

📖 CE-COMP 2017, 4 T/Th, Feb. 5-14, 6:00-9:00 pm, GTW-215, \$290 (+ textbook). #13319

MS Access–Level 3

Master more advanced features of Access such as creating macros; creating modules; and developing advanced forms and reports. Learn how to simplify the database interface for other users and tips for maintaining your database. Prerequisite: Microsoft Access Level 2 or equivalent experience.

📖 CE-COMP 2019, 4 T/Th, Mar. 12-21, 6:00-9:00 pm, GTW-215, \$290 (+ textbook). #13321

MS Access–Level 2

Expand your skills in Access by learning to create multiple table queries; develop forms and subforms; create charts and PivotTables; and build advanced queries. Explore how to share Access data with other applications and enhance your reports. Prerequisite: Microsoft Access Level 1 or equivalent experience.

📖 CE-COMP 2018, 4 T/Th, Feb. 26-Mar. 7, 6:00-9:00 pm, GTW-215, \$290 (+ textbook). #13320



Save \$\$ when you register for all three Access classes during this term for just \$783. *Savings will be reflected when your course fees are calculated after enrolling. If classes are canceled for any reason, discount no longer applies.*

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.

📖 CE-COMP 2020, \$290 (+ textbook).
Sec. A: 4 Sat., Feb. 16-Mar. 9, 9:00 am-12:00 noon, GTW-203. #13322
Sec. B: 4 M/W, Mar. 4-13, 6:00-9:00 pm, GTW-209. #13323

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.

📖 CE-COMP 2021, \$290 (+ textbook).
Sec. A: 4 Sat., Mar. 16-Apr. 6, 9:00 am-12:00 noon, GTW-203. #13324
Sec. B: 4 M/W, Mar. 18-27, 6:00-9:00 pm, GTW-209. #13325

MS Excel–Level 3

Master more advanced features of Excel such as analyzing data with PivotTables, exchanging data with other programs, and advanced worksheet management. Prerequisite: MS Excel Level 2 or equivalent experience.

📖 CE-COMP 2022, \$290 (+ textbook).
Sec. A: 4 Sat., Apr. 13-May 11 (skip 4/20), 9:00 am-12:00 noon, GTW-203. #13326
Sec. B: 4 M/W, Apr. 1-10, 6:00-9:00 pm, GTW-209. #13327



Save \$\$ when you register for all three Excel classes during this term for only \$783. *Savings will be reflected when your course fees are calculated after enrolling. If classes are canceled for any reason, discount no longer applies.*

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 careertraining.ed2go.com/sunywcc.

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. 15-May 1, 6:00-9:00 pm, GTW-209, \$372 (+ textbook). #13328

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.

📖 CE-COMP 2153, 9 M/Th., Apr. 18-May 16, 9:00 am-1:00 pm, (30-minute lunch break), 1:30-3:00 pm lab, GTW-209, \$895 (+ textbook + exam fees). #13329

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.

EXCEL FOR BUSINESS

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

MS Excel Basics

Learn the fundamentals: enter and edit text and values; create simple formulas; select cells and ranges; move around the worksheet; change column widths and row heights; insert and delete rows and columns; format numbers; copy and move data from one location to another using menus, fill-handle and drag and drop; save, retrieve and print worksheets. Prerequisite: File Management or equivalent experience.

CE-COMP 2023, 1 Fri., Mar. 8, 9:00 am-4:00 pm (1-hour lunch break), GTW-209, \$145. #13330

Constructing MS Excel Formulas

Learn how to build 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., Mar. 15 & 22, 9:00 am-12:00 noon, GTW-209, \$145. #13331

Data Visualization with 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. 5 & 12, 9:00 am-12:00 noon, GTW-209, \$145. #13333

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. 29, 9:00 am-1:00 pm, GTW-209, \$72. #13332

Visual Data Analytics with Tableau

Tableau is a business intelligence tool used for data visualization. In this introductory course, you will be introduced to Tableau Desktop to connect Tableau to an Excel dataset and to see live visual analytics. Learn features that allow you to explore, prepare and present data quickly and easily. Prerequisite: File Management or equivalent experience and familiarity with Microsoft Excel.

CE-COMP 2183, 4 Sat., Mar. 23-Apr. 13, 1:00-4:00 pm, GTW-203, \$290. #13334

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 4). 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, \$180.

Sec. A: 4 T/W, Jan. 23-Feb. 5, 10:00 am-12:00 noon, GTW-209. #13335

Sec. B: 4 M/W, Apr. 1-10, 6:00-8:00 pm, GTW-215. #13336

QuickBooks 2018 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. This class will use the QuickBooks 2018 Desktop Version. Prerequisite: File Management or equivalent experience.

CE-COMP 2013, \$525 (+ textbook).

Sec. A: 8 T/W, Feb. 6-Mar. 6 (skip 2/19), 10:00 am-1:00 pm, GTW-209. #13337

Sec. B: 8 M/W, Apr. 22-May 15, 6:00-9:00 pm, GTW-215. #13338

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, 2 T/W, Mar. 12 & Mar. 13, 10:00 am-1:00 pm, GTW-209, \$145 (+ textbook). #13339

QuickBooks User Certification Exam Preparation

Master skill and proficiency to become an Intuit QuickBooks Certified User. Intensive and extensive overview encompassing all aspects of this bookkeeping software. Timed practice, sample exam, and review included as part of this thorough preparation for the certification exam for QuickBooks 2017/2018. Prerequisite: Behind the Scenes of QuickBooks, QuickBooks Fundamentals & Running Payroll or existing advanced QuickBooks experience.

CE-TESTG 2011, 6 T/W, Apr. 9-May 1 (skip 4/16 & 4/23), 10:00 am-1:00 pm, GTW-209, \$372 (+ textbook + exam fees). #13340

Professional Bookkeeping with QuickBooks – Online Program

Get full details at careertraining.ed2go.com/sunywcc



COMPUTER PROGRAMMING

Introduction to Programming with Python

This course will give you an understanding of basic programming concepts as implemented in Python. Topics include data types, assignment and conditional statements, basics of flowcharts and analysis. No previous programming experience is required.

CE-COMP 2140, 6 M/W, Feb. 25-Mar. 13, 6:00-9:00 pm, GTW-215, \$372 (+ textbook). #13347

Introduction to SQL

This course will allow the student to understand and write SQL (Structured Query Language), the language used to read, store, retrieve and manipulate data from relational databases such as Access, Oracle, and Microsoft SQL Server. Prerequisite: Some familiarity with a relational database system (ex: MS Access).

CE-COMP 2102, 6 T/Th, Mar. 26-Apr. 11, 6:00-9:00 pm, GTW-215, \$372 (+ textbook). #13341

INTERACTIVE DESIGN & DIGITAL ARTS

Courses in this section are all held at the Peekskill Extension Center, located at 27 North Division Street, Peekskill, NY.

NEW! 3D Animation Certificate-180 Hrs

This is a 1-year non-credit certificate program. Ideally, students will take two courses per module. However, courses may be taken independently without certificate completion. For the certificate, the culminating experience will be the creation of a demo reel for their portfolio to show employers or schools to continue on their career paths. Demo reels will be exhibited in a certificate completion exhibition in The Westchester Gallery at the Center for the Digital Arts, Peekskill Extension Center. Students need to be 16 years of age or older with computer skills for entry into this program. For further information contact: Dr. Sherry Mayo at 914-606-7385 or sherry.mayo@sunywcc.edu.

This certificate program will take students through the 3D animation production pipeline and cover many facets of 3D creation. From modeling assets and characters to animating and final rendering, this certificate will guide you through the fundamental principles of 3D animation. Whether you are interested in film, video games, or commercial work, these courses will get you on the right trajectory. Prepare for an intensive exploration! Prerequisite: Basic computer knowledge.

It is recommended that students register for the entire program.

Module I

Modeling I for Animation-30 Hrs

This course will introduce students to creating hard surface modeling such as vehicles and assets for production in Autodesk Maya. The course will consist of demonstrations combined with discussion and tutorials created by the instructor; in-class exercises and an assignment will be given every week. In addition, different lighting scenarios such as interior, exterior, and studio lighting with Arnold renderer will be also covered.

CE-DGART 2093PE, 10 Tues., Feb.5-Apr.9, 6:00-9:00 pm, \$350. #13198

Animation I-30 Hrs

This course will introduce students to animating in Maya. Students will start with the basics and learn about the twelve principles of animation. Some assignment examples will consist of a bouncing ball, walk-cycles, jumping, and kick ball.

CE-DGART 2094PE, 10 Thurs., Feb.7-Apr.11, 6:00-9:00 pm, \$350. #13199

Module II

Modeling II/Digital Sculpting for Concept and Animation-30 Hrs

This course will introduce students to creating organic characters and sculpture for production using Autodesk Maya, Zbrush, and Mudbox. This course will introduce students to creating hard-surface & organic characters and sculpture for production and concept art with Pixologic Zbrush. We will also cover the 3D printing process and print work. The course will consist of demonstrations combined with discussion, and tutorials created by the instructor, in-class exercises and an assignment will be given every week. In addition, students will be given different lighting scenarios such as interior, exterior and studio lighting with Arnold renderer. CE-DGART 2095PE, 10 Tues., May 7-July 9, 6:00-9:00 pm, \$350. #13200

Animation II-30 Hrs

As a continuation to Animation, students will now look at creating basic rig setups to more advanced rig setups for characters and assets. Towards the end of this course, the class will focus on the importance of posing and body mechanics for animation.

CE-DGART 2096PE, 10 Thurs., May 9-July 18 (skip 7/4), 6:00-9:00 pm, \$350. #13201

Module III (Offered in Fall 2019)

Animation III-30 Hrs

As a continuation to Animation II, students will learn about creating storyboards, animatics, and creating an animation based on their own stories. Each student will create a mini 15 sec animation with a pre-rigged character of choice. Students will also be recording their own live video reference to help with timing for their animations.

CE-DGART 2097PE, 10 Tues., Sept. 17-Nov. 19, 6:00-9:00 pm, \$350. #13202

Demo Reel Creation and Exhibition-30 Hrs

In this course, students will use the technical, drawing, and storytelling skills they have learned in the previous courses to produce their own demo reel. It is expected that the reel will be of a high degree of finish regardless of the content. In addition, students will investigate survival skills and portfolio practices necessary to work as a professional, freelance, or independent computer graphic artist. Students will exhibit their final work at The Westchester Gallery, Peekskill Extension Center.

CE-DGART 2098PE, 10 Thurs., Sept. 19-Nov. 21, 6:00-9:00 pm, Exhibition: Dec. 2-Feb.3, 2020, \$350. #13203



Save \$\$ when you register for all six classes during the term for only **\$1,750.**

Savings will reflect when course fees are calculated after enrolling.

Certificate in User Experience Design (UX)

User Experience Design is a 48-hour, non-credit certificate that 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, UX/UI Fundamentals and UX/UI Portfolio. Prerequisite: Basic computer experience.

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. 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., Feb. 16, 9:00 am-4:00 pm (1-hour break), \$175. #11759

NEW! User Experience Fundamentals

Learn about the field of user experience and the essential principles of human-centered design, including information architecture and its application through current case studies. Discuss the different areas of user experience and why it is important. Explore the design process and different types of user research, taxonomies, labeling, and navigation. Students will be given a sample project and get hands-on experience creating a persona, site map, wireframe, and conduct a sample usability test. CE-DGART 2092PE, Sat., Feb. 23, 9:30 am-4:30 pm (1-hour break) and Mar. 2, 9:30 am-12:30 pm, \$400. #13178

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., Mar. 23 & 30, 9:00 am-4:00 pm (1-hour break), \$300. #11753

Web Programming

This course will teach HTML, CSS, XML, and PHP programming languages and focus on front-end web development to actualize dynamic web pages and apps. Students will be utilizing a variety of web tools and resources. CE-COMP 2157PE, 2 Sat., Mar. 9 & 16, 9:00 am-4:00 pm (1-hour break), \$300. #13182

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. Learn 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., Apr. 27, 1:00-4:00 pm, \$200. #11758

Multiplatform Marketing

This course will provide an overview of interactive advertising and social media marketing across multiple platforms and displays including mobile. Brand identity will also be included. Writing for the internet will be a focus of this course. CE-BUS 2075PE, 1 Sat., May 4, 9:00 am-12:00 noon, \$100. #11754

Mindful Entrepreneurship

The mindfulness movement, as specifically targeted to business people/practitioners/independent sole practitioners, takes time out for breathing and meditation to be strategic about decision making and trying to be present. These practices help you be mindful and creative. Students will be exposed to some strategies that will allow them to access these practices and stress reduction. Coloring activity and deep breathing exercises will be used. CE-BUS 2074PE, 1 Sat., May 4, 1:00-4:00 pm, \$100. #11755



Save \$\$ when you register for all seven classes during the term for only \$1,435.

Savings will reflect when course fees are calculated after enrolling.

***For the 72 hour Advanced Certificate in User Experience, the User Experience Portfolio course below is required.**

User Experience Design Portfolio

Provides a human-centered approach to sketching for user experience, journey maps, flow diagrams, architecture diagrams, prototypes, and wireframes. Investigate the user interaction principles and aspects of visual artifacts necessary to create a satisfactory user experience. Culminating experience results in a realized professional portfolio piece. Required for the 72-hour Advanced User Experience Design Certificate—24 hours. Prerequisite: Prior digital imaging experience required. *May be taken alone.

CE-DGART 2089PE, 4 Sat., May 11-June 1, 9:00 am-3:00 pm, \$386. #13183

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 including ZBrush, 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, Jan. 19-May 14, M/TW/Th, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee \$313. #13184

CE-DGART 2050PE, daily access subscription fee \$27 per day.

Google Analytics

Learn how to navigate the Google Analytics interface. In this course, beginner- and intermediate-level attendees gain insight into dashboard metrics, platform terminology, campaign tracking, filters, custom reports, and more. Discover how to set up campaign tracking and how to analyze basic reports on audience, acquisition, and behavior. Learn how to work with important dashboard metrics to improve website conversions and traffic.

CE-COMP 2179PE, 3 Sat., Jan. 19-Feb. 2, 9:00 am-12:00 noon, \$350. #13185



Weekend Front End Coding Boot Camp

This course will cover HTML, CSS, and JavaScript. Front end code is the code that builds the web pages that people see. The power of these languages together can make you a very powerful designer/front end programmer and put you in demand in the work force. For ages 14 & up. CE-COMP 2172PE, 4 Sa/Su, Jan. 26-Feb. 3, 9:30 am-4:30 pm (30-minute lunch break), \$235. #11963

Web Programming 1

Provides the theoretical concept of web services with an overview of what is required to build a website; including HTML, CSS, and JQuery, as well as WAMP/MAMP and JavaScript. 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 service architectures, implement a server by scripting programs for business logic, and develop user and file security policies. Laptop optional. Intro to Web Programming strongly recommended.

CE-COMP 2158PE, 11 T/W, Feb. 5-Mar. 12, 6:30-9:30 pm, \$440. #13190

Digital Imaging for Photography

In this rigorous six-week class, students will learn the fundamentals of digital photography, from learning the more advanced manual functions in their cameras to how to create strong and dynamic compositions. The course will include slideshows and lectures on important contemporary photographers' critique sessions of new work, which will be assigned each week. Dedicated lab time to enhance color and contrast work through Adobe Lightroom will be offered. This course provides the opportunity for aspiring amateur photographers to push their work to the next level.

CE-DGART 2090PE, 6 Sat., Feb. 2-Mar. 9, 10:00 am-12:00 noon, \$250. #13186

Design with Code Boot Camp

This course will use HTML, CSS, and JavaScript as well as SDK and Photoshop, enabling students to build a shopping cart for their website. This is a web design course covering front end programming. Students will produce a website as a portfolio piece that demonstrates knowledge of front end programming. For ages 14 & up. CE-COMP 2171PE, 4 Sat., Feb. 9-Mar. 2, 9:30 am-4:30 pm (30-minute lunch break), \$235. #13187

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. For ages 7-11. CE-COMP 2127PE, 8 Sat., Apr. 6-May 25, 10:00 am-12:00 noon, \$170 (+ \$50 lab fee). #13188

Intro to Web Programming

This course will introduce the concepts of HTML, CSS, Javascript and PHP programming. Students will learn web languages and focus on front-end web development. Students will learn tools like MAC Finder, MAC WordPad, Text Wrangler, MAC Atom, Google Chrome bookmarks, as well as how to create, edit, and run a file. Students will utilize a variety of web tools and resources to apply to web programming.

CE-COMP2180PE, 4 T/W, Jan. 22-30, 6:30-9:30 pm, \$250. #13189

Web Programming 2

Learn about installation, configuration, and setup of WAMP/MAMP server on your own PC, as well as using a working webserver (Apache), database (MySQL) and PHP/Python environment. Students will 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; and use WAMP MySQL console to manage and monitor databases. Must bring your own laptop. Required prerequisite: Web Programming 1.

📖 CE-COMP 2162PE, 11 T/W, Mar. 19-Apr. 23, 6:30-9:30 pm, \$440. #11760

Digital Matte Painting and Special Effects

This course introduces techniques for creating paintings with realistic perspective, lighting, and textures in Photoshop through a unified multi-stage project over the course of the term. Students will start by developing an understanding of different types of perspective in drawing by creating a concept sketch. Later, students will find the light and dark side of shapes to give them some form. Then, photographic textures will be applied to enhance the realism of the project. Students will learn color correction on the chosen reference photos and also be shown how to use them in the project. The final step will be creating the mood of the entire painting. For ages 14 & up.

CE-DGART 2084PE, 11 Wed., Feb. 27-May 8, 6:00-9:00 pm, \$400. #13191

Introduction to 3D Modeling and Printing

Explore new technology that enables the design of everything from car parts to jewelry. Learn how to be a “maker” 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, printers, and an array of colors. CE-DGART 2069PE, 2 Thurs., Apr. 4-11, 6:30-9:30 pm, \$244 (+ \$50 lab fee). #13192

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 2041PE, 4 Sat., Apr. 27-May 18, 9:00 am-3:00 pm, \$399. #13195

Adobe Photoshop for Certification

An Adobe expert certification can help you prepare for the Adobe Certified Expert in Photoshop CC exam, which measures your skill, and proficiency in Photoshop. This is not a course on how to use Photoshop; it is a course to help those with a high level of knowledge in Photoshop prepare for the certification exam. You might also learn some great features and functions within Photoshop that you never knew existed.

CE-DGART 2086PE, 16 T/Th, Apr. 2-May 23, 6:00-8:00 pm, \$450. #13193

Quick Start to Adobe 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 2042PE, 4 Sat., Jan. 26-Feb. 16, 9:00 am-3:00 pm, \$399. #11762

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. Learn organizational techniques, 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 2077PE, 4 Sat., Mar. 16-Apr. 6, 9:00 am-3:00 pm, \$399. #11761

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 2040PE, 4 Sat., Feb. 23-Mar. 16, 9:00 am-3:00 pm, \$399. #13194

CAREER EXPLORATION

JOB SEARCH SKILLS

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

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 for the Displaced Homemaker Training Program; call 914-606-5628 or email Alice.Walsh@sunywcc.edu

BUSINESS, WORK & COLLEGE SUCCESS

NEW! Essential Presentations in Fifteen™

Learn how to create a 15-minute presentation that has impact, influence, and power. Discover unique ways to communicate, present, and speak to any audience.

CE-COMM 2024, 1 Sat., Feb. 16, 9:00 am-12:00 noon, KNC-2, \$40. J Duquesne. #13276

NEW! Psychology of Advertising

Learn how psychology is used in advertising, including consumer wants and needs; effectiveness for advertisers; values for consumers; and ethics and responsibilities. Understand the use of psychology in the advertising creation process. Review cultural differences in addressing various consumers' needs, assess advertising in terms of potential influence and analyze advertising as ethical or unethical.

CE-BUS 2096VA, 4 Wed., Apr. 3-24, 6:30-8:30 pm, GTW-219, \$95 (+ optional textbook). S Hecker. #13272

Mindset Makeover for Results

Learn simple yet powerful techniques to shift your mindset from a fixed perspective to a growth approach. Achieve your goals, particularly during times of change.

CE-PRSDV 2157, 2 Thurs., Jan. 17 & 24, 6:00-7:30 pm, 6:00-7:30 pm, KNC-2, \$40. J Witmyer. #13018

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., Feb. 2, 1:00-4:00 pm, KNC-2, \$40. H Cuevas. #13076

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 a printed copy of your current resume and cover letter.

CE-JBPRP 2023, 1 Sat., Mar. 9, 1:00-5:00 pm, KNC-2, \$50. H Cuevas. #13079

How to Schmooze

Do you hate walking into a room where you do not 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. 16, 1:00-5:00 pm, AAB-308, \$50. H Cuevas. #13081

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, 2 Sat., Mar. 16 & 23, 8:00 am-12:30 pm, AAB-308, \$95. H Cuevas. #13077

Public Speaking with Ease

Develop proficiency in public speaking through techniques, practice, and feedback. Each participant will deliver five speeches, each falling into a traditionally recognized category: anecdote, informative, persuasive, virtue, and tribute. You will also learn oral interpretation by speaking from prepared texts.

CE-COMM 2004, 6 Tues., Apr. 2-May 24, 7:00-9:00 pm, KNC-2, \$125. S Horowitz. #12977

The Power of Public Relations

This course focuses on learning the communication skills necessary to create and maintain a positive image for a company or individual. Tools such as press releases, newsletters, public appearances, and the internet will be discussed. Develop skills for working under pressure and answering difficult questions.

CE-BUS 2081, 3 Mon., Apr. 8-22, 6:00-8:00 pm, KNC-3, \$60. S Slosberg. #13085

Business Writing that Counts!

Make every word count and 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., Feb. 9 & 16, 12:30-5:00 pm, KNC-2, \$95. H Cuevas. #13078

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
- ▶ Project Management and PMP & CAPM Prep
- ▶ 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

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HOW TO READ A COURSE DESCRIPTION

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

	CATALOG #	DAY/DATES/TIME CLASS MEETS
TEXTBOOK REQUIRED	CE-BUS 2073VA	4 Tues., Apr. 12-May 3, 6:00-9:00 pm,
BUILDING/ROOM #	KNC-3, \$120. L Leahy. #12718	
	COST	INSTRUCTOR
		CLASS #

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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. 16, Feb. 13, Mar. 13, Apr. 17

Most courses are \$135

Visit our website to find a course!

Ed2go.com/sunywcc

LIFELONG LEARNING & PERSONAL DEVELOPMENT

Whether it is a new interest or something you have always wanted to explore, there is a class for everyone. Come join us and open up a world of discovery!

- ▶ Arts & Crafts
- ▶ Collegium
- ▶ Culture & Society
- ▶ Film
- ▶ Finances & Retirement Planning
- ▶ Food & Wine Exploration
- ▶ Health & Wellness
- ▶ History
- ▶ Languages
- ▶ Local Lore & Regional History
- ▶ Mainstream
- ▶ Nature & the Environment
- ▶ Performing Arts
- ▶ Self-awareness
- ▶ Special Interest
- ▶ Sports & Fitness
- ▶ Sustainability
- ▶ Taste of Westchester
- ▶ Visual Arts & Music Appreciation
- ▶ Writing

SUSTAINABILITY

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



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 covers topics ranging from soil health and organic growing methods, to small-scale livestock and garden planning. The program offers a range of hands-on activities and lectures as well as 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

Learn about the basics of organic gardening and farming. Topics range from seed selection to harvesting techniques. Course highlights include methods of planting, 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 Sat., Mar. 9-30, 9:00 am-12:00 noon, Onsite-Barn F, \$270. #13417

Weeds and Pests

Discover 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 of the course, students will be familiar with common pests and weeds along with sustainable methods of garden weed and pest management.

CE-GRDN 2108, 4 Sat., Apr. 27-May 18, 9:00 am-12:00 noon, Onsite-Barn F, \$270. #13418

The two courses above are held at
Hilltop Hanover Farm & Environmental Center, 1271 Hanover Street, Yorktown Heights

Register Early!

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

NATURE & THE ENVIRONMENT

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.” Plant six varieties of hard-to-find tomato seeds to take home, learn their history and importance, and take in techniques for transplanting them and growing a spectacular crop of multicolored, unusually shaped luscious tomatoes. If you do not 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, NY.
CE-GRDN 2077, 1 Sat., Apr. 13, 10:00 am-12:00 noon, \$30 (\$15 materials fee for handouts, seeds, and planting materials, payable to instructor). A Kish. #13089

Starting a Vegetable Garden

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, NY.
CE-GRDN 2076, 1 Sat., May 4, 10:00 am-12:00 noon, \$30 (\$5 materials fee for handouts and seedling samples, payable in cash to instructor at class). A Kish. #13090

GO NATIVE U SPRING 2019 CLASSES

Classes and Certificate Program in Gardening with Native Plants

**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.

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

All classes are held in the Knollwood Center, unless otherwise noted. Park in Lot 6.

Go Native U Core Courses

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., Jan. 26, 10:00 am-12:00 noon, KNC-4, \$55. B Fischer. #13170

Introduction to Native Plant Communities

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.

CE-GRDN 2013, 1 Wed., Feb. 6, 10:00 am-12:00 noon, KNC-4, \$55. K Eierman. #13171

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. *Newcomb’s Wildflower Guide* is required.

CE-GRDN 2023, 1 Tues., May 7, 10:00 am-12:00 noon, KNC-3, \$55. J Schuler. #13172



Go Native U Elective Courses

Gardening with Native Grasses

Native grasses and sedges can add beauty, depth, and texture to the landscape while providing food and shelter for wildlife. Learn how to plant and use the best of these cold-hardy, low-maintenance plants in a wide variety of settings, from large meadows to native grass gardens and mixed borders.

CE-GRDN 2085, 1 Sat., Feb. 9, 1:00-3:00 pm, KNC-3, \$55. M Hagen. #13173

NEW! Spring Awakening

Discover the beauty and ecology of northeastern spring blooming wildflowers and their pollinators. Find out how to garden with trilliums, orchids, and other early perennials.

CE-GRDN 2117, 1 Sat., Feb. 23, 10:00 am-12:00 noon, KNC-2, \$55 C Summers. #13285

Mosses and Lichens Workshop

Discover the basic evolution and biology of mosses and lichens, and how they are used by birds and other wildlife and in gardening. Learn to identify common species by creating a “living field guide.” Dress appropriately for weather; part of the class will be held outdoors on campus.

CE-GRDN 2099, 1 Sunday, March 3, 9:30 am-12:30 pm, KNC-5, \$80. T Ietaka. #13174

Gardener's Toolkit for Invasive Species

Learn to identify common invasive species. Find out the recommended management practices for monitoring and controlling these invasives as well as pertinent regulations.

CE-GRDN 2037, 2 Tues., March 19 & 26, 10:00 am-12:00 noon, KNC-2, \$90. J Schuler. #13175

NEW! Creating a Bird-Friendly Garden

Attracting birds to your landscape requires an ecological approach—different species have different requirements. Learn the best landscaping techniques, and native plants that provide the food, shelter, and nesting sites birds depend on.

CE-GRDN 2116, 1 Wed., March 27, 10:00 am-1:00 pm, KNC-3, \$80, K. Eierman. #13284

NEW! Seed Germination, Basic and Advanced

Germinating seeds can be exciting and frustrating. Whether beginner or advanced, explore the basics of seed germination and transplanting—from proper temperatures and the best seed-starting soils to how to avoid common pitfalls. Learn about the more complicated techniques that many native perennial seeds require. Find out the difference between stratification and scarification and what a code such as C-60 means.

CE-GRDN 2115, 1 Sat., March 30, 10:00 am-12:00 noon, KNC-3, \$55, A Megaro. #13283

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 Wed., Apr. 10, 10:00 am-12:00 noon, CLA-100, \$55. E Katoni. #13176

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. 17, 7:00-9:30 pm, KNC-3, \$65 (+ \$5 materials fee, payable to instructor). M Penziner. #13177

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., May 1, 10:00 am-1:00 pm, CLA-100, \$80. K Eierman. #13179

Introduction to Insect Identification

Become familiar with the common insects that can be found in native plant gardens 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., May 6, 7:00-9:30 pm, KNC-3, \$65. L Forcella. #13180

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, W/Th/F, May, 8-10, 7:00-9:00 pm, KNC-2, \$130. L Forcella. #13084

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 14, 10:00 am-12:00 noon, KNC-4, \$55. J Schuler. #13181

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

ENVIRONMENTAL EDUCATION AND CONSERVATION

A Partnership between Westchester Community 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 is a place where wild bird and animal life flourish; a place where native flowers, shrubs, plants and trees are cherished, protected and preserved. It is 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 Westmoreland staff also conducts programs for adults that are both wide and varied. To learn more, please visit: www.WestmorelandSanctuary.org.

**All 6 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 will join the instructor for a hike on trails to practice identification 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. 19, 2:00-4:00 pm, \$25.
S Ricker. #13165

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 Sun., Feb. 3, 2:00-4:00 pm, \$25
(+ \$2 plaster track fee, payable to instructor).
S Ricker. #13169

NEW! Hiking 101

A great way to get started with this growing pastime. There are so many places to explore in our area. Maybe you want to start exploring more remote areas or just hike in a local nature area. This class will introduce you to the basics and the do's and don'ts of hiking including, safety, what to wear, where to go depending on your level and interests, how to plan, basic map and compass reading skills, long hikes and day hikes and much more. We will then take a short hike along Westmoreland Sanctuary's beautiful trail system so dress for the weather!

CE-TRVL 2047, 1 Sat., Mar. 16, 2:00-4:00 pm,
\$25. C Martin. #13277



NEW! Salamander Study

This class occurs during the normal season for salamander migrations and during the time when they begin to lay eggs. Learn about amphibian characteristics in general and salamanders specifically through a short presentation and hands-on experience at our vernal pools and surrounding woodland area.

CE-ANIML 2008, 1 Sat., Mar. 30, 2:00-4:00 pm,
\$25. C Martin. #13279

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. 13, 9:00-11:00 am,
\$25. S Ricker. #13164

NEW! Snake Study

Join us for a hands-on, interactive experience that utilizes both live snakes and snake dissection specimens. Study snake behaviors and traits as well as their interior and exterior appearance.

CE-ANIML 2007, 1 Sat., Apr. 20, 2:00-3:30 pm,
\$20. C Martin. #13278

**All 6 classes above are held onsite at Westmoreland Sanctuary,
260 Chestnut Ridge Road, Mount Kisco**

Register Early!

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

THE WRITING CENTER

NEW! Writing from the Soul

Writing is an art form about self-expression. Whether you prefer fiction or nonfiction, journal writing or story writing, this course will help unleash your creativity as a writer with a focus on writing descriptive narratives. Using your five senses, learn to create an emotion and a picture in the reader's mind. Develop a scene in your story or recall a memory you have entered in your journals. Students will share their work with the class. Please bring spiral notebooks or journals, and pens.

CE-WRITG 2106VA, 2 Tue., Feb. 19 & 26, 6:30-8:30 pm, KNC-2, \$50. L Lush. #13365

A Writer's Workshop

This 3-part workshop offers writing prompts, exercises, and strategies to spark and inspire creativity in whatever genre you prefer. Gentle feedback is available from class and instructor to start and stay with your writing project.

CE-WRITG 2099, 3 Thurs., Mar. 28-Apr. 11, 1:30-3:30 pm, KNC-4, \$75. K Rippstein. #12997

NEW! Writing Tasks: What Comes Next?

For writers, those huge, amorphous jobs may easily drop to the bottom of to-do lists and you may never get to them. In reality, those big jobs (chiefly idea development, drafting, and revisions) are really collections of smaller, more do-able tasks. This course will break down writing into small, bite-sized pieces with guidelines on how you can order the tasks to match the way you write.

CE-WRITG 2103, 3 Wed., Apr. 3-17, 6:00-8:00 pm, KNC-5, \$75. P Andrews. #13299

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 do not 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, guide, and balance between adult communication skills and the child's world; develop and polish your own work for very young children.

CE-WRITG 2077, 4 Wed., Feb. 27-Mar. 20, 3:30-6:30 pm, GTW-140, \$120. S Weyn. #13131

Write and Publish Kids' Books

Have a great idea for a children's book? That is 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, 3 Thurs., Jan. 17-31, 6:00-9:00 pm, KNC-3, \$90. S Weyn. #13142

Making an Impact on Readers

Award-winning novelist Barbara Campbell will explore ways to infuse drama and emotion into every aspect of storytelling, from setting the stage by understanding the heart of your story and developing your characters to getting it on the page by examining techniques to deepen your story's impact. Explore the writer-reader relationship, including ways to fulfill and subvert reader expectations. Students will receive a 70-page course manual.


CE-WRITG 2064, 3 Sat., Mar. 16-30, 9:00 am-12:00 noon, KNC-2, \$95 (+ \$10 materials fee, payable to instructor). B Campbell. #13027


LANGUAGES

 Textbook required unless otherwise noted. Textbooks available at the Campus Bookstore 914-347-3858; call for hours. Books can also be ordered online at www.sunywcc.bncollege.com

Mandarin Chinese

12 sessions, Room TBD, \$240. R Chen.

 **Beginning Level 1:** CE-LANG 2900, Sat., Jan. 19-Apr. 6, 9:00-11:00 am, AAB-311. #13053


 **Beginning Level 2:** CE-LANG 2901, Mon., Jan. 28-Apr. 15, 7:00-9:00 pm, AAB-311. #13054

Intermediate 1: CE-LANG 2902, Wed., Jan. 16-Apr. 3, 7:00-9:00 pm, GTW-140 (no textbook). #13055

Intermediate 2: CE-LANG 2908, Prerequisite: Intermediate 1 or basic knowledge of Chinese language, (no textbook). Thurs., Jan. 17-Apr. 4, 7:00-9:00 pm, GTW-140. #13056

NEW! Japanese for Beginners

Learn to speak and convey messages that are essential in Japanese conversations including greetings, introductions, directions, shopping, and other common expressions of daily living. Learn the basics of Japanese in a short period.

 CE-LANG 2020, 10 Sat., Jan. 19-Mar. 23, 9:00-11:00 am, GTW-135, \$220 (+ textbook). C Blodgett. #13280

French

 10 sessions, \$220. TBD.

Beginning: CE-LANG 2500, Sat., Mar. 9-May 11, 9:00-11:00 am, GTW-139. #13421

Intermediate: CE-LANG 2501, Sat., Mar. 9-May 11, 11:00 am-1:00 pm, GTW-139. #13435

German

12 Sat., Jan. 26-Apr. 13, AAB-306, \$215.

A Leissl.

Beginning Level 1: CE-LANG 2700, 1:30-3:00 pm. #12980

Beginning Level 2: CE-LANG 2701, 12:00 noon-1:30 pm. #12981

Intermediate: CE-LANG 2702, 10:15-11:45 am. #12982

Advanced: CE-LANG 2703, 8:30-10:00 am (no textbook). #12983

Italian

Please note that the book for Beginning Levels 1, 2 and Intermediate Level 1, *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.

12 Sat., Jan. 19-Apr. 6, \$220.

Beginning Level 1: CE-LANG 2401, 9:00-10:30 am, GTW-137. F Maddalena. #13150

Beginning Level 2: CE-LANG 2402, 10:30 am-12:00 noon, GTW-137. F Maddalena. #13151

Intermediate Level 2: CE-LANG 2404, 9:00-10:30 am, GTW-141. J Spedaliere. #13025

Adv. Conversation & Grammar: CE-LANG 2406

Sec. A: 10:35 am-12:05 pm, GTW-141.

J Spedaliere. #11732

Sec. B: 12:00 noon-1:30 pm, GTW-137.

F Maddalena. #13152

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: “Ladri di saponette” (1989); “Caro diario” (1993); “La scorta” (1993); “La corsa dell’innocente” (1993); “Lamerica” (1994); “Il mostro” (1995); and “L’uomo delle stele” (1996).

CE-FILM 2015, 12 Sat., Jan. 19-Apr. 6, 12:15-1:45 pm, GTW-141, \$220. J Spedaliere. #11733

Portuguese

10 Sessions, 7:00-9:00 pm, \$220.

C Pereira.

Beginning: CE-LANG 2010, Mon., Mar. 18-May 20, GTW-140. #13058

Intermediate: CE-LANG 2009, Tues., Mar. 19-May 21, AAB-505. #13059

Advanced: CE-LANG 2015, Wed., Mar. 20-May 22, GTW-133 (no textbook). #13060

American Sign Language

GTW-137, \$199 (+ textbook). P Ditim.

ASL 1: Includes basic grammar, vocabulary, fingerspelling, numbers, and cultural information related to the deaf community.

CE-LANG 1000, 10 Wed., Feb. 27-May 8 (skip 4/24), 5:45-7:45 pm. #12971

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 Wed., Feb. 27-May 8 (skip 4/24), 8:00-10:00 pm. #12972

Russian

12 sessions, 7:00-9:00 pm, GTW-135, \$240.

M Bolgova.

Beginning: For those who want to understand and speak Russian. Develop basic skills in grammar, writing, reading and conversation. Language study involves both everyday life situations and cultural training.

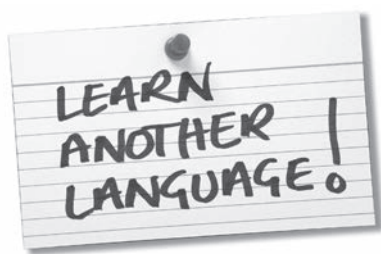
CE-LANG 2800, Mon., Jan. 14-Apr. 8 (skip 1/21). #13011

Intermediate: Requires a basic knowledge of Russian language. Continue developing skills in grammar and comprehension through reading, writing, and intensive conversational practice.

CE-LANG 2803, Tues., Jan. 22-Apr. 9. #13012

Advanced: For those who have completed a study of the basics of Russian language. Continue developing skills in grammar and comprehension through reading, writing, and intensive conversational practice.

CE-LANG 2804, Thurs., Jan. 17-Apr. 4. #13013



Spanish

10 sessions, \$220 (+ \$5 materials fee, payable to instructor).

Beginning Level 1: CE-LANG 2104. E Vernon-Buffera. Sec. A: Sat., Mar. 9-May 11, 9:15-11:15 am, AAB-512. #13045

Sec. B: Mon., Mar. 4-May 6, 6:30-8:30 pm, GTW-137. #13046

Beginning Level 2: CE-LANG 2105. E Vernon-Buffera. Sec. A: Sat., Mar. 9-May 11, 11:15 am-1:15 pm, AAB-512. #13047

Sec. B: Tues., Mar. 12-May 14, 6:30-8:30 pm. GTW-137. #13048

Intermediate: CE-LANG 2106

Sec. A: Sat., Jan. 19-Mar. 23, 9:00-11:00 am, TEC-101 (no textbook or materials fee). M Khalil. #12978

Sec. B: Thurs., Mar. 14-May 16, 6:30-8:30 pm. E Vernon-Buffera. #13049

Advanced: CE-LANG 2107, Sat., Jan. 19-Mar. 23, 11:10 am-1:10 pm, TEC-101 (no textbook or materials fee). M Khalil. #12979

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. 13-May 15, 6:30-8:30 pm, AAB-511, \$220 (+ \$5 materials fee, payable to instructor). E Vernon-Buffera. #13051

Canta Conmigo

Singing is the easiest way to learn a Romance language. Come learn Spanish through song!

CE-LANG 2118, 10 Fri., Mar. 15-May 17, 6:30-8:30 pm, GTW-133, \$220 (+ \$5 materials fee, payable to instructor). E Vernon-Buffera. #13050

MAINSTREAM

THE INSTITUTE FOR MATURE ADULTS

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

Your favorite Mainstream leisure and enrichment classes, plus many others, can now be found throughout this brochure. Call 914-606-6830 and press 1 to register.

Mainstream in the Community

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

American Icons

This course provides you with insights into Buffalo Bill's Wild West legacy and the life and times of Eleanor and Franklin Roosevelt. Learn about the roaring 20's as a free-wheeling popular culture of the decade. The road to women's rights will also be discussed. Offered at Briarcliff Manor Library, 1 Library Rd., Briarcliff Manor.

To register, call 914-941-6560 or e-mail rossi@briarcliff.org
4 Thurs., Jan. 10-31, 1:00-3:00 pm. D Fruci.

The Heart of Comedy, Stage, Film & TV

Learn about the Jewish Influence on these forms of entertainment. Offered at Beth El Synagogue, 1324 North Ave. New Rochelle To register, RSVP at jrockowitz@bethelnr.org, or call 914-235-2700 x 256. All welcome!
4 Tues., Jan. 22, Feb. 12, 26 & Mar. 5, 10:30 am-12:30 pm. S Hantman.

Funding for the above two seminars is provided through a grant from 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.

Peggy Shippen Arnold

Loyalist, love interest of a British spy master, and wife of a revolutionary war hero turned traitor. Join us as we delve into this interesting tale of romance and betrayal. Offered at Warner Library, 121 N. Broadway, Tarrytown. To register, call 914-631-7734.

1 Fri., Apr. 12, 1:00-2:30 pm. L DiMartino.

Funding for the above seminar is provided by the Friends of Warner Library and co-sponsored by Northwest Livable Communities Connections. All welcome!

Roger's & Hammerstein's Broadway Musicals: Oklahoma & The Sound of Music

Join us for a look at their collaboration and the music and lyrics they wrote. Listen to a selection of their songs.

Offered at Mamaroneck Senior Center, 1288 Boston Post Rd, Mamaroneck. To register, call 914-834-8840.

1 Fri., Apr. 5, 1:00-2:30 pm. L Lush.

Funding for the above seminar is provided by Mamaroneck Senior Center. All welcome!

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.

SENIOR AUDIT

Select college-credit lecture courses may be audited by Westchester County residents 60 years of age and older on a space-available basis. Requirements include submission of proof of residence and age, along with payment of fees. Fees include an \$8 student services fee, a non-refundable \$5 registration

fee and a \$37 senior audit charge, for each semester (payable by credit card or check). You may register for a maximum of two classes each semester as a senior auditor. Senior audit registration for the Spring 2019 semester will take place in person at the Valhalla campus on Tuesday, January 22, for Valhalla campus courses only and Thursday, January 24 for both extension centers and Valhalla campus courses at 9:00 am-3:00 pm. Call us at 914-606-6793 for more information or go to www.sunywcc.edu/senioraudit for more information and instructions on how to search for open classes.

The Livable Community Connection

Calling all caregivers! Do you want to learn about available resources in Westchester County? Are you 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 workforceandcommunity@sunywcc.edu

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 & REGIONAL HISTORY

Notorious Westchester County: Investigating True Crime in Westchester County through Historic Documents

History, crime, law, and order: True crime has gained a prominent place in popular culture through film adaptations and bestselling novels inspired by real events as well as television programs ranging from Cops to PBS Frontline and the History Channel. This course utilizes the collections of the Westchester County Archives to open a window to the past, exploring a period of extensive economic development and social upheaval in the Hudson Valley during the first quarter of the 20th century.

CE-HIST 2104, 2 Thurs., Apr. 18 & May 2, 6:00-8:00 pm in KNC-2 and 1 Thurs., Apr. 25, 2:30-4:30 pm at Westchester Archives Record Center, \$75. C Gioia. #13003

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 Downing, and others.

CE-LIT 2031, 1 Sat., Mar. 2, 10:00 am-12:00 noon, AAB-305, \$25. L DiMartino. #13024

Revisiting Stonewall: LGBT History and Counterculture in New York

The Stonewall Rebellion of 1969 is considered by many to be the spark that ignited the LGBT rights movement. But there is a history before Stonewall (and after) that reveals the connection between gay rights and the broader counterculture of the 1960's especially in New York City. Utilizing documentary film, online resources, and archival documents, this course charts the development of the LGBT community in the 1960's and 70's and its relationship to social justice and civil rights. The last class meets at NYPL Archives and Manuscripts Division in Manhattan.

CE-HIST 2105, 3 Thurs., Mar. 7-21, 6:00-8:00 pm in KNC-2 on 3/7 & 3/14; on 3/21 meet at NY Public Library Manuscripts Division at 3:00 pm, \$75. C Gioia. #13168

Haunted History (& Folktales) of the Hudson Valley

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

CE-LIT 2002, 4 Sat., Mar. 2-23, 12:30-2:30 pm, AAB-305, \$80. L DiMartino. #13033

Walking Tours of the Old Croton Aqueduct Co-sponsored with The Friends of the Old Croton Aqueduct

The aqueduct is a 41-mile brick-lined conduit constructed between 1837 and 1842 to bring fresh water from the Croton River to New York City; one of the great engineering achievements of the 19th century!

Call Mavis Cain for more information at 914-693-0529.

A Visit Inside the Historic Aqueduct Tunnel

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

CE-TRVL 2001, 1 Sat., Apr. 13, 11:00 am-1:00 pm, \$25. M Cain. #13147

Aqueduct Trail Walk and Visit to Keeper's House

Walk one of the prettiest sections of the Old Croton Aqueduct Trail from Irvington south. The destination is the Keeper's House museum in Dobbs Ferry, to see history exhibits and short movies by the BBC and Secrets of New York. Meet at the school parking lot in Irvington on Main Street promptly at 11:00 am. The walk and museum visit takes about two hours.

CE-TRVL 2045, 1 Sat., Apr. 6, 11:00 am-1:00 pm, \$25. M Cain. #13146

History of the World Series

NEW! History of the World Series: The Boston Red Sox

Discover the history of the Boston Red Sox and their experiences in the Fall Classic. The Red Sox were victorious in the very first World Series of modern time in 1903. They went on to win the first five World Series that they appeared in but then came the infamous "curse of the Bambino." Come explore the history of the twelve World Series appearances of the team from Boston.

CE-HIST 2117VA, 1 Thurs., Mar. 28, 9:30 am-12:30 pm, KNC-2, \$35. D Fruci. #13400

NEW! History of the World Series: The Chicago Cubs

Examine the history of the Chicago Cubs and their involvement in the Fall Classic over the course of their MLB history. The Cubs are sometimes considered the first dynasty after three straight appearances in the 1906-1908 World Series. Their World Series victory drought of 108 years will be covered, including many famous series events like Babe Ruth's called shot and the infamous "billy goat curse." CE-HIST 2118VA, 1 Thurs., Apr. 4, 9:30 am-12:30 pm, KNC-2, \$35. D Fruci. #13401

History of the World Series: Brooklyn Dodgers

Learn about the history of the Brooklyn Dodgers and their experiences in the Fall Classic. Their first two series in 1916 and 1920 were under the name of the Brooklyn Robins. Later called the Trolley Dodgers, they would play in seven more World Series as the Brooklyn Dodgers. All seven of those World Series would be played against the New York Yankees.

CE-HIST 2110, 1 Thurs., Apr. 11, 1:30-4:30 pm, KNC-2, \$35. D Fruci. #13063

History of the World Series: New York Baseball Giants

Discover the World Series history of baseball's New York Giants before their controversial move to San Francisco. From their first victory in 1905 to their final appearance as an East Coast team in 1954, the New York Giants appeared in 14 Fall Classics. Discuss the contributions of baseball legends Christy Mathewson and Willie Mays.

CE-HIST 2111, 1 Thurs., Apr. 18, 1:30-4:30 pm, KNC-2, \$35. D Fruci. #13064

ERAS OF HISTORY

AMERICAN HISTORY

Orphan Trains: The Greatest American Story Never Told

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 is 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. 15-29, 6:30-8:30 pm, KNC-2, \$75. T Riley. #13028

NEW! Buffalo Bill's Wild West

Discover the life of American icon Buffalo Bill Cody. From his days in the Wild West to his recreation of the West in his world famous show: Buffalo Bill's Wild West. Cody's fame stretched around the world as he and his entourage of American Indians (Sitting Bull and Red Cloud), cowboys (Wild Bill Hickok) and cowgirls (Annie Oakley) traveled across America and then across the ocean to play before the heads of state in Europe.

CE-HIST 2116, Thurs., Apr. 18, 9:30 am-12:30 pm, KNC-3, \$35. D Fruci. #13301

Generals of the Civil War

CE-HIST 2012, 4 Wed., 7:00-9:00 pm, \$85. P Gettler.

Sec. A: U.S. Grant and the Civil War
Grant was clearly the most important Union general of the Civil War. Trace his role in the war in both strategic and tactical terms. Discover the geographic range of his campaigns, his ability to understand the war in its broadest context, and his climactic struggle with Lee. Feb. 6-27. KNC-3. #13096

Sec. B: Robert E. Lee and the Civil War
Lee is generally considered the finest military mind of the Civil War. Analyze this contention on both the tactical and strategic levels. Discuss the moral issues involved in fighting against a country he had served for three decades as well as his involvement with slavery. Special consideration of the battles of Gettysburg and Chancellorsville. Mar. 6-27. KNC-5. #13097

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. Discuss how these conflicts led to the most catastrophic event in American history.

CE-HIST 2068VA, 1 Thurs., Jan. 31, 9:30 am-12:30 pm, KNC-2, \$30. D Fruci. #13068

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.

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 Thurs., Mar. 21, 9:30 am-12:30 pm, KNC-2, \$30. D Fruci. #13062

The Assassination of JFK

Discover the events leading up to the murder of President Kennedy on November 22, 1963. Follow the movements of Lee Harvey Oswald, Jack Ruby, and JFK, as the three men enter the annals of history through the events of that weekend in 1963. Conspiracy issues will be considered.

CE-HIST 2073VA, 1 Thurs., May 23, 9:30 am-12:30 pm, KNC-2, \$30. D Fruci. #13083

WORLD HISTORY

NEW! The Forgotten War: World War 1

Explore why President Wilson sought to intervene against the forces of the German Empire, how America mobilized to fight and win, and why the peace that broke out on the 11th hour of the 11th day of the 11th month of 1918 was only the prelude to a more horrendous war. Since there are few today who remember Belleau Wood and the Meuse-Argonne, join us to remember and learn about this pivotal period in our history.

CE-HIST 2113VA, 4 Tues., Apr. 2-23, 6:00-9:00 pm, KNC-5, \$120. E Barr. #13433

NEW! The Fight for Irish Independence

In September 1914, the euphoria of Home Rule for Ireland quelled with the realization that it would only become operational at the end of the Great War. This opened the way for a small band of revolutionaries to plot a different course for Irish Independence from 800 years of English rule. Join us as we follow the brutal and tragic birth of a nation from the Easter Rising of 1916 through the War of Independence to the Irish Free State.

CE-HIST 2112VA, 4 Thurs., Apr. 4-25, 6:00-9:00 pm, GTW-229, \$120. E Barr. #13441

NEW! Hitler's Final Days

A focus on the last days of the madman who was responsible for the death and destruction in the European theater of WW II. His final days will be chronicled as the Soviet Army fights street to street in the city of Berlin, crushing Hitler's dream for a thousand-year Reich.

CE-HIST 2058, 1 Thurs., May 2, 9:30 am-12:30 pm, KNC-3, \$35. D Fruci. #13082

NEW! The Russian Revolution

As 1917 dawned, the Russian Empire hurtled towards collapse. The rule of the Romanovs was ending and the forces of revolution were beginning to show their hand. Starting with the decision by Tsar Nicholas II to enter World War 1, we will explore how that struggle sealed his fate and presented a false hope of a more representative government. We will uncover how Lenin, with the support of Kaiser Wilhelm of Germany, hijacked the new experiment in democracy, triumphed in the October Revolution, and imposed Communist rule on Russia.

CE-HIST 2115VA, 4 Wed., May 1-22, 6:00-9:00 pm, KNC-3, \$120. E Barr. #13434

NEW! Liberation of the Concentration Camps

This seminar will focus on the liberation of the Nazi concentration camps by the Allied forces. As the Soviets liberate the camps during their westward move towards Berlin, the Western Allies move east to discover the horrors that even the concept of war cannot explain.

CE-HIST 2059, 1 Thurs., Apr. 25, 9:30 am-12:30 pm, KNC-2, \$35. D Fruci. #13067

FILM

NEW! Jewish Influence on American Film and Television

Jewish directors and producers were largely responsible for the birth of the movies in America. Movies like Good Morning Vietnam, The Producers, Some Like It Hot, Norma Rae, and dozens of other Jewish-directed films held up a critical lens to American society. TV writers like Mel Brooks, Woody Allen and Neil Simon brought Jewish humor into America's living rooms. Jewish characters and themes on television brought the problem of negative ethnic stereotypes into the national conversation, courtesy of Rhoda Morganstern, Jerry Seinfeld, Larry David and even All In The Family.

CE-FILM 2042VA, 2 Tue., Feb. 26 & Mar. 5, 1:30-3:30 pm, KNC-4, \$50. S Hantman. #13413

History of Horror Films (1890's-1970's)

Join this fun, nostalgic class that covers the history of horror films from the silent era all the way up to the 1980s. Included are silent era classics such as Nosferatu, Phantom of The Opera, and London at Night; and a series of talkies that include the Dracula, Frankenstein, Mummy, and Wolfman movies of the 1930s and the 1940s. Discover stories about horror movie stars such as Lon Chaney, Jr./Sr., Bela Lugosi, Peter Lorre, Vincent Price, and more. Discuss how many of the classic horror films gained a second life with television horror film hosts such as John Zacherle (The Cool Ghoul) and Elvira (Mistress of the Dark).

CE-FILM 2039, 4 Sat., Apr. 6-27, 10:00 am-12:00 noon, KNC-3, \$95. L DiMartino. #13073

**NEW! Science Fiction Movies
of the 1950s & '60s**

Remember when Saturdays at the local movie theater was an anticipated event featuring the science fiction movies of the 1950s & '60s? Come reminisce about the "golden age of sci-fi" and learn about some of these classic films from the past. Discuss and watch film trailers for films with nuclear accidents, space and alien invasions, creatures from beneath the earth and sea, and mad scientists!

CE-FILM 2040, 1 Sat., May 11, 12:30-2:30 pm,
KNC-4, \$25. L DiMartino. #13295

**NEW! Friendly Horror Film Rivals:
Bela Lugosi & Boris Karloff**

These two highly talented actors created some of the best Hollywood horror films of all time and set the standard for films and other actors to follow. Learn about their colorful backgrounds and some of the great horror film roles that they created on film, including Dracula, Frankenstein, The Mummy and others. This program is a must for those who want to learn more about these two actors and their relationship with each other.

CE-FILM 2041, 1 Sat., May 11, 10:00 am-
12:00 noon, KNC-4, \$25. L DiMartino. #13398

Antologia del Cinema Italiano: Anthology of Italian Cinema

See page 33

CULTURE & SOCIETY



Huaxia New York Central Chinese School

Founded in 1996, Huaxia New York Central Chinese School (HXNYC) is a leading non-profit Chinese school in Westchester County. The mission of the school is to provide affordable Chinese language learning in a nurturing environment while fostering a community where members share their experiences and find mutual support. The school offers a Chinese language curriculum spanning Pre-K to AP Chinese. Students learn pinyin and simplified Chinese characters. The school also offers enrichment classes and Chinese as Second Language (CSL) to non-native speakers. The school has been at its current location at Westchester Community College (WCC) Valhalla campus since 1999.

Visit us at: www.hxnyc.org or contact us at: info@hxnyc.org or (914) 768-8686

NEW! The Road to Women's Rights

Follow the growth of Women's Rights from the birth of the nation to the current day. Follow the American women who had to fight for land ownership rights in the 18th Century to the right to vote in the 20th Century. Learn about their fight for equal pay and political power as record numbers of women seek election in the upcoming 2018 elections.

CE-HIST 2114, 1 Thurs., Apr. 11, 9:30 am-
12:30 pm, KNC-3, \$35. D Fruci. #13298

Roaring Twenties

Gain an in-depth view of the period named The Jazz Age by F. Scott Fitzgerald. Topics include immigration, the red scare, flappers, prohibition, rise of the KKK, cultural innovations, Harlem renaissance, rise of industry, and the 1929 crash.

CE-HIST 2106, 1 Thurs., May 9, 9:30 am-
12:30 pm, KNC-3, \$35. D Fruci. #13065

The Affluent 1950's

Gain an in-depth understanding of the many economic and cultural changes that took place after World War II. Topics covered include the baby boomers, the Cold War, McCarthyism, the space race, the effect of Eisenhower's interstate road system, popular culture, civil rights, and the new consumerism.

CE-HIST 2107, 1 Thurs., May 16, 9:30 am-
12:30 pm, KNC-3, \$35. D Fruci. #13066

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-4, \$100. E Pressman.

Sec. A: Feb. 26-Mar. 26. #13029

Sec. B: Apr. 9-May 7. #13030

The Graffiti Identity

Learn the walls. Enhance your appreciation for graffiti art and know the consequences associated with graffiti vandalism. Learn from a gang and graffiti specialist about various types of graffiti cultures, the concept of graffiti vandalism/art, the graffiti identity (name, format and styles), graffiti-related updates (Google-Alerts), and the NYS Graffiti-related laws.

CE-ART 2307, 1 Sat., Mar. 9, 9:00 am-12:00 noon, AAB-505, \$35. K Davis. #12969

NEW! Religions of the East

This course will introduce students to the history, practices and beliefs of the major religions of the Eastern World including Hinduism, Buddhism, Daoism, Shintoism, and the teachings of Confucius. The course will rely on original texts and expert commentary for its lecture content. Video presentations, artwork and other images will be used as complimentary materials. A special introduction to Eastern meditation techniques will be provided.

CE-PHIL 2031VA, 8 Tues., Jan. 29-Mar. 19, 10:00 am-12:00 noon, KNC-3, \$195. J Coppola. #13290



NEW! Christian Mysticism

This course will introduce students to the mystical and higher spiritual traditions and practices within Christianity that are not well known or spoken of much in our society today.

Notable Christian mystics and saints like Augustine, Bernard of Clair Vaux, Francis of Assisi, Meister Eckhart, The Cloud of Unknowing, Theresa of Avila, Therese of Lisieux, Teilhard De Chardin, and Thomas Merton will be introduced along with their spiritual practices. Readings from original documents and commentaries will be included as well as instructions on some spiritual practices of the above mentioned.

CE-PHIL 2032VA, 8 Fri., Mar. 1-May 3 (skip 3/22 & 29), 10:00 am-12:00 noon, GTW-219, \$195. J Coppola. #13302

VISUAL ARTS & MUSIC APPRECIATION

ART APPRECIATION

Art and Photography of the Civil War – American Impressionism (1860-1890)

Examine the paintings of the Civil War period by artists Frederick Church, Winslow Homer and others. The Civil War was the first war to be extensively photographed. Discover the photographic work of Mathew Brady, Alexander Gardner and others. Post-Civil War art includes American Impressionism, a style of the late 19th-early 20th century that followed, at a distance, the stylistic and coloristic achievements of the French Impressionists.

CE-HIST 2075, 1 Wed., Feb. 13, 11:00 am-1:00 pm, KNC-3, \$25. C Andersen. #13098

NEW! Strategies for Collecting Fine Art: A History & Practical Guide

Trace the emergence of the following art disciplines: print, drawing, painting, sculpture, and ceramics. Discover the history of art collecting with an emphasis on the New York area. The sessions provide a practical guide to curating a collection of fine works, including selection, placement, budget, and installation. Discuss a multitude of works in each art form, both historical works and examples of pieces available today. An insider's guide to the appropriate galleries, art fairs, and auctions will be provided.

CE-ART 2315VA, 5 Thurs., Mar. 14-Apr. 11, 6:30-8:30 pm, AAB-412, \$125. D Erdos. #13273

How to Read and Interpret a Work of Art

In this class, you will learn many different ways of looking at art and understanding it better. We will examine various media; the use of elements of art such as color, shape, texture, point of view, focal point, perspective, and many other tools to increase your comprehension and appreciation of any work of art. Many examples will be shown from the entire span of art history.

CE-ART 2261VA, 6 Wed., Mar. 27-May 1, 1:00-2:30 pm, AAB-311, \$95. S Altman. #12965

Art Movements of the 19th Century

Explore this particularly fertile time in art history, beginning with movements such as neoclassicism and romanticism, progressing through realism and impressionism, moving to symbolism and post-impressionism, and leading to the 20th century. Artists to be discussed include David, Courbet, Manet, Renoir, Cezanne, Gauguin, and many others. The impact of political, social, and technological developments will be discussed in relation to the art. Slide shows, lecture, and discussion.

CE-ART 2231, 6 Wed., Feb. 13-Mar. 20, 11:00 am-12:15 pm, KNC-2, \$75. S Altman. #12964

The Road to Modernity in Art & Architecture: 1875 to the Present

An exploration of the development of architectural style from the late 19th century through the present, evidencing the evolution into modern concerns and global views of architecture and society.

CE-CULTR 2039VA, 6 Tues., Mar. 26-May 7 (skip 4/16), 1:30-3:30 pm, KNC-4, \$120. B Levy. #13074

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).

CE-ART 2226VA, 1 Fri., Apr. 5, 11:00 am-1:00 pm, \$25 (+ \$10 payable to instructor for Met Group Tour Fee). S Courtney. #13037

FAMOUS ARTISTS

NEW! The World of Picasso

Discover the work and life of Picasso in the context of the periods and places where the famous 20th century artist worked. All the major works and stylistic changes of Pablo Picasso will be shown and discussed from an art historical, aesthetic, psychological and philosophical perspective.

CE-ART 2317, 6 Fri., Feb. 8-Mar. 15, 12:30-2:30 pm, KNC-2, \$150. J Coppola. #13436

Mary Cassatt in France

Join us for a compelling presentation about Mary Cassatt's journey to becoming a professional artist in France. Share her struggles to balance family obligations with career goals as well as the instructor's own journey in researching Cassatt's life for her play, *Girl in Blue Armchair*. Includes images of Cassatt's work and those of her contemporaries.

CE-ART 2187VA, 1 Fri., Mar. 29, 12:00 noon-2:00 pm, KNC-2, \$25. S Courtney. #13038

Famous Women Artists

An exploration of the art, personal life, and artistic impact of six famous women artists: Mary Cassatt, Berthe Morisot, Camille Claudel, Georgia O'Keeffe, Frida Kahlo, and Sally Mann.

CE-ART 2296VA, 6 Wed., Feb. 20-Mar. 27, 12:00 noon-2:00 pm, KNC-4, \$140. S Courtney. #13036



MUSIC APPRECIATION

NEW! A Look at American Folk Music: Stephen Foster to Bob Dylan

Follow the development of American folk music from Stephen Foster to Woody Guthrie and Bob Dylan. Learn about the growth of this music genre and its effect on American society during the trials of slavery, the Great Depression, the Cold War, Civil Rights, and the Vietnam War.

CE-MUSIC 2090, Thurs., May 16, 1:30-4:30 pm, KNC-4, \$35. D Fruci. #13300

NEW! Rogers & Hammerstein's Broadway Musicals

Examine the collaboration of Rogers and Hammerstein, from *Oklahoma!* to *The Sound of Music*. Discover how the duo came to be, the music and lyrics they wrote, and the impact they had on American culture. Listen to some of the great songs that came from each Broadway play.

CE-MUSIC 2093VA, 2 Tues., Apr. 16 & 23, 1:30-3:30 pm, KNC-2, \$50. L Lush. #13366

NEW! Ragtime to Swingtime

Examine the origins of Jazz from 1900s to 1920s. Focus on some of the early Jazz greats like Duke Ellington, Louis Armstrong, Sidney Bechet, Coleman Hawkins, Jelly Roll Morton, and Hoagy Carmichael. Discuss the life and times of these artists, and listen to some of their best recorded works.

CE-MUSIC 2092VA, 2 Tues., Mar. 19 & 26, 1:30-3:30 pm, Room TBD, \$50. L Lush. #13416

NEW! The Birth of Motown

Take an in-depth look at the rise in popularity of rhythm-n-blues in the 1950s. The cultural success of this American music led to the birth of Motown records. The music of Motown helped to integrate the music of Black artists into America's popular music scene, while helping to break down the barriers of segregation in America.

CE-MUSIC 2089, 1 Thurs., May 9, 1:30-4:30 pm, KNC-3, \$35. D Fruci. #13297

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' histories, librettos, arias, and highlights of the productions, as well as the cultural and social significance of the various operas.

CE-MUSIC 2076VA, 3 Mon., Jan. 28, Feb. 18 & Mar. 18, 10:00 am-12:00 noon, KNC-3, \$60. J Mallory. #11729

NEW! Music as a Creative Process

How does the creation of music compare to other art forms? Learn how the setting, elements of melody, harmony, and rhythm integrate to form a musical work. Sections of famous works from different musical periods will be played in class demonstrating these critical elements.

CE-MUSIC 2091VA, 1 Mon., Apr. 8, 6:00-8:00 pm, KNC-2, \$25. D Perks. #13411

Singin' & Swingin': Adventures in Jazz, Blues and Improvisation

Learn the history of jazz and blues through singing jazz standards, creating scat solos, and composing blues tunes. Understand the intricacies of swing rhythm through singing, movement activities, and percussion instrument play. Experiment with free improvisational singing using sounds and words. Take an active, fun-filled journey into self-expression through the voice. No prior musical experience necessary.

CE-MUSIC 2084VA, 6 Tues., Mar. 5-Apr. 9, 6:30-8:30 pm, AAB-504, \$145. MJ Territo. #13010

THE PERFORMING ARTS

Rivertown Dance Academy

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.

CE-DANCE 2007, 10 Mon., Jan. 28-April 15

(skip 2/18 & 3/18), 6:45-8:15 pm. #13153

CE-DANCE 2007, 10 Sat., Jan. 26-Apr. 13

(skip 2/23 & 3/23), 9:30-11:00 am. #13155

Adult Ballet 2 & 3: For intermediate to advanced dancers: a 45-minute barre, followed by center work.

CE-DANCE 2008, 10 Wed., Jan. 23-Apr. 3

(skip 2/20), 9:00-10:30 am. #13154

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 increasingly complex and intricate choreography.

Adult Jazz 1 & 2: CE-DANCE 2011, 10 Tues.,

Jan. 22-Apr. 9 (skip 2/19 and 3/19), 7:30-

9:00 pm. #13156

Adult Jazz 2 & 3: CE-DANCE 2012, 9:30-

11:30 am.

Sec. A: 10 Mon., Jan. 28-Apr. 15 (skip 2/18

& 3/18), 9:00-10:30 am. #13157

Sec. B: 10 Fri., Jan. 25-Apr. 5 (skip 2/22),

9:30-11:00 am. #13158

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. 24-Apr. 11

(skip 2/21 & 3/21), 6:45-8:15 pm. #13159

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 – beginners welcome! Family Tap welcomes adults, their partners and/or their children who wish to explore tap dance together.

CE-DANCE 2014.

Sec. A: Adult Tap I/II: 10 Tues., Jan. 22-Apr. 9

(skip 2/19 & 3/19), 7:00-8:00 pm. #13160

Sec. B: Adult Tap II/III: 10 Thurs., Jan. 24-Apr. 11

(skip 2/21 & 3/21), 8:00-9:00 pm. #13161

Sec. C: Open Level Family Tap: 10 Sat., Jan. 26-

Apr. 13 (skip 2/23 & 3/23), 9:15-10:00 am. #13162

Adult Hip Hop

Classes begin with a cardio warm-up followed by combinations that focus on rhythm, energy, individual style and dynamic versatility.

CE-DANCE 2009, 10 Fri., Jan. 25-Apr. 6

(skip 2/22), 7:00-8:00 pm. #13163

**All classes meet at the TTUMC Arts Center in Tarrytown
at 27 S. Washington Street (off of Main Street).**

914-418-5270 ■ dance@rivertowndanceacademy.org ■ www.rivertowndanceacademy.org

DANCE

NEW! Sensual Belly Dance Workshop

This Valentine's season get in touch with your inner grace as we soften basic belly dance steps to softer, slower beats. Learn the fundamentals of posing, angles, soft hip drops and lifts, layers, elegant shimmies, turns, and much more. This workshop consists of both Middle Eastern and American music. Come take this workshop and discover the grace, sensuality and femininity within!

CE-DANCE 2046, 1 Sat., Feb. 9, 4:00-6:00 pm, AAB-218, \$30. S Everts. #13296

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., Mar. 3-31, 2:00-3:00 pm, AAB-218, \$60 (+ \$15 optional fee for hip scarf, payable to instructor). S Everts. #13130



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, \$130.

At Valhalla Campus: 6 Sun., Jan. 20-Feb. 24, 10:00-11:30 am, AAB-218, F Elia and A Akhu. #11953

At Mt. Vernon Extension Center: 6 Thurs., Mar. 7-Apr. 11, 7:00-8:30 pm, R Espinosa. #13408

Ballroom Dancing: Beginner to Intermediate

Dances include fox trot, waltz, tango, rumba, and cha-cha. No partner required. Steps broken down to make it easy and comfortable for all to follow.

CE-DANCE 2001, 6 Sun., Mar. 3-Apr. 14 (skip 4/7), 10:00-11:30 am, AAB-218, \$130. F Elia and A Akhu. #13041

Ballet for Adults and Teens

Explore ballet's foundations and learn the basics. Class sessions will include barre work, center floor, adagio, pirouettes, as well as 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, and leotard or leggings. For beginners and intermediates. For ages 14 and up.

CE-DANCE 2000, 10 Sun., Jan. 27-Mar. 31, 11:30 am-1:30 pm, AAB-218, \$215. I Kent. #12998

ACTING & THEATER

NEW! Play on Words: Playwriting Workshop

Playwriting is action. The writing jumps from the page to the stage and engages audiences in the moment. Come learn from award winning playwright, Gabrielle Fox, in a safe and fun environment. Writers will work on the basic structure of a play starting with short scenes and continuing on to larger works. Actors will attend the last session so writers can hear their words read out loud by theatre professionals.

A public reading of selected work will be scheduled in 2019. For more information, visit www.GabrielleFoxWrites.com

CE-THEAT 2008, 6 Tues., Jan. 29-Mar. 5, 7:00-9:00 pm, KNC-2, \$250. G Fox. #13350

Improvisation for Fun and Public Speaking

Have some laughs while you are learning improvising skills. Expand your creativity and confidence through theater games that focus on spontaneity, awareness, energy, concentration, and more. It is like a rehearsal for "Whose Line is it Anyway?"

CE-THEAT 2024, 4 Thurs., Apr. 25-May 16, 6:30-8:30 pm, KNC-5, \$80. J Brownold. #13167

Acting in the Afternoon, Part 1

We will 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., Jan. 22-Feb. 26, 12:00 noon-2:00 pm, KNC-2, \$120. S Courtney. #13034

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., Mar. 5-Apr. 9, 12:00 noon-2:00 pm, KNC-2, \$120. S Courtney. #13035

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 Sunnyside 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.

CE-THEAT 2002, 6 Tues., 7:00-9:00 pm, \$265. D Gill.

Sec. A: Jan. 8-Feb. 12. #11721

Sec. B: Feb. 19-Mar. 26 #11722

Sec. C: Apr. 2-May 7. #13091

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. 9-Feb. 13. #13093

Sec. B: Apr. 3-May 15 (skip 5/1). #13094

CE-THEAT 2000, 12 Wed., 7:30-10:30 pm, \$395. R Jones.

Sec. A: Jan. 9-Mar. 27. #13092

Sec. B: Apr. 3-June 26 (skip 5/1). #13105

Intermediate Technique and Scene Study for Adults

Start each class with a relaxation exercise that creates a sensitive awareness of the body and opens up your imagination. Learn how to build a believable character by taking risks and making choices. Refine your technique on stage in scenes and monologues.

CE-THEAT 2029, 12 Tues., 7:30-10:30 pm, \$445. R Jones.

Sec. A: Jan. 8-Mar. 26. #13106

Sec. B: Apr. 2-June 25. #13107

MUSIC

NEW! Music Composition for Beginners

Learn how to create a melody line from a small cluster of notes and determine how melody lines can be created through rhythmic and harmonic patterns. Explore how harmony and rhythm are used to create and ease tension, and keep the piece moving. Learn to use dynamic and articulation markings. Many of these concepts will be played live in class to clarify these principles.

CE-MUSIC 2088VA, 2 Mon., Apr. 29 & May 6, 6:00-8:00 pm, KNC-2, \$50. D Perkis. #13286

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. 10 sessions. J Lorusso.

Beginner: CE-MUSIC 2001, Thurs., Jan. 17-Mar. 21, 7:30-9:30 pm, AAB-104, \$195 (+ \$45 for Book 1 and companion CD with the "Songs of Book One", payable to instructor). #13498

Intermediate: CE-MUSIC 2015, Mon., Jan. 14-Mar. 25 (skip 1/21), 7:30-9:30 pm, AAB-104, \$195 (+ \$55 for Book 2 and companion double CD with the "Songs of Book Two", payable to instructor). #13499

Advanced: CE-MUSIC 2081, Tues., Jan. 15-Mar. 19, 7:00-9:00 pm, AAB-104, \$195 (+ \$55 materials fee for new sheet music made for this class, payable to instructor). #13500



Guitar is Fun

Always wanted to learn to play the guitar? Now is your chance! In the Beginner class, you will learn chords and strumming techniques. The Intermediate class is designed for those who have taken the Beginning class. Learn more chords and strumming techniques. In the Advanced class, we will learn combination strums, fingerpicking, and more chords, with possible note reading in first position and barre chords if there is time. Students must bring their own guitar to class.

7 Tues., KNC-3. \$70. D Moran.

Beginning: CE-MUSIC 2057VA, Apr. 9-May 21, 1:30-2:30 pm. #12984

Advanced: CE-MUSIC 2066VA, Feb. 19-Apr. 2, 1:30-2:30 pm. #12985

Advanced Part 2: CE-MUSIC 2083VA, Apr. 9-May 21, 2:30-3:30 pm. #12986

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. In the Advanced class, please bring your own music to learn, share with others, and inspire. Please bring your own keyboard with batteries in it.

📖 7 Tues., 12:15-1:15 pm, KNC-3, \$70 (+ textbook). D Moran.

Beginning: CE-MUSIC 2060VA, Apr. 9-May 21. #12988

Intermediate: CE-MUSIC 2061VA, Feb. 19-Apr. 2. #12987



Piano for Adults

Individualized and group instruction. Access to a piano and practice outside of class time are required.

\$175 (+ \$19 for textbook, payable to instructor), AAB-110. H Dutton.

Beginner: If you always wanted to play piano but never got around to do it, this class is for you! Learn to read music and have fun with chords on familiar tunes. Each student will have a full size electric piano to play.

CE-MUSIC 2005, 10 Fri., Feb. 8-Apr. 12, 6:00-7:30 pm. #13019

Advanced Beginner: For students who have completed Beginner class or have knowledge of basic note reading.

CE-MUSIC 2062, 10 Fri., Feb. 8-Apr. 12, 7:30-9:00 pm. #11730

Intermediate: For students who have completed Advanced Beginner class or have musical note and chord reading skill.

CE-MUSIC 2020, 10 Thurs., Feb. 7-Apr. 11, 7:30-9:00 pm. #13020

Advanced Intermediate: For students with intermediate to advanced technique.

CE-MUSIC 2018, 10 Thurs., Feb. 7-Apr. 11, 6:00-7:30 pm. #12623

FINANCES & RETIREMENT PLANNING

PERSONAL FINANCE

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., Feb. 2, 10:00 am-12:00 noon, KNC-2, \$20. L Nicholas. #11731

NEW! Budgeting 101 & Credit Repair Workshop

Do you need help with creating a budget or fixing your credit? We have you covered! Learn from experts in a friendly, non-judgmental environment and gain useful tips to improve your finances. Topics include creating and managing a budget; understanding and improving your credit score; getting out of debt; and obtaining loans and mortgages.

CE-FIN 2070MV, 3 Wed., Feb. 6-20, 7:00-8:30 pm, Mount Vernon Extension Center, \$35. L Karam. #13409

Cutting Costs in Difficult Times

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

CE-FIN 2002, 1 Wed., Mar. 6, 6:00-8:00 pm, KNC-3, \$25 (+ \$20 optional materials fee, payable to instructor). B Nathan. #13014

NEW! Replacing Your Paycheck in Retirement

Are you thinking about retirement and wondering how you will live without your paycheck? You can do it! Learn strategies to replicate your paycheck and generate your own retirement income. We will discuss timing strategies for drawing from Social Security, IRA accounts, annuities, and after-tax assets. Also learn how to create income distributions based on market conditions in a tax efficient way.

CE-FIN 2072VA, 1 Thurs., Apr. 11, 6:00-8:00 pm, KNC-2, \$25. W Bullard. #13274

INVESTMENTS AND FINANCE

Wall Street Secrets: Invest Wisely

It is 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 2006, 1 Wed., Mar. 6, 8:00-10:00 pm, KNC-2, \$25 (+ \$10 optional materials fee, payable to instructor). R Nathan. #13017

NEW! Bonds Are NOT Boring!

As we enter a rising interest rate environment, it is more important than ever to understand how bond investments work. Is your “safe money” actually carrying a lot of risk? Learn the basics of bonds, the relationship between rising rates and falling prices, interest rate and credit risk, individual bonds vs. bond funds, and more!

CE-FIN 2073, 1 Thurs., Mar. 21, 6:00-8:00 pm, GTW-219, \$25. W Bullard. #13275

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, short sales, and foreclosures.

CE-FIN 2000, 1 Wed., Mar. 6, 6:00-8:00 pm, KNC-2, \$40 (+ \$20 optional materials fee, payable to instructor). R Nathan. #13016

PLANNING FOR THE FUTURE

Maximizing Your Social Security

With historic changes in Social Security signed into law, 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. Receive Myths and Facts about Social Security and Social Security: What Should You Do at Age 62.

CE-FIN 2036, 1 Tues., Feb. 26, 6:30-8:30 pm, KNC-4, \$40. J Brenkovich. #13002

Financing Options for Long-term Care

Most people will need some form of ongoing assistance, such as help with activities of daily living. Do not mistakenly believe that Medicare and supplemental insurance offer LTC protection. We will discuss family caregiving, Medicaid, long-term care insurance, hybrid lifelong-term care, annuity/LTC products, and VA benefits.

CE-FIN 2048, 1 Wed., Apr. 10, 7:00-9:00 pm, KNC-3, \$25 (+ \$5 materials fee, payable to instructor). R Howie. #13108

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 Wed., Apr. 17, 7:00-9:00 pm, KNC-2, \$25 (+ \$5 materials fee, payable to instructor). R Howie. #13109

WINE EXPLORATION

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, winemaking 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. 5. #13087

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, winemaking 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. 19. #13088

A TASTE OF WESTCHESTER



NOTE: Unless otherwise noted, each Taste of Westchester class is \$18 (+ \$25 sampling fee in CASH, payable to instructor).

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 registration fee of \$3.25 will be added to the final tuition calculation. CE-REST 2000 is the class number for all Taste of Westchester classes.

Must be 21 years of age to attend.

If registering and paying for yourself and/or others you are required to provide complete registration information (name, address, date of birth, phone, and email) for all registrants at the time of registration.

FEBRUARY

Zwilling J.A. Henckels Cooking Studio

270 Marble Avenue, Pleasantville

914-749-3406, ZwillingCookingStudio.com

Hands-on Cooking! Known for German knives, the US headquarters has a spectacular state of the art test kitchen. Executive chef/culinary program manager, Bernard Janssen, enlightens us on their products and teaches you to prepare a sit down meal by learning knife skills and cooking techniques. Participate in an interactive lesson on how to perfectly pan sear salmon, and prepare sides of corn two ways, with roasted radishes and zucchini. Create a yogurt hollandaise sauce to adorn our beautiful fish. Learn to stovetop grill, sauté, and blanch vegetables. Experience firsthand how to make a chocolate pie from scratch adorned with pear, pine nuts, and marsala wine reduction. Enjoy a special class treat—a substantial discount on all Zwilling products (check website). This is a longer class due to interactive cooking so wear your comfy shoes! Limited space available.

1 Mon., Feb. 25, 5:30-9:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13206

MARCH

Piccola Trattoria

41 Cedar Street, Dobbs Ferry

914-674-8427, PiccolaNY.com

From Cannelloni to Cannoli Lunch! Argentinian born Chef Sergio Pennacchio is inspired by Tuscan cuisine. Dine in his trattoria with its cozy atmosphere, perfect to relax with good friends and a glass of vino. He will delight us with an easy lesson on cotto Carciofi (long stem artichoke hearts baked with regiano, anchovies, and caper sauce). Learn to make a classic cannelloni with beef, spinach, and ricotta. Help to hand-make a porcini mushroom fettuccini to enjoy with a panna (cream) sauce. Sergio will select several wines to complement our meal for \$5 per glass. Enjoy a lesson on the art of making perfect and light cannoli.

1 Sat., Mar. 2, 11:30-1:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13207

La Catena Italian Restaurant

871 Saw Mill River Road, Ardsley

914-231-9260, LaCatenaArdsley.com

Flames! Chef Emilio, a wonderful host and teacher, will fill our senses with some of his classic Italian dishes starting with calamari fritti and marinara sauce served with a refreshing avocado salad, with purple onion and hearts of palms. 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, enjoy a lesson on chicken rustica (sweet Italian sausage, sweet vinegar peppers, in a wine and lemon sauce). Learn the secret to our Chef's famous Italian cheesecake and coffee for dessert.

1 Mon., Mar. 4, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13208

NEW! The Taco Project

1086 N Broadway, Yonkers
914-375-4000, TheTacoProjectNY.com
Tacos! Co-owners Nick Mesce and Sebastian Aliberti hit on something great when they opened a small taco shop in Tarrytown and a second location in Yonkers. Their Mexican “street cart style” tacos are served as the Mayans do, on corn versus flour tortillas. Their tacos are famous and folks cannot get enough of them. #TacoTuesday is a real thing! Start with a lesson on apple habanero versus regular salsa, both house-made with freshly fried white corn tortillas, crispy and light. Chef Alfonzo, along with Nick, will teach us all about TTP’s most favored tacos: Atlantic cod (grilled or battered) with citrus, slaw, radish, and their secret jalapeno cilantro emulsion, pork belly (pineapple glazed) with radish and cilantro; and free range chicken with chipotle aioli, cilantro, radish, and jicama. For dessert, try the coconut tres leche—the way chef’s mom taught him with caramel sugar, chocolate mole and whipped cream.
1 Wed., Mar. 6, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13209



The Dessertist

50 Maple Street, Croton-on-Hudson
914-862-4016 TheDessertist.com
Make Your Cake and Eat it, too! Executive Pastry Chef and owner Samantha Benjamin hosts a hands-on cake decorating lesson in her dessert studio. Recently named a Food Network Featured Chef, look for her at food festivals. She will show us the basics of making and decorating the perfect layer cake, giving step-by-step instructions to build the perfect layer cake by taking cake decorating to the next level. Decorate a cake using edible ingredients that you can find in a store or easily make on your own. Cakes become decadent and dramatic works of art with every piece being edible! Oreos, chocolate chip cookies, candy, and cake pops are just the start! Dress up these naked cakes with your favorite delicious desserts. Sample tasty treats and BYOB! Each attendee will go home with a completed layer cake that can be repeated at home.
1 Thurs., Mar. 7, 6:30-8:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13210

NEW! Path Coffee Roasters

106 Purdy Avenue, Port Chester
888-649-1386, PathCoffee.com
Farm to Cup! Join Jason Richter in his coffee training lab to discover the process from farm to your cup. PCR has developed a roasting method that slowly caramelizes the natural sugars. By understanding where each coffee comes from and how they are processed they can tailor each roast to enhance those wonderful, distinct flavors. This gives the coffee a uniquely sweet and smooth taste with rich body and balanced acidity. We will practice sensory evaluation and taste the different positive and negative attributes coffee has when brewed properly versus under or over extracted. Learn the different types available and the flavors they impart, from washed, to honey and natural. Get instructions on brewing at home utilizing the pour over method and how to “dial in” the coffee. Enjoy breakfast pastries to pair with our coffee tasting and take a tour of the roaster. Leave with some samples to try at home. Discounts available for website purchases.
1 Sat., Mar. 9, 11:00am-1:00 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13211

NEW! Maria Restaurant

11 Huguenot Street, New Rochelle
914-636-0006, MariaNewRochelle.com
Versatile Eggplant! New Italian cuisine from the brothers that brought you Pop’s Espresso and Fratelli’s Pizza, Peter and Giovanni Cucullo. Gio will teach us all about melanzana from recipes inspired by Maria herself. Learn a classic rendition of caponata and a modern take on eggplant carpaccio. Try your hand at new eggplant fries and learn to make the classic eggplant parmigiana. For dessert, discover the secret to the lightest doughnut made famous at Pop’s Espresso next door. It is filled with cannoli cream and enjoyed with a steaming espresso—the “dannoli” will change your life!
1 Tues., Mar. 12, 6:00-8:00 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13212

Inkas Seafood Grill

465 Main Street, Armonk
914-730-1122, InkasSeafoodGrill.com
Welcome to Peru! The Rosados share their experience and native knowledge of the Incan cuisine and Chef Miguel will enlighten us with the finest Peruvian courses to enrich our food education. Their mixologist will teach us about the makings of a Chilcano containing pisco. Learn the secrets to a spectacular appetizer of choritos a la chalaca (a callao style ceviche with diced mussels, red onions, tomato, and cilantro). Then learn about a classic Peruvian dish of sudado de pescado (braised catch of the day in a delicate yellow chili sauce and white rice). Discover the secret to mazamorra morada (Peruvian purple corn pudding) to end our tour of Peru. Come dine and travel with us to Peru!
1 Wed., Mar. 13, 6:00-8:00 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13213

Sunset Cove Restaurant

238 Green Street, Tarrytown

914-366-7889, SunsetCove.net

Buona Pasqua! Water View! The views of the majestic Hudson, the sparkling lights of the new Cuomo Bridge, and the soaring Palisades await with co-owners Gianni Piccolino and chef Tommy Calandrucci. Tonight we help to make an Italian holiday dinner to remember. Enjoy the chef's sampling table upon arrival and then a spectacular lesson on pizza rustica (everyday Easter pie). Learn how to freshly grind lamb to make a ragu served over saffron polenta. Perfectly roast a rack of lamb with artichokes and herbed potatoes. An instruction on Calabrian Easter bread will be a fabulous treat. If you still have room, end with a "how to" on profiteroles filled with Bavarian cream and warm chocolate sauce. This chef is always full of surprises! Toast our chef with a red wine chosen to complement our feast.

1 Mon., Mar. 18, 5:30-7:30 pm, \$18 (+ \$30 sampling fee in CASH, payable to instructor). #13214

NEW! Unico

10 North Central Avenue, Hartsdale

914-607-3363, Unico.com

Unique! Único means "like no other" dining experience. Chef Brian Sernatinger graduated the French Culinary Institute in Manhattan, then worked at Gramercy Tavern and Craft. He also spent over a decade living abroad in Mexico and Spain. One of chef Brian's joys is sharing the knowledge he has gained throughout his career. This class will be packed with techniques you can use to impress your friends and family. First, a spicy chicken beggars purse wrapped inside pasta with blue cheese and avocado cream. Next, learn to make beautiful fresh agnolotti pasta filled with butternut squash and ricotta cheese, but the fillings are endless. Learn the proper way to roast oyster mushrooms. Our sweet treat will be a dark chocolate ganache tart with passion fruit. Come see what all are talking about!

1 Tues., Mar. 19, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13215

AJ's

542 North Avenue, New Rochelle

914-235-3009, AJsBurgers.com

Feeling Clammy-Up Close Demo! Chef Alan Cohen will fill your plate and minds 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. Touted as the best linguine and clam sauce in Westchester, we will learn the art of using minimal ingredients to make a delicious white clam sauce two ways. Try many variations of clams: fra diavolo, bianco, and baked with garlic crumbs. A terrific "how to" on classic crème brûlée. Always full of surprises, chef shares tastes of whatever special he is making that day. Check out their endless menu for a fun night with friends!

1 Wed., Mar. 20, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13216

Hudson Social

11 Station Plaza, Dobbs Ferry

914-693-3875, HudsonSocial.com

Choo-Choo Water Views! A restored landmark at the Dobbs Ferry train station just a stone's throw from the Hudson, this spot serves early morning to late night and features live music. Enjoy seasonal outdoor seating to partake of the spectacular view! Chef Joe Bologna will demonstrate how to make oven roasted spare ribs with a special rub and sauce, with complementary sides such as southern style potatoes and organic green beans. Our sweet treat is a demo on mangoes foster. Known for seasonal cocktails, their bartender will instruct us on a special creation. Accessible by railroad. And you can take a stroll before or after class along Riverfront Park.

1 Mon., Mar. 25, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13217

Zwilling J.A. Henckels Cooking Studio

270 Marble Avenue, Pleasantville

914-749-3406, ZwillingCookingStudio.com

Hands on Knife Skills! Bernard Janssen, executive chef/culinary program manager, will introduce us to the fundamentals of good knife skills. Discover what makes a great knife and how to use it. Engage in an interactive discussion on what makes a quality knife and which knife to use for every task. Practice skills including the circular/rocking motion, julienne, brunoise, dicing, supreme citrus, mincing herbs, using a fish filet knife, along with cleaning and maintaining knives. Not a full meal, but light fare and beverages are served. As a special class treat, shop with a substantial discount on all Zwilling products listed on website.

1 Tues., Mar. 26, 5:30-7:30 pm, \$18 (+ \$20 sampling fee in CASH, payable to instructor). #13218

Tredici North

578 Anderson Hill Road, Purchase

914-997-4113, TrediciNorth.com

Freakin' Fanelli! Italian cooking is in Giuseppe Fanelli's blood, his family hails from Puglia where they produce olive oil in their own grove. This chef has worked at several of NYC's most renowned Italian restaurants, from Felidia's to Rao's. Having created dishes at many acclaimed NYC establishments, he is now in Westchester doing the same by bringing his elevated Italian fare to the suburbs. He 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 dishes with a lesson on mushroom salad. Learn the makings of risotto with English peas and guanciale. Our chef will teach us to properly prepare hangar steak with springtime asparagus. A sweet offering from our talented chef will be a seasonal strawberry tart with vanilla gelato. Sign up quickly to catch a glimpse of what he has brought to the 'burbs! 1 Wed., Mar. 27, 6:00-8:00 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13219



Le Fontane

Corner of Routes 100 & 139, Katonah (Somers)
914-232-9619, LeFontane.net

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 locally in 1987. All pasta is made on the premises or at their pasta store located in the heart of Katonah. Chef Messina will teach us the art of making Sicilian arancini (rice balls). Watch chef instruct us on the makings of a Sicilian style swordfish. Learn to make a classic spaghetti carbonara with egg yolk, pancetta, and onions. The restaurant prides itself on its homemade desserts and they will demonstrate how to make cream puffs with Italian coffee.

1 Thurs., Mar. 28, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13220

Chutney Masala Indian Bistro

76 Main Street, Irvington
914-591-5500, ChutneyMasala.com

Lunch-Open Kitchen Demo! "Chutney," an anglicized form of the hindi word "chatni," is a traditional condiment made from a combination of fruits, vegetables, herbs, and spices. Owner Chef Navjot Aurora shares his vast food knowledge from his native home in Jalandhar Punjab. As we sit in his open kitchen, enjoy an education on Indian spices used to create the complex flavors that comprise each dish. Make your own lamb samosa (pastry filled with delicious spiced lamb and vegetables). Next up, avocado paapdi chaat (semolina crisps, avocado, savory yogurt, diced potato and chickpeas and tangy chutneys) and a lesson on the makings of everyone's favorites, shrimp Biryani (long grain basmati rice slow-cooked in a special copper vessel) with spiced shrimp and raita (a cucumber yogurt cooler). Finally, a lesson on chicken malai tikka (marinated chicken kebab marinated then roasted in tandoor with cardamom and mace along with a flavored yogurt). A HOT demo on nan bread baked fresh in the tandoor with goat cheese.

1 Sat., Mar. 30, 11:30-1:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13221

Attention Restaurant Owners and Chefs

Interested in hosting a class at your restaurant
or offering a cooking class on campus?

Please call Sarah Fowler-Rogers at 914-606-6985
to discuss your ideas.

APRIL

The 808 Bistro

808 Scarsdale Avenue, Scarsdale
914-722-0808, The808Bistro.com

Neighborhood Restaurant-Downtown Feel! Chef/owner Salvatore Cucullo Jr. has spent his entire life in the restaurant world. His hands on experience and training at the CIA coupled with his family background rooted in Italian cuisine make for a perfect recipe. The constantly changing menu, built with an Italian foundation, features homemade offerings with a loving homage to Nana's recipes. Our chef will have us create a baby spinach, roast parsnips, toasted pistachios, goat cheese, and strawberry vinaigrette. Next, the secrets to perfectly grilled asparagus and crabmeat stuffed salmon. A quick lesson on a mascarpone gelato affogato with toasted pistachios will send us off on a sweet note.

1 Tues., Apr. 2, 6:00-8:00 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13222

Siegel Bros. Marketplace ~ Wine & Spirits Shop

39 S. Moger Avenue, Mount Kisco
914-864-0690, SiegelBrosMarketplace.com
Spring Holiday Help! An old school food market concept for how people are eating today. A butcher, fish, and cheese monger, Chef Jennifer Mendez incorporates seasonal ingredients into her prepared foods to carry out. Begin at the marketplace for a lesson on "light as a feather" pizza rustica (Italian quiche). Learn how to prepare tsimmes two ways (traditional roasted vegetables and fruits, simmered in cinnamon and white wine or Burgundy with golden beets over spring greens). Discover sheet pan lemon chicken and potatoes for an easy weeknight meal. Cross the alley to tour the wine shop for a pairing of wines. We may debunk a few wine and food pairing myths along the way. A mini lesson on our chef's special macaroons as a gift to take home.

1 Wed., Apr. 3, 6:30-8:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13223

**NOTE: Unless otherwise noted, each Taste of Westchester class is \$18
(+ \$25 sampling fee in CASH, payable to instructor).**

NEW Location! Roc N Ramen

251 North Avenue, New Rochelle

914-365-2267, 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 to make two types of steamed buns: tofu, cucumber, and butter lettuce, and juicy gua bao pork. Learn the secret used to make karaage (Japanese fried chicken), served with crisp kale and lemon wrapped in a scrumptious steamed soft bun. Find out about rice bowls and try chashu-don (braised pork belly and fried egg over jasmine rice topped with sweet soy sauce, pickled ginger, scallions, edible flower, sesame seeds, and fried onions). Learn about sweet and spicy tonkotsu ramen (pork bone stock, boneyard rib tips, scallions, eggs, carrots, bamboo shoots, and bok choy). For an exciting dessert, try the mia special fried bun and ice cream. Watch Wayne make "adult" ice cream from fresh ingredients with a kick by using Baileys and Honey Jack Daniels.

1 Thurs., Apr. 4, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13224

Risotto Restaurant

788 Commerce Street, Thornwood

914-769-6000, Risotto-Restaurant.com

Rice is Nice! The namesake is a traditional Northern Italian dish made by slowly simmering Arborio rice and adding liquid at varying intervals to achieve a creamy texture. Our host Kevin Oliveros, along with chef Rutilio Dias, will take us on an informative tour exploring the preparation of the restaurant's namesake. Begin with a demonstration on everyone's favorite arancini. Next, discover the secret to perfectly prepare pork ragu and wild mushroom risotto. The end of the meal treat is a lesson on risotto pudding.

1 Mon., Apr. 8, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13225

Clock Tower Grill

512 Clock Tower Drive, Brewster

845-582-0574, ClockTowerGrill.com

Funny Bone! Now the proud owner of a farm supporting the restaurant's growing needs, our most talented chef, Rich Parente, will teach us to explore food in a fun and different way. We will try a local beer while learning to make his now famous steamed buns with sweet soy braised pork belly with green apple kimchi. Learn an Italian dish of fregola (toasted pasta) with clams, garlic, and white wine. Enjoy a childhood favorite, the funny bone swiss roll with peanut butter and chocolate.

1 Tues., Apr. 9, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13226

NOTE: Unless otherwise noted, each Taste of Westchester class is \$18 (+ \$25 sampling fee in CASH, payable to instructor).

Peter Pratt's Inn

673 Croton Heights Road, Yorktown Heights

914-962-4090, PrattInn.com

Into the Forest! This colonial homestead, built in 1780, has been a local inn dating back to 1926.

A special place to dine, it has been producing fabulous creations from master chef and owner Jonathan Pratt and chef March Walker. This chef is known to go out locally into the woods and forage for morels and ramps at this time of year. He is a wonderful speaker and will delight us with stories of the Inn's history and culinary past. Jon always treats us to a wine pairing specially selected for the evening. We will toast our chef while we learn how to perfectly prepare wild morels accompanied by breast of organic chicken. Jon will create a salad of shaved asparagus with lemon, pine nuts and Parmesan, showcasing the springtime treasure. We finish with local blueberry ice cream made in his special machine.

1 Wed., Apr. 10, 6:00-8:00 pm, \$18 (+ \$30 sampling fee in CASH, payable to instructor). #13227



Mima Vinoteca Italian Kitchen & Wine Bar

63 Main Street, Irvington

914-591-1300, MimaRestaurant.com

Just Like Grandma! A warm restaurant that remembers the classics in a modern world and is a reminder of all our grandmothers who taught and cooked for us. Surrounded by original brick walls lined with wine bottles, the restaurant is set with rustic Tuscan wood tables, old-fashioned ceiling and floors illuminated by intimate flickering candles, and of course pictures of Mima. Our gracious chef, Dominick Russo will start with a how-to on assagino (a grilled cranberry-walnut bread), with 12-month aged formaggio Piave Vecchio, and amarena cherry di Milano. Then we will learn to create a beautiful zuppa: Tuscan tomato, smoked pancetta, and grilled Parmigiano Reggiano Tuscan bread. Enjoy an intermezzo of lemon sorbetto, amarena cherry, prosecco, elderflower liquor, and fresh mint. Learn the art of pasta with spaghetti carbonara made with farm fresh eggs and smoked pancetta. Enjoy an optional wine pairing with each course. To end, a demonstration on how to make a classic Italian dolce, chocolate fuso (flourless molten chocolate cake). The restaurant is a tribute to our grandmothers who we called Mima!

1 Thurs., Apr. 11, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor; optional wine pairing additional \$12). #13228

NEW! DonJito

122 Mamaroneck Avenue, Mamaroneck
914-902-5486, DonJito.com
Hot Spot! Owner Jeff Rosen has hit on a winning combination in his med-mex kitchen, where they celebrate Mediterranean classics melded with Mexican sensibility. Join executive chef J. Carlos Rodriguez as he shows us some of the specialties starting with donjito wings (lemon pepper, pickled jalapeno, red chile tzatziki sauce) and yucca fries with chipotle aioli. Learn the secret to a favorite dish, gambas al ajillo (seared garlic shrimp, sweet corn mousseline, guajillo salsa). Follow the chef as he guides us through a classic, churrasco (a chipotle marinated skirt steak), elote de calle, and three potato chorizo hash. Our dessert tutorial will be churros with a dipping sauce.

1 Mon., Apr. 15, 6:00-8:00pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13229

Tarry Tavern

27 Main Street, Tarrytown
914-631-7227, 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. Enjoy hand crafted Yukon gold potato gnocchi with springtime finds of morels and peas in butter sauce. Learn to perfectly sear sea scallops with parmesan and asparagus risotto. Our chef began his career as a pastry chef and makes some of the most delicious desserts such as tonight's offering of strawberry rhubarb pie.

1 Tues., Apr. 16, 6:00-8:00 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13230

NEW! GoSu Meats & Noodles

50 South Buckhout Street (Astor Street), Irvington
914-479-5898, EatGoSu.com
Korean Hands On! The name "GoSu" is comprised of two Korean words that mean "meats" (go-gil) and "noodles" (gook-su). Owner and chef Tony Kim will show us how to make some tasty Korean dishes and tell a story or two along the way. For our interactive lesson, help him make bulgogi "tacos", a fusion-style dish featuring Korean marinated sliced rib eye with house pico and cheese. Next, take part in preparing a popular Korean noodle dish called japchae, a sweet and savory dish of stir-fried glass noodles and vegetables seasoned with soy sauce and sesame oil. Finally, discover the secret to a "must try" dessert, tempura battered fried cheesecake topped with a light raspberry drizzle and green tea powder.

1 Wed., Apr. 17, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13231

Zwilling J.A. Henckels Cooking Studio

270 Marble Avenue, Pleasantville
914-749-3406, ZwillingCookingStudio.com
Cinco de Mayo! Hands-on Cooking. Known for German knives, the US headquarters has a spectacular state of the art test kitchen. Executive chef/culinary program manager, Bernard Janssen, enlightens us on their products and teaches how to prepare a sit down meal by learning knife skills and cooking techniques. Tonight we feature a Mexican fiesta! Enjoy a thoroughly authentic and carefully crafted representation of one of the most diverse, unique, and misinterpreted cuisines in the world. An extensive interactive lesson utilizing many different products starting with guacamole and several types of salsa including roja, jalapeno, mango/cucumber, and verde. Learn to make pozole, a traditional "hominy" soup, and grilled watermelon salad. We will make many Mexican treats such as tostadas, tamales, tacos, and tortillas. As a special class treat, enjoy a substantial discount on all Zwilling products—check website. Longer class due to interactive cooking, wear your comfortable shoes! Limited seating.

1 Tues., Apr. 23, 5:30-9:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13232



Sign of the Whale

6 Harbor Point Road, Stamford, CT
203-883-8282, SignOfTheWhaleCT.com
Interactive with Rooftop Bar! An American gastro pub with a vibrant nightlife. Stamford's only rooftop bar, located in beautiful Harbor Point, has some of the best water views around. Known for their Whale Burger, it was voted Best Burger in Stamford! Event manager Gabby has created a fun and interactive evening starting with a mixology session with the famous "Best Bartender Contest" winner Erik, the Bowtie Bartender, to perfect your own red and white sangria. Executive chef Walter Estrada will have us make our own asparagus tart with caramelized onions, crisp prosciutto, gruyere, and an olive oil drizzle. Then an instructional session on a perfectly seared crisp skin Atlantic salmon with roasted fingerling potatoes, orange segments, fennel, and a spring radish salad. Each attendee will make their own dessert of crispy banana spring rolls, served with vanilla gelato. Great hot spot day or night, so join us for a beautiful evening in an amazing setting!

1 Thurs., Apr. 25, 6:00-8:00 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13233

Brothers Fish & Chips

172 North Highland Avenue, Ossining
914-488-5141, BrothersFishAndChips.com

Eat Fish. Live Longer! The brothers are one big family of chefs that have realized their dream by now owning a seafood restaurant. Starting out as takeout only, the restaurant has now doubled in space becoming dine-in as well with the most beautiful plates. We start our demonstration with seared tender octopus. A lesson on a fish tartare (wild caught fish marinated in citrus and lemon zest) with avocado. As a special treat, a lesson on sweet plantains with mango tequila sauce.

1 Tues., Apr. 30, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13234

MAY

NEW! Sam's of Gedney Way – The Great American BBQ Co.

50 Gedney Way, White Plains
914-949-0978, SamsOfGedneyWay.com
Pig Roast! Adult Beverages! Owners Peter and Karen Herrero invite us to throw away that blue bag of charcoal and enjoy a "Great American BBQ!" Culinary director Joseph Sasso teaches tips on how to roast a whole suckling pig from start to finish with an informative demonstration utilizing la caja China (translated as "the Chinese box"), along with some traditional and not so traditional sides. Learn some new healthier options utilizing brines, rubs, and sauces to compliment the crisp roasted pork. A tutorial on vegetable tacos that you will love. Director of hospitality, David Pellon, gives a lesson on several "adult" beverages including the latest trends in cocktails and local craft beers. Apply your newly gained ideas to your parties or have them cater the next affair. Grab a few friends and make a night of it with the masters in BBQ! Truly educational with handouts and recipes to follow.
1 Wed., May 1, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13235

The Winery at St. George

1715 E. Main Street, Mohegan Lake
914-455-4272, TheWineryAtStGeorge.com
The Winery is housed in a 107-year-old stone church that is recognized on the National Register of Historic Places and has been transformed into one of the most sought-after, unique venues in the tri-state area. Tonight we will be privy to this most spectacular space to learn about wine and tapas. Join us for a truly unique tasting experience with certified sommelier Susan Ellis and executive chef Cisco. Susan will guide your palate through a 5-course tapas and wine pairing selection. With a locally sourced mentality, chef Cisco will create unique, seasonally inspired plates such as ahi tuna tartare (seaweed salad, pickled ginger, and togarashi chips), crab cake (jumbo lump meat, lemon Dijon, and caper aioli), and braised beef short ribs.
1 Thurs., May 2, 6:00-8:00pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor). #13236

**NOTE: Unless otherwise noted,
each Taste of Westchester class is \$18
(+ \$25 sampling fee in CASH,
payable to instructor).**

Saltbar

14 Harbor Point Road, Stamford, CT
203-870-9565, Saltbar-CT.com
A Touch of the Cape! Chef Glen Hill brings his masterful touch to the ever-expanding menu at this quintessential New England restaurant in beautiful Harbor Point Stamford. Manger Tara Bresnick will guide us to ordering the perfect cocktail from their extensive and creative menu. Join the education on oysters including shucking, choosing, and enjoying raw with mignonette to perfectly compliment the brininess of the molluscs. Learn the secret to chef's crisp half chicken with smashed fingerling potatoes in a pan jus. He will share how "street corn" has become all the rage here with cilantro aioli, serrano pepper, cotija, and pimento. And not to be missed is a lesson on a southern summertime treat of peach cobbler.
1 Wed., May 8, 6:00-8:00 pm (+ \$20 sampling fee in CASH, payable to instructor). #13432



NEW! Coals Pizza

35 North Main Street, Port Chester
914-305-3220, CoalsPizza.com
Sunday Funday Lunch! This pizza parlor surprised them all by placing number one at the Burger and Beer Blast while competing with the best burger spots in Westchester. Better known for their thin crust specialty pizza, we will hear about how they create it and get to sample a few favorites. The pizzas are hand-stretched and grilled over an open flame to produce a crust that is crisp yet tender. Owner Billy Etzel will enlighten our class with a demonstration on preparing quick pickles using a variety of vegetables. He will incorporate them in a few dishes including pizza and a mini burger with relish for our lesson. He always surprises us with a fabulous dessert...pickles and ice cream maybe? Sample a craft beer brewed locally from their extensive tap list.
1 Sun., May 5 1:00-3:00 pm, \$18 (+ \$20 sampling fee in CASH, payable to instructor). #13237

DeCicco & Sons

17 Maple Avenue, Armonk
(Demo Kitchen-2nd floor)
914-499-1100, DeCiccoAndSons.com
Beautiful Demo Kitchen! 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 Frank Carlucci will teach the techniques used to make some of their catering specialties along with printed recipes and a chance to help prep. First, learn to make an apricot focaccia topped with prosciutto as a starter. Next, a lesson on an easy dinner of honey grilled chicken and citrus salad. Brendon O'Brien, their in-house craft beer and bar manager, will guide us in pairing three different beers with our courses. Their bakery is spectacular but tonight we make our own berries and cream tarts utilizing puff pastry.
1 Tues., May 7, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13238

The Horse & Hound Inn

94 Spring Street, South Salem
914-763-3108, TheHorseAndHoundInn.com
French Country Cuisine at a Historic Inn! During the twenty years the Vales have owned the Inn, there have been several sightings of spirits, including during our classes. Husband and wife team Silvano and Sue will be our hosts, possibly along with some friends to keep us in the "spirit!" Start our night with an amuse bouche (French for my mouth is always amused) and tonight's is a French inspired surprise along with a glass of a French wine chosen to pair with our meal! Guest chef Donna Davis will teach us a menu designed to jet set us to France, starting with pate and a frisse salad with fingerling potatoes, lardons, and a lesson on how to soft poach an egg. Enjoy instruction on how to plate a charcuterie board. A poached pear with port and bleu cheese will send us off on a sweet high. Come help keep the spirits at bay-BOO!
1 Thurs., May 9, 6:00-8:00 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13239

NEW! Maria Restaurant

11 Huguenot Street, New Rochelle
914-636-0006, MariaNewRochelle.com
Cucina di Calabria! New Italian cuisine from the brothers that brought you Pop's Espresso and Fratelli's Pizza: Peter and Giovanni Cucullo. Tonight Gio will wow us with a spectacular lesson on a snapshot of Calabrian cuisine highlighting regional dishes. Vegetables are the star as we learn the classics with a twist. Our chef will give us a lesson on recipes inspired by Maria herself as we learn the secrets to his potato and tomato salad, stuffed eggplant, and cauliflower fritters. A light and delicious fish lesson on snapper pomodoro. For dessert, learn the secret to the lightest doughnut filled with cannoli cream made famous at Pop's Espresso next door and enjoy it with a beautiful cappuccino.
1 Tues., May 14, 6:00-8:00 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13240

NEW! Big Bang Coffee Roasters

1000 Division Street, Suite 9, Peekskill
914-433-7278, BigBangCoffeeRoasters.com
Weekend Joe! Each coffee is roasted in a small batch roaster at The Hat Factory to a carefully selected temperature to reveal its ideal flavor profile. They roast only organic, fair trade, coffees and espresso. This coffee bean producer is committed to being socially responsible. The plants, workers, and earth have been treated kindly every step of the way. They only purchase raw beans from a family-owned supplier who is devoted to sourcing from environmentally conscious organic plantations. Join proprietor Elina Dart as she exposes us to the secrets of cold brew. Learn the processing methods and roast levels, as well as an overview of the basics of brewing and ways in which people can utilize the concentrate. Learn the skills necessary to properly make it at home for consistency and the best flavor. Sample some drink recipes, including a "mocktail" and incorporate bitters and sodas. Snacks will be served to complement our cold brew samples.
1 Sun., May 19, 11:00 am-1:00 pm, \$18 (+ \$15 sampling fee in CASH, payable to instructor).
#13236

NEW! Sambal Thai & Malay

4 West Main Street, Irvington
914-478-2200, SambalNY.com
Asian Cuisine Water Views! Tonight, tour Thailand, Singapore, and Malaysia, as we introduce the intricate flavors of South-East Asian cuisine. Inspired by Bangkok, proprietor Navjot Aurora will share his expertise to acquaint us with the balanced flavors of sweet, salty, sour, and bitter. Enjoy larb nuer (Thai beef salad with marinated grilled beef, Thai sauce, cucumber, red onion, tomatoes, mint, and cilantro) and learn the art to steamed chicken dumplings. Discover shrimp pad Thai (rice noodles, smoked tofu, egg, bean sprouts, scallions, tamarind sauce, and peanuts). A crowd favorite is basil-fried rice with onion, peppers, and egg. Visit the rooftop deck with views of the Hudson.
1 Tues., May 21, 5:30-7:30 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13236

808 Social

185 Summerfield Street, Scarsdale
914-723-2600, 808socialny.com
Italian with a Twist! Making people happy through food, Frank Valenti, Michael Mondrone, and chef Salvatore Cucullo have partnered up to create a never before seen atmosphere where Italian comfort food, music, wine, and spirits come together for a distinguished and unforgettable social experience. Tonight our chef will show us how to make a creative quinoa stuffed cubanelle pepper that is light and refreshing. Next, a special treat of perfect cornmeal crusted soft-shell crabs with creamy polenta and charred grape tomatoes. Discover how to make everyone's favorite chocolate mousse.
1 Wed., May 22, 6:00-8:00 pm, \$18 (+ \$25 sampling fee in CASH, payable to instructor).
#13236

HEALTH & WELLNESS

NEW! Mastering Body Weight Loss & Control

Are you ready to start your weight loss journey or have you been unsuccessful with past attempts? This course provides structure and guidance to start taking control of your weight by adopting certain eating and exercise habits that are closely associated with successful long term weight loss. Based on Precision Nutrition (PN) principles, this course reviews the foundational behavioral actions and habits that fix eating and help you get good results. Gain better body composition, health, and performance!

CE-HLTH 2096, 12 Sat., Jan. 19-Apr. 6, 10:00-11:30 am, Room TBD, \$195 (+ \$50 material fee, payable to instructor). J O'Connor. #13410

NEW! How to Talk with a Doctor

This course will focus almost exclusively on recommendations of the National Institutes of Health (NIH), the Centers for Disease Control and Prevention (CDC), the Mayo Clinic, the American Society of Clinical Oncology (ASCO), the American Heart Association (AHA), and a select few additional organizations—impartial and authoritative. Many of the materials we will discuss are available free of charge on the internet.

CE-HLTH 2095VA, 1 Thurs., Apr. 11, 7:00-9:00 pm, KNC-5, \$20. B Kirsch. #13402

Heart-Worries vs. Heart-Wise

If you are interested in having a healthier heart then this workshop is for you! The words “heart-healthy” are everywhere: from restaurant menus, supermarket circulars, cookbooks, and internet blogs, to TV. Explore the confusion over what to eat and when. Examine myths and proven facts about helpful, scientifically proven nutritional supplements that are readily available. Exercise and relaxation techniques are the next best approaches for your heart health and we will learn some surprisingly easy ways for you to reduce blood pressure and improve heart health.

📖 CE-HLTH 2094VA, 1 Sat., Feb. 16, 12:00 noon-4:00 pm, AAB-311, \$50 (+ textbook). J Ricks. #13072

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 will also learn the benefits of each acupressure point used such as alleviating headaches, digestive issues, and anxiety. We will work with energy balancing exercises (Qi Gong) as another tool for centering ourselves.

CE-HLTH 2067, 1 Wed., Mar. 20, 7:00-9:00 pm, KNC-3, \$25. A Blieden. #13040

NEW! Parents: Take Healthy Back for Your Children

Educate and inspire healthy living for children and families. Compare and contrast healthy vs unhealthy diets. Learn to identify markers that may increase inflammation. Apply new food shopping skills and strategies to make healthy food choices. Learn ways to empower your children in their food selection.

CE-FAMILY 2017, T/Th, Mar. 12 & 14, 7:00-9:00 pm, KNC-3, \$50. T Gagliano. #13414

Surviving and Thriving Through Menopause

Find out how to make sense of menopause and the changes you experience in your health and your life. The two-session program will help you gain a better understanding of the stages of menopause; how hormonal fluctuations affect your health and mood; lifestyle changes that can help relieve the many discomforts of menopause; and how to create your own personalized strategy for thriving through this important life stage.

CE-HLTH 2093, 2 Wed., Mar. 6 & 13, 6:00-8:00 pm, AAB-504, \$50. A Velez. #13127

NEW! Quick and Simple Guide to Inner Peace

Many of us lead such overscheduled lives that we believe we do not have time to take care of ourselves. Dr. Akhu offers bite-sized, highly useful self-care suggestions, techniques, and practices for busy people. A licensed clinical psychologist, Dr. Akhu shares her story and provides you with simple tips that make it easy to draw in the positive, clear out the negative, and use even small windows of time to decrease stress and increase inner peace. Join her as she shares a few techniques you can begin using immediately to take better care of yourself.

CE-PRSDV 2167, 1 Sun., Apr. 21, 10:30 am-12:00 noon, KNC-3, \$20 (+ \$20 optional materials fee for book). A Akhu. #13289

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. 2-30, 6:00-8:00 pm, KNC-3, \$95. S Gibian. #13031

Mindful Eating

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 Thurs., May 9, 10:00 am-12:00 noon, KNC-2, \$25. E Wind. #12995

The Sugar Blues & Gluten Woes!

Do you have food addictions? Are there times when you can have sugar? Which foods should you eliminate to stabilize moods and increase energy & focus? What are gluten's hidden sources? We are surrounded by foods filled with sugar or made with gluten; and we are hearing a lot of confusing or conflicting info about both. Discuss metabolism building to increase your overall energy, how to balance your digestive system using the right probiotics, and which enzymes to use with specific foods. Learn easy recipe substitutions to help reduce the sugar and fat in your favorite recipes, as well as a simplistic new exercise tool and core strengthening exercises to reduce your weight in less than 1 hour per week.

📖 CE-HLTH 2075, 1 Sat., Mar. 16, 12:00 noon-4:00 pm, KNC-2, \$50 (+ textbook). J Ricks. #13071

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. 23, 1:00-5:00 pm, GTW-219, \$45. H Cuevas. #13080

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 are a beginner, this is an easy way to see what modern meditation can do for you. If you are experienced, it will expand your perspectives and refresh your practices.

CE-PRSDV 2023, 1 Sun., Apr. 7, 2:30-4:00 pm, KNC-4, \$25. A Rosenberg. #13148

Explore Meditation, Part 2

This class will help you master and expand the meditation of Part 1. You will also learn how to make meditation a comfortable part of your daily routines. You will find your days increasingly infused with bright new joy and an unshakable peace.

CE-HLTH 2004, 3 Sun., Apr. 14-28, 2:30-4:00 pm, KNC-4, \$60. A Rosenberg. #13149

SPORTS & FITNESS

Please consult a physician before attending any physical fitness classes.

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. CE-FITNS 2085, 10 Wed., Jan. 23-Apr. 3 (skip 3/13), 7:00-8:30 pm, PEB-Fitness Center, \$185. R Varian. #11764

NEW! Strength Training for Men: An Introduction

Geared for the beginner, this course will cover the fundamentals of equipment use; proper form; design of a workout routine; progression and variation; spotting; and gym navigation. Participants will complete a supervised full-body workout during each class and will acquire an exercise toolbox of compound and isolation exercises for use at home or in the gym. Wear comfortable attire and sneakers. Minors ages 16 and 17 must be accompanied by a parent. CE-FITNS 2089, 8 Thurs., Jan. 17-Mar. 7, 7:00-8:30 pm, PEB-Fitness Center, \$150. R Varian. #13437

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., Feb. 21-May 9, 7:00-9:00 pm, PEB-Mat Room, \$275. M Orfi no. #12989

Tai Chi for All Ages

Tai Chi is a centuries old exercise that is appropriate for people of all ages and fitness levels. It is taught in slow, relaxed movements that are simple and graceful, and aids with balance, coordination, and concentration. It has long been known as a way to promote health and longevity in Chinese culture, and is often called meditation in motion.

CE-FITNS 2015, 10 Thurs., Jan. 17-Mar. 21, 9:30-11:00 am, KNC-4, \$175. K Whitten. #13292

Qi Gong

Qi Gong is a 3000-year-old technique that trains your mind to direct the body's life force called "chi". It is used to achieve mental, physical, and spiritual balance through a series of physical movements and meditations. It helps to develop your own healing energy, achieve balance, alleviate stress, and maintain health and well-being.

CE-SPORT 2026, 10 Thurs., Jan. 17-Mar. 21, 11:00 am-12:30 pm, **KNC-4**, \$175.

K Whitten. #13293

Judo for Adults

CE-SPORT 2004, PEB-Mat Room, \$230.

Sensei Watanabe.

Sec. A: 14 Sun., Jan. 27-Apr. 28, 10:30 am-12:00 noon. #13370

Sec. B: 14 Mon., Jan. 28-Apr. 29, 7:30-9:00 pm. #13371

Sec. C: 14 Wed., Jan. 30-May 1, 7:30-9:00 pm. #13372

Register for one session for \$230.

Save \$\$: Register for all 3 sections for \$630.

Judo for Children and Parents

CE-SPORT 2005, PEB Mat Room, \$230. Sensei Watanabe.

Sec. A: Parent & Child: 14 Sat., Jan. 26-Apr. 27, 12:30-2:00 pm. #13373

Note: Parents **MUST** register and pay tuition along with child.

Sec. B: Child Only (ages 4-13): 14 Sun., Jan. 27-Apr. 28, 12:00 noon-1:30 pm. #13374

Note: Parents **MUST** be at the entire class to supervise (registration for parent not required).

Register for one session for \$230.

Save \$\$: Register for both sections for \$420— children only for this discount.

Aikido (Tomiki Style)

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

CE-SPORT 2000, PEB-Mat Room, \$230. Sensei Watanabe.

Sec. A: 14 Sat., Jan. 26-Apr. 27, 2:00-3:30 pm. #13375

Sec. B: 14 Tues., Jan. 29-Apr. 30, 8:00-9:30 pm. #13376

Register for one session for \$230.

Save \$\$: Register for both sections for \$420.

Intro to Boxing

A great way to get into shape! Focus includes balance, footwork, and defensive and offensive tactics. Men and women welcome. Please bring hand wraps and mouthpiece. Ages 16 and 17 welcome, but must be accompanied by a parent. CE-SPORT 2003, 20 T/Th, Feb. 5-Apr. 11, 6:00-8:00 pm, PEB-Boxing Studio, \$275 (+ textbook, available from instructor).

F Lombardi. #13377

Cardio Kickboxing

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

CE-SPORT 2001, 10 Fri., Jan. 25-Apr. 5 (skip 3/15), 7:00-9:00 pm, PEB-Mat Room, \$205.

R Varian. #13005

Introduction to Golf

Learn the basic fundamentals of golf. Each student will gain a working knowledge of the game. Class will cover terminology; etiquette; rules; and practical skills for driving, putting, chipping, and pitching. Bring whatever clubs you have. The first class will focus on putting (if you do not have a putter, then one will be provided). Location: Dunwoodie Golf Course, 1 Wasylenko Lane, Yonkers

CE SPORT 2010, 6 Fri., Mar. 29-May 3, 5:30-7:00 pm, \$150 (+ cost of balls at site).

J Dunn. #13140

Back to Basics Golf

Designed for golfers of all levels who need a skill and feel refresher. Learn basic swing mechanics utilizing grip, stance, and posture. The first class will focus on putting, the second on chipping, and the final class on full swing techniques. Bring your own clubs. Indoor location: Game On Golf Center, 701 Dobbs Ferry Rd., NY 10607, (914) 592-6553.

CE-SPORT 2035, \$65. J Dunn.

Sec. A: 3 Tues., Mar. 5-19, 6:00-7:00 pm. #13132

Sec. B: 3 Wed., Mar. 6-20, 6:00-7:00 pm. #13134

Sec. C: 3 Tues., Apr. 2-16, 6:00-7:00 pm. #13136

Sec. D: 3 Thurs., Apr. 4-18, 6:00-7:00 pm. #13138



NEW! Golf Course Skills

Play a game of golf on the course with a pro! Intermediate players will refine their skills on the course to take their game to the next level. Focus will be on club selection, target selection, strategies, and rules of playing golf. Please bring your own clubs, bag, balls, and tees. Location: Dunwoodie Golf Course, 1 Wasylenko Lane, Yonkers.

CE-SPORT 2038, 1 Tues., May 7, 4:30-7:30 pm, \$85 (+ \$25 for green and cart fees, payable to instructor). J Dunn. #13288

Tennis for Adults (Beginners Only)

Bring comfortable clothes, tennis sneakers, racquet, and a fresh can of tennis balls to first class. Classes held rain or shine (indoors or out). CE-SPORT 2008, 6 Sun., Apr. 7-May 12, PEB-Courts (behind gym). Classes postponed due to inclement weather will be made up. \$75. T Pennyfeather.

Sec. A: 9:00-10:00 am. #13378

Sec. B: 10:00-11:00 am. #13379

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. 22-Apr 2 (skip 3/12), 6:30-8:00 pm, PEB-Mat Room, \$160. R Varian. #13004

Swimming & Water Exercise for Adults: All Levels

Bring caps, goggles, and several towels. All classes held at the PEB-Pool. Instructor: Y Class.

All classes are \$165 for 12 class sessions.

Beginner

For those adults who cannot swim at all, with no previous experience, and who are fearful in the water.

CE-SPORT 2012.

Sec. A: 12 Fri., Jan. 25-Apr. 12, 8:00-9:00 am.

#13380

Sec. B: 12 Sat., Jan. 26-Apr. 13, 9:00-10:00 am.

#13381

Sec. C: 12 Sun., Jan. 27-Apr. 14, 8:00-9:00 am.

#13382

Sec. D: 12 Mon., Jan. 28-Apr. 15, 8:00-9:00 am.

#13383

Advanced Beginner

For adults who are not comfortable in deep water, but are comfortable swimming in shallow water and can perform the basics: submerge face in the water, kick, and doggy paddle.

CE-SPORT 2037, 12 Sun., Jan. 27-Apr. 14,

9:00-10:00 am. #13384

Intermediate

For adults who are comfortable in both shallow and deep water, already have experience and are able to swim, but need to develop a proper stroke technique.

CE-SPORT 2013, 10:00-11:00 am.

Sec. A: 12 Sat., Jan. 26-Apr. 13. #13385

Sec. B: 12 Sun., Jan. 27-Apr. 14. #13386

Swim Fit

A class for the advanced swimmer. Each class provides an alternative way to work out, improve fitness, and train for personal challenges in a social environment. The class provides a mixture of different routines, strokes, speeds, and lengths to encourage a more varied and challenging workout than traditional lane swimming.

CE-FITNS 2088, 11:00 am-12:00 noon.

Sec. A: 12 Sat., Jan. 26-Apr. 13. #13387

Sec. B: 12 Sun., Jan. 27-Apr. 14. #13388

Water Exercise/Aerobics-Deep Water

Non-weight bearing range of motion exercises, flotation belt is required. Designed for swimmers and those comfortable in the deep water. Participants must bring their own water flotation exercise belt, drinking water, and towel.

CE-SPORT 2016, PEB-Pool.

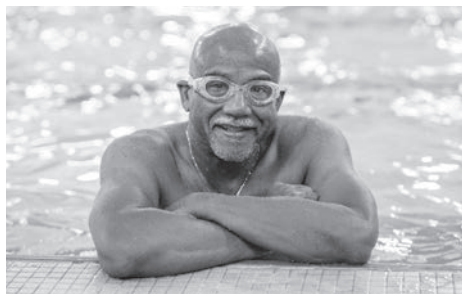
Sec. A: 12 Fri., Jan. 25-Apr. 12, 9:00-10:00 am.

#13389

Sec. B: 12 Sat., Jan. 26-Apr. 13, 8:00-9:00 am.

#13390

Sec. C: 12 Mon., Jan. 28-Apr. 15, 9:00-10:00 am. #13391



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.

Sec. A: 12 Fri., Jan. 25-Apr. 12. #13392

Sec. B: 12 Mon., Jan. 28-Apr. 15. #13393

Arthritis Foundation Aquatics Program (AFAP)

Aquatic exercise class done in waist-deep water without swimming. The water's buoyancy supports the body's weight, reducing stress on the joints and minimizing pain. Working out in water greatly improves cardiovascular fitness and range of motion.

CE-FITNS 2087, 12 Sun., Jan. 27-Apr. 14 10:00-11:00 am, PEB-Pool. S Merlino. #13394

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 workforceandcommunity@sunywcc.edu for a class proposal packet.

We're planning now for Spring 2019.

SELF-AWARENESS

Expand Your Intuitive Skills

Do you sometimes know things before they happen? Have you seen odd shapes or sensed something strange in an old building? You may be a natural intuitive! Many people have these skills, but they are unsure how to develop them. This course is designed to help people improve their natural abilities. We will discuss fascinating topics such as raising your own consciousness through meditation; who's who in the spirit world; setting aside your own issues to hear divine guidance; recognizing energy and spirit people; and more.

📖 CE-PRSDV 2142, 4 Tues., Mar. 19-Apr. 9, 6:30-9:30 pm, AAB-511, \$125 (+ textbook). E Amditis. #13043

Angels: Divine Messengers

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

📖 CE-PRSDV 2121, 4 Tues., Apr. 16-May 7, 6:30-9:30 pm, AAB-413, \$125 (+ textbook). E Amditis. #13042

WHY Did This Happen to Me?

It might feel as if the unfairness in life is random and not deserved, and you may feel out of control. Learn to get past these disturbing events and feelings by understanding the universal laws of energy, karma, and balance. Discover how to make better choices, learn to see the hidden blessings in any situation, and overpower the negative with gratitude and joy.

CE-PRSDV 2163VA, 1 Mon., Feb. 11, 1:00-4:00 pm, KNC-2, \$35. B Rauch. #12990

Get It Done!

Are there things you have wanted to do but never seem to get done? Discover techniques to help you accomplish your personal and/or professional goals. Topics include setting realistic goals, making a plan, roadblocks, and techniques for overcoming obstacles. You will be encouraged to set a realistic goal to work on between sessions.

CE-PRSDV 2166, 2 Thurs., May 2 & 9, 7:00-9:00 pm, KNC-3, \$50 (+ \$2 materials fee, payable to instructor). I Kleinsinger. #13021

Introduction to Mindfulness and Meditation

Have you wanted to try meditation but did not 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 Tues., May 7, 10:00 am-12:00 noon, KNC-2, \$25. E Wind. #11738



Transforming Chaos and Fear into Peace and Calm

During times of stress and chaos (whether personal, work related or societal), many of us need to learn to limit the impact of the negativity. In this workshop, learn how to transform stress into peace and calm. The instructor will provide guidance on how to stay detached yet be of assistance to those in need of our aide. Discover how to give up control, let go of outcomes, and avoid judgment to help promote inner calm. Be gently guided and empowered with tools necessary to do so. Contact instructor at ETEnergyToolbox@aol.com with any questions. CE-PRSDV 2160VA, 1 Sat., Feb. 9, 1:00-4:00 pm, AAB-304, \$35. B Rauch. #12992

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! For suggested reading, email instructor at ETEnergyToolbox@aol.com.

CE-PRSDV 2151VA, 1 Sat., Feb. 16, 1:00-4:00 pm, AAB-307, \$40. B Rauch. #12993

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, 1 Fri., Feb. 15, 1:00-4:00 pm, KNC-2, \$40. B Rauch. #12991

Exploring Hypnosis

The following 3 seminars all meet in KNC-3 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, Apr. 25. #13268

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, Mar. 21. #13269

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. 4. #13270

OF SPECIAL INTEREST

NEW! Researching a Relative Who Fought in World War I

By the end of World War I, there were over four million Americans in uniform. It is very likely that you had a relative who served in that conflict. With access to military records and genealogy websites, it is possible to reconstruct the lives of those brave men and women who contributed to victory. Join us as we explore the rich sources of material that will lead you to discover your relative's involvement in World War 1. Your discovery will be enhanced by a virtual tour of the battle sites, monuments, and military cemeteries dedicated to those who served in that Forgotten War.

CE-PRSDV 2168, 2 Tues., May 7 & 14, 6:00-9:00 pm, KNC-3, \$50. E Barr. #13291

Automobile Empowerment

If the thought of finding your car has a flat tire worries you, or you want a refresher on jump-starting your car, then this class is for you. For people with a little more interest in being prepared for the regular car let-downs as well as learning a few car hacks. We will cover what to keep in the car; tips on interior and paint care; basic oil change overview; how to change a spare tire; how to jump start a car; and products that help enhance the driving experience. Instructor is a professional with over 25 years of automobile repair experience. Please bring your automobile's manual.

CE-DRIVE 2004, 1 Wed., Mar. 13, 6:30-9:00 pm, AAB-505, \$30. J Dickman. #13204

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, veteran's hospitals, and libraries. View videos of dogs at work and hear about local visits presently taking place. At the end, you will have enough information to decide if you want to become involved in the rewarding experience of pet therapy.

CE-ANIML 2005, \$25. J Audevard.

Sec. A: 1 Tues., Mar. 12, 6:30-8:30 pm, KNC-2. #11740

Sec. B: 1 Thurs., May 9, 6:30-8:30 pm, AAB-311. #11741

Explore Tarot for Personal Development

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

CE-PRSDV 2116, 4 Sat., Apr. 27-May 18, 10:00 am-1:00 pm, KNC-2, \$125. E Amditis. #13044

Collectible Car Conservation

Eye-catching design or nostalgia brought a collectible car into your life and you want to protect your investment and enjoy using it. Since most collectible cars are not used on a regular basis, the storage environment and maintenance go hand-in-hand with the car's value and dependability. This class will cover preventative maintenance points, exterior care, scheduled driving practices, safety, and conservation tips when storing the car. Instructor has over 25 years of automobile restoration and maintenance experience with nearly a decade focused on museum automobile care.

CE-HOBBY 2012VA, 1 Wed., Mar. 20, 6:30-9:00 pm, AAB-306, \$30. J Dickman. #13205



ART & CRAFTS

CREATIVE SELF-EXPRESSION

NEW! Internet Tools for Artists & Writers 10 Hrs

This course focuses on the use of online tools to publish and promote a creator's work. Tools discussed and used by the students include social media; mailing lists; blogging; podcasting; broadcasting; videocasting; newsletter and newspaper publishing; and "publishing on demand". The instructor, John F. McMullen, is the Poet Laureate of Yorktown and has a 30-year background as a citizen of cyberspace. At Peekskill Center: CE-COMP 2189PE, 5 Mon., Feb. 4-Mar. 4, 6:00-8:00 pm, \$200. #13442



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., Feb. 2-Apr. 20, 10:00 am-12:00 noon, \$250 (+ \$20 studio fee). #11763

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., Apr. 27-June 1, 1:00-3:00 pm, \$250. #13196

NEW! Painting and Drawing: Finding the Creative Spark

This course is designed for those with some painting and drawing experience. Learn how to bring your work to the next level. Discover how your sketches, notes, exercises and pictures can become true artworks unique to your individual style, personality and view of the world. Discover various approaches and techniques to help you begin to arrive at a your own "style".

CE-ART 2316VA, 8 Thurs., Jan. 31-Mar. 21, 10:00 am-12:00 noon, KNC-3, \$195. J Coppola. #13287

Cartooning

Would you like to learn how to draw outrageously funny cartoon characters quickly? How about drawing action figures and super heroes using just 25 basic shapes? Do you want to create fantastic scenes where creatures from another world can roam about freely? Highly instructional class with easy to follow step-by-step instruction taught by a professional cartoonist. Also included: drawing hands, animals, figures in motion, exciting perspectives, and shading techniques. CE-ART 2122, 8 Sat., Jan. 5-Feb. 23, 11:00 am-1:00 pm, AAB-304, \$160. V Davis. #12970

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, the 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 in this course will help you to remember your own inner wisdom and radiance. No prior painting experience necessary. Contact the instructor at ssgibian@gmail.com for materials list. CE-PRSDV 2102, 1 Sat., Mar. 23, 1:00-4:00 pm, KNC-2, \$40 (+ \$5 materials fee, payable to instructor). S Gibian. #13032

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

Explore Your Creative Side at The Center for the Arts in White Plains

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

Note: please call the Center for the Arts at 914-606-7500 for a 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, \$190.

Sec. A: 5 Thurs., Feb. 7-Mar. 7, 6:00-9:00 pm.

J Cianflone. #13351

Sec. B: 5 Tues., Feb. 5-Mar. 5, 1:30-4:30 pm.

B Waldman. #13352

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, \$190.

Sec. A: 5 Thurs., Mar. 21-Apr. 18, 6:00-9:00 pm.

J Cianflone. #13000

Sec. B: 5 Tues., Mar. 19-Apr. 16, 1:30-4:30 pm.

B Waldman. #13001

Fun with Watercolor

Explore the unique and beautiful qualities of watercolors. Brushes, papers, and other materials used in the process will also be explained.

CE-ART 2006, 5 Fri., Feb. 8-Mar. 8, 9:30 am-

12:30 pm, \$190. J Cianflone. #13353

Watercolor Workshop

This class is suitable for those who know the basics of watercolor painting but want to develop their skills. Color mixing and individual projects will be emphasized.

CE-ART 2014, 5 Fri., Mar. 22-Apr. 26 (skip 4/19),

9:30 am-12:30 pm, \$190. J Cianflone. #13354

Beginning Oil Painting

Learn the techniques of painting with oil paints. Students will work on developing style, content, and individualized projects.

CE-ART 2218, 5 Mon., Feb. 4-Mar. 4, 6:00-

9:00 pm, \$190. D Lutz. #13355

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., 6:00-9:00 pm, \$190 (+ \$10 lab fee). D Carriero.

Sec. A: Feb. 7-Mar. 7. #13356

Sec. B: Mar. 21-Apr. 18. #13357

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. 18-Feb. 15. #13358

Sec. B: Mar. 22-May 3 (skip 4/12 & 19). #13359

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 2212, \$190 (+ \$10 lab fee). E Insogna.

Sec. A: 5 Wed., Feb. 6-Mar. 6. 6:00-9:00 pm, #13360

Sec. B: 5 Mon., Feb. 4-Mar. 4. 1:00-4:00 pm, #13361

Introduction to Printmaking

An introduction to printmaking techniques. Students will explore monotype, woodcut, linocut, collograph, and dry point. Through practice and experimentation, students will learn to find the appropriate printing techniques to express their ideas.

CE-ART 2131, 5 Tue., 6:00-9:00 pm, \$190 (+\$10 lab fee). B Waldman.

Sec. A: Feb. 5-Mar. 5. #13438

Sec. B: Mar. 19-Apr. 16. #13439

Classes above in this box are held at the Center for the Arts, County Center, White Plains.
196 Central Ave., White Plains, 914-606-7500

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 65.

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 (Sept.-Aug.).

INTENSIVE ENGLISH PROGRAM

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

STUDY 5 DAYS per WEEK

Morning: 9:00 am-12:00 noon (Sections G, L, & W)

ELI-ESL 1709- W (Intensive Writing)

15 Wed., Jan. 9-Apr. 24, GTW-243*

ELI-ESL 1029-G (Intensive Grammar & Reading)

26 M/Th, Jan. 17-Apr. 22, GTW-243*

ELI-ESL 1129-L (Intensive Listening, Speaking & Pronunciation)

25 T/F, Jan. 18- Apr. 23, GTW-243*

*Registration is required in all 3 courses: 1029, 1129 and 1709. Total tuition is \$920 + \$13 in fees

- ▶ Books, which are not included in tuition, are approximately \$170 additional.
- ▶ Placement test is Wed., Jan. 9 at 9:00 am, GTW-243
- ▶ 1st class: Jan. 16, Last class: Apr. 24.
- ▶ No classes on 1/10-15; 3/11-15; 4/19



Accent on Fluency

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

ELI-ESL 1210, 38 T/W/Th, Jan. 17-Apr. 23 (skip 3/12-14), 12:30:10 pm, GTW-243, \$239.

F-1 Students: F-1 ESL study requires taking the Intensive English Program plus Accent on Fluency, which meets 5 hrs/week.

Note: Immigration form I-20A/B (for F-1 student visa/status) is available to full-time (min. 20+ hours/week) participants in the Intensive English Program or the TESOL Certificate Program. Call 914-606-7889 for important F-1 information and a special application.

Citizenship Exam Prep

Designed for students whose English is at least at a high-beginning level (ELI Level 3+). Learn about American history and government, and practice your English language skills as you prepare for the civics and English portions of the US Citizenship Exam. To register, call Eileen McKee at 914-606-5626.

ELI-ESL 1860, FREE but you must pay \$13 in fees. *For Spring 2019 course schedules, and to register, call Eileen McKee at 914-606-5626.

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: 12 ½ Sat., Jan. 5–Apr. 13 (skip 1/12 & 3/16), 9:00 am–3:30 pm, \$272
► Placement test: 1/5, 9:00 am in GTW-243
► 1st class on 1/19

(B) Sunday, All-Day: 12 ½ Sun., Jan. 6–Apr. 7 (skip 3/17), 9:00 am–3:30 pm, \$272
► Placement test: 1/6, 9:00 am in GTW-240
► 1st class on 1/13

(C) Mon./Wed. Evenings: 25 M/W, Jan. 7–Apr. 15 (skip 1/9 & 14; 3/11 & 13), 6:30–9:30 pm, \$272
► Placement test: 1/7, 6:30 pm in GTW-243
► 1st class on 1/16

(D) Tues./Thurs. Evenings: 25 T/Th, Jan. 8–Apr. 18 (skip 1/10–17; 3/12 & 14), 6:30–9:30 pm, \$272
► Placement test: 1/8, 6:30 pm in GTW-243
► 1st class on 1/22

(E) Three Early Mornings (Tues., Wed., Fri.): 41 T/W/F, Jan. 9–Apr. 30 (skip 1/11–16; 3/12–15), 7:00–8:50 am, \$272
► Placement test: 1/9, 7:00 am in GTW-240
► 1st class on 1/18

(M) Four Afternoons (Mon.–Thurs.): 25 M/T/W/Th, Jan. 7–Feb. 25 (skip 1/8–14), 3:00–6:00 pm, \$272
► Placement test: 1/7, 3:00 pm in GTW-240
► 1st class on 1/15

(N) Four Afternoons (Mon.–Thurs.): 25 M/T/W/Th, Feb. 26–Apr. 23 (skip 2/27–3/5; 3/11–14), 3:00–6:00 pm, \$272
► Placement test: 2/26, 4:00 pm in GTW-240
► 1st class on 3/6

At Ossining Center (22 Rockledge Ave.)

ELI-ESL 2019OS (Select A, C or F)

(A) Saturday, All-Day: 12 ½ Sat. (levels 1–4), Jan. 5–Apr. 6 (skip 3/6), 9:00 am–3:30 pm, \$272
► Placement test on 1/5, 9:00 am
► 1st class on 1/12

(C) Mon./Wed. Evenings: 25 M/W (levels 1–4), Jan. 16–Apr. 23 (skip 1/21; 3/11 & 13), 6:30–9:30 pm, \$272
► Placement test on 1/16, 6:30 pm
► 1st class on 1/23

(F) Tues./Thurs. Evenings: 25 T/Th (levels 5–6), Jan. 15–Apr. 22 (skip 1/17, 22; 3/12 & 14), 9:00 am–12:00 noon, \$272
► Placement test on 1/15, 9:00 am
► 1st class on 1/24

(F) Tues./Thurs. Mornings: 25 T/Th (levels 5–6), Jan. 10–Apr. 23 (skip 1/15–22; 3/12 & 14), 9:00 am–12:00 noon, \$272
► Placement test on 1/10, 9:00 am
► 1st class on 1/24

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. 10–Apr. 16 (skip 1/15; 3/12 & 14), 6:30–9:30 pm, \$272
► Placement test on 1/10, 6:30 pm
► 1st class on 1/17

(F) Tues./Thurs. Mornings: 25 T/Th (levels 2–4), Jan. 10–Apr. 18 (skip 1/15; 3/12 & 14), 9:00 am–12:00 noon, \$272
► Placement test on 1/10, 9:00 am
► 1st class on 1/22

NEW: Pronunciation & Conversation Workshop / ESL: 10 Sat. (See description below), Jan. 26–Apr. 6, 9:00 am–1:00 pm, \$264

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. 23–Apr. 29 (skip 1/28; 3/11 & 13), 6:30–9:30 pm, \$272
► Placement test on 1/23, 6:30 pm
► 1st class on 1/30

(F) Tues./Thurs. Mornings: 25 T/Th (levels 3–4), Jan. 15–Apr. 18 (skip 1/17; 3/12 & 14), 9:00 am–12:00 noon, \$272
► Placement test on 1/15, 9:00 am
► 1st class on 1/22

At New Rochelle

(at The Ursuline School, 1354 North Ave.)

(C) Mon./Wed. Evenings: 25 M/W (levels 3–6), Jan. 28–May 1 (skip 1/30; 3/11 & 13), 6:30–9:30 pm, \$272
► Placement test on 1/28, 6:30 pm
► 1st class on 2/4

At Yonkers Center

(Cross County Shopping Center):

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

(A) Saturday, All-Day: 12 ½ Sat. (levels 4–6), Jan. 5–Apr. 6 (skip 3/16), 9:00 am–3:30 pm, \$272
► Placement test on 1/5, 9:00 am
► 1st class on 1/12

(C) Mon./Wed. Evenings: 25 M/W (levels 3–6), Jan. 7–Apr. 17 (skip 1/9–16; 3/11 & 13), 6:30–9:30 pm, \$272
► Placement test on 1/7, 6:30 pm
► 1st class on 1/21

(D) Tues./Thurs. Evenings: 25 T/Th (levels 1–4), Jan. 8–Apr. 16 (skip 1/10, 15; 3/12 & 14), 6:30–9:30 pm, \$272
► Placement test on 1/8, 6:30 pm
► 1st class on 1/17

(F) Tues./Thurs. Mornings: 25 T/Th (levels 4–6), Jan. 10–Apr. 18 (skip 1/15, 17; 3/12 & 14), 9:00 am–12:00 noon, \$272
► Placement test on 1/10, 9:00 am
► 1st class on 1/22

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-S, 12 Tues., Jan. 22-Apr. 16 (skip 3/12), 6:30-9:30 pm, GTW-243, \$257

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 1515-A, 12 Sat., Jan. 19-Apr. 13 (skip 3/16), 9:00 am-12:00 noon, GTW-243, \$257

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. 25-Apr. 4 (skip 11/22), 7:00-9:00 pm, GTW-243, \$264

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. 23-Apr. 8 (skip 3/11 & 13), 9:15-11:15 am, \$264

At Mount Vernon Center: ELI-ESL 1501MV, 10 Sat., Jan. 26-Apr. 6, 9:00 am-1:00 pm, \$264

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 Saturdays, Jan. 19-Apr. 27, (skip 3/16), 12:30-4:25 pm, GTW-243, \$230

(D) 22 Tues./Thurs. Evenings, Jan. 24-Apr. 16 (skip 3/12 & 14), 7:00-9:30 pm, GTW-243, \$230

(Q) 22 Tues./Fri. Mornings, Jan. 22-Apr. 16 (skip 3/12 & 15), 9:20-11:50 am, GTW-243, \$230

Business English for Internationals

A contextualized, advanced level, ESL pathway course providing learners with the opportunity develop their speaking, listening, reading, and writing English skills in preparation for study in academic business programs. Participants build fluency and knowledge through study of texts, completion of assignments, and participation in activities related to business communication, marketing, management, global business, entrepreneurship, business administration, and economics. Prerequisite: ELI Level 6 proficiency. ELI-ESL 1400, 12 Sat., Jan. 26-Apr. 20 (skip 3/16), 12:30-3:30 pm, GTW-243, \$257

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. 19-Apr. 13 (skip 3/16), 9:00 am-3:30 pm, GTW-243, \$303

(C) 24 Mon./Wed. Evenings, Jan. 23-Apr. 17 (skip 3/11 & 13), 6:30-9:30 pm, GTW-243, \$303

(P) 24 Mon./Thurs. Mornings, Jan. 24-Apr. 22 (skip 3/11 & 14), 9:00 am-12:00 noon, GTW243, \$303

(Q) 24 Tues./Fri. Mornings, Jan. 15-Apr. 12 (skip 3/12 & 15), 9:00 am-12:00 noon, GTW243, \$303



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. 14-Apr. 15 (skip 3/11, 13, 14), 6:30-10:00 pm, GTW-240, \$1,925

HOW TO REGISTER FOR ESL COURSES

WHEN? Registration for Spring 2019 ESL courses opens Tues., Nov. 19, 2018.

► 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 Tues. Nov. 19.. 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 166% non-resident surcharge in addition to the regular tuition. Call 914-606-6656 for information. (Note: TESOL [ELI-TESL 3000], 1210, 1400, 1501YR/MV, 1510, 1515, 1520 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 Summer of Fall 2018. 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

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For more information and free brochure contact:
Rebecca Widman at 914-606-7510 or email Rebecca.Widman@sunywcc.edu

WESTCHESTER
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INTERESTED IN EARNING YOUR COLLEGE DEGREE?

Short-term workforce programs provide a pathway to credit earning certificates and degrees. If your career goals include a college degree, Westchester Community College offers the following career-focused certificates and applied associate degrees:

- ▶ Chemical Dependency Counseling Certificate
- ▶ Computer Aided Drafting Certificate
- ▶ Computer Applications Specialist Certificate
- ▶ Computer Programming Certificate
- ▶ Cybersecurity Certificate
- ▶ Digital Filmmaking Certificate
- ▶ Digital Media Certificate
- ▶ Direct Care Practice Certificate
- ▶ Early Childhood Certificate
- ▶ Medical Billing Certificate
- ▶ Medical Coding Certificate
- ▶ Networking Certificate
- ▶ Office Technologies Certificate
- ▶ Paralegal Certificate
- ▶ Paramedic Certificate
- ▶ Personal Training Certificate
- ▶ Professional Bookkeeper Certificate
- ▶ Teaching Assistant Certificate
- ▶ Web Development Certificate

Applied Associate Degrees*

- ▶ Civil Technology A.A.S.
- ▶ Computer Information Systems A.A.S.
- ▶ Criminal Justice - Corrections A.A.S.
- ▶ Criminal Justice - Police A.A.S.
- ▶ Culinary Arts and Hospitality Management A.A.S.
- ▶ Cybersecurity A.A.S.
- ▶ Dietetic Technician (Nutrition Care) A.A.S.
- ▶ Early Childhood A.A.S.
- ▶ Electrical Technology A.A.S.
- ▶ Energy Systems A.A.S.
- ▶ Fashion Design & Technology A.A.S.
- ▶ Fashion Merchandising A.A.S.
- ▶ Health Information Technology A.A.S.
- ▶ Human Services A.A.S.
- ▶ Marketing A.A.S.
- ▶ Mechanical Technology A.A.S.
- ▶ Networking A.A.S.
- ▶ Nursing A.A.S.
- ▶ Office Technologies A.A.S.
- ▶ Paralegal A.A.S.
- ▶ Paramedic A.A.S.
- ▶ Radiologic Technology A.A.S.
- ▶ Respiratory Care A.A.S.
- ▶ Veterinary Technology A.A.S.

*In addition, Westchester Community College offers Associate of Science and Associate of Arts degrees for individuals who are preparing to transfer to a 4-year college to earn an Bachelor's degree.

HELPFUL TIPS

Need help logging on to MyWCC?
Do you have questions about your MyWCC account?
Forgot your username or password for online registration?


Contact the MyWCC helpdesk at: MyWCChelpdesk@sunywcc.edu or 914-606-5600.

Check out all of our courses online, visit: www.sunywcc.edu/wdce
and click on List of Course Offerings to see courses by category!

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.

Register with a friend! Make a copy of the registration form and take a class together.

HOW TO READ A COURSE DESCRIPTION

COURSE TITLE	→	Improve Your Writing Skills
COURSE DESCRIPTION	→	For both new and out-of-practice writers. Learn to write clearer sentences, develop effective paragraphs, design opening statements, arrange facts and ideas logically, and increase readability. A knowledge of basic grammar rules is assumed.
TEXTBOOK REQUIRED	→	 CE-BUS 2073VA, 4 Tues., Apr. 12-May 3, 6:00-9:00 pm,
BUILDING/ROOM #	→	KNC-3, \$120. L Leahy. #12718
		COST INSTRUCTOR CLASS #


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.

For online registration information, visit www.sunywcc.edu/mywcc

Bad weather and emergency cancellations: The college will post any cancellations or delays on www.sunywcc.edu/news for day classes by 6:00 am in the morning and for evening classes by 3:00 pm in the afternoon. You can also check the college's official social media pages for weather related updates at www.sunywcc.edu/social

Non-credit classes in this brochure, unless otherwise noted, are intended for adult students (18+) only.

WHERE REQUIRED, TEXTBOOKS CAN BE PURCHASED AT THE BOOKSTORE
AT 914-347-3858 OR ORDERED ONLINE AT WWW.SUNYWCC.BNCCOLLEGE.COM

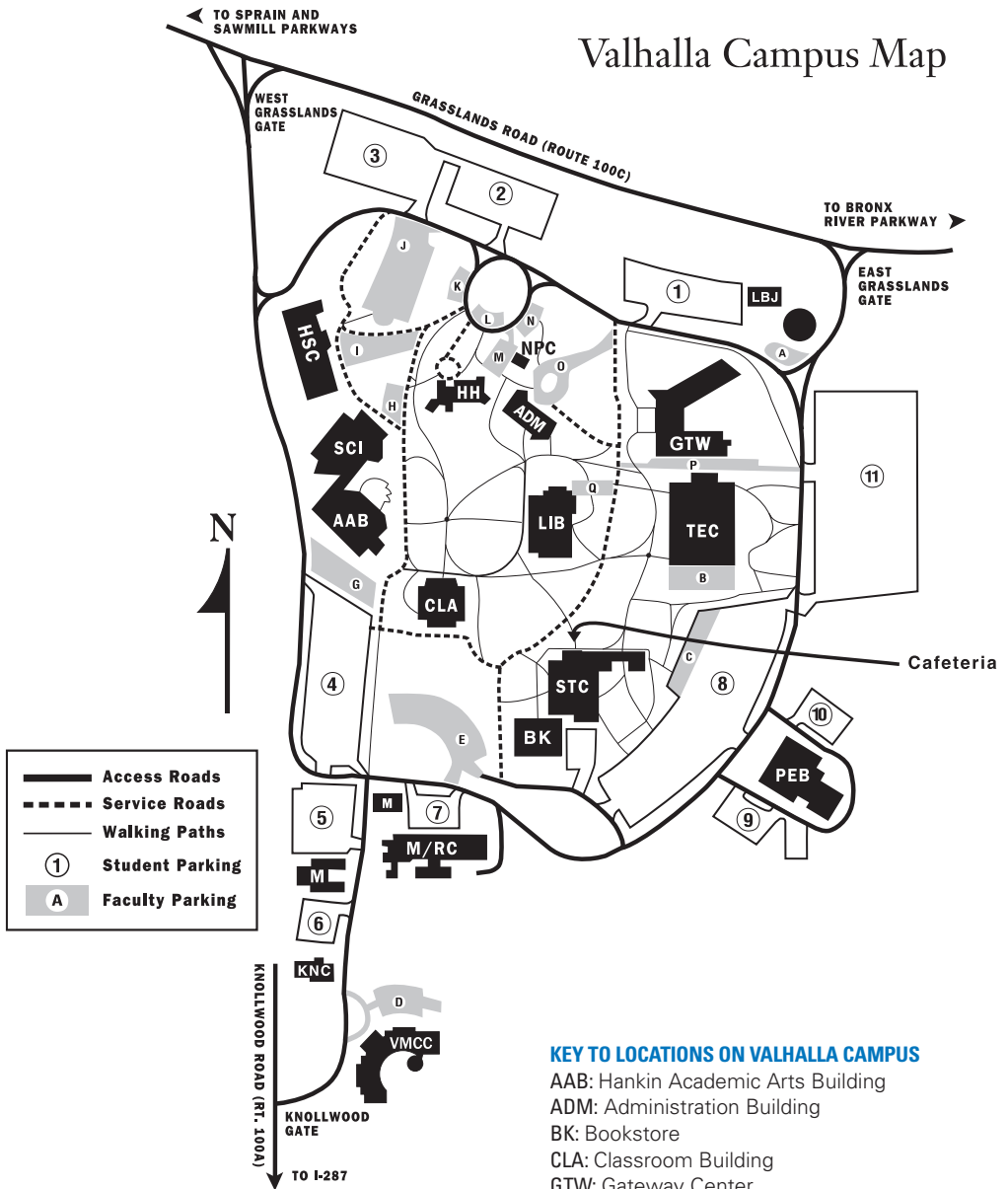




Westchester Community College

State University of New York

Valhalla Campus Map



KEY TO LOCATIONS ON VALHALLA CAMPUS

AAB: Hankin Academic Arts Building
ADM: Administration Building
BK: Bookstore
CLA: Classroom Building
GTW: Gateway Center
HSC: Health Science Building
KNC: Knollwood Center
LIB: Library
PEB: Physical Education Building
STC: Student Center
TEC: Technology Building

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

PARKING

No permit needed for evening and weekend classes at Valhalla campus. Unless parking in Lot 1 (visitor parking), a parking permit is required for weekday daytime classes on the Valhalla campus. 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 (ADM-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.

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. At your convenience, activate your ID, log in, enroll, and pay online 24/7! 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 should your class be 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).

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

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.

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.

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 (ADM-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.



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.

EXPRESS REGISTRATION

For info, visit
sunywcc.edu/wdce



ONLINE

www.sunywcc.edu/MyWCC
MasterCard, Visa, or Discover



PHONE

914-606-6830, Press 1
MasterCard, Visa, or Discover



FAX

914-606-6129
MasterCard, Visa, or Discover



MAIL

Continuing Education
Westchester Community College
75 Grasslands Rd.
Valhalla, NY 10595
MasterCard, Visa, or Discover
or Check/Money Order



IN PERSON

Administration Bldg., Rm. 207
MasterCard, Visa, or Discover
or Check/Money Order.
NO CASH ACCEPTED.
Open Mon.-Sat. Call 914-606-6830
and press 1 for hours.

DO NOT USE FOR ESL REGISTRATION. SEE PAGE 63.

Student ID | 0 | 0 | 0 | | | | | | | |

Social Security Number | | | | | - | | | | - | | | | |

Date of Birth | | | | | | | |
M M D D Y Y

Last Name | | | | | | | | | | | | | |

First Name | | | | | | | | | | | | | |

Address | | | | | | | | | | | | | |

Apt # | | | | | | | | | | | | | |

City | | | | | | | | | | | | | |

State | | | Zip | | | | | | | |

Home Phone (| | |) | | | | | - | | | | |

Business Phone (| | |) | | | | | - | | | | |

Fax (| | |) | | | | | - | | | | |

Email Address _____

Have you ever taken a class at WCC before? ☐ Yes ☐ No

If yes, was it ☐ credit ☐ noncredit

☐ Enclosed is my check, payable to Westchester Community College

OR Charge to my ☐ Visa ☐ MasterCard ☐ Discover

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

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

Signature _____

CATALOG NUMBER	SECTION	CLASS NUMBER	COURSE TITLE	START DATE	TUITION
EX. CE-COMP 1000	A	#12345	Intro to Computers		
* Payable once each semester for non-credit courses. This fee is \$8.00 for non-credit courses held at the Valhalla campus and \$3.25 for non-credit courses held at any other location. (Materials fees are payable to the instructor at the first class.)					*STUDENT FEE SEE NOTE TO LEFT \$8.00/\$3.25
** Required non-refundable fee; payable once each semester for non-credit students.					**REGISTRATION FEE \$5.00
					TOTAL ENCLOSED

CUSTOMER INFORMATION

Refunds

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

All refund requests must be made to the college in writing or emailed to 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.

ETHNICITY

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

Are you Hispanic/Latino? ☐ Yes ☐ No

If Hispanic/Latino, please indicate which of the following would best describe your background? (select one) ☐ Cuban ☐ Dominican ☐ Mexican ☐ Puerto Rican ☐ Other Hispanic/Latino

Please indicate your race (select one or more)

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

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

HERE'S WHAT IS NEW!

- ▶ Cryptocurrency for Non-Profits
- ▶ Wedding Planning
- ▶ Friendly Horror Film Rivals
- ▶ Mold Remediation Contractor & Assessor
- ▶ Making Your First Book Sale
- ▶ Leadership Development for Women
- ▶ Strength Training
- ▶ Artificial Intelligence
- ▶ Google Analytics
- ▶ 3D Animation Certificate
- ▶ User Experience Design
- ▶ Creating a Bird Friendly Garden
- ▶ Hiking 101
- ▶ Event Management
- ▶ The Birth of Motown
- ▶ Buffalo Bill's Wild West
- ▶ Jewish Influence on American Film & TV
- ▶ EPA Lead Certification
- ▶ The Road to Women's Rights
- ▶ Christian Mysticism
- ▶ American Folk Music



Westchester
Community College

State University of New York
Valhalla, New York 10595-1608

www.sunywcc.edu/wdce

workforceandcommunity@sunywcc.edu | 914-606-6830