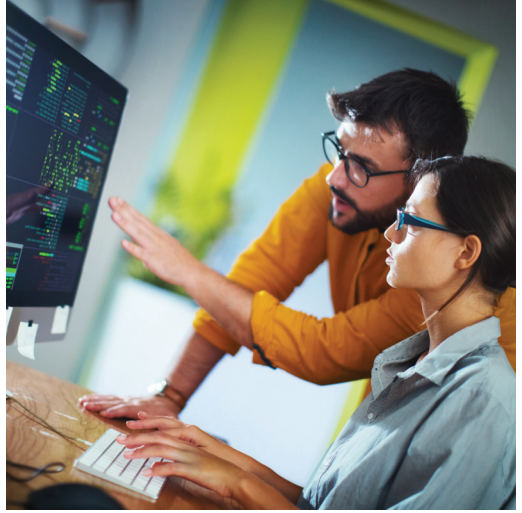


WORKFORCE DEVELOPMENT & COMMUNITY EDUCATION



- ▶ CAREER TRAINING & CERTIFICATION
- ▶ CORPORATE TRAINING
- ▶ CAREER EXPLORATION
- ▶ ENGLISH AS A SECOND LANGUAGE
- ▶ LEISURE & RECREATION
- ▶ LIFELONG LEARNING

FALL 2019

Call or register online today! www.sunywcc.edu/wdce | 914-606-6830



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 Fall 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 notary public, or become certified in mold assessment and remediation, or as a dietary manager.

We also offer a wide variety of options for lifelong learning. Explore local Westchester lore and history, crafts, and writing your memoirs or learn guitar, piano or hip-hop. Delve into your inner you! From aqua-cycling, 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 learning improvisation; from world history 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://sunywcc.emsicareercoach.com> to explore a variety of career opportunities, their associated job descriptions, and salary and employment trends. Complete a career assessment for additional guidance. Still not sure? Visit www.sunywcc.edu/career for more career resources and contacts.

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Non-credit classes in this brochure, unless otherwise noted, are intended for adult students (18+) only.

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

**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 & College 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
- ▶ Process Management
- ▶ Real Estate
- ▶ Specialized Fields
- ▶ User Experience Design
- ▶ Workforce Productivity Training
- ▶ Writing & Publishing

CAREERS IN BUSINESS

GROW Your Business Conference Friday, November 22

Gateway to Entrepreneurship will host its annual entrepreneurship conference as part of Global Entrepreneurship Week. The GROW Your Business Conference is the most comprehensive learning and networking event for entrepreneurs and small business owners. This dynamic day of learning includes keynote speaker, breakout sessions, followed by a networking reception.

The day will emphasize solid business development along with transformative strategies.

To register go to growyourbusinesswestchester.eventcombo.com

For more information, email g2e@sunywcc.edu or call 914-606-5616.

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 romina.ganopolsky@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., Oct. 16, 8:00-10:00 pm, KNC-5, \$25 (+ \$20 optional materials fee, payable to instructor). B Nathan. #87344

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 Fri., Sept. 20 & 27, 8:00-10:00 pm, KNC-2, \$55. P Batra. #87338

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., Sept. 21-Oct. 26, 8:00 am-12:00 noon (Oct. 12 & 26 class meets 8:00 am-1:00 pm), KNC-5, \$310 (+ textbooks). H Cuevas. #87308


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.

Grant Writing Basics

For those already working in nonprofits as well as volunteers or those considering a career change. Includes how to research funders, analyze the components of a strong proposal, write a basic budget, articulate realistic and measurable outcomes, and construct evaluation plans. Also covered: letters of inquiry, strategies for online applications, how to stand out from the pack, and grant stewardship. Students will be asked to complete activities. Please email instructor Alison Paul at apaulconsultant@gmail.com prior to the start of class for further instructions. CE-GRANT 2000, 4 Thurs., Oct. 3-24, 6:00-9:00 pm, KNC-3, \$160. A Paul. #87345

Risk Adjustment HCC Coder Training

This course trains medical coders in how to code and audit charts for risk adjustment. Students will learn what risk adjustment means and how it works for Medicare Advantage; documentation and coding guidelines that apply to Hierarchical Condition Categories (HCC's); specific coding guidelines applicable to the various chapters in the ICD-10-CM Tabular List; and auditing concepts, how to apply them and how to work with suspects and queries when auditing charts. Note: This class is for students with knowledge of the ICD-10-CM coding system. Bring required textbook and an ICD-10-CM codebook to class.  CE-HCARE 2068, 4 Sat., Oct. 5-26, 1:00-4:00 pm, GTW-219, \$150 (+ textbook). S Herzberg. #87680

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 Kristine Bunyea by email at kristine.bunyea@sunywcc.edu or call 914-606-7904 for further information, schedule, and cost.

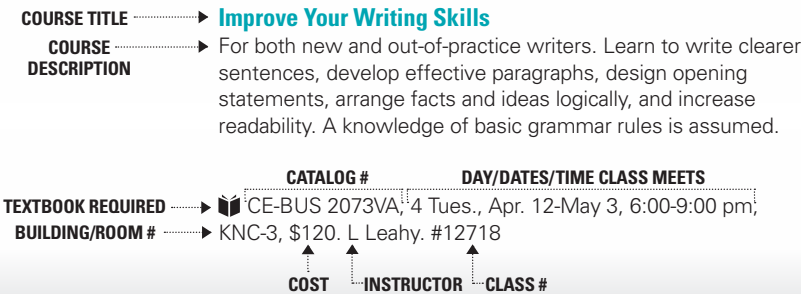
NYS EPA Lead Certification

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, 1 Fri., 8:30 am-4:30 pm, KNC-5, \$199 (all materials supplied by instructor at class).
Sec. A: Nov. 22. #87736
Sec. B: Dec. 13. #87737

HOW TO READ A COURSE DESCRIPTION



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), 8:00 am-5:00 pm. \$525.

Sec. A: 1 M/T, Oct. 7 & 8, KNC-4. #87729

Sec. B: 1 M/T, Dec. 9 & 10, KNC-5. #87734

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), 8:00 am-5:00 pm. \$695.

Sec. A: 1 M/T/W, Oct. 7-9, KNC-4. #87730

Sec. B: 1 M/T/W, Dec. 9-11, KNC-5. #87735

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), 8:00 am-5:00 pm (10/7-10/9; 8:00 am-4:00 pm on 10/10). \$795.

Sec. A: 1 M/T/W/Th, Oct. 7-10, KNC-4. #87731

Sec. B: 1 M/T/W/Th, Dec. 9-12, KNC-5. #87732


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 Sat., Nov. 23, 1:00-3:00 pm, KNC-4, \$45. J Seawood. #87526

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, visit <https://get.oucourselearning.com/ahit-contact/> or contact American Home Inspectors Training Institute at 800-441-9411 or 262-754-3744. Fax: 262-754-3748. To register, call Westchester Community College at 914-606-6830 and press 1. CE-TECH 2005, Lecture: Oct. 14-26, 8:00 am-6:00 pm, KNC-2. Field training: Mon.-Fri., Oct. 28-Nov. 1. #87479

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., Sept. 12-Dec. 19 (skip 11/28), 4:00-8:00 pm, KNC-4, \$550 (+ textbook "Foodservice Management by Design", to be ordered from ANFP at www.anfponline.org/education/students/order). K Drummond. #87752



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, Oct. 21-23, 8:00 am-5:00 pm, KNC-4, \$725. #87480

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, Oct. 24 & 25, 8:00 am-5:00 pm, KNC-4, \$700 (fee includes 1-year membership in the FOA). #87481

Certified Fiber Optics Specialist Outside Plant (CFOS/O)

For students who will be directly involved with installing Outside Plant (OSP) Fiber Optics Cabling. In addition, serves as an add-on course to the FOA portfolio once the basic CFOT course has been completed, can be taken concurrently with CFOT. Introduction to industry standards governing the installation, testing, and troubleshooting of OSP fiber optics cable. Proper mid-span access procedures will be demonstrated. Learn how to properly identify OSP fiber cabling types, recognize various outside plant closures used in OSP fiber installation, install, prepare, terminate, splice, and properly test and troubleshoot installed OSP fiber cable to existing standards. Prerequisite: CFOT Course or another formal Fiber Optics training course within preceding 6 months, or 1-year Fiber Optics related experience. CE-TECH 2029, Sa/Su, Oct. 26 & 27, 8:00 am-5:00 pm, KNC-4, \$775. #87482



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., Sept. 21, 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., Oct. 5-Nov. 16 (skip 11/9), 9:00 am-4:00 pm, morning lecture GTW-219, afternoon practical in PEB-Fitness Center, \$750. #87454

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 https://www.dos.ny.gov/licensing/re_salesperson/re_salesperson.html

FREE! Real Estate Career Exploration Seminar

Mon., Sept. 9, 6:30-8:00 pm, KNC-5. Park in lot 6.

FREE, but please call 914-606-6830, choose option 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, \$650 (+ textbook).

Sec. A: 20 T/Th, Sept. 19-Nov. 26, 6:00-10:00 pm. KNC-5. #87684

Sec. B: Intensive: 13 Sa/Su, Oct. 12-Nov. 23, 9:00 am-3:30 pm, KNC-3. #87685

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., Nov. 22, 6:00-10:00 pm, KNC-4, \$80. #87899

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., Sept. 28-Oct. 12, 9:00 am-5:30 pm (1-hour lunch break), KNC-2, \$350. E Smith. #87355

Real Estate Property Management Certification

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 certification 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., Dec. 7, 9:00 am-1:00 pm, KNC-3, \$80. C Daniello. #87686

Real Estate Investments

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

CE-REAL 2022, 1 Sat., Dec. 7, 1:30-5:00 pm, KNC-3, \$75. C Daniello. #87687

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., Dec. 14, 9:00 am-4:00 pm (1-hour lunch break), KNC-4, \$125. C Daniello. #87688

Appraisal Principles and Procedures

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

CE-REAL 2004, 1 Sat., Dec. 21, 9:00 am-4:00 pm (1-hour lunch break), KNC-4, \$125. C Daniello. #87689

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 Tues., Dec. 3, 7:00-9:00 pm, KNC-3, \$30. C Daniello. #87690

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 Tues., Dec. 10, 7:00-9:00 pm, KNC-2, \$30. C Daniello. #87691

CE COURSES APPROVED FOR SALESPERSONS AND/OR BROKERS

The following continuing education (CE) courses are approved for various disciplines including Appraisers, Salespersons, and Brokers. Please check individual courses for appropriate approval status.

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

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

Short Sales & Foreclosures

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

CE-REAL 2026, 1 Sat., Sept. 14, 9:00 am-5:30 pm (1-hour lunch break), KNC-2, \$95. S Macaulay. #87322

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., Oct. 12, 9:00 am-12:30 pm, Room TBD, \$70. S Macaulay. #87323

Qualifying Buyers to Buy Now

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

CE-REAL 2055, 1 Sat., Oct. 26, 9:00 am-12:30 pm, AAB-307, \$70. S Macaulay. #87321

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 Wed., Dec. 4, 6:00-8:30 pm, KNC-4, \$40. J Baratta. #87903

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., Dec. 5, 6:00-9:00 pm, KNC-3, \$70, C Daniello. #87693

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 Mon., Dec. 9, 6:00-9:00 pm, KNC-3, \$70. C Daniello. #87703

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 Wed., Dec. 11, 1:00-4:00 pm, KNC-3, \$40. J Baratta. #87692

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 Wed., Dec. 11, 5:00-6:00 pm, KNC-3, \$25. J Baratta. #87694

THE CENTER FOR INSURANCE EDUCATION

All courses have been approved by the NYS Department of Financial Services (phone: 518-474-6630 or email coned@dfs.ny.gov) as meeting the educational requirements under Sections 2103, 2104 and 2107 of the Insurance Law.

Property & Casualty Insurance Exploration Seminar

Thurs., Sept. 5, 6:30-8:00 pm, KNC-5. Park in Lot 6. FREE, but please call 914-606-6830, press 1 to reserve your space.

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, Oct. 11-13, 8:00 am-5:00 pm and Mon., Oct. 14, 8:00 am-1:00 pm, \$425 (+ textbook), KNC-4. V Bujanow. #87677

Insurance Property and Casualty Brokers Pre-Licensing

NYS approved class to prepare for the State exam.

📖 CE-INS 2006, 31 M/W/F, Sept. 9-Nov. 18, 6:30-10:00 pm, \$975 (+ textbook), KNC-4. J Wencelblat. #87533

Personal Lines

NYS approved class to prepare for the State exam.

📖 CE-INS 2008, 14 M/W/F, Sept. 9-Oct. 9, 6:30-10:00 pm, \$495 (+ textbook), KNC-4. J Wencelblat. #87534

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

Tues., July 16 or Thurs., July 18 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, 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 Tues, Sept. 10, 5:30-8:30 pm, \$90. #87650

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.

1 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, Sept. 21, KNC-4. #87328

At Ossining Center: CE-HCARE 2005OS, Nov. 2. #87653

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, \$95.

J Borreggine.

Sec. A: 1 Wed., Sept. 25. #87651

Sec. B: 1 Thurs., Sept. 26. #87652

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.

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 Aug. 2.

📖 CE-HCARE 2062OS, Sa/Su, Sept. 14-Dec. 8, 9:00 am-3:00 pm, \$1,530 (+ textbook). #87654



Clinical Medical Assisting

CMAs 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. Application due date is Aug. 2.

📖 CE-HCARE 2059OS, T/W/Th, Sept. 10-Dec. 12, 5:30-9:30 pm, \$2,200 (+ textbook for Parts 1 & 2). # 87655

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 2019. 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, Spring 2020

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, M/T/W, Sept. 16-Dec. 18, 6:00-8:00 pm, \$1,350 (+ textbook). #87655

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

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, \$370 (+ textbook).

Sec. A: 4 Fri., Oct. 4-25, 3:00-9:00 pm. #87657

Sec. B: 4 Sat., Oct. 5-26, 9:00 am-3:00 pm. #87658

Sec. C: 4 Sun., Oct. 6-27, 9:00 am-3:00 pm. #87659

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 Westchester Community College certificate.

📖 CE-HCARE 2044OS, \$660 (+ textbook).

Sec. A: 8 M/Th, Nov. 4-Dec. 2, 3:00-7:30 pm. #87660

Sec. B: 8 Sa/Su, Nov. 2-Dec. 1, 9:00 am-1:30 pm. #87661

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 Nov. 16.

CE-HCARE 2045OS, 15 Sat., Dec. 7-Mar. 21, 9:00 am-1:00 pm, \$435. #87662



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 Aug. 2.

📖 CE-HCARE 2001OS, \$1,530 (+ textbook/workbook).

Sec. A: M/W/Th, Sept. 16-Dec. 12, 5:30-9:30 pm. #87663

Sec. B: T//Th, Sept. 17-Dec. 12, 9:00 am-3:00 pm. #87664

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, Sept. 12-Nov. 2, & Thurs., 5:30-9:00 pm/Sat., 9:00 am-2:00 pm, \$1,415 (+ textbook). #87665

CAREERS IN WRITING & PUBLISHING

How to Write FAST

Crank up the efficiency and get that novel, short story, article, or script done. Through exercises, evaluations, tips and technologies, you can learn to write faster. Discover how to break through blocks, get ideas, develop plots, draft, and polish in less time without losing quality.

CE-WRITG 2038, 3 Wed., Nov. 6-20, 6:00-8:00 pm, KNC-3, \$70. P Andrews. #87426

Writing Dialogue that Pops

Writing dialogue is easy. Writing good dialogue takes skill and practice. Award-winning author and playwright Barbara Campbell will help students craft dialogue that reveals character, creates conflict, and increases drama; understand subtext and the ways it can deepen the emotional impact of a scene; and recognize common pitfalls that can undermine the effectiveness of dialogue. Each student will receive a handout with course highlights.

CE-WRITG 2076, 1 Sat., Sept. 28, 9:00 am-12:00 noon, KNC-3, \$40 (+ \$5 materials fee, payable to instructor). B Campbell. #87513

NEW! Write Science Fiction Novels and Get Them Published

Writing science fiction is easy...you just need to discover the secret! Discuss what you are currently are working on and how to network with others. Learn how to overcome writer's block by meeting deadlines. Never discard what you have written, just rework it! Illustration and photography to enhance your books will be discussed.

CE-WRITG 2110, 3 Mon., Sept. 9-23, 6:30-8:30 pm, AAB-310, \$75. T Riley. #87859

Turn Your Teaching Experience Into Kid Lit

Learn how to turn your experiences working with children 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., Oct. 18-Nov. 8, 4:00-7:00 pm, KNC-5, \$150. S Weyn. #87596

Write Inspirational Stories for Publication

Writing inspirational stories is both gratifying and profitable. Publishers are always searching for good, well-written stories. In this course, students will learn the components of writing short nonfiction stories: how to plot a story, write a zero draft, write effective dialogue, edit with a keen eye, and write endings that drive the inspirational message home. Students will analyze published short stories, do writing exercises, and critique each other's work.

CE-WRITG 2107VA, 4 Tues., Oct. 1-22, 6:30-8:30 pm, KNC-2, \$110. L Lush. #87558

CONTINUING PROFESSIONAL EDUCATION

6th Annual Respiratory Care Conference

Offered in partnership with Quinones Healthcare Seminars, LLC

Friday, Sept. 27, 7:00 am-6:30 pm

Gateway Building, Davis Auditorium, Park in lot #1

The American Association for Respiratory Care (AARC) has approved this event for 10 continuing education credits (CRCE). Respiratory therapists will be updated on the latest advances in respiratory care. The standard tuition is \$129 dollars. Early registrants (by September 1) will get \$10 off. AARC members may enjoy a 5% discount. The AARC number must be active and provided at the time of registration. Breakfast, lunch, and a late-day snack will be provided.

To register call 215-353-2477 or online at AQseminars.com

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 Aug 2. Call 914-606-7408 for information.

📖 At Ossining Center: CE-HCARE 2047OS, T/Th, Sept. 17-Dec. 12, 4:30-9:30 pm, \$1,085 (+ textbook/workbook). #87666

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: Oct. 12. #87667

Sec: B: Dec. 7. #87668

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. Students must order "Navigate 2 Essentials Access for Emergency Care and Transportation of the Sick and Injured", Eleventh Edition. ISBN: #9781284118810.

To order: <https://checkout.jblearning.com/cart/Default.aspx?bc=118810&ref=psg&coupon=SWCC>

📖 CE-HCARE 2058, 8 Sun., Oct. 6-Dec. 15, 9:00 am-4:00 pm (and certification exam on Thurs., Dec. 19, 6:00-10:00 pm), SCI-346, \$335 (+ textbook and \$25 for new CPR certification card if needed, payable on first day of class). D Fried. #87559

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 Thurs., Oct. 10, 1:00-4:00 pm, KNC-2, \$60. V Bujanow. #87678

"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., Nov. 2, 9:00 am-12:00 noon.

Room TBD. #87682

Sec. B: 1 Wed., Nov. 13, 6:00-9:00 pm. AAB-304. #87683

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

Sec: A: Sept. 21. #87669

Sec: B: Nov. 9. #87670

Safety 1st Defensive Driving

The NYS Point and Insurance Reduction Program (6-hr. Defensive Driving Course) has many benefits, including learning safe driving techniques, discounts on your automobile insurance if you are the principle operator, and point reduction from your driver's license. Sponsored by American Safety, Inc. Must attend both meetings for certification.

CE-DRIVE 2003, W/Th, Sept. 18 & 19, 6:00-9:00 pm, Room TBD, \$35 (+ \$15 for certification and handouts, payable to instructor).

M DeToma. #87316

COMMUNITY HEALTH AND SAFETY CERTIFICATIONS

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: Sept. 15. #87672

Sec. B: Oct. 13. #87673

Sec. C: Nov. 10. #87674

Sec. D: Dec. 8. #87675

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 (+ \$20 for AHA certification card, payable to instructor.

J Lederman.

At Valhalla Campus: CE-HCARE 2006, Oct. 5, KNC-3. #87326

At Ossining Center: CE-HCARE 2006OS, Oct. 19. #87671

Heartsaver First Aid 5 Hr.

Covers first aid basics: how to handle sudden illness, control bleeding, burns, injuries to bones and joints, and emergencies involving excessive heat and cold.

CE-HCARE 2004, 1 Sat., Oct. 5, 1:00-6:00 pm, KNC-3, \$60 (+ \$20 for AHA certification card, payable to instructor, if taking both CPR and First Aid together). J Lederman. #87327

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.

COMING SOON! The IBM Skills Academy at Westchester Community College

Data Science Practitioner

The IBM Skills Academy Program is IBM's premier training and digital badging worldwide program with curriculum aligned to high-demand jobs in the new digital-age technology job market.

The Data Science program covers several open source technologies including the premier IBM Watson Studio platform.

COURSE MODULES INCLUDE:

- ▶ Data Science Methodology
- ▶ Data Science on the Cloud
- ▶ Data Cleansing
- ▶ Data Modeling
- ▶ Data Visualization
- ▶ IBM Enterprise Design Thinking

Upon successful completion of this course and exam, participants are eligible for the IBM Data Science Practitioner digital badge. Additional credentials may be earned, including IBM Watson Studio Essentials and IBM Design Thinking Practitioner digital badges. For prerequisites, curriculum, schedule and costs, please contact

Kristine Bunyea at kristine.bunyea@sunywcc.edu or 914-606-7904.

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.

One-on-One Computer Training

Get the benefits of the expertise of our experienced training facilitators in a one-on-one, private session! For targeted, specific assistance with any software application, our One-on-One program can help. Email michele.maya@sunywcc.edu to match you with one of our training professionals and to set up an appointment.

A 2-hour session is \$240; a 3-hour session is \$360.

COMPUTER ESSENTIALS

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., Sept. 14 & 21, 9:00 am-12:00 noon, GTW-215. #87610

Sec. B: 2 M/W, Sept. 16 & 18, 9:00 am-12:00 noon, GTW-209. #87611

Sec. C: 2 T/Th, Nov. 12 & 14, 6:00-9:00 pm, GTW-203. #87701

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, \$375 (+ textbook).

At Valhalla Campus:

Sec. A: 6 T/Th, Sept. 10-26, 9:00 am-12:00 noon, GTW-215. #87612

Sec. B: 6 M/W, Nov. 18-Dec. 9 (skip 11/27), 6:00-9:00 pm, GTW-215. #87613

At Mt. Vernon Center: Sec. C: 6 T/Th, Oct. 15-31, 1:00-4:00 pm. #87614

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., Sept. 21-Nov. 9, 9:00-11:00 am, GTW-203, \$210. #87615



Save \$\$ when you register for Computing Fundamentals AND Keyboarding for Accuracy and Speed classes during this term for just **\$525**. Savings will be reflected when your course fees are calculated after enrolling. If classes are cancelled for any reason, discount no longer applies. Keyboarding is also offered online.

Email Michele.Maya@sunywcc.edu for info.

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 Sat., Nov. 9 & 16, 12:00 noon-3:00 pm, GTW-203, \$130. #87623

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., Nov. 9, 1:00-4:00 pm, GTW-209, \$70. #87618



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 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, Oct. 1-17, 9:00 am-12:00 noon, GTW-215, \$390 (+ textbook). #87616

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, Oct. 22- Nov. 7, 9:00 am-12:00 noon, GTW-215, \$390 (+ textbook). #87617

NEW! Microsoft Office 365-A Brief Overview

Office 365 is a subscription-based service offered by Microsoft that provides file storage and Office capabilities across multiple computers and devices. Data is stored encrypted in OneDrive, safely and securely. Westchester Community College has collaborated with Microsoft to bring our students a free download of Microsoft Office 365 Pro Plus and Office Mobile upon activation of your WCC account. This course will provide an overview of Microsoft OneDrive, Word and Excel in the 365 version, and requires no previous knowledge of Microsoft Office 365. Laptop required.

CE-COMP 2200, 3 M/T/Th, Oct. 28-31, 9:00 am-1:00 pm, GTW-219, \$300. #87770

Microsoft 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, \$150

Sec. A: 2 Fri., Sept. 20 & 27, 9:00 am-12:00 noon, GTW-209. #87635

At Mt. Vernon Center: Sec. B: 2 M/W, Nov. 11 & 13, 1:00-4:00 pm. #87636

Microsoft Excel—Introduction

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, \$300 (+ textbook).

Sec. A: 4 Sat., Sept. 28-Oct. 19, 1:00-4:00 pm, GTW-215. #87625

Sec. B: 4 M/W, Oct. 14-23, 6:00-9:00 pm, GTW-209. #87626

Microsoft Excel—Advanced

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

📖 CE-COMP 2022, \$300 (+ textbook).

Sec. A: 4 Sat., Nov. 23-Dec. 21 (skip 11/30), 1:00-4:00 pm, GTW-215. #87629

Sec. B: 4 M/W, Nov. 11-20, 6:00-9:00 pm, GTW-209. #87630

Microsoft Excel—Intermediate

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 Introduction or equivalent experience.

📖 CE-COMP 2021, \$300 (+ textbook).

Sec. A: 4 Sat., Oct. 26-Nov. 16, 1:00-4:00 pm, GTW-215. #87627

Sec. B: 4 M/W, Oct. 28-Nov. 6, 6:00-9:00 pm, GTW-209. #87628



Save \$\$ when you register for all three Excel classes during this term for only \$810. *Savings will be reflected when your course fees are calculated after enrolling. If classes are cancelled for any reason, discount no longer applies.*

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



Microsoft Excel 2016 Certification Exam Prep

A Microsoft Office Specialist (MOS) Certification helps you stand out to employers! This course will prepare you to take the Microsoft Office Specialist Exam in Excel 2016: MOS Exam #77-727. Prerequisite: MS Excel Introduction, Intermediate and Advanced or equivalent experience and use of Microsoft Excel for six months. Exam can be scheduled and taken at Westchester Community College, with no proctor fee for WCC students. Exam voucher not included, discount code available upon course completion.

📖 CE-TESTG 2013, 6 M/W, Dec. 2-18, 6:00-9:00 pm, GTW-209, \$390 (+ textbook). #87631



Master Microsoft Excel 2016

Boost your confidence and learn Excel inside and out, with a trainer certified as a Microsoft Office Specialist. This comprehensive course is designed for individuals and office professionals who need to master the capabilities of Microsoft Excel 2016. Upon completion, participants will be prepared to take the Microsoft Office Specialist (MOS) Certification exam #77-727 for MS Excel 2016, with no proctor fee for WCC students. Exam voucher not included, discount code available upon course completion.

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 Excel.

📖 CE-COMP 2153, 9 M/Th, Oct. 7-Nov. 4, 9:00 am-1:00 pm, (30-minute lunch break), 1:30-3:00 pm lab, GTW-215, \$930 (+ textbook + exam voucher fees). #87705

Microsoft Word—Introduction

Get started with Word even if you have never done word processing before. Covers editing documents, formatting text, paragraphs and documents, and creating and formatting tables—fundamental skills for creating letters, reports and documents. Prerequisite: File Management or equivalent experience.

📖 CE-COMP 2029, 4 Sat., Sept. 28-Oct. 19, 9:00 am-12:00 noon, GTW-215, \$300 (+ textbook). #87632

Microsoft Word—Intermediate

Expand your skills and enhance your documents by adding graphics, using styles and templates, and managing multi-page documents. Create personalized mailings by merging data into your documents. Learn how easy it is to turn your Word document into a web page. Prerequisite: Microsoft Word Introduction or equivalent experience.

📖 CE-COMP 2030, 4 Sat., Oct. 26-Nov. 16, 9:00 am-12:00 noon, GTW-215, \$300 (+ textbook). #87633

Microsoft Word—Advanced

Master more advanced features of Word such as building forms, creating charts and diagrams, collaborating with others on a document, working with references, advanced graphics, and integrating Word with other applications. Prerequisite: Microsoft Word Intermediate or equivalent experience.

📖 CE-COMP 2031, 4 Sat., Nov. 23-Dec. 21 (skip 11/30), 9:00 am-12:00 noon, GTW-215, \$300 (+ textbook). #87634



Save \$\$ when you register for all three Word classes during this term for only \$810.

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

Microsoft Certification Training—Online Programs

If our class schedule does not 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. For more information, see page 28, email michele.maya@sunywcc.edu or visit <https://careertraining.ed2go.com/sunywcc>

Take Your Microsoft Office & QuickBooks Certification Exams on Campus!

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

WORKFORCE PRODUCTIVITY TRAINING

Whether you are interested in learning how to use specific applications or would like to obtain a non-credit certificate in Social Media for Business we have a course to help you achieve your goals.

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. 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. Explore different methods such as video and photo production, writing techniques, and more. Participants are encouraged to share ideas and get feedback to help in defining a successful and robust strategy. Prerequisite: File Management or equivalent experience.

CE-BUS 2108, 6 M/T/W/Th, Sept. 16-24, 6:30-9:30 pm, GTW-203, \$390. #87702

Microsoft Outlook for the Workplace

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. Organize your inbox with techniques for managing your email. Learn the many options Outlook provides for creating, reading and sending email, working with attachments, flagging and categorizing messages, and working with distribution lists and your contacts. Prerequisite: File Management or equivalent experience.

CE-COMP 2024, 4 T/Th Sept. 24-Oct. 3, 6:00-9:00 pm, GTW-215, \$300 (+ textbook). #87624

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, Sept. 25 & 26, 6:30-9:30 pm, GTW-203, \$130. #87622

NEW! Fillable Forms with Adobe Acrobat Pro

Need an electronic form? Adobe Acrobat Pro can create forms from existing Word or Excel files or you can scan a form in. Adobe will allow you to add new fields and adjust how your form looks. You can then save your forms and share them with others. Prerequisite: File Management and basic Word or equivalent experience.

CE-COMP 2202, 2 Fri., Oct. 18 & 25, 9:00 am-12:00 noon, GTW-215, \$150. #87772

NEW! Microsoft Project

Use Microsoft Project to think through and organize your project's details, develop a schedule, sequence tasks, assign resources and costs, track your progress, identify and analyze variances, manage your budget and revise your project plan. Prerequisite: File Management or equivalent experience.

CE-COMP 2113, \$300 (+ textbook).

Sec. A: 2 Sat., Sept. 28 & Oct. 5, 9:00 am-3:30 pm (30-minute lunch break), GTW-209. #87726

Sec. B: 2 Sat., Nov. 23 & Dec. 7, 9:00 am-3:30 pm (30-minute lunch break), GTW-209. #87727

Constructing Microsoft 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 Introduction or equivalent experience.

CE-COMP 2052, 2 Fri., Oct. 4 & 11, 9:00 am-12:00 noon, GTW-209, \$150. #87637

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., Oct. 5, 12:00 noon-4:00 pm, GTW-203, \$75. #87621

Individual sessions available. Please email pdc@sunywcc.edu for more information.

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 Intermediate or equivalent experience.

CE-COMP 2086, 1 Thurs., Oct. 17, 9:00 am-1:00 pm, GTW-203, \$85. #87638

Marketing Metrics with 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's 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. Prerequisite: Computing Fundamentals for Windows or equivalent experience.

CE-COMP 2178, 4 M/W, Oct. 28-Nov. 6, 6:00-9:00 pm, GTW-203, \$215. #87620

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 M/W, Nov. 4-13, 6:00-9:00 pm, GTW-215, \$300. #87639

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 Intermediate or equivalent experience.

CE-COMP 2170, 2 Sat., Nov. 23 & Dec. 7, 9:00 am-12:00 noon, GTW-203, \$150. #87640

NEW! PowerPoint for the Advanced User

Develop techniques to enhance your presentations with multimedia and web resources. Create more efficient and effective slide decks by using Slide Masters, creating your own templates and mastering drawing tools and objects. Integrate with Excel to represent data graphically for more impact. Keep your audience engaged with tips and tricks for live delivery, including rehearsal and timing tools. Prerequisite: File Management or equivalent experience and knowledge of PowerPoint.

CE-COMP 2174, 2 M/W, Nov. 11 & 13, 6:00-9:00 pm, GTW-203, \$150. #87706

NEW! Microsoft Office OneNote 2016

Get organized in notebooks that can be easily divided into sections and pages. Organize files, notes, receipts, screen clippings, downloaded and scanned files. Revise your notes with highlighting or ink annotations. Easily navigate and search your notes, and share notebooks with coworkers.

CE-COMP 2201, 2 T, Nov. 19 & 26, 9:00 am-12:00 noon, GTW-215, \$150. #87771

NEW! Advanced Excel Graphics

Tell your story. Visualize your message. Learn which graphic types are appropriate for different kinds of data. Learn how to use new graphic types such as Geographic Maps, Stock Market Charts, Tree Maps, Histograms, and more.

Prerequisite: MS Excel Introduction or equivalent experience.

CE-COMP 2198, 1 Sat., Dec. 7, 1:00-5:00 pm, GTW-203, \$85. #87708

ACCOUNTING AND FINANCE

Bookkeeping with QuickBooks and Excel Non-Credit Certificate

Earn this non-credit certificate by completing our QuickBooks Fundamentals class, Excel Introduction, Intermediate and Advanced or Master Microsoft Excel 2016 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, \$185.

Sec. A: 4 T/W/F, Sept. 10-17, 10:00 am-1:00 pm, GTW-209. #87641

Sec. B: 4 T/Th, Oct. 15-24, 6:00-9:00 pm, GTW-215. #87642

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, \$545 (+ textbook).

Sec. A: 8 T/W, Sept. 24-Oct. 23 (skip 10/15 & 10/16), 10:00 am-1:00 pm, GTW-209. #87643

Sec. B: 8 T/Th, Oct. 29-Nov. 26 (skip 10/31), 6:00-9:00 pm, GTW-215. #87644

QuickBooks User Certification Exam Preparation

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

📖 CE-TESTG 2011, 6 T/W, Nov. 26-Dec 17 (skip 11/27), 10:00 am-1:00 pm, GTW-209, \$390 (+ textbook + exam fees). #87645

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 T/Th, Oct. 10-29, 6:00-9:00 pm, GTW-209, \$390 (+ textbook). #87646

Intermediate Programming with Python

This course will give you an understanding of programming concepts as implemented in Python. Topics include Functions, Objects and Classes, GUI Programming Using Tkinter, Recursion, Lists, Tuples, Sets, and Dictionaries. Prerequisite: Introduction to Programming with Python or equivalent experience.

📖 CE-COMP 2191, 6 T/Th, Nov. 5-21, 6:00-9:00 pm, GTW-209, \$390 (+ textbook). #87647

NEW! Once Upon Python– An Introduction to Python for Ages 10-15

This course will introduce students to the use of code as a springboard for their creativity. It will also cover some of the basic expressions of the Python coding language and basic computer programming concepts such as data types, assignment statements, conditional statements, and loops. No previous programming experience is required; however, some basic typing ability is recommended.

CE-COMP 2199, 2 Sat., Oct. 12 & 19, 9:00 am-1:00 pm, GTW-209, \$155. #87768

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 M/W., Oct. 14-30, 6:00-9:00 pm GTW-215, \$390 (+ textbook). #87648

NEW! UNIX/LINUX Administration Basics

Gain basic systems administration skills to manage and deploy small to large systems. You'll get a conceptual and hands-on understanding of UNIX/LINUX administration for a business environment. Prerequisite: Computer Fundamentals or equivalent experience.

📖 CE-COMP 2123, 2 Sat., Oct. 26 & Nov. 2, 9:00 am-12:30 pm GTW-209, \$165 (+ textbook). #87649

INTERACTIVE DESIGN & DIGITAL ARTS

Courses in this section are all held at the Peekskill Extension Center, located at 27 North Division Street, Peekskill, NY. Call 914-606-7300 to register.

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, Sept. 9-Dec. 15, M/T/W/Th, 9:00 am-9:00 pm and F/Sa, 9:00 am-4:00 pm, Package Fee \$324. #87707

CE-DGART 2050PE, daily access subscription fee \$30 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., Sept. 14-28, 9:00 am-12:00 noon, \$362. #87709

3D Animation Certificate-180 hrs

This is a 1-year non-credit certificate program. Students must register for the entire program at time of registration. 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.

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 Mon., Sept. 16-Nov. 25 (skip 10/28), 6:30-9:30 pm. #87739

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 Wed., Sept. 18-Nov. 27 (skip 10/30), 6:30-9:30 pm. #87740

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 and 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 every week. In addition, students will be given different lighting scenarios such as interior, exterior and studio lighting with Arnold renderer. (Prerequisite Modeling I for Animation) CE-DGART 2095PE, 10 Mon., Feb. 3-Apr. 6, 2020, 6:30-9:30 pm. #87741

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. (Prerequisite Animation I) CE-DGART 2096PE, 10 Wed., Feb. 5-Apr. 8, 2020, 6:30-9:30 pm. #87742

Module III

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 second 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. (Prerequisite Modeling II/ Digital Sculpting for Concept and Animation) CE-DGART 2097PE, 10 Tues., Sept. 17-Nov. 19, (skip 10/29), 6:00-9:20 pm, \$350. #13202 CE-DGART 2097PE, 10 Mon., May 4-July 13 (skip 5/25), 2020, 6:30-9:30 pm. #87743

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: Mon., Dec. 2, 2019-Feb. 3, 2020, \$350. #13203 CE-DGART 2098PE, 10 Wed., May 6-July 8, 2020, 6:30-9:30 pm, Exhibition: Mon., Dec. 7, 2020-Jan. 2, 2021. #87744



Register early for all 6 classes
for only **\$1,749!**

NEW EXPANDED ONE YEAR!

Certificate in User Experience Design (UX)

User Experience Design is a 393-hour, one-year, non-credit certificate that prepares graduates for working in interactive technologies and provides them with industry literacy through applied practice.

The program, offered at the Peekskill Extension Center, will offer a foundation in user experience strategies, design thinking, and interactive design. Students will acquire skills in user research, card sorting, site-mapping, wire-framing, prototyping, web programming, branding, Google analytics, business for freelancing, etc. Students will also complete two portfolio courses where they will create finished examples of their work to show prospective employers facilitated by a professional industry UX designer. Prerequisite: Basic computer experience.

It is recommended that students register for the entire program.

User Experience Fundamentals

Learn about the field of user experience and the essential principles of human-centered design, including design architecture and its application. Discuss the human factors that impact design; how to start a mapping project; and how to conduct user experience research. CE-DGART 2092PE, 12 Tues., Sept. 10-Dec. 3 (skip 10/15), 6:00-9:30 pm, \$500. #87695

Design Thinking

This course will apply design thinking best practices to develop websites and mobile applications for commercial or public industries. Students will learn how to be a design thinking facilitator and a UX/UI designer in a collaborative team environment that will utilize human-centered techniques to solve complex problems and discover innovative solutions for interactive media. With hands-on examples and tutorials students will better understand how to design effective websites and mobile applications for diverse end-users. CE-DGART 2073PE, 14 Thurs., Sept. 12-Dec. 19 (skip 11/28), 6:00-9:00 pm, \$500. #87696

User Experience Design Portfolio I

This course provides a human-centered approach to working on a real-world project and covers the end-to-end lifecycle of user-centered design. User research, wireframes and prototypes, user interface and interactive design, and usability testing are utilized. Weekly home assignments are assigned and students will be working as a small UX/UI team. This is the first of a two-part portfolio course. The culminating experience results in a realized professional portfolio piece. CE-DGART 2089PE, 14 Sat., Sept. 14-Dec. 21 (skip 11/30), 10:00 am-4:00 pm, \$800. #87697 Certificate students only.

NEW! Design Your Brand

From entrepreneurs to business owners, your brand may impact your business' success. From logos and tag lines, to storytelling and a brand strategy that positions your business at the top of your field is what you'll learn in this course. Students not only learn about the basics, but also get to create a logo, brand, tag line, elevator pitch, and more. CE-BUS 2110PE, 13 Thurs., Jan. 9-Apr. 2, 2020, 6:00-9:00 pm, \$500. #87699

NEW! User Experience Design Portfolio II

Continues building upon User Experience Design Portfolio I by working on a second, more complex portfolio case study. Working on a real-world project, covering the end-to-end lifecycle of user-centered design. User research, contextual interviews, in situ observing, design thinking, persona creation, user story, journey map, mental models, information architecture, wireframes and prototypes, user interface and interactive design, usability testing, and heuristics are utilized. The culminating experience results in a second professional portfolio piece that will enable students to enter the UX/UI job market. CE-DGART 2105PE, 13 Sat., Jan. 11-Apr. 4, 2020, 10:00 am-4:00 pm, \$800. #87700 Certificate students only

NEW! UX Design Web Programming and Development

This course will include wireframing and designing your prototype with Sketch and Invision. Once your prototype is complete, students will create a website with WordPress learning HTML, CSS, JavaScript programming languages. Students will utilize a WYSIWYG editor and code generator. The course will focus on front end web development to actualize dynamic web pages. In addition, students will be using responsive design templates that take into consideration mobile devices. CE-DGART 2106PE, 13 Sun., Jan. 12-Apr. 5, 2020, 10:00 am-4:00 pm, \$700. #87698

NEW! Business for Freelancing

This course is designed for freelance professionals that seek understanding in business management. It will provide a foundational business overview designed to help you make more informed decisions, develop successful strategies and achieve your personal and organizational goals. The course will provide insights into how components of various business functions must be integrated and aligned to achieve short and long-term success. Business topics covered will include Business Formation, Human Resource Management, Marketing, Finance, and Accounting. CE-BUS 2109PE, 15 M/T/Th, Apr. 6-May 7, 2020, 7:00-9:00 pm, \$575. #87704 Required for User Experience Design (UX) Certificate.



Save \$\$ when you register for all seven classes during the term for only \$3,500.

Savings will reflect when course fees are calculated after enrolling.

NEW! Business for Freelancing Workshop (see description on page 22)

CE-BUS 2111PE, 12 Tues., Sept., 17-Dec. 3,
6:00-9:00 pm, \$575. #87769

NEW! Marketing with Social Media

Learn how to leverage Facebook, LinkedIn, and Instagram for business. From profile creation to posts and advertising to analytics, attendees will take a deep dive into each platform's unique opportunities for marketing use. Demographic research and best practices for each platform will be shared to help you determine the right platform for your business. In-class assignments and homework activities will be required.

CE-BUS 2104PE, 4 Sat., Oct. 5-Nov. 2 (skip
Oct. 12), 9:00 am-12:00 noon, \$450. #87710

NEW! How to Create Effective Google Ad Campaigns (AdWords)

Learn how to navigate the Google Ads interface and to create effective ad copy, tracking URLs, calls-to-action, and budgeting that work. In this course, beginner- and intermediate-level attendees will have hands-on activities to help develop effective text and graphical ads using the Google Ad (AdWords) interface. A review of keywords and URL structure are included. In-class assignments and homework activities will be required.

CE-COMP 2195PE, 3 Sat., Nov. 9-23, 9:00 am-
12:00 noon, \$350. #87711



Coding for Kids

Give your child the edge and have them engage in coding sequences of instructions that empower them to control characters 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., Sept. 7-Oct. 26,
10:00 am-12:00 noon, \$176 (+ \$50 lab fee).
#87712

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, Dec. 7-15, 9:30 am-
4:30 pm (30-minute lunch break), \$285. #87714

Web Programming

This course provides the theoretical concept of web services with an overview of what is required to build a website. This includes HTML, CSS, PHP and jQuery, as well as MAMP (apache, MySQL, PHP).

This course will teach basics of building web pages using HTML. Students will use all three languages including:

1. HTML to define the content of web pages.
2. CSS to specify the layout of web pages.
3. JavaScript to program the behavior of web pages.

ALL web pages created will be fully functional and portable. In addition, explore server languages like PHP for dynamic web pages. Since web servers integrate several technologies to serve applications, this class covers reasonable in-depth knowledge and skills to serve design purposes. Students will then use tools to do database administration and test PHP server level programs and using PHP to connect to web server and Database Server (MySQL). CE-COMP 2158PE, 11 Sat., Sept. 14-Nov. 23, 1:00-4:00 pm, \$455. #87715

Digital Imaging for Photography

In this rigorous six-week class, students will learn the fundamentals of digital photography, from learning 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., Sept. 14-Oct. 26
(skip 10/19), 10:00 am-12:30 pm, \$259. #87716

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 Mon., Sept., 23-30, 6:30-9:30 pm, \$253 (+ \$50 lab fee). #87717

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., Sept. 7-28, 9:00 am-
3:00 pm, \$413. #87718

NEW! Quick Start to Adobe Photoshop CC Level 2 in 24 hrs

Continue on to more advanced topics and hone your skill sets developed in Level 1. This training package will include advanced photo retouching and compositing, refining your edits with quick masks, layer masks, pen tool and channels. Learn timesaving workflows like batch processing and automated tasks. Prepare your files for multiple outputs and gain a deeper understanding of file sizes, formats, and color spaces. This course will also teach you how to use the timeline and create animations in Photoshop. In addition, students will create a final project by the end of the course, which brings many of these techniques to fruition. Quick Start to Adobe Photoshop CC (or equivalent knowledge) required, option to sign-up for Adobe Photoshop Expert certification exam preparation sessions available.
CE-DGART 2101PE, 4 Sat., Oct. 5-26, 9:00 am-3:00 pm, \$413. #87719

NEW! Quick Start to Adobe Photoshop Expert (ACE) Exam Certification Preparation

Becoming an Adobe certified expert is an excellent choice for professionals looking for a job in the industry or simply looking to stand out from their peers gaining proof that they know the software inside and out. Students will train and take preparatory tests in order to prepare for Adobe Photoshop Expert certification exam. The course will cover what to expect at the testing center and topics to be covered in the 90-minute exam. After taking two four-hour sessions with our Adobe certified expert, students should be prepared to take the exam, provided they have either taken our Quick Start series or have had prior rigorous Photoshop experience.
CE-DGART 2102PE, 2 Sat., Nov. 2-9, 9:00 am-1:00 pm, \$175. #87720

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., Oct. 5-26, 9:00 am-3:00 pm, \$413. #87721

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., Nov. 2-23, 9:00 am-3:00 pm, \$413. #87722

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., Nov. 16-Dec. 14 (skip 11/30), 9:00 am-3:00 pm, \$413. #87723

The courses in the above section are held at the Peekskill Extension Center.
Call 914-606-7300 for additional information.

CAREER EXPLORATION

Career Counseling and Job Search Skills: Individual Sessions

Meet individually with recognized career counselor and job search expert, Nancy Hutter, MA, LMHC, to explore, clarify, and generate your career objectives or develop a strong resume and create a job search plan. A 90-minute session is \$135. To schedule your appointment, call 914-606-6528 or email workforceandcommunity@sunywcc.edu.

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

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

CREATE SUCCESS IN THE WORKPLACE

Personality Types and Effective Communication

Did you ever wonder why you have a hard time speaking to your employer or colleagues? Do you ask yourself, is it me or is it them? A key to being successful is understanding those differences and learn how to assess your own personality type. Gain a better understanding of yourself and what communication styles are most effective for you. Discover how to recognize the personality type others.

CE-COMM 2026, M/T/W, Sept. 9-11, 6:30-9:30 pm, KNC-2, \$115. A Bassi. #87378

Body Language and Nonverbal Communication

Did you ever find yourself in a situation where your employer, supervisor, client, or colleague said one thing to you but then did something completely different? One of the keys to success in both personal and professional relationships lies in your ability to communicate well. An important component toward achieving this goal is learning to understand and decode body language. This workshop will enable you to learn to read body language.

CE-COMM 2025, 1 Mon., Sept. 16, 6:30-9:30 pm, KNC-3, \$40. A Bassi. #87379

Dress for Success for Men and Women

Clothing serves more than just a practical purpose; it is a form of self-expression. People will quickly make assumptions about you based on the clothes you wear. Let your clothing help, not hinder you in the workplace. Learn to understand and define your personal style. Discover how dressing for your body type is perhaps one of the most important rules of fashion. Learn important fashion basics and how to make your clothes look more stylish and professional.

CE-PRSDV 2170, 1 Mon., Sept. 23, 6:30-9:30 pm, KNC-3, \$40. A Bassi. #87380

Business Etiquette

Have you ever felt uncomfortable at a business luncheon or dinner because you did not know what to order, which utensils to use and when, or how to comport yourself? Do you find it difficult to start conversations and mingle at company functions, over business cocktails and at networking events? Good business etiquette is a key component to advancing your career.

CE-BUS 2100, 1 Mon., Sept. 30, 6:30-9:30 pm, KNC-3, \$40. A Bassi. #87381

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.

CE-BUS 2096VA, 4 Wed., Sept. 4-25, 6:30-8:30 pm, AAB-304, \$95 (+ optional textbook). S Hecker. #87337

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., Sept. 28, 1:00-4:00 pm, KNC-5, \$40. H Cuevas. #87313



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., Oct. 5, 1:00-5:00 pm, KNC-5, \$50. H Cuevas. #87309

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., Oct. 26, 1:30-5:30 pm, KNC-5, \$50. H Cuevas. #87314

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., Nov. 2 & 9, 8:00 am-12:30 pm, KNC-2, \$95. H Cuevas. #87424

NEW! Work Place Bullying

What does workplace bullying look like? Understand how to identify and prevent it. Learn how best to handle oneself when faced with a bullying situation and how to report it. A discussion will include why this toxic atmosphere may discourage employees from staying and why many employees leave the workplace, but not their respective careers. Learn how to understand the dynamics of a workplace, when taking a new job.

CE-BUS 2116, 1 Tues., Sept. 17, 6:00-7:30 pm, KNC-2, \$50. N Mangani. #87858

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., Nov. 2 & 9, 12:30-5:00 pm, KNC-2, \$95. H Cuevas. #87311

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 Wed., Oct. 16-Nov. 20, 7:00-9:00 pm, KNC-2, \$125. S Horowitz. #87319

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

BUSINESS PROCESS MANAGEMENT/ BUSINESS PROCESS IMPROVEMENT

Process Mapping, Modeling and Analysis Using Process Analysis to Define & Solve Business Challenges

Organizations are a collection of processes. These processes are the business activities performed to produce value, serve customers, and generate income. Managing these processes is the key to the success of your organization. Unfortunately, most organizations are not set up to manage processes. Instead, they manage tasks. Inefficiency and waste become part of the system. They rob your organization of profits, productivity and its competitive advantage. Process mapping shows you the way out. 13 PDHours.

CE-BUS 2105, 1 T/W, Sept. 17 & 18, 9:00 am-4:30 pm, Room TBD, \$995. #87758

Performance Improvement Strategies Using Lean, Six Sigma and Reengineering to Improve Business Results

Think about it, all performance improvement methodologies (PDCA, Six Sigma, TQM, reengineering, etc.) have four elements in common: customer value, process maps and measures, root cause analysis and improvement strategies. The tools and other techniques taught in this seminar will enable you to use the right data and right tools to craft the right solution to improve performance. 13 PDHours.

CE-BUS 2112, 1 T/W, Oct. 22 & 23, 9:00 am-4:30 pm, Room TBD, \$995. #87759

Executing Process Improvement Solutions

Making Great Ideas Work in the Real World

After months of dedicated work, you and your team have designed a new business process that will leverage emerging technology and superior business acumen to dramatically improve all measures of performance. Now comes the hard part...implementing it. This program presents a practical, how-to approach that integrates these hard and soft skills. It is chock full of tools, templates and techniques you can put to use right away. 13 PDHOURS.

CE-BUS 2113, 1 T/W, Nov. 19 & 20, 9:00 am-4:30 pm, Room TBD, \$995. #87760

For BPM courses, contact Jim Irvine, Director of Corporate Education,
914-606-6658; james.irvine@sunywcc.edu

Professional Development Hours awarded by Association of Business Process Management Professionals/ABPMP. For more details visit our website at www.sunywcc.edu/bmp

PROJECT MANAGEMENT

Exploring Project Management

This seminar provides an introduction to Project Management and the core concepts and best practices used in this discipline. Project management “best practices” will be introduced and put into context through various exercises, scenarios and case studies. The course is a practical workshop and learning by doing is a key component. As such, participants will be asked to work on sample “projects” and be assigned deliverables to produce within a specified time frame. After each exercise, a review will be conducted offering comments and suggestions for improvement.

CE-BUS 2114, 1 W/Th, Oct. 2 & 3, 9:00 am-5:00 pm, Room TBD, \$675. #87761

PMP Exam Prep

The PMP certification is a must-have for any serious project manager. PMP certified Project Managers on average earn over 20% more than those without the certification. The PMP certification can help you get the job, keep your job and earn more money. In addition, many organizations have recognized that properly trained project managers are fundamental to business success. Many students learn better in a traditional classroom-type setting rather than from a self-paced prep course. Sign up today to help prepare for and pass the PMP exam! 5 Day Seminar (35 PDUs).

CE-BUS 2115, 1 W-F & 1 Th/F, Oct. 9-11, 17 & 18, 9:00 am-5:00 pm, Room TBD, Call 914-606-6658 for price. #87762

Communicating Through the Written Word: Applying Effective Writing Skills to Business

To succeed in business today one must be able to write clearly, correctly and concisely and should be able to master all aspects of writing. This includes business letters, memos, informal reports, executive summaries, proposals, as well as social media and website copy. Professional credibility can be built or destroyed by the written work that goes out from an office. Good writing is the key to effective communication and being able to produce clearly written communication is a skill that is not only desirable but also essential. Participants will focus on writing clear, concise and effective copy.

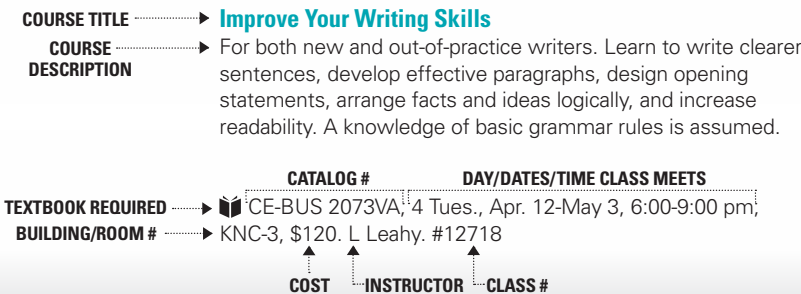
CE-BUS 2107, 4 Thurs., Oct. 24-Nov. 14, 6:00-8:30 pm, Room TBD, \$195. L Geraci-Miranda. #87878

Writing Public Relations Copy: Communicating Effectively Through Public Relations

Public relations writers have to communicate effectively to all audiences. They must be equipped with the essential skills for developing and writing materials that include news releases, advisories, backgrounders, social media, newsletter and magazine articles. Participants will focus on writing clear, concise and effective copy and apply it towards successful public relations writing.

CE-BUS 2106, 4 Tues., Oct. 22-Nov. 12, 6:00-8:30 pm, Room TBD, \$195. L Geraci-Miranda. #87879

HOW TO READ A COURSE DESCRIPTION



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ONLINE CAREER TRAINING PROGRAMS

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

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- ▶ Six Sigma Black Belt
- ▶ Video Game Design and Development
- ▶ CompTIA A+

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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: Sept. 11, Oct. 16, Nov. 13, Dec. 11

Most courses are \$135

Visit our website to find a course!

Careertraining.ed2go.com/sunywcc

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

NATURE & THE ENVIRONMENT

GO NATIVE U FALL 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/ce

All classes are held in the Knollwood Center (KNC) or Classroom Building (CLA).

Core:

Introduction to Native Plants and Landscapes

Gain a comprehensive foundation for garden design using native plants. Learn about the importance of native plants, showy substitutes for non-native plants, and sustainable design concepts. Recommended as a first class to the other courses.

CE-GRDN 2010, 2 Fri., Nov. 8 & 15, 10:00 am-1:30 pm (30-minute lunch break), CLA-100, \$130. C Summers. #87537

Electives:

Native Plant Gardening for Migrating & Overwintering Birds

Learn how to support migrating birds as they fuel up for their long journey south. Find out what resources to provide for the birds that spend the winter in our landscapes.

CE-GRDN 2112 1 Wed., Oct. 2, 10:00 am-1:00 pm, CLA-100, \$80. K Eierman. #87542

NEW! Effortless and Evergreen—Deer-Resistant Native Groundcovers

Move over pachysandra, myrtle, and mulch. Discover the many native groundcovers that are easy to grow, shunned by deer, and offer year-round interest. Create a living mulch that provides seasonal beauty, is beneficial to wildlife, and moderates soil temperature and moisture.

CE-GRDN 2119, 1 Sat., Oct. 5, 9:30-11:00 am, KNC-4, \$40. M Fabel. #87901

NEW! The Four-Season Native Garden

Create a beautiful garden for all seasons. Learn which native plants extend the showiness and textural interest of your garden through fall and winter with beautiful foliage, striking structure, colorful branches, berries, and seed pods. CE-GRDN 2118, 1 Fri., Oct. 11, 10:00 am–1:00 pm, CLA-100, \$80. K Eierman. #87900

NEW! Maintaining an Indoor Moss Garden

Learn to identify common woodland mosses and proper watering techniques. Then create an indoor garden with fresh, commercially grown moss to take home. CE-GRDN 2121, 1 Sat., Oct. 19, 11:00 am–1:00 pm, KNC-4, \$55 (+ \$35 materials fee, payable to instructor). M Colletti. #87902

NEW! Landscaping for Higher Ecosystem Function

A landscape may be beautiful but have little ecological value. Find out how to leverage the ecosystem function in your landscape to support wildlife and people. CE-GRDN 2064, 3 Fri., Oct. 18–Nov. 1, 10:00 am–12:00 noon, CLA-100, \$130. K Eierman. #87544

Designing Native Plant Gardens

Learn how to assess and analyze an existing site and how to develop a beautiful, beneficial design plan that encourages birds and pollinators and incorporates sustainable principles. CE-GRDN 2015, 2 Tues., Oct. 22 & 29, 7:00–9:00 pm, KNC-3, \$90. L Becker. #87543

SPECIAL EVENT

Back to School with Go Native U **Attracting and Supporting Pollinators** **Friday, September 27**

Earn 6 LA-CES credits Register for one, two, or all three courses

Jump-start your certificate!

Classroom Building, Room 100, Park in Lot #4

Pollinators provide invaluable services, most especially in plant reproduction for food and flowers. Yet their populations are in decline. Support these important creatures in accommodating ways you maintain your gardens and landscapes.

Discover the native plants that sustain bees and other pollinators and how to create beneficial habitats; learn to identify different bee species so you can make a difference.

Schedule:

Native Perennials: Summer/Fall 10:00 am–12:00 noon

Lunch (on your own 12:00 noon–12:45 pm

Meadowscaping at Home 12:45–2:45 pm

Break 2:45–3:00 pm

Identifying and Supporting Local Wild Bees 3:00–5:00 pm

Native Perennials: Summer/Fall

Discover the many lovely herbaceous plants that will enhance your garden while providing food and shelter for native bees, butterflies, and more.

CE-GRDN 2008, \$55. B Fischer. #87545

Meadowscaping at Home

Consider turning part of your lawn into a beautiful, low maintenance, and ecologically beneficial haven. Learn how to create a native meadow or a meadow-like garden using the best native plants for pollinators.

CE-GRDN 2041, \$55. K Eierman. #87546

NEW! Identifying and Supporting Local Wild Bees

Explore the different groups of wild bees that make their homes in the New York metropolitan area. Learn about their identifying features, nesting habits, and more. The class may move outdoors depending on weather.

CE-GRDN 2120, \$55. S Kornbluth. #87913

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.

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.

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., Oct. 26, 10:00 am-12:00 noon, \$25. S Ricker. #87896

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 identifying techniques. The benefits of each species will be explored, and the pros and cons of different field guides will be discussed. Please dress for the outdoors; binoculars are helpful, but not required.

CE-SCI 2043, 1 Sat., Nov. 9, 2:00-4:00 pm, \$25. S Ricker. #87897

Pond Ecology

Come to Westmoreland and see the rich biodiversity found in small bodies of water around the state. Learn about how aquatic invertebrates are used as indicators to judge the health of a pond ecosystem. Discover the dangers posed by invasive species and find out what you can do to help stop their spread.

CE-SCI 2046, 1 Sun., Sept. 22, 2:00-4:00 pm, \$25. C Martin. #87898

**All 3 classes above are held onsite at Westmoreland Sanctuary,
260 Chestnut Ridge Road, Mount Kisco**

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 non-credit 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.

Advanced Gardening

Learn advanced gardening topics ranging from leaf growth and structure to organic fertilizers. Course highlights include plant observation, propagation, seed saving, germination, pollination and microclimates. Upon completion, you will understand basic plant biology and be able to apply that knowledge to gardening techniques for a healthier garden. Pre-requisites: Intro to Organic Growing (only required for certificate pursuing students).

CE-GRDN 2106, 4 Sat., Sept. 7-28, 9:00 am-12:00 noon, Onsite-Barn F, \$300. #87860

The course above is held at
Hilltop Hanover Farm & Environmental Center, 1271 Hanover Street, Yorktown Heights

THE WRITING CENTER

The Wonderful World of Edgar Allan Poe

Learn the story of how Edgar Allan Poe became one of our first American writers of international fame and the influences on his life and classic works of literature, from poetry to gothic stories to some of the first murder mystery and detective stories. Learn how he became one of America's classic storytellers.

CE-LIT 2034VA, 1 Sat., Oct. 26, 12:30-2:30 pm, Room TBD, \$25. L DiMartino. #87847

Writing As A Way of Healing

Have you ever wondered why putting words to our experiences can be so cathartic and enriching? Creative writing plays a role in promoting human resilience, assisting us in processing adverse events and reframing our pasts in a productive and protective way. Come create poetry, non-fiction and fiction. Experience the healing power of writing, in a non-judgmental, supportive environment. Share the healing power of words and gain insights into the psycholinguistic underpinnings of the process.

CE-WRITG 2111, 6 Wed., Sept. 11-Oct. 23 (skip 10/9), 6:00-7:30 pm, AAB-504, \$110. J Smith. #87851

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, 3 Tue., Sept. 10-24, 6:30-8:30 pm, KNC-3, \$65. L Lush. #87555

Writing 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 Fri., Nov. 15-Dec. 6 (skip 11/29), 6:00-9:00 pm, KNC-5, \$90. S Weyn. #87597

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., Sept. 26-Oct. 10, 1:30-3:30 pm, KNC-5, \$75. K Rippstein. #87250

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., Sept. 11-25, 6:00-8:00 pm, AAB-305, \$75. P Andrews. #87425

Freelancing for Fun and Profit

Local publications are always looking for freelance writers. By adding photography to the mix, writers double their value to editors and publishers. The Internet and digital media have multiplied the opportunities and need for writers. Aspiring writers will learn how to apply to the thousands of writing opportunities open to them, while writers already engaged in writing projects can encourage others through networking while finding new outlets for their work. Please email instructor at totrwriter@aol.com for list of optional books.

CE-WRITG 2071, 3 Wed., Sept. 11-25, 6:30-8:30 pm, KNC-3, \$60 (+ \$2 for purchase of a Rivertown Magazine and handouts.)


T Riley. #87348

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


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., Sept. 14-Dec. 7 (skip 10/26, 11/2 & 30), 1:00-3:00 pm, Room TBD, \$230 (+ \$25 for textbook, purchased from instructor at first class). C Blodgett. #87399

Japanese Intermediate: Intensive

Learn conversation patterns from our unique Japanese textbook. By memorizing model verbs, students can master the language quickly.

 CE-LANG 2021, 10 Sat., Sept. 14-Dec. 7 (skip 10/26, 11/2 & 30), 3:30-5:30 pm, Room TBD, \$230 (+ \$25 for textbook, purchased from instructor at first class). C Blodgett. #87400

NEW! Japanese Advanced

Understand the complex levels of expressions in Japan's class society. Learn to speak and convey messages that are used with friends and family, in business and in high level social interactions in Japan. The grammatical structure is systematized into a group of nineteen model verbs from which all other verbs can be conjugated and automatically reproduced with ease. The quickest way to master Japanese is through this model verb system.

CE-LANG 2022 10 Fri., Sept.13-Dec. 6 (skip 10/25, Nov. 1 & 29), 5:30-7:30 pm, Room TBD, \$230 (+ \$25 textbook, purchased from instructor at first class). C Blodgett. #87841

Mandarin Chinese

12 sessions, Room TBD, \$250. R Chen.

Beginning Level 1: CE-LANG 2900, Sat., Sept. 14-Nov. 30, 9:00-11:00 am, GTW-135. #87529

Beginning Level 2: CE-LANG 2901, Mon., Sept. 9-Nov. 25, 7:00-9:00 pm, AAB-311. #87530

Intermediate 1: CE-LANG 2902, Wed., Sept. 11-Nov. 27, 7:00-9:00 pm, GTW-140 (no textbook). #87531

Intermediate 2: CE-LANG 2908, Prerequisite: Intermediate 1 or basic knowledge of Chinese language, Thurs., Sept. 12-Dec. 5 (skip 11/28), 7:00-9:00 pm, GTW-140 (no textbook). #87532

French

10 sessions, \$230. M Maurin.

Beginning: CE-LANG 2500, Sat., Sept. 21-Nov. 23, 9:00-11:00 am, Room TBD. #87920

Intermediate: CE-LANG 2501, Sat., Sept. 21-Nov. 23, 11:00 am-1:00 pm, Room TBD. #87921

German

12 Sat., Sept. 14-Dec. 7 (skip 11/30), AAB-306, \$230. A Leissl.

Beginning Level 1: CE-LANG 2700, 1:45-3:15 pm. #87468

Beginning Level 2: CE-LANG 2701, 12:15-1:45 pm. #87469

Intermediate: CE-LANG 2702, 10:30 am-12:00 noon. #87473

Advanced: CE-LANG 2703, 9:00-10:30 am (no textbook). #87475

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., Sept. 14-Dec. 7 (skip 11/30), \$230.

Beginning Level 1: CE-LANG 2401, 9:00-10:30 am, GTW-141. F Maddalena. #87362

Beginning Level 2: CE-LANG 2402, 10:30 am-12:00 noon, GTW-141. F Maddalena. #87363

Intermediate Level 1: CE-LANG 2403, 9:00-10:30 am, GTW-137. J Spedaliere. #87356

Adv. Conversation & Grammar: CE-LANG 2406
Sec. A: 10:35 am-12:05 pm, GTW-137.
J Spedaliere. #87357

Sec. B: 12:00 noon-1:30 pm, GTW-141.
F Maddalena. #87364

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: "Malena" (2000); "La stanza del figlio" (2001); "L'ultimo bacio" (2001); "Luce dei miei occhi" (2001); "Pinocchio" (2002); and "Respiro" (2002).

CE-FILM 2015, 12 Sat., Sept. 14-Dec. 7 (skip 11/30), 12:15-1:45 pm, GTW-137, \$230.
J Spedaliere. #87361

Portuguese

10 Sessions, 7:00-9:00 pm, \$230. C Pereira.

Beginning: CE-LANG 2010, Mon., Sept. 16-Nov. 18, GTW-140. #87519

Intermediate: CE-LANG 2009, Tues., Sept. 17-Nov. 19, AAB-505. #87520

Advanced: CE-LANG 2015, Wed., Sept. 18-Nov. 20, GTW-141 (no textbook). #87527

American Sign Language

\$230 (+ textbook).

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

CE-LANG 1000, 10 Thurs., Sept. 12 & 19, Oct.3-Nov. 21, 6:00-8:00 pm, Room TBD, A Kogan. #87588

ASL 2: Expands vocabulary, grammatical knowledge, and cultural awareness. Introduces increasingly complex grammatical aspects. Prerequisites: ASL 1 or permission from the instructor.

CE-LANG 1001, 10 Tues., Sept. 10-Nov. 19 (skip 10/29), 6:00-8:00 pm, AAB-306. I Kogan. #87589

Russian

12 sessions, 7:00-9:00 pm, \$250. 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, Tues., Sept. 17-Dec. 3. GTW-135. #87562

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, Mon., Sept. 23-Dec. 9. GTW-135. #87563

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., Sept. 12-Dec. 5 (skip 11/28). Room TBD. #87564

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.

Spanish


10 sessions, \$230 (+ \$5 materials fee, payable to instructor).

 **Beginning Level 1:** CE-LANG 2104.

E Vernon-Buffera.

Sec. A: Mon., Sept. 16-Nov. 25 (skip 10/14), 6:30-8:30 pm, AAB-305. #87411

Sec. B: Sat., Sept. 21-Nov. 23, 9:15-11:15 am, AAB-512. #87412


 **Beginning Level 2:** CE-LANG 2105.

E Vernon-Buffera.

Sec. A: Mon., Sept. 17-Nov. 19, 6:30-8:30 pm, GTW-137. #87413

Sec. B: Sat., Sept. 21-Nov. 23, 11:15 am-1:15 pm, AAB-512. #87414

Intermediate: CE-LANG 2106

 **Sec. A:** Thurs., Sept. 19-Nov. 21, 6:30-8:30 pm, GTW-137. E Vernon-Buffera. #87415

Sec. B: Sat., Sept. 14-Nov. 16, 9:00-11:00 am, Room TBD (no textbook or materials fee). M Khalil. #87517

Advanced: CE-LANG 2107, Sat., Sept. 14-Nov. 16, 11:10 am-1:10 pm, Room TBD (no textbook or materials fee).

M Khalil. #87518

Canta Conmigo

Singing is the easiest way to learn a Romance language. Come learn Spanish through song! CE-LANG 2118, 10 Fri., Sept. 20-Nov. 22, 6:30-8:30 pm, Room TBD, \$230 (+ \$5 materials fee, payable to instructor).

E Vernon-Buffera. #87416

Cuentos Cortos (Short Stories)

An intermediate course that focuses on Spanish short stories. Discover the beauty of each story as you discuss the themes and culture within each and improve your Spanish-speaking ability. CE-LIT 2008, 10 Wed., Sept. 18-Nov. 20, 6:30-8:30 pm, AAB-511, \$230 (+ \$5 materials fee, payable to instructor).

E Vernon-Buffera. #87417

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!

Ragtime to Swing Time

Examine the origins of Jazz from 1900's to 1920s. Focus on some of the early Jazz greats like Duke Ellington and Louis Armstrong. Discuss the life and times of these artists and listen to some of their best-recorded works.

Offered at Peekskill Senior Center, 4 Nelson Ave., Peekskill.

Call Peekskill Senior Center at 914-734-4254 to register.

1 Fri., Sept. 13, 1:30-3:00 pm. L Lush.

Funding for the above seminar provided by City of Peekskill Seniors and co-sponsored by Northwest Livable Communities Connections. All Welcome!

Famous Women Photographers

An exploration of the photography, personal life and artistic impact of six famous women photographers: Julia Margaret Cameron, Dorothea Lange, Diane Arbus, Vivian Maier, Annie Leibovitz and Cindy Sherman. Offered at Dobbs Ferry Public Library, 55 Main St., Dobbs Ferry. To register, call 914-693-6614 or e-mail dobref@wlsmail.org. All welcome!

4 Wed., Nov. 6-20 & Dec. 4, 12:30-2:30 pm. S Courtney.

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. All welcome!

20th Century Historical Times

Join us for a look at Eleanor and Franklin Roosevelt, Hitler's rise and fall, Paris, the City of Light, and birth of rock and roll. Each day will cover one of these topics. Offered at Mamaroneck Senior Center, 1288 Boston Post Rd, Mamaroneck. To register, call 914-834-8840. 4 Mon., Oct. 7, 21 & 28, & Nov. 4, 12:45-2:45 pm. D Fruci.

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 a \$37 senior audit charge and \$13 in registration and student fees 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 Fall 2019 semester will take place in person at the Valhalla campus on Tues., Sept. 3, for Valhalla campus courses only and Thurs., Sept. 5 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

Do you want to learn about available resources for senior citizens 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.

Fall Collegium begins in October!

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

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

LOCAL LORE & REGIONAL HISTORY

Notorious Westchester County: Investigating True Crime in Westchester 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, 1 Tues., Sept. 24, 2:00-4:00 pm in KNC-2 and 1 Thurs., Sept. 26, 2:00-4:00 pm at Westchester Archives Record Center, \$55. C Gioia. #87574

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 Caputo Recreation Center in Ossining, 95 Broadway, Ossining (just off Rt. 9) promptly at 11:00 am.

CE-TRVL 2001, 1 Sat., Oct. 26, 11:00 am-1:00 pm, \$25. M Cain. #87738

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 Keeper's House, 15 Walnut Street, Dobbs Ferry, promptly at 11:00 am. The walk and museum visit takes about two hours.

CE-TRVL 2045, 1 Sat., Oct. 19, 11:00 am-1:00 pm, \$25. M Cain. #87681

ERAS OF HISTORY

AMERICAN HISTORY

NEW! Discover the U.S. Constitution

Our Constitution is a remarkable document. It is short, it is only a few paragraphs long and it has withstood the test of time. However, the government of, by, and for the people only works when people understand how it works. Knowing what is in the Constitution and why it is relevant to us today is fundamental to our being able to defend it. This class offers a short and easy guide to understanding the Constitution.

CE-HIST 2122, 3 Tues., Sept. 17-Oct. 1, 6:00-8:00 pm, AAB-310, \$75. E Castillo, Jr. #87844

Orphan Train to Destiny

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 totwriter@aol.com for list of optional books.

CE-HIST 2052, 3 Mon., Nov. 4-18, 6:30-8:30 pm, KNC-2, \$75. T Riley. #87347

NEW! The History of the Postal Service

Learn how the postal service made use of the various modes of communication and how they are still adapting. Learn about Rowland Hill's invention of the adhesive postage stamp and how it changed the world. As a bonus, discuss rare stamps and their valuation. Each student will get an album and hundreds of stamps.

CE-HIST 2050, 3 Wed., Oct. 9-23, 6:30-8:30 pm, AAB-305, \$75 (+ \$5 materials fee, payable to instructor). T Riley. #87346

Haunted Legends & Folktales of the Hudson River Valley

Learn the story of some of our most famous haunted legends & folktales of the Hudson Valley. A color(ful) introduction of stories and legends that will thrill and keep one's interest in why the Hudson Valley is considered one of the most haunted regions of the United States.

CE-LIT 2002, 1 Sat., Oct. 12, 12:30-2:30 pm, AAB-305, \$25. L DiMartino. #87521

THE BATTLES OF THE CIVIL WAR

Join us for a series of discussions about the Civil War; each seminar will focus on a specific battle. Each class meets for 1 Thurs., 9:00 am-12:00 noon, \$30 per class. D Fruci.

Civil War Battles: Antietam

The bloodiest day of warfare in American military history! As the Southern forces made their first major offensive into the North, both armies collided in the Maryland countryside. Strategies, personalities, and results will be explored.

CE-HIST 2056VA, Oct. 3. KNC-2, #87579

Civil War Battles: Fredericksburg

Take an in-depth look at the December 1862 battle at Fredericksburg, Virginia. Examine battle strategies, personalities of the army's generals, and the results and impact of this major Confederate victory.

CE-HIST 2069VA, Oct. 10, KNC-2. #87580

Civil War Battles: Chancellorsville

We'll cover the Confederate victory at the battle of Chancellorsville. The army's strategies, the personalities of their leaders, and the important effects of the battle's outcome will be discussed. Finally, the importance of Stonewall Jackson's loss will be studied.

CE-HIST 2070VA, Oct. 17, KNC-3. #87581

Civil War Battles: Gettysburg

This seminar will cover the South's second major invasion into the North. This three-day battle is considered by many to be the turning point in the war. We will discuss strategies, personalities, and results of this legendary battle in the Pennsylvania countryside.

CE-HIST 2055VA, Oct. 24, KNC-3. #87582

AMERICAN ICON SERIES

Join us for a series of discussions about American Icons. Each class meets for 1 Thurs., 6:00-9:00 pm, GTW-219. \$40 per class. D Fruci.

NEW! American Icon: The Rise and Fall of George Armstrong Custer

Follow the life of George Armstrong Custer starting with his youth, to his earning a teaching certificate and his acceptance to West Point. Follow his army career through his rise in rank during the Civil War and ending with his demise during the Indian Wars at Little Big Horn.

CE-HIST 2126, Oct. 3, \$40. #87857

NEW! American Icons: Sitting Bull & Crazy Horse

Discover the life and death of two iconic Native American leaders. Follow their lives as they lead their people in an attempt to keep their lands and culture alive. Learn about their highs and lows in dealing with the Indian Wars as the U.S. forced the Native American culture toward life on the reservation.

CE-HIST 2124, Oct. 10, \$40. #87855

NEW! **American Icon:**
The Life of Theodore Roosevelt

An in depth view of the life of Theodore Roosevelt starting with his younger years. Watch him develop into the man who became the youngest president in American history. Along the way, life's turmoil will help him develop into a conservationist, naturalist, writer, war hero and an American statesman.

CE-HIST 2125, Oct. 17, \$40. D Fruci. #87856

NEW! **American Icon:**
Richard Clarke and America's War on Terror

Discover the story of America's war on terror through the eyes of Richard Clarke. Mr. Clarke served seven presidents and served as the counterterrorism czar for Bill Clinton and George W. Bush. Examine his recollections and experiences leading up to September 11, 2001.

CE-HIST 2123, Oct. 24, \$40. #87854

WORLD HISTORY

NEW! **China in the 21st Century:**
Defining a New World Order

In the past sixty-seven years, China has made a phenomenal transformation through a careful blend of capitalism and a centrally planned economy. China's 2025 technology program and the One Belt, One Road initiative underscores her ambitions for hegemony. Yet, as China takes its place in the modern world, it faces immense difficulties: a growing inequality gap, widespread corruption and rampant pollution provoking mounting calls for political reform. Discuss the future of U.S.-China relations in light of the ongoing conflicts on trade. Examine China's past and explore its history, philosophies and traditions to understand the underlying forces that explain China today.

CE-POLTC 2014, 4 Tues., Oct. 15-Nov. 5, 6:00-8:00 pm, AAB-310, \$95. J Levey. #87831

The Great Hunger in Ireland and Its Legacy

Between 1845-1852 the population of Ireland was reduced from 8 million people to less than 5 million due to the Irish Famine. Examine its causes and the effects on America, as well as the conquest of Ireland by Oliver Cromwell and his imposition of draconian laws which contributed to the famine. Explore the viewpoint of well-known Irish scholars on the Irish Diaspora to Canada, Australia, Europe and America, and the starvation and emigration of millions. Please email instructor at totwriter@aol.com for list of optional books.

CE-HIST 2067, 3 Mon., Oct. 7-21, 6:30-8:30 pm, AAB-310, \$60. T Riley. #87350

FILM

NEW! **The Dracula Movie Lawsuit (1920-1921)**

Learn the story of how the first Dracula movie in the silent film era would lead to a major European court lawsuit against a film studio for using the famous novel of Bram Stoker's estate without authorization or compensation to the Stoker Estate and its impact on future film studios.

CE-FILM 2043VA, 1 Sat., Oct. 5, 12:30-2:30 pm, AAB-305, \$25. L DiMartino. #87845

NEW! **The Golden Age of Hollywood Horror Films (1930's-40's)**

Learn the story of how Hollywood developed a series of horror films that fascinated and kept the movie going public coming back to theaters time and again. Discuss horror film classics and their movie stars with emphasis on the long-term impact these films had on the theater going public.

CE-FILM 2044VA, 1 Sat., Oct. 19, 12:30-2:30 pm, AAB-305, \$25. L DiMartino. #87846

Spies in Film

This course will focus on the relationship between espionage and politics. Films to be discussed "Bridge of Spies", "Tinker, Tailor, Soldier, Spy", "Goldfinger", "The Imitation Game", and "The Spy Who Came In From the Cold".

CE-FILM 2017, 4 Mon., Sept. 9-30, 7:00-9:00 pm, GTW-137. \$80. P Gettler. #87505

The 70's in Film

The 70's produced many films that went to the heart of America and American politics; this course will examine some of these films and determine what they can tell us about our current political era. Among the films to be discussed are "The Godfather", "Mash", "Apocalypse Now", "The Deer Hunter", "Three Days of the Condor", and "All the President's Men".

CE-FILM 2017, 4 Mon., Oct. 7-28, 7:00-9:00 pm, GTW-141. \$80. P Gettler. #87511

Antologia del Cinema Italiano:
Anthology of Italian Cinema

See page 33 for more information



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's main campus in Valhalla since 1999.

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

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-3, \$100. E Pressman.

Sec. A: Sept. 10-Oct. 15 (skip 10/1). #87764

Sec. B: Oct. 22-Dec. 3 (skip 11/5 & 12). #87765

Election 2020

Make sense of the presidential politics for the 2020 election. Class provides complete with a set of unique tables, charts and graphs drawing on the lecturers' own expertise and past participation in presidential politics.

CE-POLTC 2014, 2 Wed., Sept. 18 & 25, 6:00-10:00 pm, Room TBD, \$95. J Kotch. #87907

VISUAL ARTS & MUSIC APPRECIATION

ART APPRECIATION

NEW! Baroque Decorative Arts

The baroque period has been defined as exuberant, illusionistic and dramatic. While listening to baroque music, explore the baroque period through the decorative arts. Examples of both interior and exterior of baroque architecture as well as furniture, textiles and ceramics provided. Countries of Italy and France with be the primary focus with a brief look at England, all viewed through the cultural and socioeconomic factors of the day within the context of power, politics and religion.

CE-ART 2329VA, 1 Thurs., KNC-2, \$30. A Concra.

Sec. A: Oct. 17, 6:00-8:00 pm. #87918

Sec. B: Nov. 14, 10:00 am-12:00 noon. #87919

Art History for Travelers

For armchair travelers who want to relive the joys of a past trip or those planning one in the future. Each class explores a different country and their essential contributions to art history. Start in France with an exploration of French art; then on to Italy to discover countless treasures of the Renaissance and Baroque period and Roman architectural wonders like the Colosseum and Forum. In Greece, explore the wonders of the Parthenon and the Cycladic and Minoan civilizations. Finally, enjoy Spain and discover the home of some of the greatest artists in history including Goya, Velasquez and El Greco.

CE-TRVL 2046, 2 Wed., Nov. 6 & 13, 1:00-3:00 pm, Room TBD, \$45. S Altman. #87539

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.

CE-HIST 2075, 1 Fri., Oct. 11, 1:30-3:00 pm, KNC-2, \$25. C Andersen. #87303

Six Great Artists

Examine six of the greatest artists in history, each representing a different artistic period. For the Renaissance, discover the stunning and revolutionary work of Michelangelo. In the Baroque period, Rembrandt and his fascinating portraits will be studied. J.M.W. Turner will represent the Romantic era, and Edgar Degas—the Impressionists. Gauguin and his dramatic life and work will be the Post-Impressionist example, and Matisse will represent the 20th century and the emergence of Modernism.

CE-ART 2227VA, 3 Wed., Oct. 9-23, 1:00-3:00 pm, Room TBD, \$60. S Altman. #87540

Architecture of the Third World

View architectural images of non-western cultures throughout history, including India, China, Thailand, and Japan, as well as Islamic architecture in North Africa, Spain, Asia, and Venice, and explore their adaptation in Western cultures.

CE-CULTR 2016VA, 6 Tues., Oct. 15-Nov. 19, 1:30-3:30 pm, Room TBD, \$120. B Levy. #87535

Art Stars of the Baroque Era

This series of lectures will explore the rich and beautiful Baroque era of the 17th century and the many influential artists that emerged from it. Examine in depth several artists who were emblematic of their time and place: Vermeer of Holland, Caravaggio of Italy, Velasquez of Spain, Van Dyck of England, Rubens of Flanders, and Poussin of France. Also covered will be their contemporaries and the political, social, and artistic climate of the times in each of these countries.

CE-ART 2237, 3 Wed., Sept. 11-25, 1:00-3:00 pm, Room TBD, \$65. S Altman. #87541

FAMOUS ARTISTS

Famous Women Photographers

An exploration of the photography, personal life, and artistic impact of six famous women photographers: Dorothea Lange, Diane Arbus, Vivian Meier, Annie Leibovitz, Sally Mann, and Cindy Sherman.

CE-PHOTO 2038, 6 Wed., Sept. 25-Oct. 30, 12:00 noon-2:00 pm, Room TBD, \$140. S Courtney. #87837

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 Tues., Sept. 24-Oct. 29, 12:00 noon-2:00 pm, KNC-5, \$140. S Courtney. #87514

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 her fellow Impressionists, Degas, Renoir, Monet, and Pissarro in European Paintings. 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., Oct. 25, 11:00 am-1:00 pm, \$25 (+ \$10 payable to instructor for Met Group Tour Fee). S Courtney. #87516

MUSIC APPRECIATION

History of the American Musical

For anyone who enjoys music and the theater. American musicals tell stories about social and cultural events through songs, spoken dialogue, acting and dance. Though their primary purpose is to entertain, they do so much more. Musicals have the power to change minds. As the world changes, so has the American musical. Explore these changes from the early twentieth century through modern times.

CE-MUSIC 2094, 3 Tues., Nov. 5-19, 6:30-8:30 pm, KNC-3, \$75. L Lush. #87835

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 Tues., Sept. 17, 10:00 am-12:00 noon, KNC-2, \$25. D Perks. #87598

An Opera Experience

Join us for a lively and informative presentation of several operas. We will explore the history, libretto, and aria highlights, as well as the cultural and social significance of these various operas, including "Porgy and Bess", "Turnadot" and "Madama Butterfly".

CE-MUSIC 2074VA, 3 Mon., Sept. 23, Oct. 21 and Nov. 18, 10:00 am-12:00 noon, KNC-3, \$60. J. Mallory. #87763

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., Sept. 9-Nov. 18 (skip 10/14), 6:45-8:15 pm. #87566

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

CE-DANCE 2008, 10 Wed., Sept. 4-Nov. 6, 9:00-10:30 am. #87567

Open Level Adult Ballet:

CE-DANCE 2043 10 Sat., Sept. 7-Nov. 9, 9:30-11:00 am. #87942

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. Sept. 3-Nov. 5, 7:00-8:30 pm. #87568

Adult Jazz 2 & 3: CE-DANCE 2012, 10 Mon., Sept. 9-Nov. 18 (skip 10/14), 9:00-10:30 am. #87569

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., Sept. 5-Nov. 14 (skip 10/31), 6:30-8:00 pm. #87570

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 Thurs., Sept. 5-Nov. 14 (skip 10/31), 7:30-8:30 pm. #87571

Sec. B: Open Level Family Tap: 10 Sat., Sept. 7-Nov. 9, 9:00-9:45 am. #87572

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

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

DANCE

Hip-Hop Dance

Explore the fundamentals of hip-hop dance including isolation, rhythm, and improvisation or freestyle. The class draws on a fusion of dance styles including hip-hop, house, and West African dance. Students will practice body isolations that help develop personal style and freestyle. Students will learn new choreography each week. Each class will also include a (voluntary!) freestyle circle or cypher.

CE-DANCE 2047, 6 Sun., Sept. 22-Oct. 27, 5:00-7:00 pm, AAB-218, \$150. J Green. #87839

Dance It Off with Belly Dancing

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

CE-DANCE 2002, 5 Sat., Sept. 21-Oct. 19, 2:00-3:00 pm, AAB-218, \$60 (+ \$15 optional fee for hip scarf, payable to instructor).

S Everts. #87583

Gothic Belly Dance Workshop

This Halloween season experience a new side of belly dance like never before. Get ready as we combine basic belly dance steps, sharp hip movements and creepy arms. Get in touch with your dark side in this one of a kind spooky and eerie workshop.

CE-DANCE 2044, 1 Sat., Oct. 12, 3:15-5:15 pm, AAB-218, \$25. S Everts. #87584

Holiday Belly Dance Workshop

Get in the holiday spirit with this festive workshop as we combine basic belly dance steps and belly dance to some joyful holiday music.

CE-DANCE 2045, 1 Sat., Dec. 14, 2:00-4:00 pm, AAB-218, \$25. S Everts. #87585

Thriller Choreography Workshop

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

CE-DANCE 2035, 1 Sat., Oct. 19, 3:30-5:30 pm, AAB-218, \$25. S Everts. #87586

Latin Dancing

Merengue, bachata, cumbia, salsa. No experience necessary; no partner required. Steps broken down to make it easy and comfortable for all to follow.

CE-DANCE 2003, 6 Sun., Sept. 22-Oct. 27, 10:00-11:30 am, AAB-218, \$130. F Elia & A Akhu. #87317

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., Nov. 3-Dec. 8, 10:00-11:30 am, AAB-218, \$130. F Elia & A Akhu. #87318

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 soft ballet slippers, tights, and leotard or leggings. For beginners and intermediates. For ages 14 and up.

CE-DANCE 2000, 10 Sun., Sept. 15-Nov. 17, 11:30 am-1:30 pm, AAB-218, \$225. I Kent. #87320

ACTING & THEATER

NEW! Improvisation Classes for Everyone

Your instructor, Greg Sullivan, is author of nine books on improvisation and has been teaching improv for over twenty years. He founded and performed with the troupe KLAATU and has been featured in three BACK STAGE cover stories and was a substitute teacher at HB Studio in Manhattan for many years.

Improv for Everyone

Improvisation is an essential skill for actors but for non-actors it is also a great way to meet smart, fun people and enjoy lots of laughs.

Improv classes will enhance your public-speaking, creative and teamwork skills. Each class is organized, fast-paced and offers plenty of positive, supportive feedback.

CE-THEAT 2032, 5 Thurs., 7:00-9:00 pm. Room TBD. \$110.

Sec. A: Sept. 26-Oct. 24. #87908

Sec. B: Nov. 7-Dec. 12 (skip 11/28). #87909

Improv for Kids

Our improvisation class for kids is a great way to build your child's social skills and confidence.

We teach teamwork, listening, and public-speaking skills while helping creativity blossom. Each 90-minute class is fun, organized and fast-paced. The instructor has also written Improv for Kids: 24 Wacky Games, a copy of which is provided for free to each student. Greg is a long-time improv instructor/performer and dad to an eleven year old. At the end of each term, the students will put on an improv performance for family and friends. Recommended for children ages 10-14. A parent is required to attend each class.

CE-THEAT 2033, 6 Sat., Oct. 5-Nov. 9, 9:00-10:30 am, Room TBD, \$125. #87912

Improv for Singles:

Join us for a new kind of single's mixer! Looking for a fun, social event? Hoping to make new friends? Or just need some more laughs in your daily life? Try our monthly improvisation get togethers which alternate between Friday and Saturday nights. Improv is easy to learn, a fine way to flex your creative muscles and provides lots of laughs. Light snacks and beverages are provided. Greg keeps the evening moving along at a comfortable pace and adds positive feedback along the way.

CE-THEAT 2034, 8:00-10:00 pm. KNC-5. \$20 per section.

Sec. A:
Fri., Sept. 13. #87914

Sec. B:
Sat., Oct. 5. #87915

Sec. C:
Fri., Nov. 1. #87916

Sec. D:
Sat., Dec. 7. #87917



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. All writing levels welcome and encouraged! 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 Spring 2020. For more information, visit www.GabrielleFoxWrites.com

CE-THEAT 2008, 6 Tues., 7:00-9:00 pm, KNC-4, \$195. G Fox.

Sec. A: Sept. 3-Oct. 8. #87793

Sec. B: Oct. 22-Nov. 26. #87794

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., Nov. 5-Dec. 10, 12:00 noon-2:00 pm, KNC-2, \$120. S Courtney. #87515

Acting Fundamentals

Acting Fundamentals is for beginning actors or actors looking to strengthen the foundational skills of the craft. Drawing from a fusion of acting traditions, including improvisation, Meisner, and sensory work, students will focus on being truthful under imaginary circumstances and learn the art of listening (beat for beat) for rehearsal or performance.

CE-THEAT 2030, 6 Wed., Sept. 18-Oct. 23, 7:00-9:30 pm, AAB-512, \$180. J Green. #87840

Intermediate Acting Technique

This course builds on beginner level skills and takes the student to the next level of their craft. Taking a holistic approach, which mixes the modalities of the beginner level along with a non-traditional approach to self-discovery for a whole performance.

CE-THEAT 2031, 6 Mon., Sept. 16-Oct. 21, 7:00-9:30 pm, AAB-304, \$180. J Erick. #87892

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.



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: Sept. 10-Oct. 15. #87550

Sec. B: Nov. 5-Dec. 10. #87551

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., Sept. 11-Oct. 16, 7:30-10:30 pm, \$245. R Jones. #87552

CE-THEAT 2000, 12 Wed., Sept. 11-Dec. 4 (skip 10/30) 7:30-10:30 pm, \$395. R Jones. #87553

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. (Only offered for 12 weeks)

CE-THEAT 2029, 12 Tues., Sept. 10-Dec. 3 (skip 10/29), 7:30-10:30 pm, \$395. R Jones. #87554

MUSIC

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 Tues., Oct. 29-Nov. 5, 10:00 am-12:00 noon, Room TBD, \$50. D Perkis. #87599

Setting Lyrics to Music

Learn several techniques to emphasize important words and express their essence as they are set to music as lyrics. Each student will bring in one very short text or poem to work on. A keyboard will be available in class so we can hear each other's work. CE-MUSIC 2095VA, 2 Tues., Dec. 3 & 10, 10:00 am-12:00 noon, KNC-2, \$50. D Perkis. #87922

Music Calligraphy

Music calligraphy allows amateur and professional composers to write music without the use of a computer. Learn techniques for legible writing on staff/score paper, including notes, clefs, rests, accidentals, beaming, lyrics, and more. Also covered will be setting up pages, measures on a staff/page the order of instruments and parts in a score, and how to make a page as readable as possible for other musicians and performers. Please bring a 6" ruler and No. 2 pencils with erasers. CE-MUSIC 2077VA, 2 Mon., Nov. 25 & Dec. 2, 7:00-9:00 pm, KNC-2, \$45. T Williams. #87575

Finale: The Global Standard for Music Notation

Finale software allows you to arrange, compose, and notate sheet music for any genre. Learn to use Finale's powerful notation, recording, editing, even orchestration and arranging capabilities. Topics covered include setup of vocal and keyboard scores, using instruments in sections, and creating orchestra scores. Create a simple lead sheet, vocal score, and optional instruments. Bring a laptop with latest version of Finale (2014 or V25). CE-MUSIC 2080VA, 4 Mon., Oct. 28-Nov. 18, 7:00-9:00 pm, AAB-304, \$75. T Williams. #87576

Music Theory for Dummies


A brief and simple crash course overview of the components of basic music theory: notation, pitch, staves, meter, intervals, scales, chords, keys, triads, harmony, and structural form. Listening skills include identifying basic chords and intervals. Basic sight singing involves using solfege and simple score reading while following notation. CE-MUSIC 2071, 2 Mon., Sept. 16 & 23, 7:00-9:00 pm, KNC-2, \$40. T Williams. #87577


Music Sight Reading Made Easy


An introduction to reading music, with an emphasis on following notes by reviewing sheet music and scores. Includes identification of basic elements of music such as locating the melody, themes, or motives which can vary; "ordering" scores according to instrument families; and examining structural forms including score reading across styles. CE-MUSIC 2072, 2 Mon., Oct. 14 & 21, 7:00-9:00 pm, KNC-2, \$40. T Williams. #87578

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.

 **Beginning:** CE-MUSIC 2001, Thurs., Sept. 12-Nov. 14, 7:30-9:30 pm, AAB-104, \$210 (+ \$45 for Book One payable to instructor). #87893

 **Intermediate:** CE-MUSIC 2015, Mon., Sept. 16-Nov. 18, 7:00-9:00 pm, AAB-104, \$210 (+ \$55 for Book 2 payable to instructor). #87894

 **Advanced:** CE-MUSIC 2081, Tues., Sept. 17-Nov. 19, 7:00-9:00 pm, AAB-104, \$210 (+ \$55 materials fee for Book Three, payable to instructor). #87895

Guitar is Fun

Always wanted to learn to play the guitar? Now is your chance! In the Beginner class, learn chords and strumming techniques. The Intermediate class is designed for those who have taken the Beginner 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. \$80. D Moran.

Beginning: CE-MUSIC 2057VA, Oct. 29-Dec. 10, 1:30-2:30 pm. #87331

Intermediate: CE-MUSIC 2058VA, Sept. 10-Oct. 22, 1:30-2:30 pm. #87334

Advanced: CE-MUSIC 2066VA, Sept. 10-Oct. 22, 2:30-3:30 pm. #87333

Advanced Part 2: CE-MUSIC 2083VA, Oct. 29-Dec. 10, 2:30-3:30 pm. #87440

Piano is Fun

Add the joy of music to your life! The Beginning class is designed for those who have never played piano before. Learn to read music in a friendly supportive atmosphere. In the Intermediate class, join us as we explore new rhythms, keys, and songs with fellow students. Please bring your own keyboard with batteries in it. 7 Tues., 12:15-1:15 pm, KNC-3, \$80 (+ textbook). D Moran.

 **Beginning:** CE-MUSIC 2060VA, Oct. 29-Dec. 10, #87335

 **Advanced:** CE-MUSIC 2067VA, Sept. 10-Oct. 22, #87441

Piano for Adults

Individualized and group instruction. Access to a piano and practice outside of class time are required. \$185 (+ \$19 for textbook, payable to instructor), AAB-110. H Dutton.

Beginner: If you always wanted to play piano but never got around to 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., Sept. 13-Nov. 15, 6:00-7:30 pm. #87592

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

CE-MUSIC 2062, 10 Fri., Sept. 13-Nov. 15, 7:30-9:00 pm. #87593

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

CE-MUSIC 2020, 10 Thurs., Sept. 12-Nov. 14, 7:30-9:00 pm. #87594

Advanced Intermediate: For students with intermediate to advanced technique.

CE-MUSIC 2018, 10 Thurs., Sept. 12-Nov. 14, 6:00-7:30 pm. #87595

FINANCES & RETIREMENT PLANNING

PERSONAL FINANCE

NEW! Building and Maintaining Good Credit

Having trouble with credit? Learn the pros and cons of using credit, how to obtain credit and build a good credit reputation. Learn about FICO credit scores, how to fix errors on your credit report, effects of divorce on credit and ways to get out of excessive debt, as well as how to protect yourself from identity theft. An overview of credit application and credit report will be provided.

CE-FIN 2076, 2 Wed., Sept. 18 & 25, 6:30-8:30 pm, AAB-505, \$50. A Ribeiro. #87829

NEW! Home Ownership: Is It Better to Buy or Rent?

Are you considering buying your own home but undecided whether renting is better? Discover the pros and cons of both buying and renting. Learn to identify the costs of buying a home, the steps needed when buying and what to know about financing. Learn to think and act strategically before making the decision to buy.

CE-REAL 2072, 2 Wed., Oct. 9 & 16, 6:30-8:30 pm, AAB-304, \$50. A Ribeiro. #87830

Cutting Costs in Difficult Times

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

CE-FIN 2002, 1 Wed., Oct. 16, 6:00-8:00 pm, KNC-5, \$25 (+ \$20 optional materials fee, payable to instructor). B Nathan. #87343

NEW! Legal Awareness: What You Need to Know

Are you facing a legal issue and not certain if you need an attorney? Learn what you should know before hiring an attorney and about how the law may be applied in our everyday lives. Gain a legal awareness that will allow you to decipher whether your current or future situation may require the use of an attorney and what you can do to help yourself. Take this course so you make an informed decision when dealing with the legal complexities of today's society.

CE-LAW 2008, 3 Thurs., Sept. 26-Oct. 10, 7:00-9:00 pm, Room TBD, \$75. V Muniz. #87842

INVESTMENTS AND FINANCE

NEW! Bear Markets: A History of Pullbacks, Panics & Crashes

After almost a decade of a stock bull market, are we due for a bear market? What is the difference between a correction, a crash and a bear market? We will look at famous bear markets in history and learn about the market conditions that can usher in the dreaded bear.

CE-FIN 2075, 1 Thurs., Oct. 10, 6:00-8:00 pm, KNC-2, \$30. W Bullard. #87826

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., Oct. 16, 6:00-8:00 pm, KNC-3, \$25 (+ \$20 optional materials fee, payable to instructor). R Nathan. #87341

**5 EASY
WAYS
TO REGISTER**
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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., Oct. 16, 8:00-10:00 pm, KNC-3, \$40 (+ \$20 optional materials fee, payable to instructor). R Nathan. #87342

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., Nov. 7, 6:00-8:00 pm, KNC-2, \$25. W Bullard. #87398

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., Sept. 24, 6:30-8:30 pm, KNC-2, \$40. J Brenkovich. #87377

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., Oct. 16, 7:00-9:00 pm, GTW-219, \$25 (+ \$5 materials fee, payable to instructor). R Howie. #87728

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., Oct. 24, 6:00-8:00 pm, KNC-2, \$25. W Bullard. #87676

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, Oct. 29. #87748

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, Nov. 12. #87749



A TASTE OF WESTCHESTER



Join us at several of Westchester's most exciting restaurants for a culinary adventure that will tantalize your taste buds. Each chef will offer a private cooking demonstration, followed by a tasting of the prepared items. Fees include non-alcoholic beverages. New menu items are explored each semester. Menu substitutions may occur when necessary. Demonstrations will begin at the times designated. Sampling fees are payable in CASH only. Call restaurants or visit their websites for directions.

No refunds are given for these classes but please call the college if you cannot attend to advise the restaurant. A one-time per semester registration fee of \$3.25 will be added to the final tuition calculation. CE-REST 2000 is the catalog number for all Taste of Westchester classes.

Must be 21 years of age to attend.

SEPTEMBER

Zwilling J.A. Henckels Cooking Studio

270 Marble Avenue, Pleasantville
914-749-3406, zwillingcookingstudio.com
Hands-on Cooking with MUTTI Tomatoes! In this state-of-the-art test kitchen, executive chef Bernard Janssen educates us on Zwilling products while preparing a meal utilizing new knife skills and cooking techniques. Learn to use MUTTI brand products to create tomato pulp and smoked salmon macaroons; beef tartare with cherry tomato and coriander vinaigrette, along with the art of making parmesan crisps. An interactive lesson on how to make Sicilian saffron cavatelli with sausage, adorned with a tomato vegetable sauce. Experience, first-hand, how to make tomato sorbet and a tomato tartan. Limited space and special class treat is a substantial discount on all Zwilling products-check website. Longer class due to interactive cooking, wear your comfy shoes!
1 Mon., Sept. 16, 5:30-9:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87766

NOTE: Unless otherwise noted, each Taste of Westchester class is \$20 (+ \$25 sampling fee in CASH, payable to instructor).

Amore Pizzeria & Italian Kitchen/Caterers

1 Kent Place, Armonk
914-273-3535, www.amorearmonk.com
Outdoor Pizza! Proprietors Mark and Joe Mazzotta recognize the spirit of seasonal simplicity in Italian cooking as they pay homage to their culture and heritage. Our class will experience several traditional dishes with a modern twist. Make an antipasto of seasonal grilled veggies. Mark will take us through the grill prep, dough making and discuss how to make the perfect grilled pizza utilizing fresh garden ingredients and delicious cheeses. A dessert demo on the house specialty (citrus olive oil cake). Class held outdoors so dress appropriately. Warm hearted and full of family stories, our chef is always full of surprises. Mangia!
1 Tues., Sept. 17, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87767



GoSu Meats & Noodles

50 South Buckhout Street (Astor Street), Irvington
914-479-5898, eatgosu.com

Korean Hands On! Owner Tony Kim will teach us to make tasty Korean dishes and tell a story or two along the way. Help him create onigiri - Japanese rice ball/triangles with salmon bulgogi, spicy pork and chicken teriyaki. Learn the art of Asian potato salad and cold Kimchee noodles. Discover the secret to a "must try" dessert - tempura battered fried cheesecake topped with a light raspberry drizzle and green tea powder. Roll up your sleeves and order some hot sake!

1 Wed., Sept. 18, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87773



Coffee Labs Roasters

7 Main Street, Tarrytown

914-332-1479, www.coffeelabs.com

Discover Specialty Coffee! The Loves are driven by a passion for the environment, sustainability, and ethically sourced quality coffee. Lead barista Jefferson and professional roaster Doug Wray will teach us basic coffee cupping skills; aromatics, slurping, and tasting. Sample nuts, chocolate, and fruit, including berries and citrus, and "cup coffee" to discuss the flavors. Learn tastes and aromas, explore mouth-feel including sweetness, acidity, flavor, and aftertaste. Beans embody telltale flavors from the growing region so you can attempt to identify origin. Samples of food paired with coffee for profile identification. Enjoy a sample of freshly roasted beans to take home.

1 Thurs., Sept. 19, 6:30-8:30pm, \$20 (+ \$20 sampling fee in CASH, payable to instructor).
#87774

La Catena Italian Restaurant

871 Saw Mill River Road, Ardsley

914-231-9260, LaCatenaArdsley.com

Flames! Owner chef Emilio recreates some favorite Italian dishes including a classic spiedini alla romana (bread stuffed with prosciutto, fresh mozzarella) with caper sauce. Have your cameras ready for the flaming tableside show of fresh pappardelle pasta with mushrooms, ignited cognac in a giant hollowed wheel of parmigiano-reggiano followed by a lesson on chicken paesana with vinegar peppers, potatoes and veggies. Enjoy our chef's strawberry shortcake with coffee. Attendees love the show as this chef is on fire!

1 Mon., Sept. 23, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87775

Zwilling J.A. Henckels Cooking Studio

270 Marble Avenue, Pleasantville

914-749-3406, zwillingcookingstudio.com

Cookbook/Hands-on Cooking! Known for German knives, the US headquarters houses a spectacular test kitchen run by executive chef Bernard Janssen who will educate us on their current products while preparing a meal utilizing new knife skills and cooking techniques. Create mushroom bruschetta and pickled cauliflower for an herb salad. Participate in a lesson to perfectly pan sear white fish, and prep a leek, parmesan and hazelnut gratin from their new STAUB cookbook. Make a flourless florentine chocolate pie from scratch with a marsala wine reduction. Limited space and a special class treat-a-substantial discount on all Zwilling products (check website). Optional purchase - signed STAUB cookbook for \$25 class price. Longer class due to interactive cooking!

1 Tues., Sept. 24, 5:30-9:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor, optional signed cookbook additional \$25). #87776

NEW! Saltaire Oyster Bar

55 Abendroth Avenue, Port Chester

914-939-2425, saltairoysterbar.com

Aww Shucks! Housed in a century old historic grain warehouse nestled along the banks of the Byram River, they offer the widest selection of pristine oysters in the tristate area sourced daily from the Fulton Fish Market. Owners Beth and Les Barnes will treat us to a hands-on lesson on shucking oysters and a variety of dressings: red wine mignonette, house cocktail, horseradish aioli, and a creative strawberry cucumber relish. Try some tidbits from the "Wine & Brine" happy hour menu and share secrets to their fresh fish tacos. Create a key lime tart and the bartender teaches us to make a mini seasonal cocktail to pair with our oysters. Learn why they are the best oyster house in Westchester. Music after class, too!

1 Wed., Sept. 25, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87779

NEW! Mima Vinoteca Italian Kitchen & Wine Bar

mimarestaurant.com

*Held at Tromonto by Zuppa, 27 Saw Mill River Rd, Hawthorne, 914- 347-8220, tramontos.com
Just Like Grandma! Join Mima's owner chef Dominick Russo and along with general manager Nando Paterra at their "sister" restaurant Tromonto for a "how to" on sausage stuffed mushrooms. Help create hand rolled ricotta gnocchi with an easy sage butter sauce. Enjoy an intermezzo of lemon sorbetto, amarena cherry, and prosciutto. Learn the chef's rendition of chicken scarpariello and the classic Italian dolce. Optional \$12 wine pairing with each course. Both restaurants are a tribute to our mima's (grandmothers)! This class is in the Hawthorne location.

1 Thurs., Sept. 26, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor; optional wine pairing additional \$12). #87780

OCTOBER



DeCicco & Sons

17 Maple Avenue, Armonk
(Demo Kitchen-2nd floor)
914-499-1100, deciccoandsons.com
Beautiful Demo Kitchen! Family operated specialty grocery store offering an upstairs bar serving local beers, a Bocce court and a demo kitchen. Chef Frank Carlucci teaches the techniques used from their catering specialties with printed recipes and a chance to help prep. Make fig and toasted almond brie crostini and an easy dinner of chicken cacciatore with red wine wild mushrooms and caramelized fennel mashed potatoes. Brendon O'Brien, their in-house craft beer manager guides us in pairing three different beers with our courses. We will make our own apple crumble panna cotta to go with coffee. Arrive early or stay late to shop!
1 Tues., Oct. 1, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87781

Tredici North

578 Anderson Hill Road, Purchase
914-997-4113, tredicinnorth.com
Freakin' Fanelli! Italian cooking is in Giuseppe Fanelli's blood as 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. Now at two Westchester locations, he brings elevated Italian fare to the suburbs. Featured on numerous television shows, including "Man Finds Food," "Kitchen Casino," and as the champion on The Food Network's culinary competition "Chopped", he demonstrates some of his special dishes: crispy artichoke truffle Pecorino salad and tagliatelle hunter's ragu. Learn to properly prepare the catch of the day. Our talented chef teaches the secret to peanut butter chocolate panna cotta. Small class, so sign up quickly to catch a glimpse of what he has brought to the 'burbs!
1 Wed., Oct. 2, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87782

Roc N Ramen

19 Anderson Street, New Rochelle
914-365-2267, rocnramen.com
Oodles of Noodles! Owner Wayne Carrington has developed his own recipes and incorporated healthy broths and savory elements, for a complete meal in a bowl. Enjoy two types of steamed buns; crispy chicken and corned beef cabbage. Jeannie shares the secrets of oxtail empanada. Discover rice bowls and try chashu-don (braised pork belly and fried egg over jasmine rice). Learn how ramen is made using slow cooked healthy bone stock. Enjoy ramen with corned beef and cabbage for a twist on the usual. Finish with mocchi ice cream. Watch Wayne make "adult" ice cream using his famous "rocket punch" made from nine different types of alcohol! Japanese beer available and a discussion on how the restaurant concept was developed. Come slurp with us!
1 Thurs., Oct. 3, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87783



NEW! 8 North Broadway

8 N. Broadway, Nyack
845-353-1200, 8northbroadway.com
Mediterranean Inspired Lunch! This lovely restaurant and wine bar offers exquisite plates at the hands of owner/chef Constantine Kalandranis. Chef will tell us how he began cooking while teaching us to make Greek hand rolled pita and mezze. The menu changes daily and is so fresh it is stated as "fish of the moment". Enjoy a lesson on seared scallops and pumpkin tabbouleh and Greek whole roasted pork shoulder gyros. GM Mike Mazzella will teach us to make a seasonal cocktail blended with premium spirits at their spectacular copper bar. Not full yet? A "how to" on halvah s'mores. This chef is a fabulous instructor with a lot to offer so do not delay!
1 Sat., Oct. 5, 12:00am-2:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87784

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

NEW! The Croton Tapsmith

129 Grand Street, Croton-on-Hudson
914-499-1100, Facebook and Instagram
Toni On NY! Celebrate Oktoberfest at this fun new hang out and enjoy some favorite Croton restaurants all in one great class. Toni Senecal, who chases tristate trends as part of her TV show, "Toni on New York," is turning what she has seen in the field into a place for those who admire the craft behind the process. While mainly a place to try new beers, drink great wines and nosh on uniquely delicious bar snacks, she and her husband, Tracy Shea, a former journalist and marketer who has created plans for major brands, said the bar will be a work in progress to allow input from the local community and craft beer crowd. They will be curating many beers, wines, ciders and offer some unique food offerings. Sample local beer and food from hotspots including Fratelli's, 10520, Black Rock Grill, The Croton Grille and Baked by Susan. Matt, owner of Campbell's Meats, will join us for a discussion on his house-ground sausages.
1 Mon., Oct. 7, 5:30-8:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87785

NEW! Fortina

17 Maple Avenue, Armonk
914-273-0000, fortinapizza.com
Polenta Show! Chef Christian Petroni, 2018 winner of The Next Food Network Star, is the owner of five restaurants show casing Italian fare "with a twist" and unbeatable front-of-the-house personal service. Christian and chef Paul Zullo create food inspired by their Arthur Avenue Bronx-Italian upbringing during. Join our up-close and personal demonstration and try traditional fried meatballs in their famous red sauce. Known for their inventive wood-fired pizzas, taste the "tenderoni" made of spicy sopressata, chili oil and honey drizzle. The polenta table will wow you with braciolo, veggies, chicken, and sauce. The chef will perform magic on seasonal vegetables cooked in the oven. End with a surprise dessert from our most talented chefs. Don't miss this one!
1 Tues., Oct. 8, 5:30-8:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87786

NEW! DonJito Fusion Kitchen

122 Mamaroneck Avenue, Mamaroneck
914-902-5486, DonJito.com
Hot Spot-Latin Fusion! Owner Jackfry Rosado has hit on a winning combination in his Latin kitchen where they celebrate a Neuvo Latino menu with Spanish, Mexican and South American traditions. Join chef Luis Casenes as he shows us some of the specialties of the house. Gain tips to make guacamole and salsa and piononos (sweet plantains with seasoned meat). Learn the secret to making gambas al ajillo, as well as mofongo made of sweet potatoes and green plantains. Enjoy a show-stopping demo on making fabulous seafood paella. Our dessert tutorial will be churros with a Nutella dipping sauce.
1 Thurs., Oct. 10, 6:00-8:00pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87787



NEW! Le Moulin Eatery Wine Bar and Event Planning Catering

1 Pierpointe Street, Yonkers
914-469-6762, lemoulincatering.com
Oo la la French Bistro! Le Moulin opened its doors in 2016 in historic downtown Yonkers on the Hudson River waterfront, where owner chef Josyane Colwell serves French cuisine inspired by her youth while living in the south of France. With over 30 years of experience catering for the finest affairs including serving diplomats and politicians in Washington, D.C., she follows her passion for using fresh, natural, and locally sourced ingredients. Learn to create a vegetable millefeuille tian in a puff pastry "hat" with a balsamic vinaigrette drizzle. Enjoy braised Kobe beef short rib with merlot sauce alongside macaroni and fromage. Make polenta and crab cakes with asparagus and dill sauce. Our French dessert is a baked apple with honey and a maple syrup caramel. Food is nature, it should be healthy and organic, creative and beautiful...this is the soul of Le Moulin Catering!
1 Tues., Oct. 15, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87788

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

50 Gedney Way, White Plains
914-949-0978, samsogedneyway.com
Oktoberfest-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 "the Chinese box"), along with some traditional and not so traditional sides. Enjoy German favorites of soft pretzels, sauerkraut and spätzle. Director of hospitality, David Pellon, gives a lesson on "adult" beverages including the latest trends in cocktails and local craft beers. Grab a few friends and make a night of it from the masters in BBQ! Truly educational with handouts and recipes to follow along.
1 Wed., Oct. 16, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87789

Attention Restaurant Owners and Chefs

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

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

NEW! Pappous Greek Kitchen

1983 Commerce Street, Yorktown Heights
914-455-2111, pappousgreekkitchen.com
Lunch Greek Isles! Owner Rui Cunha, a 15-year Westchester restaurateur, named the restaurant as an homage to his Pappou (grandfather). He offers authentic Greek dishes and “Pappous style” sandwiches in his hometown. Learn the secret to the sangria Pappou makes when Yia Yia is not around (kicked-up with extra brandy... Opa!) Make keftedes which are Greek style meatballs and their famous Thalassa platter of shrimp, calamari, and octopus with Greek lemon potatoes and fries. In Greek mythology, Thalassa was the primeval spirit of the sea. A surprise Greek dessert awaits. A class not to miss!
1 Sat., Oct. 19, 12:00am-2:00 pm, \$20 (+ \$20 sampling fee in CASH, payable to instructor).
#87790

Piccola Trattoria

41 Cedar Street, Dobbs Ferry
914-674-8427, piccolany.com
Under the Tuscan Sun! Argentinian born chef Sergio Pennacchio is inspired by Tuscan cuisine. Dine in his trattoria with its cozy atmosphere, perfect to relax with good friends enjoying a glass of vino. He will delight us with a lesson on Sicilian eggplant caponata and calamari pepe (fried calamari tossed in a spicy pepperoncini sauce). Help to hand-make spaghetti for a lesson on cacio e pepe made in a wheel of Parmigiano-Reggiano cheese. Sergio will select several wines to complement our meal for \$5 per glass. Learn the art of making moscato tiramisu. Don't miss this as the chef is sure to become your favorite!
1 Mon., Oct. 21, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87791

NEW! The Taco Project

65 Pondfield Road, Bronxville
914-356-8226, thetacoprojectny.com
Taco Tuesday! Co-owners Nick Mesce and Sebastian Aliberti hit on something great when they opened a small taco shop in Tarrytown. Now in Yonkers and Bronxville, their Mexican “street cart style” tacos are served as the Mayans do on corn versus flour tortillas. #TacoTuesday is a real thing, so begin with apple habanero versus regular salsa with freshly fried white corn tortillas. Chef Alfonso and Nick will teach us to make their special tacos: shrimp tempura battered with tomatillo sauce, radish and mango salsa; and skirt steak with chimichurri, guac-salsa and grilled scallions. For dessert, enjoy caramel flan cake with toasted almonds. Class will sell out fast so do not delay!
1 Tues., Oct. 22, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87792

**NOTE: Unless otherwise noted,
each Taste of Westchester class is \$20
(+ \$25 sampling fee in CASH,
payable to instructor).**

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 located in beautiful Harbor Point has some of the best water views around. Their famous “whale burger” was voted Best Burger in Stamford. Event manager Gabby will create an interactive evening beginning with a mixology session on white sangria from the Best Bartender Contest winner, Erik “the bowtie bartender”. Executive chef Walter Estrada will have us make our own baked brie cheese with pumpkin jam. Then an instruction on perfectly seared jumbo shrimp with butternut squash risotto and shaved Brussels sprouts. Each attendee makes a dessert of apple empanadas, golden raisins and apple caramel, served with vanilla gelato. Great hot-spot day or night so join us in an amazing setting!
1 Wed., Oct. 23, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87795

NEW! Albano's

83 Westchester Avenue, Pound Ridge
914-764-4051, AlbanoAppliance.com
Interactive Wonderful Setting! Resident chef Jehan deNoüe manages the company's continuing education program, including cooking classes, manufacturer demonstrations, and personal and in-home instruction. Learn tips for preparing a fabulous meal all the while toasting us with wine. Surrounded by high tech and modern appliances, chef explains the nuances of induction and steam oven cooking. Get back to the roots as we learn to make celeriac and parsnip soup without cream, roasted garlic and herb chicken, turnips and carrots. Enjoy a lesson on the holiday favorite sweet potato pie. Do not miss this class as it is always a favorite!
1 Thurs., Oct. 24, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87796

Maria Restaurant

11 Huguenot Street, New Rochelle
914-636-0006, marianewrochelle.com
Veggies are the Star at Lunch! New Italian cuisine from the brothers that brought you Pop's Espresso and Fratelli's Pizza, Peter and Giovanni Cucullo. Gio will teach us about melanzana from recipes inspired by momma Maria. Vegetables are the star as we learn classics with a twist including a classic rendition of caponata. Try your hand at eggplant fries and cauliflower fritters and discover the secret to make the perfect broccoli rabe with garlic and olive oil over pasta. For dessert, taste the lightest doughnut around made at Pop's Espresso next door, filled with cannoli cream and enjoyed with a cappuccino. The “dannoli” will change your life! Come try what everyone is talking about!
1 Sat., Oct. 26, 12:00am-2:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87797

Risotto Restaurant

788 Commerce Street, Thornwood
914-769-6000, risotto-restaurant.com

Rice is Nice! A traditional Northern Italian dish, risotto is made by slowly simmering arborio rice and adding liquid at intervals to achieve a creamy texture. Owner Kevin Oliveros take us on an informative tour exploring the preparation of the restaurant's namesake. Begin with a demonstration on the favorite arancini with beet and goat cheese. Perfectly prepare cacio e pepe risotto tableside as chef will flambé in a giant wheel of Pecorino Romano cheese and top with a perfectly fried egg. An optional wine pairing with each course. An end of meal treat is a seasonal lesson on apple bread pudding. Come try this terrific restaurant!

1 Mon., Oct. 28, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor; optional wine pairing additional \$10). #87798

The Horse & Hound Inn

94 Spring Street, South Salem
914-763-3108, thehorseandhoundinn.com

Spooky Historic Inn! During the twenty years the Vales have owned the Inn, there have been several sightings of spirits, including during our classes! Our host, Sue, will start our night with an amuse bouche of firecracker shrimp wrapped in bacon along with a glass of a wine chosen to pair with our meal. Designed to be made at home, taste the filo wrapped baked brie with apple, almonds and honey. Learn to sear dry scallops over a butternut squash risotto. An apple maple syrup brown betty will send us off on a sweet note. This is a terrific demonstration and always a favorite! Come help keep the spirits at bay! 1 Wed., Oct. 30, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87800

NEW! Zuppa Restaurant and Lounge

59-61 Main Street, Yonkers
914-376-6500, zupparestaurant.com
Italian Flare! Owner Robert Leggio helped spark the development of the Yonkers' downtown waterfront district. Zuppa is housed in the Gazette Newspaper's Printing Press warehouse and now has a warm southern Italian inspired decor whose walls are made with 100-year old bricks. Chef Paskual will demonstrate a shaved sun-choke arugula salad with lemon vinaigrette, followed by ravioli filled with romanesco and ricotta and adorned with butter broth and spicy pangrattato. Chef sears scallops over puff pastry with a champagne shallot sauce. Enjoy the signature dish of homemade zeppoli with three dipping sauces accompanied by Italian coffee. Join us near the river for a meal you will not soon forget. Buon appetito!
1 Tues., Oct. 29, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87799

NOVEMBER

NEW! Cabbage Hill Farm and Foundation

115 Crow Hill Road, Mt. Kisco
914-241-2658, www.cabbagehillfarm.org
*LUNCH at Peter Pratt's Inn, 673 Croton Heights Road, Yorktown Heights,
914-962-4090, www.prattsinn.com
The Farmer and the Chef! Truly from farm to table. Begin your day at Cabbage Hill Farm with Brian and Eileen to see where our ingredients originate, then take the 10-minute drive to Peter Pratt's Inn to enjoy lunch created from our "finds" with the fabulous chef Jon Pratt. The Cabbage Hill farm is non-profit dedicated to the preservation of historic farm animals and promotes sustainable agriculture and aquaponics. Begin with a mushroom cream soup adorned with pork crisps and salad made with farm-grown vegetables. Enjoy a pork or beef dish with luscious sides along with corn bread topped with Jon's famous local honey. Finish with dessert and a special wine. Please wear appropriate outerwear for visiting the farm and note the extended time. This is a class not to be missed so sign up quickly!
1 Sat., Nov. 2, 11:00 am-2:30 pm, \$20 (+ \$30 sampling fee in CASH, payable to instructor). #87801

NEW! Amore Cucina & Bar

921 Hope Street, Stamford, CT
203-357-1066, amorecucinastamford.com
6-Time World Pizza Champion in CT! Bruno DiFabio has been called a "Pizza Geek" and "The Fastest Pizza Maker in the World", but ultimately he is an authority focusing on the scientific principles of dough making, theory, and the history of pizza. Appearing many times on The Food Network, he will show us how to craft mini lasagnas to take home containing short rib ragu, ricotta, and Sunday sauce. Known for pizza romana, try the square pie that uses the "poolish" dough method (a 72-hour fermentation process) and cooked in a gas-fired brick floor oven. Learn the secret of their original "scappy" wings to pair with a lesson on the Angelina Sophia-a killer cocktail made with meyer lemon vodka and prosecco. Find out how they make their momma's Italian cheesecake. Parking on premises.
1 Mon., Nov. 4, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87802

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.

Zwilling J.A. Henckels Cooking Studio

270 Marble Avenue, Pleasantville
914-749-3406, zwillingcookingstudio.com
Hands-on Knife Skills! Special class treat-shop with a substantial discount on all Zwilling products listed on website and in their store. Bernard Janssen, executive chef, will introduce us to the fundamentals of good knife skills, including what makes a great knife and how to use it for specific tasks. Practice skills including the circular/rocking motion, julienne, brunoise, dicing, supreme citrus, mincing herbs, and fish filet knife, along with cleaning and maintaining knives. Not a full meal, but light fare and beverages are served. The cooking studio offers their own classes throughout the year. Chop-chop!
1 Tues., Nov. 5, 5:30-7:30 pm, \$20 (+ \$20 sampling fee in CASH, payable to instructor).
#87803

The Winery at St. George

1715 E. Main Street, Mohegan Lake
914-455-4272, thewineryatstgeorge.com
Slovenia Here We Come! Listed on the National Register of Historic Places, The Winery is housed in a 107-year old stone church and is one of the most sought-after, unique venues in the tri-state area. Tonight, learn about the wines of Slovenia and food of that culture. Join us for a truly unique tasting experience with certified sommelier Susan Ellis and executive chef Cisco guiding our palates through a four-course Russian wine pairing. Chef will create unique Slovenian cuisine and seasonally inspired plates such as potato leek soup with croutons, kielbasa with mlinci baked noodles with a white cabbage salad. A surprise dessert, too!
1 Wed., Nov. 6, 6:00-8:00pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87804

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, owners Antonio and Alfredo Abbate, two brothers raised by a family of restaurateurs and wine makers on Capri, introduce us to their culinary talents. All pasta is made on premises or at their pasta store located in the heart of Katonah. Chef Messina will teach us the art of making pizza rustica (Italian egg and meat pie) along with roasted pork tenderloin and perfect risotto. The restaurant prides itself on its homemade desserts and they will demonstrate how to make zeppole with Italian coffee. A local favorite since 1987 providing warm hospitality and delicious fare!
1 Thurs., Nov. 7, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87806

NOTE: Unless otherwise noted, each Taste of Westchester class is \$20 (+ \$25 sampling fee in CASH, payable to instructor).

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 newly designed shop. Recently named as a Food Network Featured Chef, she will show us the basics of making and decorating cake pops and a mini version of the perfect layer cake, giving step-by-step instructions. Cake decorating is taken to the next level 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! Sample a few tasty treats and BYOB if you choose! Each attendee will go home with cake pops and a completed mini-layer cake from this creative night. Come out to play!
1 Thurs., Nov. 7, 6:30-8:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor).
#87805



Chutney Masala Indian Bistro

76 Main Street, Irvington
914-591-5500, chutneymasala.com
Lunch Open Kitchen Demo! Owner chef Navjot Arora shares his vast food knowledge from his native home in Jalandhar Punjab. Enjoy an education on Indian spices used to create the complex flavors that comprise each dish. Make your own potato samosa filled with delicious spiced vegetables and fried crisp. Learn how to make the chef's mom's lentil soup and sprouted mung bean salad and everyone's favorites of chicken tandoori and saag paneer. A HOT demo on nan bread baked fresh in the tandoor and brushed with ghee. Always fun surprises from a knowledgeable instructor and a very popular class!
1 Sat., Nov. 9, 11:30-1:30 pm, \$20 (+ \$25 in CASH sampling fee, payable to instructor).
#87807



Southern Table Kitchen & Bar

39 Marble Ave, Pleasantville
914-618-3355, southern-table.com
2 Dates/Southern Hospitality! Owner Michael Ferrara has added another hot spot in Pleasantville that placed top 10 in Westchester Magazine's "Best New Restaurant" list. This family-owned restaurant boasts an open kitchen serving up southern fare. In addition to chicken with waffles, and pork-belly-topped grits, expect some southern favorites. Our chef will show us the makings of their famous grilled brie stuffed pretzel served with fig jam, and micro arugula. Chef will teach us the secret to his fried chicken and light cornbread served with maple syrup honey butter and shrimp and grits. A surprise southern themed dessert will be our sweet ending to this most hospitable evening. Choose one of two dates.

1 Tues., Nov. 12, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87808 OR

1 Wed., Nov. 13, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87809

NEW! Edible Arrangements

26 Mill Road, Eastchester
914-202-9123, www.ediblearrangements.com/stores/26-Mill-Rd-Eastchester-NY-10709
Hands-on Fruit! Fresh fruit bouquets make any occasion special. Marco Ascolillo, culinary instructor and a graduate of Johnson & Wales University has been the owner of Edible Arrangements of Eastchester since 2006. Learn the tricks of the trade in creating an edible fruit centerpiece and the art of gourmet chocolate dipped fruit. Everyone will make and go home with an arrangement. They also have fresh fruit treats to go: fruit salads, parfaits, and many other delicious fresh snacks. BYOB if you wish!

1 Thurs., Nov. 14, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87810

The 808 Bistro

808 Scarsdale Avenue, Scarsdale
914-722-0808, the808bistro.com
Peter Peter Pumpkin Eater Lunch! Chef owner Salvatore Cucullo, Jr. has spent his entire life in the restaurant world. Training at the CIA with a family background in Italian cuisine make for the perfect recipe. The constantly changing menu features homemade offerings with a loving homage to Nana's recipes. Help our chef to roll pumpkin gnocchi as a creative Thanksgiving dish (served in a baked mini-pumpkin). Our generous chef will have us taste his delicious lamb ribs with a honey cabernet glaze. Dessert will be bananas foster napoleon imagined by our chef. Come explore what this talented chef has to offer!

1 Sat., Nov. 16, 12:00-2:00 pm, \$20 (+ \$25 in CASH sampling fee, payable to instructor). #87811

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. Learn to make hand crafted yukon gold potato gnocchi parisienne with brown butter and sage, and sear Hudson Valley Rohan duck with butternut squash farrotto. Cabral is a renowned pastry chef and makes us some of the most delicious desserts-just taste his pumpkin apple bread pudding. Enjoy a night out with a classically trained restaurateur!

1 Tues., Nov. 19, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87812



AJ's

542 North Avenue, New Rochelle
914-235-3009, AJsBurgers.com
Pasta Test - Up Close Demo! Chef Alan Cohen will delight with his knowledge of simple food made from great ingredients. Voted Best NY Burger, AJ's serves up creative and delicious food. Tonight, we will compare dry pasta and fresh in several sauces including creamy vodka, marinara, and filetto di pomodoro. A terrific "how to" on classic tiramisu with mascarpone and whipped cream. Always full of surprises, he shares tastes of whatever special he is making that day. This is always a terrific class, up close and personal, with a top-notch instructor. Sure to be your favorite!

1 Wed., Nov. 20, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87813

NOTE: Unless otherwise noted, each Taste of Westchester class is \$20 (+ \$25 sampling fee in CASH, payable to instructor).

NEW! Mediterraneo

189 Main Street, White Plains

914-448-8800, zhospitalitygroup.com/mediterraneowhiteplains

Mediterranean Fare! Owners of the well-established ZHospitalityGroup, Mediterraneo's executive chef Albert DeAngelis oversees all eight of their wonderful properties in the NY Metro area. Known for fabulous food and creative cocktails, the mixologist will show us how to create a refreshing cocktail the "Sangria de Madrid" with white apricot and strawberry, brandy wine, citrus juices. Executive sous chef Matthew McNerney demonstrates how to prepare tuna crudo with avocado and cucumber. Learn the technique for a hearty dish of crispy potato gnocchi, goat cheese, and red grapes. Chef shows the proper handling of fish to create black sea bass over cauliflower tabouli with dried fruit. Their talented pastry chef teaches us how to make a luscious matcha crème brûlée. Sign up for a spectacular night on the town!

1 Thurs., Nov. 21, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87814

DECEMBER

Zwilling J.A. Henckels Cooking Studio

270 Marble Avenue, Pleasantville

914-749-3406, zwillingcookingstudio.com

Seared to perfection/Hands-on Cooking!

Executive chef Bernard Janssen shows us how to use Zwilling products while we learn to prepare a sit down meal. An extensive interactive lesson includes how make perfectly seared scallops served over parsnip cream and sautéed spinach; and seared hanger steak. Learn to use the steam grill to make perfect asparagus, adding sautéed mushrooms and port reduction. We will make a light and airy chocolate mousse over a chocolate sponge cake with raspberry coulis. Limited space and special class treat—a substantial discount on all Zwilling products (check website). Longer class due to interactive cooking!

1 Mon., Dec. 2, 5:30-9:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87815



Clock Tower Grill

512 Clock Tower Drive, Brewster

845-582-0574, clocktowergrill.com

Holiday Madness! Proud owner of a farm supporting the restaurant's growing needs, our talented chef Rich Parente will teach us to explore food in a fun and different way. Sample local beer while learning the technique to make a smoked trout mousse. Learn to brine pork chops for a "holiday ham" effect along with an easy side dish of brussel sprouts with horseradish cream and a twist on sweet potatoes. An education on a "gingerbread house" and candy cane cookies for a fun holiday-themed dessert. Come see this creative chef in action. Always expect the unexpected at CTG!

1 Tues., Dec. 3, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87816

Hudson Social

11 Station Plaza, Dobbs Ferry

914-693-3875, hudsonsocial.com

Choo-Choo Water Views! Housed inside a restored landmark train station, Hudson Social serves early morning to late night. Chef Joe Bologna demonstrates how to make braised chicken agrodolce (Italian sweet and sour) with complementary sides such as roasted le rouge potatoes and organic haricot vert. Enjoy a demo on seasonal treat of cranberry orange biscotti along with instructions on a special cocktail. Accessible by railroad. See you down by the river with one of our favorite chefs!

1 Wed., Dec. 4, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87817

The Dessertist

50 Maple Street, Croton-on-Hudson

914-862-4016 thedessertist.com

Coo-kies! One of Food Network's featured chefs, Samantha Benjamin hosts a hands-on cookie decorating lesson in her redesigned studio. Learn the basics of decorating holiday cookies and create a "dressing" for these delicious cookies with a variety of decorations. You will be able to repeat these techniques at home. Sample some tasty treats and BYOB if you choose! Each attendee will go home with their creations. This is going to be FUN!

1 Thurs., Dec. 5, 6:30-8:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87818

Brothers Fish & Chips

172 North Highland Avenue, Ossining

914-488-5141, brothersfishandchips.com

Eat Fish. Live Longer! Here is one big family of chefs that have realized their dream by owning a seafood restaurant next door to the takeout spot. Known for his beautiful plates, chef owner Elmer Oliveros will start our demonstration with smoky fish cakes over a pepita sauce and show us the best lobster salad with yucca fries. As a special treat, a tutorial on mom's tres leches cake. A lovely surprise awaits!

1 Mon., Dec. 9, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87819

NEW! The Grille at Somers Pointe

1000 West Hill Drive N, Somers

914-276-1000, thesomerspointe.com

He's Back! One of our favorite instructors, chef Tom Costello of Yorktown fame, is now executive chef at this grand event space and restaurant on the golf course. Sister establishment to The Briarcliff Manor, owners Perry and Vincenza DiNapoli show their hospitality at this beautifully appointed location with a lesson on beef short ribs over creamy polenta and a how-to on prepping branzino fillets, and roasting parsnips to puree with caper butter sauce. Discover the easy way to create Nutella chocolate mousse adorned with whipped cream and strawberry coulis. Enjoy a wine pairing with each course for an additional \$12.

1 Tues., Dec. 10, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor; optional wine pairing additional \$12). #87820

NEW! The Spread

18 West Putnam Avenue, Greenwich, CT

203-900-1887, thespreadgreenwich.com

Creative CT Chef! Life-long restaurant employees turned owners, Andrey Cortes, Chris Hickey, Chris Rasile and Shawn Longyear joined chef Carlos Baez to create The Spread. Chef will educate us on perfect roasted beets for a salad with candied pistachios and gorgonzola dolce, adorned with a grapefruit infused balsamic dressing. Braised short ribs, sautéed spinach, shiitake mushrooms and crispy shallots will make your guests swoon. A sweet lesson on doughnuts filled with vanilla cream, and bourbon caramel sauce will make you realize why this chef is voted the best time and time-again. Grab a friend and check out this beautiful space!

1 Wed., Dec. 11, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87821

Peter Pratt's Inn

673 Croton Heights Road, Yorktown Heights

914-962-4090, prattsinn.com

Moonshine Be Mine! Built in 1780, this colonial homestead has been a local inn dating back to 1926. A special place to dine, it produces fabulous creations from master chef and owner Jonathan Pratt. He will delight us with stories of the Inn's history and culinary past and treat us to a wine pairing specially selected for the evening. We will toast our chef and dine on samples of short rib ragout with local purveyor Wild Hive polenta. Learn the magic to Filipino pork adobo with fried rice. Jon will showcase local Moonshine in his 21 and over "moonberry" sundae along with a snow cone of shaved ice. This restaurateur is a fabulous educator and it is always a popular class so grab a friend and reserve your spot early!

1 Thurs., Dec. 12, 6:00-8:00 pm, \$20 (+ \$30 sampling fee in CASH, payable to instructor). #87822

NEW! The Westchester Barista

#KevinLeche

*Held at Brothers Fish & Chips,
172 North Highland Avenue, Ossining
914-488-5141, brothersfishandchips.com,
IG @Westchester_Barista

Be Your Own Barista-Breakfast! Kevin Oliveros, owner of Risotto in Thornwood, will show us the ins and outs of the perfect 3-minute "pour over" coffee that will change your world. A talented instructor, he will teach us how to create popular "milk art" on lattes. An exciting discussion and hands on class about coffee. Chef Elmer Oliveros, owner and brother, will share the secret for his now famous avocado toast with poached egg along with delicious muffins to enjoy with our coffee. This is a special class-join us for breakfast!
1 Sat., Dec. 14, 10:30am-12:00 pm, \$20 (+ \$20 sampling fee in CASH, payable to instructor). #87823

Sambal Thai & Malay

4 West Main Street, Irvington

914-478-2200, sambalny.com

Asian Cuisine Water Views! Take a culinary tour of Thailand, Singapore and Malaysia to discover the flavors of South-East Asian cuisine. Inspired by Bangkok, proprietor Navjot Arora, will share his expertise to acquaint us with the balanced flavors of sweet, salty, sour, and bitter. Enjoy a Thai iced tea and a lesson on a few special dishes starting with som tum (green papaya salad). Then a lesson on basil fried rice with onion and bell pepper. Learn the secret to gang kiew wan (green curry shrimp). In warm weather, visit the rooftop deck with views of the Hudson. Come taste the bold flavors!

1 Tues., Dec. 17, 5:30-7:30 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87824

808 Social

185 Summerfield Street, Scarsdale

914-723-2600, 808socialny.com

Italian with a Twist! Owners Frank Valenti and Michael Mondrone partner with Chef Salvatore Cucullo to create an atmosphere where Italian comfort food, music, wine and spirits come together for an unforgettable social experience. Our chef will show us how it's done starting with a creative kabocha squash croquette with a lemon, dill, and sour cream dressing. Next, a lesson on braised boneless short ribs with creamy polenta that you can easily duplicate for the holidays. Discover how to make a beautiful dessert of bourbon marinated grilled pears with roquefort and a balsamic glaze.

1 Wed., Dec. 18, 6:00-8:00 pm, \$20 (+ \$25 sampling fee in CASH, payable to instructor). #87825

Attention Restaurant Owners and Chefs

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

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

NEW! Mind-Body Medicine for Improved Mental Health

There is increasing evidence that mind-body medicinal practices have a place in complementing traditional mental health measures. In this class, learn powerful, simple practices and changes you can incorporate into your life, and discover the biological underpinnings of mind-body medicine. Practices include breath, meditation, diet, movement practices, guided imagery, and movement exercises.

CE-HLTH 2098VA, \$30. S Charbonier.

Sec. A: Sat., Oct. 19, 1:00-3:00 pm, KNC-5. #87827

Sec. B: Thurs., Oct. 24, 10:00 am-12:00 noon, KNC-5. #87828

NEW! Breathe Easy: Science-Based Help to Improve Mood

In a relaxed atmosphere, learn why breathing is a powerful yet gentle tool that benefits mood and anxiety. Several approaches will be introduced to balance the autonomic nervous system and favorably affect our neurotransmitters.

CE-HLTH 2097VA, 1 Tues., Oct. 15, KNC-4, \$25. S Charbonier

Sec. A: 1:00-2:30 pm. #87777

Sec. B: 6:00-7:30 pm. #87778

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 Tues., Sept. 24, 10:00 am-12:00 noon, KNC-4, \$25. E Wind. #87547

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., Oct. 19, 1:00-5:00 pm, KNC-4, \$50. H Cuevas. #87312



Sleep Problems? ZZZ's on the Way

Can't fall asleep? Fall asleep but then wake up?

This class is for anyone who has any problems getting a good night's sleep. Using cognitive techniques, this workshop will discuss all aspects of sleep hygiene as well as subtle, often overlooked blocks to restful sleep. Put a spring back into your step!

CE-HLTH 2074, 1 Wed., Sept. 25, 7:00-9:00 pm, KNC-2, \$25. M Krieger. #87324

Anger Management

What is the root cause of your anger? Anger should not be held in or go unchecked, but managed in an appropriate manner. This class will help you learn how to gain a perspective on anger as well as developing coping skills. These skills help reduce the emotions and physical arousal that anger causes. Patterns of anger responses can send one into an exhausting spiral that hurts themselves and others. Come discover why anger management is an important tool of self-awareness.

CE-PRSDV 2169, 1 T/Th, Sept. 17 & 19, 6:00-8:00 pm, GTW-219. \$50. A Hyman. #87495

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., Nov. 3, 2:30-4:00 pm, KNC-4, \$25. A Rosenberg. #87905

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., Nov. 10-24, 2:30-4:00 pm, KNC-4, \$65. A Rosenberg. #87906

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., Sept. 18-Dec. 4 (skip 10/9 & 11/27), 7:00-8:30 pm, PEB-Fitness Center, \$190. R Varian. #87493

Strength Training for Men

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., Sept. 19-Nov. 7, 7:00-8:30 pm, PEB-Fitness Center, \$160. R Varian. #87492

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., Sept. 12-Dec. 5 (skip 11/28), 7:00-9:00 pm, PEB-Mat Room, \$275. M Orfino. #87409

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., Sept. 12-Nov. 14, 9:30-11:00 am, PEB-Mat Room, \$175. K Whitten. #87750

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., Sept. 12-Nov. 14, 11:00 am-12:30 pm, PEB-Mat Room, \$175. K Whitten. #87751

Judo for Adults

CE-SPORT 2004, PEB-Mat Room, \$250. Sensei Watanabe.
Sec. A: 14 Sun., Sept. 8-Dec. 8, 10:30 am-12:00 noon. #87862
Sec. B: 14 Mon., Sept. 9-Dec. 9, 7:30-9:00 pm. #87863
Sec. C: 14 Wed., Sept. 11-Dec. 11, 7:30-9:00 pm. #87864
Register for one session for \$250.
Save \$\$: Register for all 3 sections for \$645.

Judo for Children and Parents

CE-SPORT 2005, PEB Mat Room, \$250. Sensei Watanabe.
Sec. A: Parents & Children: 14 Sat., Sept. 7-Dec. 7, 10:30-12:00 noon. #87865
Note: Parents MUST register and pay tuition along with child.
Sec. B: Children (ages 4-13) and Adults: 14 Sun., Sept. 8-Dec. 8, 12:00 noon-1:30 pm. #87866
Note: Parents MUST be at the entire class to supervise (registration for parent not required). Register for one session for \$250.
Save \$\$: Register for both sections for \$460.

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, \$250. Sensei Watanabe.
Sec. A: 14 Sat., Sept. 7-Dec. 7 2:00-3:30 pm. #87867
Sec. B: 14 Tues., Sept. 10-Dec. 10, 8:00-9:30 pm. #87868
Register for one session for \$250.
Save \$\$: Register for both sections for \$460.

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Cardio Kickboxing

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

CE-SPORT 2001, 10 Fri., Sept. 20-Nov. 22, 7:00-9:00 pm, PEB-Mat Room, \$215. R Varian. #87494

Self Defense for Women

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

CE-SPORT 2006, 10 Tues., Sept. 17-Dec. 3 (skip 10/1 & 8), 6:30-8:00 pm, PEB-Mat Room, \$175. R Varian. #84791

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., Sept. 15-Oct. 20, PEB-Courts (behind gym). Classes postponed due to inclement weather will be made up. \$75. T Pennyfeather.

Sec. A: 9:00-10:00 am. #87869

Sec. B: 10:00-11:00 am. #87870

Golf For All Levels

For more information, contact instructor Joshua Dunn, at 917-907-1874 or email: joshuagolf12@gmail.com; or visit <https://www.mindfulsportsexperience.com/>

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, one will be provided). Location: Game On Golf Center, 701 Dobbs Ferry Rd., Dobbs Ferry, 914-592-6553. CE SPORT 2010, 6 Sat., Sept. 14-Oct. 19, 4:00-5:30 pm, \$150 (+ cost of balls at site). J Dunn. #87442

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., Dobbs Ferry, 914-592-6553. CE-SPORT 2035, \$65. 3 Sessions, 6:00-7:00 pm. J Dunn.

Sec. A: 3 Wed., Sept. 11-25. #87443

Sec. B: 3 Thurs., Sept. 12-26. #87444

Sec. C: 3 Wed., Oct. 16-30. #87445

Sec. D: 3 Thurs., Oct. 17-31. #87446



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, 914-231-3490.

CE-SPORT 2038, 1 Thurs., 4:00-7:00 pm, \$85 (+ \$25 for green and cart fees, payable to instructor). J Dunn.

Sec. A: Sept. 12. #87447

Sec. B: Sept. 26. #87448

Sec. C: Oct. 10. #87449

Sec. D: Oct. 24. #87450

The Fall 2019 WDCE Schedule was prepared by the
Office of Creative Communications, the Division of Workforce
Development & Community Education of Westchester Community
College and Dotted Line Design.

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

Swimming & Water Exercise for Adults: All Levels

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

Instructor: Y Class & S Merlino.

All classes are \$185 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, 8:00-9:00 am.

Sec. A: 12 Fri., Sept. 13-Dec. 6 (skip 11/29). #87871

Sec. B: 12 Sat., Sept. 14-Dec. 7 (skip 11/30). #87872

Sec. C: 12 Sun., Sept. 15-Dec. 8 (skip 12/1). #87873

Sec. D: 12 Mon., Sept. 16-Dec. 2. #87874

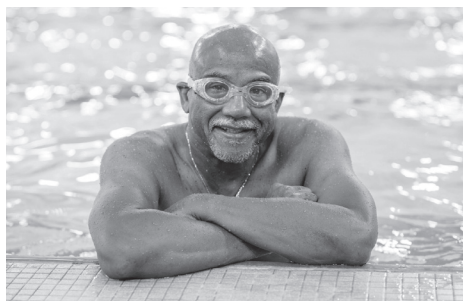
Advanced Beginner

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, 9:00-10:00 am.

Sec. A: 12 Sat., Sept. 14-Dec. 7 (skip 11/30). #87875

Sec. B: 12 Sun., Sept. 15-Dec. 8 (skip 12/1). #87876



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., Sept. 14-Dec. 7 (skip 11/30). #87877

Sec. B: 12 Sun., Sept. 15-Dec. 8 (skip 12/1). #87880

Swim Fit

A class for the advanced swimmer. 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., Sept. 14-Dec. 7 (skip 11/30). #87881

Sec. B: 12 Sun., Sept. 15-Dec. 8 (skip 12/1). #87882

Aqua-Cycling

Circuit training with aqua cycling and water exercise provides great support for joints and muscles, maximizing water resistance without added pressure on the joints. This class is effective for people with limited mobility, recovering from an injury, or relieving discomfort caused by arthritis. Bicycles are submerged in shallow water for a challenging water workout. Both swimmers and non-swimmers are welcome! Additional \$60.00 fee payable to instructor for the use of the cycles applies. CE-FITNS 2094.

Sec. A: 12 Fri., Sept. 13-Dec. 6 (skip 11/29), 11:00 am-12:00 noon. #87883

Sec. B: 12 Mon., Sept. 16-Dec. 2, 11:00 am-12:00 noon. #87885

Water Exercise/Aerobics-Deep Water

Non-weight bearing range of motion exercises in deep water. Designed for swimmers and those comfortable in the deep water. Participants must bring their own water flotation exercise belt.

CE-SPORT 2016.

Sec. A: 12 Fri., Sept. 13-Dec. 6 (skip 11/29), 9:00-10:00 am. #87886

Sec. B: 12 Mon., Sept. 16-Dec. 2, 9:00-10:00 am. #87887

Aqua Crosstraining

This high intensity class is for the people that love working hard or serious athletes looking to improve their endurance, power and agility. Helpful for people recovering from injuries or the serious individual trying to lose weight. Includes deep-water intervals as well as shallow water exercises, cycling in the water, and balance using a paddle board to work your core. Requirements: Ability to ride a bicycle in the water, comfortable in the deep water, ability to swim and climb on the paddleboard. Additional \$60.00 fee payable to the instructor for the use of the cycles applies.

CE-FITNS 2093, Sept. 14-Dec. 7 (skip 11/30).

12 Sat., 12:00-1:00 pm. #87888

Aquacise for Seniors

Experience the therapeutic benefits of in-water exercise. Improve your cardiovascular fitness and endurance. Water shoes required. CE-FITNS 2046VA.

Sec. A: 12 Fri., Sept. 13-Dec. 6 (skip 11/29), 10:00-11:00 am. #87890

Sec. B: 12 Mon., Sept. 16-Dec. 2, 10:00-11:00 am. #87891

SELF-AWARENESS

NEW! Vision Boards

Create a vision board (collage of images and words) that represent your dreams, wishes and goals, such as a new job, a new car or a fabulous vacation. The vision board serves as an inspiration and motivation to help you achieve your goals and dreams. By viewing your vision board daily, your subconscious will absorb what you seek to attain. This process will help you to dream big and become self-empowered. A fun way to create the life that you want to live!

CE-ART 2327, 1 Tues., 7:00-9:00 pm, \$30 (+ \$5 materials fee paid directly to instructor). D Pirro.

Sec. A: Sept. 24, AAB-304. #87849

Sec. B: Dec. 10, KNC-3. #87850

NEW! Understanding Myself Better

Have you ever wondered why you keep doing certain things? Why does something lead to repetitive patterns of success or disappointment? Gain insight into yourself by identifying some of your childhood feelings, adult phobias, safest style, etc. then begin to look at your personality and character. Realizing why you are the way you are is the gateway to helping you become who you want to be.

CE-PRSDV 2172, 1 T/W, Oct. 8 & 9, 6:00-8:00 pm, KNC-3, \$50. A Hyman. #87848

NEW! Root Chakra Painting Workshop

"When the roots are deep, there is no reason to fear the wind." Discover the grounding power of the root chakra, the first of seven main energy centers of the body. Using watercolor and mindful awareness of breath and body, explore the flow of energy surrounding your root chakra. Develop powerful tools for balancing your energy and creating harmony in your body, mind and heart. No prior painting experience necessary. Contact the instructor at ssgibian@gmail.com for pre-workshop exercise.

CE-ART 2328VA, 1 Sat., Sept. 21, 1:00-4:00 pm, KNC-2, \$45 (+ \$5 materials fee, payable to instructor). S Gibian. #87843

NEW! Are We Only Physical Beings?

Is the universe entirely and only physical? Can consciousness be reduced to physical experiences? Can our thoughts or sensory experiences offer us something beyond the physical world? Discuss the philosophy of physicalism and the arguments for and against an entirely physical existence.

CE-PHIL 2034, 1 Thurs., Sept. 12, 6:00-8:00 pm, KNC-5, \$30. A Coronado. #87838

NEW! Achieving Our Goals: The Science Behind How and Why We

Discuss how to set goals and begin the process for achieving them. Through interactive discussions and a systematic approach, explore the underlying principles that define change behavior and learn how to elicit change in your life and in the lives of others.

CE-PRSDV 2173VA, 1 Mon., Sept. 16, 9:00-10:30 am, KNC-3, \$25. A Bonny. #87853

NEW! Empowerment through Forgiveness

Forgiveness is a choice. By learning to forgive, debilitating anger and resentment are released leading to a healthy self-esteem, and a feeling of empowerment. As negative thoughts are replaced with positive ones, stress and anxiety are reduced, allowing for a more relaxed and happy life. Learn the concepts of forgiveness and the transformative power it has. Through exercises and discussions, discover the tools necessary to begin the forgiving process.

CE-PRSDV 2171VA, 2 Wed., Oct. 23-30, 6:30-8:30 pm, KNC-3, \$50. L Lush. #87834

Emotional Freedom Techniques

A paradigm-shifting program that introduces mind/body healing techniques anyone can use to create a better life by releasing emotional energetic blocks. Learn how to energetically test for negative emotions and learn to use the EFT tapping procedures to reduce the intensity of negative emotions. Includes an introduction to the concepts of applied kinesiology and the development of personal intuitive skills.

CE-PRSDV 2081, 4 Tues., Nov. 12-Dec. 3, 6:30-9:00 pm, KNC-2, \$125. S Gottlieb. #87504

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 Mon., Sept. 23, 10:00 am-12:00 noon, KNC-2, \$25. E Wind. #87548

Rewire Your Life After Retiring

You've retired and now have more time on your hands, but may feel a little lost. We'll journey together and find some exciting options for your new normal. Imagine finally attaining the life you've always dreamed of.

CE-PRSDV 2152VA, 1 Sat., Oct. 26, 12:30-5:00 pm, Room TBD, \$60. B Rauch. #87489

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. For suggested reading, email instructor at ETEnergyToolbox@aol.com.

CE-PRSDV 2151VA, 1 Wed., Oct. 30, 1:00-4:00 pm, Room TBD, \$40. B Rauch. #87487

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., Oct. 25, 1:00-4:00 pm, KNC-3, \$40. B Rauch. #87498

Peak Performance for Life Using Pilot Skills

A pilot in command of an aircraft must organize, plan, execute, analyze and evaluate information, communicate, work under pressure, multitask, use computer skills, pay attention to detail, maintain situational awareness, problem solve, calmly handle emergencies, and make critical decisions. All these core skills transfer to business, sports, and family life; peak performance trainers weave them into their workshops. Get introduced to pilot training procedures and how they can be applied to life situations.

CE-PRSDV 2155, 1 Sun., Oct. 27, 12:30-5:00 pm, KNC-2, \$60. B Rauch. #87488

Becoming Unstuck: Transformation through Mind, Body & Spirit

Whether our “stuckness” is due to circumstances, stress, decisions, illness, etc., science-based mind-body medicine is a powerful tool to move forward. This workshop will introduce meditation, biofeedback, and guided imagery. Discover the potential of a wide range of benefits, including deepening self-awareness and intuition, improved sleep and mental functioning, improvement in pain, and reduced blood pressure.

CE-PRSDV 2164VA, KNC-3, \$35. S Charbonier.

Sec. A: 1 Sun., Sept. 22, 1:00-3:00 pm. #87509

Sec. B: 1 Thurs., Sept. 26, 10:00 am-12:00 noon, #87510

Exploring Hypnosis

The following 4 seminars all meet for 1 Tues., 7:00-9:00 pm in GTW-219, and cost \$35 (+ \$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, Sept. 24. #87754

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, Oct. 22. #87756

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, Oct. 15. #87755

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 Tues., Sept. 10, 7:00-9:00 pm. J Abrahamsen. #87757

OF SPECIAL INTEREST

Discovering and Photographing Nature's Hidden Secrets

Nature is amazing and beautiful! When we look closely we can see objects and patterns not perceived by our normal viewing. Change your perspective as we explore our beautiful campus and begin to see what was once invisible to us. We will be outside so dress appropriately; bring camera or phone, instruction manual, and flash drive. Contact instructor at BonSuPhoto@aol.com with any questions.

CE-PHOTO 2026, 2 Thurs., Oct. 24 & 31, 1:00-4:00 pm, Room TBD, \$65. B Rauch. #87490

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 Sat., Sept. 21, 9:30-11:30 am, Room TBD. #87304

Sec. B: 1 Tues., Oct. 15, 6:30-8:30 pm, AAB-304. #87305

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 letdowns 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., Nov. 6, 6:30-9:00 pm, GTW-219, \$30. J Dickman. #87556

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., Nov. 13, 6:30-9:00 pm, GTW-219, \$30. J Dickman. #87557

ART & CRAFTS

CREATIVE SELF-EXPRESSION

NEW! Drawing for Artist's Books

Learn about artist's books, how to fold an accordion book and how to prepare designs. Learn to use a variety of media including drawing on the 3D surfaces of books. Learn about drawing tools, composition and investigate sequential imagery. A survey of artist's books will be presented along with photos for inspiration. Contact the instructor at marcianeblett@yahoo.com for the suggested materials list.

CE-ART 2330, 1 Sat., Oct. 19, 1:00-4:00 pm, Room TBD, \$45. M Neblett. #87832

NEW! Animation and Flipbooks

Learn classical animation skills and methods used to create flipbooks. Learn about the 12 principles of animation focused on Disney films. Animate people and animals with mass, weight and anatomy. Instructor will provide the following materials: stitched blank flipbooks for each student, pencils, ink and charcoal.

CE-ART 2331, 1 Sat., Nov. 30, 1:00-4:00 pm, Room TBD, \$45. M Neblett. #87833

NEW! Abstract Painting for Beginners

An ideal course for painters using acrylic or watercolor who want to try their hand at abstraction but do not know where to begin. Learn to break down the components of visual art, such as line, shape and texture, to understand how they are used to create successful non-representation paintings. Contact the instructor at matlickpaintings@gmail.com for the suggested materials list.

CE-ART 2326VA, 4 Thurs., Sept. 12-Oct. 3, 1:00-3:30 pm, KNC-3, \$115. M Matlick. #87852

NEW! Fabric for Interiors

Do you want to learn how to create your dream interior? Discover the fundamentals of how to select fabrics for interiors. Starting with the basics, learn how to find inspiration, create a color scheme and develop a focal point for a room. Gain confidence on how to use these tools to develop a fabric room scheme. Explore the special requirements for fabrics for upholstery and window treatments. Fabric sources will be shared and learn tips of how to communicate with a workroom.

CE-HOME 2007, 3 Thurs., Sept. 19-Oct. 3, 6:00-8:00 pm, KNC-2, \$75. A Concr. #87836

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., Oct. 7-Nov. 4, 6:00-8:00 pm, \$200. #87724

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 Mon., Sept. 16-Dec. 2, 6:00-8:00 pm, \$259 (+ \$20 studio fee). #87725

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., Sept. 14-Nov. 2, 11:00 am-1:00 pm, AAB-304, \$160. V Davis. #87315

Silk Floral Arrangement 101

Learn the basic principles of flower arranging, including everything you need to produce creative arrangements for your home, office, and friends. Utilize color intensity, shape, and form to design breathtaking arrangements. Materials list will be given out the first day of class.

CE-CRAFT 2029, 7 Fri., Oct. 11-Nov. 22, 6:00-8:00 pm, KNC-3, \$160. M Desire. #87587

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 914-606-6839 to register and to obtain a materials list.

Jewelry and Small Metalwork

An introduction to using metals to construct jewelry and other small-scale metal objects.

CE-ART 2285WA, 15 Mon., Sept. 9-Dec. 16, 1:00-4:00 pm, \$700. V Tillotson. #87924
CE-ART 2285 WA, 15 Tues., Sept. 10-Dec. 17, 10:15 am-1:15 pm, \$700. B Garrett. #87925

Lost Wax Casting

An introduction to using wax to sculpt small jewelry pieces and then cast them in metal such as gold, silver, or bronze.

CE-ART 2286 WA, 15 Wed., Sept. 11-Dec. 18, 1:45-4:45 pm, \$700. B Garrett. #87927

Enameling

Learn the beautiful art of enameling, which is painting with molten glass on metal. Students will also learn how to combine enamel with metalwork for a completed jewelry project.

CE-ART 2281WA, 15 Thurs., Sept. 5-Dec. 19 (skip 11/28), 1:00-4:00 pm, \$700. R Laskin. #87928

Watercolor Workshop

Explore the unique and beautiful qualities of watercolors! Learn the basic techniques of painting with watercolors such as washes and dry on wet.

CE-ART 2277WA, 15 Mon., Sept. 9-Dec. 16, 9:30 am-12:30 pm, \$700. N Waldman. #87929
CE-ART 2277WA, 15 Thurs., Sept. 5-Dec. 19 (skip 11/28), 1:00-4:00 pm, \$700. N Waldman. #87930

Contemporary Life Painting

This class will use contemporary painting techniques focusing on a model. Short poses and a variety of models (nude and costumed) will be integrated into the class format.

Students will be encouraged to experiment and work large scale.

CE-ART 2288WA, 15 Mon., Sept. 9-Dec. 16, 1:00-4:00 pm, \$700. D Fox. #87931

Introduction to Printmaking

This class is an introduction to printmaking techniques. Students will explore monotype, woodcut, linocut, collograph, and dry point.

CE-ART 2125WA, 15 Thurs., Sept. 5-Dec. 19 (skip 11/28), 1:00-4:00 pm, \$700. D Fox. #87932

Portrait Painting

Integrate portrait painting with some still life elements to create a dynamic work of art.

This class will emphasize lighting, composition, and color.

CE-ART 2290WA, 15 Mon., Sept. 9-Dec. 16, 1:00-4:00 pm, \$700. A Lattimore. #87933

Life Painting

Instruction on the fundamentals of painting the nude figure. Skin tone, anatomy, and composition will be demonstrated and discussed.

CE-ART 2204WA, 15 Tues., Sept. 10-Dec. 17, 1:30-4:30 pm, \$700. A Lattimore. #87934

Traditional Painting

Discover various techniques emphasizing realism and craftsmanship while working from still lifes. Discussion of materials and color mixing are included.

CE-ART 2279WA, 15 Tues., Sept. 10-Dec. 17, 6:00-9:00 pm, \$700. A Lattimore. #87935

Sculpture Workshop

Explore a variety techniques and materials.

Students are encouraged to develop personal projects under the guidance of the instructor.

All levels are welcome.

CE-ART 2280WA, 15 Wed., Sept. 11-Dec. 18, 9:30 am-12:30 pm, \$700. R Mineo. #87936

CE-ART 2280WA, 15 Wed., Sept. 11-Dec. 18, 1:00-4:00 pm, \$700. R Mineo. #87937

Portrait Drawing

This class will cover the topics of proportion, placement and rendering of facial features and shading. The instructor will guide students with their drawings and help them to create unique and expressive likenesses in their portrait drawings. All levels are welcome.

CE-ART 2294WA, 15 Mon., Sept. 9-Dec. 16, 6:00-9:00 pm, \$700. TBD. #87938

Dynamics of Life Drawing

This workshop promises intermediate level artists a dynamic exploration of drawing the human form. Expression and composition will be emphasized through a series of exercises.

CE-ART 2284WA, 15 Tues., Sept. 10-Dec. 17, 9:30 am-12:30 pm, \$700. D Fox. #87939

Illustration

Explore drawing with the emphasis on telling a story or complimenting text. Learn basic drawing techniques using a variety of materials such as watercolor, pen and ink, colored pencil and more.

CE-ART 2292WA, 15 Wed., Sept. 11-Dec. 18, 1:00-4:00 pm, \$700. B Waldman. #87940

Introduction to Ceramics

All levels of experience are welcome in this hand building and wheel throwing ceramics class. Explore the joy of working in clay while learning how to make functional pottery forms such as bowls, cups, vases, and more.

CE-ART 2283WA, 15 Tues., Sept. 10-Dec. 17, 9:30 am-12:30 pm, \$700. M Kunhardt. #87941

CE-ART 2283WA, 15 Tues., Sept. 10-Dec. 17, 6:00-9:00 pm, \$700. M Kunhardt. #87965

Classes above in this box are held at The Center for the Arts, County Center

196 Central Ave., White Plains, 914-606-7500

arts@sunywcc.edu ■ www.sunywcc.edu/arts

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 67.

GENERAL MULTI-LEVEL ESL

INTENSIVE (5-DAY) SATURDAY or SUNDAY (ALL DAY) EVENING (2-DAY)

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



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, Sept. 11-Dec. 10 (skip 11/27, 28), 12:30-2:10 pm, GTW-243, \$251.

STUDY 5 DAYS per WEEK

Morning: 9:00 am-12:00 noon (Sections G, L, & W)

ELI-ESL 1709- W (Intensive Writing)

15 Wed., Sept. 4-Dec. 11, GTW-243*

ELI-ESL 1029-G (Intensive Grammar & Reading)

26 M/Th, Sept. 12-Dec. 12, GTW-243*

ELI-ESL 1129-L (Intensive Listening, Speaking & Pronunciation)

25 T/F, Sept. 13- Dec. 10, GTW-243*

*Registration is required in all 3 courses: 1029, 1129 and 1709. Total tuition is \$952 + \$13 in fees

- ▶ Books, not included in tuition, cost approximately \$170 additional.
- ▶ Placement test is Wed., Sept. 4 at 9:00 am, GTW-243
- ▶ 1st class: Sept. 11, Last class: Dec. 12.
- ▶ No classes on 9/5-10; 11/27-29

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 Fall 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–V)

(A) Saturday, All-Day: 12 ½ Sat., Sept. 7-Dec. 14 (skip 11/30), 9:00 am-3:30 pm, \$285

- Placement test: 9/7, 9:00 am in GTW-243
- 1st class on 9/21

(B) Sunday, All-Day: 12 ½ Sun., Sept. 8-Dec. 8 (skip 12/1), 9:00 am-3:30 pm, \$285

- Placement test: 9/8, 9:00 am in GTW-243
- 1st class on 9/15

(C) Mon./Wed. Evenings: 25 M/W, Sept. 4-Dec. 4 (skip 9/9, 11; 11/27), 6:30-9:30 pm, \$285

- Placement test: 9/4, 6:30 pm in GTW-243
- 1st class on 9/16

(D) Tues./Thurs. Evenings: 25 T/Th, Sept. 5-Dec. 12 (skip 9/10-17; 11/28), 6:30-9:30 pm, \$285

- Placement test: 9/5, 6:30 pm in GTW-243
- 1st class on 9/19

(E) Three Early Mornings (Tues., Wed., Fri.): 41 T/W/F, Sept. 4-Dec. 17 (skip 9/6-11; 11/26-29), 7:00-8:50 am, \$285

- Placement test: 9/4, 7:00 am in GTW-240
- 1st class on 9/12

(M) 4 Afternoons (Mon.-Thurs.): 25 M/T/W/Th, Sept. 9-Oct. 24 (skip 9/10-12), 3:00-6:00 pm, \$285

- Placement test: 9/9, 3:00 pm in GTW-240
- 1st class on 9/16

(N) Four Afternoons (Mon.-Thurs.): 25 M/T/W/Th, Oct. 24-Dec. 12 (skip 10/28-30; 11/28), 3:00-6:00 pm, \$285

- Placement test: 10/24, 4:00 pm in GTW-240
- 1st class on 10/31

(U) NEW: Accelerated ESL Evening Schedule (Mon.-Thurs.): (Levels 1 and 2 only — 4 Evenings x 6 weeks) 25 M/T/W/Th, Sept. 9-Oct. 24 (skip 9/10-12), 6:30-9:30 pm, \$285

- Placement test: 9/9, 6:30 pm in GTW-243
- 1st class on 9/16

(V) NEW: Accelerated ESL Evening Schedule (Mon.-Thurs.): (Levels 1 and 2 only — 4 Evenings x 6 weeks) 25 M/T/W/Th, Oct. 24-Dec. 12 (skip 10/28-30; 11/28), 6:30-9:30 pm, \$285

- Placement test: 10/24, 6:30 pm in GTW-243
- 1st class on 10/31

At Peekskill Center (27 N. Division St.)

ELI-ESL 2019PE (Select C or F)

(C) Mon./Wed. Evenings: 25 M/W (levels 1-6), Sept. 11-Dec. 16 (skip 9/16, 18; 11/27), 6:30-9:30 pm, \$285

- Placement test on 9/11, 6:30 pm
- 1st class on 9/23

(F) Tues./Thurs. Mornings: 25 T/Th (levels 3-4), Sept. 10-Dec. 12 (skip 9/12, 17; 11/27), 9:00 am-12:00 noon, \$285

- Placement test on 9/10, 9:00 am
- 1st class on 9/19

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

(C) Mon./Wed. Evenings: 25 M/W (levels 3-6), Sept. 9-Dec. 11 (skip 9/11, 16; 11/27), 6:30-9:30 pm, \$285

- Placement test on 9/9, 6:30 pm
- 1st class on 9/18

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), Sept. 5-Dec. 5 (skip 9/10; 11/28), 6:30-9:30 pm, \$285

- Placement test on 9/5, 6:30 pm
- 1st class on 9/12

(F) Tues./Thurs. Mornings: 25 T/Th (levels 2-4), Sept. 10-Dec. 10 (skip 9/12; 11/28), 9:00 am-12:00 noon, \$285

- Placement test on 9/10, 9:00 am
- 1st class on 9/17

NEW: Pronunciation & Conversation Workshop / ESL, ESL-1501MV: 10 Sat. (See description below), Sept. 14 -Nov. 16, 9:00 am-1:00 pm, \$276

At Ossining Center (22 Rockledge Ave.)

ELI-ESL 2019OS (Select A, C or F)

(A) Saturday, All-Day: 12 ½ Sat. (levels 1-4), Sept. 7-Dec. 7 (skip 11/30), 9:00 am-3:30 pm, \$285

- Placement test on 9/7, 9:00 am
- 1st class on 9/14

(C) Mon./Wed. Evenings: 25 M/W (levels 1-4), Sept. 9-Dec. 11 (skip 9/11, 16; 11/27), 6:30-9:30 pm, \$285

- Placement test on 9/9, 6:30 pm
- 1st class on 9/18

(F) Tues./Thurs. Evenings: 25 T/Th (levels 5-6), Sept. 10-Dec. 10 (skip 9/12; 11/28), 9:00 am-12:00 noon, \$285

- Placement test on 9/10, 9:00 am
- 1st class on 9/17

(F) Tues./Thurs. Mornings: 25 T/Th (levels 5-6), Sept. 5-Dec. 23 (skip 11/28), 9:00 am-12:00 noon, \$285

- Placement test on 9/5, 9:00 am
- 1st class on 9/17

At Yonkers Center (Cross County Shopping Center):

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

(A) Saturday, All-Day: 12 ½ Sat. (levels 4-6), Sept. 14-Dec. 6 (skip 11/30), 9:00 am-3:30 pm, \$285

- Placement test on 9/14, 9:00 am
- 1st class on 9/21

(C) Mon./Wed. Evenings: 25 M/W (levels 3-6), Sept. 4-Dec. 9 (skip 9/9, 11; 11/27), 6:30-9:30 pm, \$285

- Placement test on 9/4, 6:30 pm
- 1st class on 9/16

(D) Tues./Thurs. Evenings: 25 T/Th (levels 1-4), Sept. 5-Dec. 5 (skip 9/10; 11/28), 6:30-9:30 pm, \$285

- Placement test on 9/5, 6:30 pm
- 1st class on 9/12

(F) Tues./Thurs. Mornings: 25 T/Th (levels 4-6), Sept. 10-Dec. 10 (skip 9/12; 11/28), 9:00 am-12:00 noon, \$285

- Placement test on 9/10, 9:00 am
- 1st class on 9/17

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., Sept. 24-Dec. 3, 6:30-9:30 pm, GTW-243, \$269

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., Sept. 21-Dec. 14 (skip 11/30), 9:00 am-12:00 noon, GTW-243, \$269

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, Sept. 24-Dec. 3 (skip 11/7), 7:00-9:00 pm, GTW-243, \$276

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, Sept. 23-Nov. 7, 9:15-11:15 am, \$276

At Mount Vernon Center: ELI-ESL 1501MV, 10 Sat., Sept. 14-Dec. 16, 9:00 am-1:00 pm, \$276

TOEFL Preparation Workshop

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

ELI-ESL 1300 (Select A, D, or Q)

(A) 14 Sat., Sept. 7-Dec. 14, (skip 11/30), 12:30-4:25 pm, GTW-243, \$241

(D) 22 Tues./Thurs. Evenings, Sept. 19-Dec. 5 (skip 11/28), 7:00-9:30 pm, GTW-243, \$241

(Q) 22 Tues./Fri. Mornings, Sept. 13-Nov. 26 (skip 11/29), 9:20-11:50 am, GTW-243, \$241

Business English for Internationals

A contextualized, advanced level, ESL pathway course providing learners with the opportunity develop their speaking, listening, reading, and writing English skills in preparation for study in academic business programs. Participants build fluency and knowledge through study of texts, completion of assignments, and participation in activities related to business communication, marketing, management, global business, entrepreneurship, business administration, and economics. Prerequisite: ELI Level 6 proficiency.

ELI-ESL 1400, 12 Sat., Sept. 14-Dec. 14 (skip 11/30), 12:30-3:30 pm, GTW-243, \$269

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., Sept. 14-Dec. 7 (skip 11/30), 9:00 am-3:30 pm, GTW-243, \$317

(C) 24 Mon./Wed. Evenings, Sept. 18-Dec. 11 (skip 11/27), 6:30-9:30 pm, GTW-243, \$317

(P) 24 Mon./Thurs. Mornings, Sept. 16-Dec. 9 (skip 11/28), 9:00 am-12:00 noon, GTW-243, \$317

(Q) 24 Tues./Fri. Mornings, Sept. 17-Dec. 10 (skip 11/29), 9:00 am-12:00 noon, GTW-243, \$317



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, Sept. 11-Dec. 5 (skip 11/27, 28), 6:30-10:00 pm, GTW-240, \$1,925

HOW TO REGISTER FOR ESL COURSES

WHEN? Registration for Fall 2019 ESL courses opens Monday, July 29, 2019.

Register only in person or by telephone 914-606-6656 (no internet registration)

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

Additional costs (Registration and FSA fee paid once per semester):

\$13.00 per semester, Valhalla courses (\$8.00 FSA fee + \$5 registration fee)

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

Telephone registration also begins Mon., July 29. 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: These courses do not pay a non-resident surcharge: 3000, 1210, 1400, 1501YR/MV, 1510, 1515, 1520.

EXTENSION LOCATIONS: Register for ESL courses at any extension location by calling the ELI at 914-606-6656. Pay with debit or credit card. You can also register in person at Yonkers (Cross County), Ossining, Peekskill, or Mount Vernon with debit or credit card or money order; cash is not accepted at these locations.

PLACEMENT TEST (to determine your English level): Testing is required if you are new to our program or did not take the ESL final test in Spring or Summer 2019. 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

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.

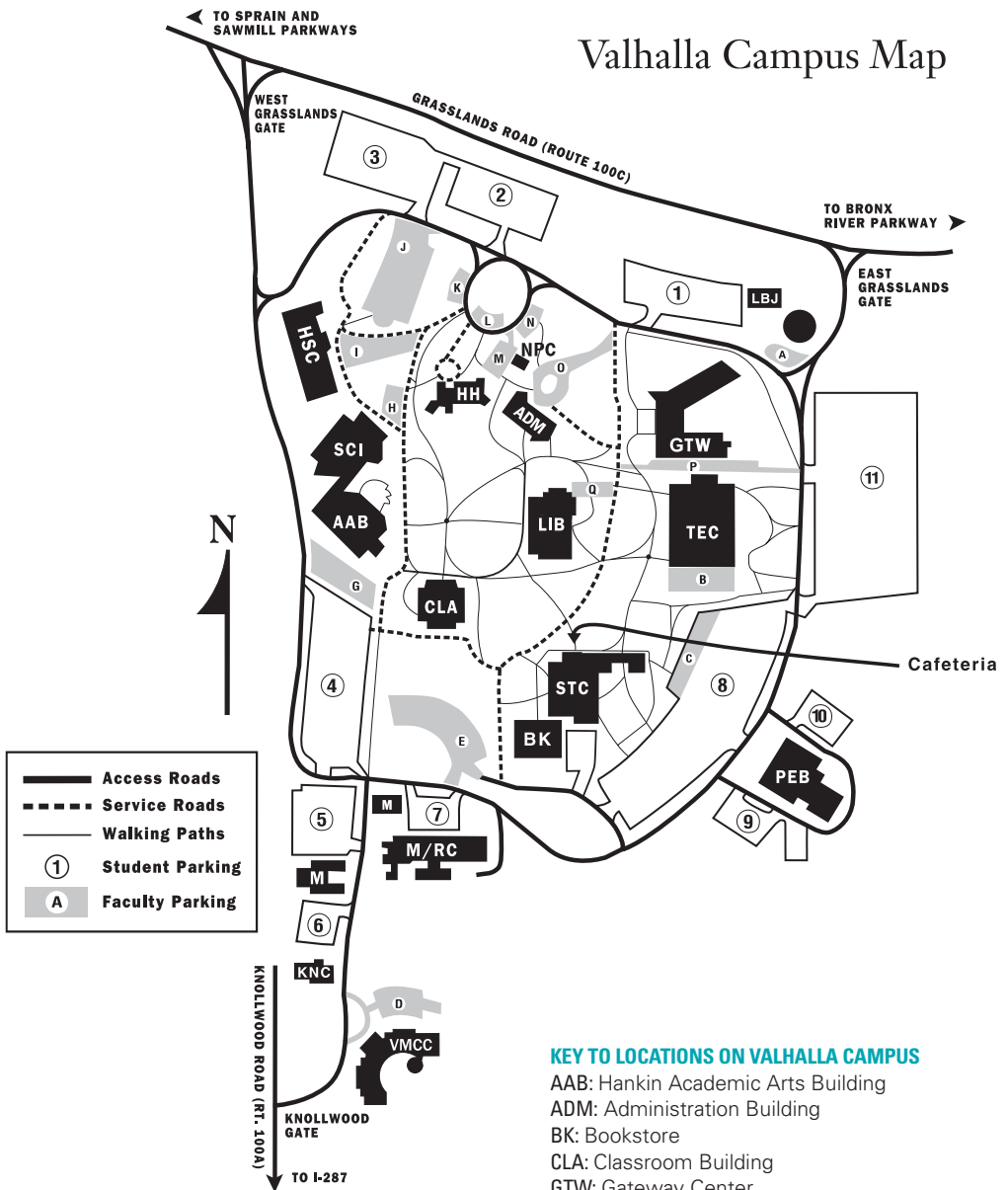
WHERE REQUIRED, TEXTBOOKS CAN BE PURCHASED AT THE BOOKSTORE
AT 914-347-3858 OR ORDERED ONLINE AT WWW.SUNYWCC.BNCCOLLEGE.COM



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 67.

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 _____

Non-credit classes in this brochure, unless otherwise noted, are intended for adult students (18+) only.

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 \$4.75 for non-credit courses held at the Valhalla campus (materials fees are payable to the instructor at the first class).					*STUDENT FEE SEE NOTE TO LEFT \$4.75
** 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@suniwcc.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.

CHECK OUT WHAT'S NEW!

- ▶ Social Media for Business
- ▶ Hip-Hop Dance
- ▶ Improvisation for Kids, Adults & Singles
- ▶ Legal Awareness:
What you Need to Know
- ▶ Advanced Excel Graphics
- ▶ Intro to Python Ages 10-15
- ▶ User Experience Design
- ▶ Four-Season Native Garden
- ▶ Create Effective Google Ad Campaigns
- ▶ Workplace Bullying
- ▶ Famous Women Photographers
- ▶ History of the American Musical
- ▶ Business Process Management
& Improvement
- ▶ Writing Public Relations Copy
- ▶ Maintaining an Indoor Moss Garden
- ▶ Microsoft Office OneNote 2016
- ▶ Identifying & Supporting Local Wild Bees
- ▶ The World of Edgar Allen Poe
- ▶ American Icons Series
- ▶ Root Chakra Painting
- ▶ Animation & Flip books
- ▶ Qi Gong

www.sunywcc.edu/wdce

workforceandcommunity@sunywcc.edu | 914-606-6830



**Westchester
Community College**

State University of New York
75 Grasslands Road
Valhalla, New York 10595-1698