

# NORTHAMPTON COMMUNITY COLLEGE

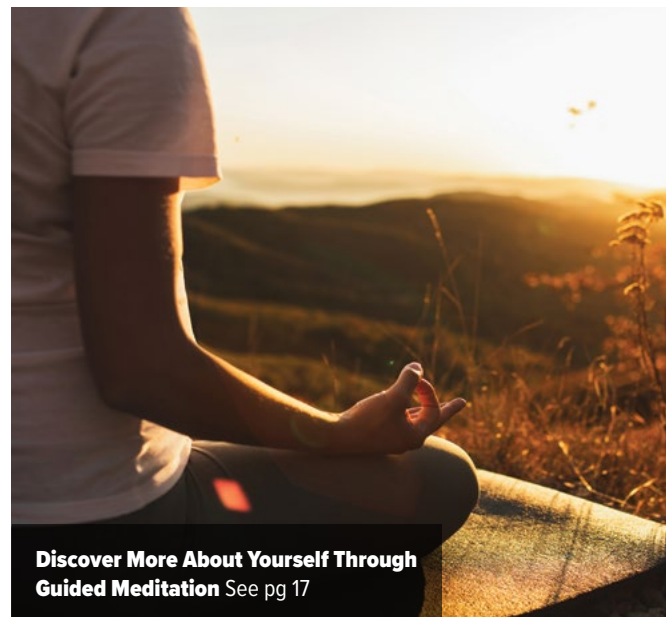
## BETHLEHEM LOCATIONS



**Wine and Dine** See pg 14



**Pizza** See pg 9



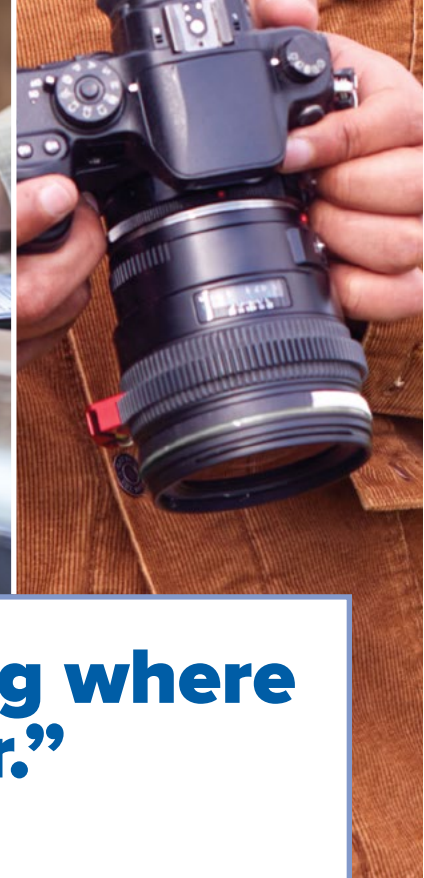
**Discover More About Yourself Through  
Guided Meditation** See pg 17



# Community Education + Workforce Development

SEP-DEC 2023

[northampton.edu/community-education](http://northampton.edu/community-education)



# “Autumn is a second spring where every leaf is a flower.”

- ALBERT CAMUS

Turn over a new leaf with us at NCC’s Fowler Center and learn something new this fall. Whether for personal enrichment or professional development, we have everything you need to start a new school year. Register for free information sessions in Healthcare programs, the Fabrication Lab, How to Pay for College, and our Luthier Certification Program. Take a class in Turkish cooking, learn how to read a wine label, or get an OSHA certification. Don’t miss out on all the Fall Festivities at Fowler!

### *How to find a room number and instructor:*

Search your class/section online, click on it and then click on the box for the full schedule.

**TF**

Classes designated as **‘TF’** are Teen Friendly and open to students **14 years of age and older**. Otherwise, classes are open to students 18 years of age and older.

### **Follow these easy instructions to register:**

1. Visit [northampton.edu/lifelearn](http://northampton.edu/lifelearn)
2. Search for the course you interested in and click “Sections,” then “Register Me” or “Register Others” and follow directions.
3. Click “Create a NEW! Customer Account” and complete requested information or “LogIn” and update your profile under “My Account” if you’re a returning student.

**Having trouble finding the right course or reaching the correct department?** Call 1-877-543-0998 for assistance.

### **HELP! WHICH DAYS DO I HAVE CLASS?**

Below the class description, you will see initials for days when class is held.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/18-09/03	--T-R--	5:30-6:30PM	SBTH
<b>Course FIT233</b>				<b>Fee \$79</b>

In this example, class would be on Tuesdays and Thursdays for the dates listed:

#### CLASS DAY KEY

(UMTWRFS)  
 U = Sunday  
 M = Monday  
 T = Tuesday  
 W = Wednesday  
 R = Thursday  
 F = Friday  
 S = Saturday

#### CAMPUS KEY:

**MAIN** Main Campus  
**SBTH** Fowler Family Southside Center  
**OFFC** Off Campus  
**ONLINE**

**All online classes are via Zoom. A link will be emailed to students prior to the start of class.**

# Table of Contents

## COMMUNITY EDUCATION

<b>Arts/Crafts/Photography .....</b>	<b>5</b>
<b>Cooking/Entertainment .....</b>	<b>9</b>
<b>Wine and Spirits .....</b>	<b>14</b>
<b>Dance/Fitness/Sports.....</b>	<b>15</b>
<b>Wellness/Special Interests .....</b>	<b>17</b>
<b>Home/Floral .....</b>	<b>18</b>
<b>Business/Finance .....</b>	<b>19</b>
<b>Music/Theater .....</b>	<b>19</b>
<b>Language/Writing.....</b>	<b>20</b>
<b>Prime Time @NCC and Update.....</b>	<b>22</b>

<b>CENTER FOR INNOVATION AND ENTREPRENEURSHIP .....</b>	<b>23</b>
---	-----------

<b>FABRICATION LAB .....</b>	<b>24</b>
------------------------------	-----------

<b>Fabrication Lab Information Sessions .....</b>	<b>24</b>
<b>Technology/Software/Electronics .....</b>	<b>24</b>
<b>Luthier Certification Program.....</b>	<b>25</b>
<b>Woodworking/Metals/Plastics.....</b>	<b>26</b>
<b>Textiles/Leatherworking .....</b>	<b>28</b>

## CENTER FOR BUSINESS AND INDUSTRY

<b>Healthcare Education .....</b>	<b>29</b>
<b>Corporate and Public Safety.....</b>	<b>32</b>
<b>Technical and Trades .....</b>	<b>32</b>
<b>Information Technology and Computer Training .....</b>	<b>33</b>
<b>Hospitality and Tourism .....</b>	<b>34</b>
<b>CDL Driver Training Program.....</b>	<b>34</b>

<b>HORIZONS FOR YOUTH .....</b>	<b>35</b>
---------------------------------	-----------

<b>TEAM BUILDING .....</b>	<b>38</b>
----------------------------	-----------



## FREE WORKSHOPS FOR 50+ JOBSEEKERS

You have the experience. Now regain the confidence.

This may be the most important job connection you'll ever make.

Job hunting is hard, especially now. Do you need help creating and launching a successful job campaign? Attend a free in-person or online workshop to get the skills and support you need in this competitive job market. You can also connect with professional career coaches who can help you put your best foot forward and stand out to employers.

Save your seat now; spots are limited. Call 855-850-2525 or register online at [aarpfoundation.org/register](http://aarpfoundation.org/register)

REGISTER TODAY

**AUGUST 24, 10-11:30 AM**

**OCTOBER 12, 10-11:30 AM**

**AARP** Foundation®  
**BACK TO WORK 50+**

# TRAINING-TO-CAREER PROGRAM

## Pathways to Manufacturing

Manufacturing offers high salaries, great benefits and interesting careers in a high-tech field!

Obtain the skills you need to start a new career in one of top 50 manufacturing regions in the nation! **Pathways to Manufacturing** is a **FREE** hands-on program that explores the many career pathways available in modern manufacturing and trains you on the skills you need to get started! The 8-week, grant-funded program includes:

- hands-on and classroom instruction
- tours of local manufacturing facilities
- opportunities to meet Employers face-to-face

You'll earn OSHA-10 certification and learn about Lean Manufacturing, Production, Quality, Measurement Devices, Blueprint Reading & more!  
For more info or to sign up for an information session:

**Phone: 610.332.6317**

**Web: [northampton.edu/pathways-to-manufacturing](http://northampton.edu/pathways-to-manufacturing)**

*This program is funded by a grant from the PA Department of Community and Economic Development.*



## Foundations of Industrial Maintenance

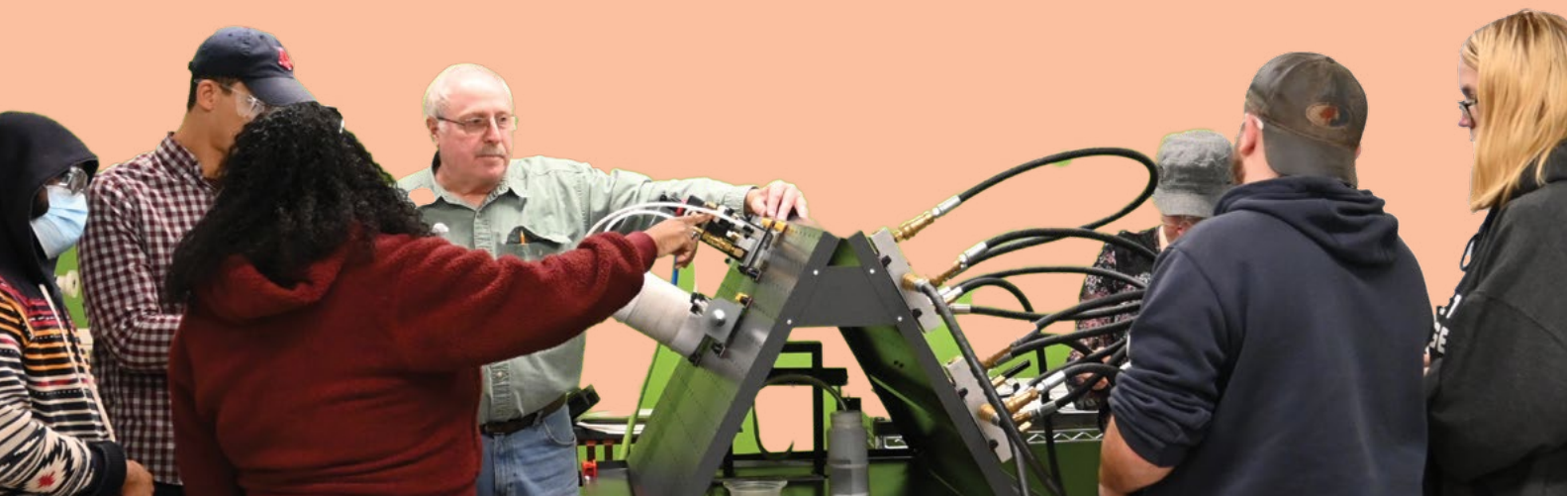
Are you looking for a new career in a growing field? Are you a fix-it person? Our FREE 10 Week Industrial Maintenance Program offers foundational training in Mechanical and Electrical Maintenance, Measuring Tools, an intro to Pneumatics, Hydraulics, PLCs and more. The course is grant-funded and FREE to eligible participants. It is designed to prepare you for an entry-level position or apprenticeship in this high-paying field. To qualify for the program, attendance is required at one of our information sessions.

For more information or to enroll in an information session contact:

Phone: 610.332.6317

**Web: [northampton.edu/industrial-maintenance](http://northampton.edu/industrial-maintenance)**

*This program is funded by a grant from the PA Department of Community and Economic Development*



## COMMUNITY EDUCATION

## Arts/Crafts/Photography

## ARTS

## CALLING ALL ASPIRING JEWELRY ARTISTS

Hone your skills! Earn a Jewelry Arts Certificate. Complete all 6 classes in Jewelry Arts I and II:

**Jewelry Arts I**

- Metalworking Basics
- Soldering Techniques

**Jewelry Arts II**

- Bezel Setting Cabochons
- Ring Making
- Chain Making

**Jewelry Arts Electives (1)**

- Hammered Bracelet
- Surface, Enrichment, and Finishing
- Independent Classes

email: calinfo@northampton.edu with any questions

**Jewelry Arts Metalworking Classes – Important Information**

Bench tools, required for all classes, may be rented for \$10.60 (plus \$50 refundable security deposit) from Gilman's, 610-838-8767.

**NOTE:** Jewelry Arts I classes are pre-requisite for Jewelry Arts II classes. For more detailed descriptions go to: [www.northampton.edu/lifelearn](http://www.northampton.edu/lifelearn).

**Jewelry Arts I - Metalworking Basics**

If you have a desire to create beautiful jewelry made from copper, brass, bronze or sterling silver and have a serious interest in developing technical proficiency, then this introductory jewelry arts metalworking class is perfect for you! Skills learned: measuring, sawing, drilling, and filing.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(21)	09/13-10/25	---W---	6:30-9PM	SBTH

**Course ART100****Fee \$209****Jewelry Arts I - Soldering Techniques**

Hone your metalworking skills & learn how to solder jewelry & other metal art. Techniques developed by the instructor will provide even the experienced metalsmith with a higher level of proficiency & craftsmanship. Non-ferrous metals like copper, brass, bronze, sterling silver, & gold may be used. Acetylene torches are available for use. NOTE: Safety will be stressed. No class 11/22.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(21)	11/08-12/20	---W---	6:30-9PM	SBTH

**Course ART101****Fee \$209****Jewelry Arts II - Chain Making**

This project-oriented course (triple-loop woven chain) will give the student a better understanding of metalsmithing concepts. By utilizing some 'tricks of the trade,' students will progress toward a higher level of proficiency. No class 11/21.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	11/07-12/19	--T---	6:30-9PM	SBTH

**Course ART104****Fee \$209****Drawing with Water Soluble Graphite**

If you like to do sketching, drawing and watercolor painting, then you will enjoy the beauty and ease in working with water soluble graphite pencils. Start with a pencil drawing and then add brushwork with just water; you'll transform your work to look like a watercolor painting. Work from still life or possibly go to the NCC garden for one class session, weather permitting.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	09/14-10/05	----R--	6:30-8:30PM	MAIN

**Course ART190****Fee \$114****NEW!  Mixed Media**

Learn skills in various art mediums including charcoal, pastel, graphite, watercolor, and collage. Shorter exercises will be worked on to build confidence in various mediums. Work from life as well as creating abstract art. Students will choose a few mediums to concentrate on to create a final piece. Students will either build a still life, use a photograph to work from or create an abstract work of art or collage for the final piece. Email calinfo@northampton.edu for the materials list.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/26-11/14	--T---	6:30-8PM	SBTH

**Course ART290****Fee \$149**** Acrylic Painting Beginning**

Learn basic painting methods using acrylic paints. A demonstration of painting methods will be done each week along with personal one-on-one guidance given to each student. Sample paintings will be provided to inspire you. Beginner to intermediate painters welcome. NOTE: Materials should be purchased prior to the first class. After you register for class, please contact: calinfo@northampton.edu to request the materials list.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(18)	10/06-11/10	----F-	5-7PM	MAIN

**Course ART146****Fee \$149****NEW! Drawing 102**

A continuation of Drawing 101 or for those with experience. Focus on further development of art skills, techniques and creativity. Work with mixed media, watercolors, and underpainting techniques. Bring a pencil, eraser and 9" x 12" or 11" x 14" paper to the first class. Material list provided on first day of class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/12-11/16	----R--	6-8PM	SBTH

**Course ART287****Fee \$149**

**NEW!  Watercolors**

Learn basic techniques for watercolor painting, including basic color wash and wet into wet painting. Some drawing experience helpful. Beginner to Intermediate levels. Instructor provides materials for the first day. List for additional materials required will be handed out the first day of class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/30-12/21	---R--	4-6PM	MAIN

**Course ART289** **Fee \$99**

**Natural Dyeing from the Ground Up**

Learn the basics by hands-on dyeing with natural materials, some of which you will harvest from the ground during the workshop! Environmentally friendly practices will be used to unlock the magic of historic dyestuffs that have been used for thousands of years. All materials provided, including silk, wool and other natural sustainable fibers that you will dye and take home, along with a detailed, printed handout for future reference.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/15	----F-	5-7PM	MAIN
	09/16	-----S	10AM-1PM	MAIN
	09/17	U-----	2-5PM	MAIN

**Course ART279** **Fee \$159**

**Pottery**

Perfect for the beginner or those with some experience. Covers slab & coil hand-building methods as well as sculptural techniques to create vases and planters. Learn wheel throwing methods to create stoneware bowls & cups. Also, glazing & firing. All materials included. Wear old clothes or bring an apron. No class 11/24.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	10/06-12/01	----F-	6-9PM	MAIN

**Course ART201** **Fee \$275**



## Center for College and Career Readiness

Offering a full array of services in adult education including:

- Adult Basic Education (ABE)
- English as a Second Language (ESL)
- GED (General Educational Development) Test Preparation
- English Language with Civics Education

For Northampton County class information, call (610) 332-8650 or email [northamptoninfo@northampton.edu](mailto:northamptoninfo@northampton.edu).

For Monroe County class information, call 570-369-1883.

Part-time adult educators needed in the areas of English as a Second Language and GED®. Morning, afternoon, and evening openings. Bachelor Degree required. For more information, please contact Mayra Perez at 610.861.5389 for Northampton and Lehigh County openings. For Monroe, Pike, and Wayne openings, please contact Alicia MacKenzie at 570.369.1883.

### **VOLUNTEER TUTOR OPPORTUNITIES**

Become a volunteer tutor in an ABE, GED, or ESL classroom. Assist instructors and help adult students improve their basic education or English language skills. Prior tutoring or teaching experience is helpful, but not required. For information, please email [rektor@northampton.edu](mailto:rektor@northampton.edu).

## CRAFTS

### GLASS FUSING CLASSES – IMPORTANT INFORMATION

Learn the art of Glass Fusing (melting pieces of colored glass together) as you create a beautiful, one-of-a-kind plate, bowl, platter, small tray or jewelry (mold shape of your choosing). Large selection of colored glass from which to choose.

- Suggestion: Search internet sites like Pinterest for project design inspiration.
- Our very popular glass fusing classes fill up quickly so register early to avoid disappointment.
- All tools and materials are included.
- Wear closed toe shoes.

**NOTE:** All projects will be ready for pick up 2-3 weeks following the class to allow for firing time.

#### Glass Fusing: Cheese Board

Create your own 5 x 10 cheese board by creating specific shapes to create patterns or if you prefer, you can create beautiful abstract designs.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	08/14	-M----	6:30-9PM	SBTH

**Course CRAFT116** **Fee \$59**

#### NEW! Glass Fusing: Jewelry- Cabochon Necklace

You are the designer! Create a beautiful, one-of-a-kind necklace in your choice of colored glass. All tools and materials are included.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/28	-M----	6:30-9PM	SBTH

**Course CRAFT491** **Fee \$59**

#### NEW! Glass Fusing: Soap Dish

Make 3 soap dishes from different shapes.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/11	-M----	6:30-9PM	SBTH

**Course CRAFT492** **Fee \$59**

#### Glass Fusing: Fall Themed Plate

Design a unique plate size 11 X 6.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/25	-M----	6:30-9PM	SBTH

**Course CRAFT461** **Fee \$59**

#### Glass Fusing: Wall Hanging Clock- Round or Square

Design a one of a kind 8" round or square clock in either white, black or clear base.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	10/09	-M----	6:30-9PM	SBTH

**Course CRAFT422** **Fee \$59**

#### NEW! Glass Fusing: It's Cool to be Square

Design 2 square plates. One 8 X 8 with choice of plate style and another 4 X 4 with one style.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/23	-M----	6:30-9PM	SBTH

**Course CRAFT493** **Fee \$59**

#### Glass Fusing: Night Light

Students will make 2 to 3 fused glass night lights. Fused glass panel sizes will be 2 x 3 or 3 x 3.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	11/06	-M----	6:30-9PM	SBTH

**Course CRAFT435** **Fee \$59**

#### Glass Fusing: Holiday Ornaments

Make up to three one-of-a-kind ornaments using various colors of glass to create something for yourself or to give as a gift. No experience necessary.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	11/27	-M----	6:30-9PM	SBTH

**Course CRAFT324** **Fee \$59**

### NEW! GLASS FUSING AND FAB LAB COMBINED

#### Wood Serving Tray

Create a unique wooden serving tray with a custom fused glass insert! Learn the art of glass fusing as you create a 5x8 insert using a variety of colors and shapes with Nanette on the 5th floor Art Studio. Then, work with George in the Fab Lab to build a wooden surround and finish with decorative handles!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/02	-M----	6:30-9PM	SBTH
	10/09-10/16	-M----	6:30-9:30PM	SBTH

**Course CEFAB104** **Fee \$209**

#### Stained Glass: Moravian Star

Demonstration and instruction of copper foil technique to make a clear glass 12-piece Moravian Star. All glass is pre-cut. Great gift or holiday decoration! All tools and materials supplied.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(24)	11/15	---W---	6:30-9PM	MAIN

**Course CRAFT103** **Fee \$59**

#### Stained Glass: Sparkling Snowflake

Join us as we create this sparkling stained glass snowflake comprised of clear bevels and blue nuggets of glass. This makes a beautiful gift or decoration for your home. All tools and materials are provided.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	12/06	---W---	6:30-9PM	MAIN

**Course CRAFT122** **Fee \$51**

#### **TF** Needle Felting: Pumpkin

Create a pumpkin out of wool! Participants will learn how to needle felt while making this fun project. Great for beginners and for those looking to learn new techniques. No prior experience necessary. All materials included.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/20	---W---	6:30-9PM	SBTH

**Course CRAFT386** **Fee \$39**

#### Stained Glass: Mini Moravian Star in Rainbow Colors

Create this petite Moravian star in a rainbow of colors. What a lovely accent piece to hang in front of a window or chandelier or just display on a shelf. Glass is all pre-cut. You will learn to copper foil, assemble, flux, and solder your piece. All tools and materials are provided.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	08/15	--T---	6:30-9PM	MAIN

**Course CRAFT190** **Fee \$51**

#### Stained Glass: Bevel Star

Create a 14-inch star made of bevels which are beautiful and reflect light. All tools and materials supplied.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	10/25	---W---	6:30-9PM	MAIN

**Course CRAFT342** **Fee \$59**



**NEW! TF Needle Felting: Cat Portrait**

Create a vintage inspired cat that's perfect for Halloween! Participants will learn how to needle felt images onto fabric while making this fun project. Great for beginners and for those looking to learn new techniques. No prior experience necessary. All materials included.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/18	---W---	6:30-9PM	SBTH

**Course CRAFT498** **Fee \$39**

**TF Needle Felting: Red and Green Gnome**

Create an adorable gnome that's perfect for Christmas or any other day of the year! Participants will learn how to needle felt wool while making this fun project. Great for beginners and for those looking to learn new techniques. No prior experience necessary. All materials included.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	11/29	---W---	6:30-9:30PM	SBTH

**Course CRAFT387** **Fee \$39**

**NEW! CANDLE MAKING WORKSHOPS WITH WICKSQUISITE CANDLES LLC**

In this two-hour candle making course, students will learn how to create a themed candle design under the guidance of a local artisan candle maker and business owner of Wicksquisite Candles LLC. Whether you want to learn how to make candles for personal use or as a gift, this course is perfect for anyone looking to get creative with candle making. The course will be available in the Fall and Winter, giving students multiple opportunities to attend. By the end of the course, students will have a beautifully themed candle to take home and enjoy, along with newfound skills and knowledge in the art of candle making.

**NEW! Candle Making- The Hocus Pocus Inspired Candle**

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/11	---W---	6-8PM	SBTH

**Course CRAFT495** **Fee \$55**

**NEW! Candle Making- The Pumpkin Patch Candle**

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/15	---W---	6-8PM	SBTH

**Course CRAFT496** **Fee \$55**

**NEW! Candle Making: Hot Cocoa & Flannel**

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/06	---W---	6-8PM	SBTH

**Course CRAFT497** **Fee \$55**

**PHOTOGRAPHY****THE ROVING PHOTOGRAPHER CERTIFICATE**

The Roving Photographer certificate is designed to help you become a top-notch photographer. The certificate consists of the 6 classes listed below plus one of three electives for a total of 40-hours.

**Core Classes**

- PHOTO100 The Basics of Photo "Making" Not "Taking" - 6 hours
- PHOTO101 Secrets to "Finer" Photos - 6 hours
- PHOTO102 Pose and Compose - 6 hours (SP24)
- PHOTO103 Lighting Makes the Difference - 6 hours (SP24)
- PHOTO105 Photography- Out and About - 6 hours

**Electives**

- PHOTO200 Creating a Marketing Plan - 4 hours
- PHOTO201 Social Media and You - 4 hours
- PHOTO202 Making a Business Plan - 4 hours
- PHOTO205 Creative Photography and Basic Editing Using Your Smartphone- 4 hours

Students must have a DSLR (Digital Single Lens Reflex) camera or a MILC (Mirrorless Interchangeable-Lens Camera) with manual controls. For additional information, please visit: <http://www.northampton.edu/rovingphotography>

**TF Photography: The Basics of Photo Making - Not Taking**

Get to know your DSLR or MILC camera. Cover different types of cameras, commonly used shooting functions, and why it is important to use the manual method. Start "making" pictures instead of just "taking" them! This is the pre-requisite for subsequent PHOTO classes in the Roving Photographer Certificate series.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(53)	09/18-09/25	-M-W---	6:30-8:30PM	MAIN
(54)	09/30	-----S	9AM-3PM	MAIN

**Course PHOTO100** **Fee \$79**

**TF Photography: Secrets to Finer Photos**

Cover the finer details of the digital camera and shooting RAW instead of JPEG. Explore depth of field and how it will make or break an image. Learn lens selection and the impact it has on your finished image.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(52)	10/02-10/09	-M-W---	6:30-8:30PM	MAIN
(53)	10/14	-----S	9AM-3PM	MAIN

**Course PHOTO101** **Fee \$79**

**TF Photography: Tricks of the Trade - The Digital Darkroom**

Look at how digital photographs are created. Discuss editing techniques, RAW conversion, color correction image retouching, black and white conversion, and backup file storage. Also covered are equipment recommendations for a digital darkroom.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(20)	10/30-11/06	-M-W---	6:30-8:30PM	MAIN

**Course PHOTO104** **Fee \$79**

**TF Photography: Out and About**

Explore outdoor shooting with natural light and fill-flash. Emphasis given to landscape photography and nature images. A tripod is highly recommended. Weekend field trip is scheduled early morning or late afternoon for best "sweet light." Details provided closer to the beginning of the course.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(20)	10/21	-----S	NOON-4PM	Off site
	10/23	-M-----	6:30-8:30PM	MAIN

**Course PHOTO105** **Fee \$79**

**TF Social Media and You**

How to manage business accounts in Facebook, Instagram, Twitter, and Pinterest. Prepare images for digital downloading; including, sizing, watermarks, and safety. Understand what engagement rates are and how to read insights.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(13)	11/13-11/15	-M-W---	6:30-8:30PM	MAIN

**Course PHOTO201** **Fee \$59**



# Cooking/Entertainment

**NOTE:** Adult classes are open to students 18 years of age and older unless otherwise noted as Teen Friendly.

**\*\*\*HANDS-ON non-credit adult cooking classes taken for pleasure are NOW held in the FOWLER KITCHEN at NCC's Fowler Family Southside Center, in south Bethlehem, 511 E. Third Street, 5th floor/room 521.**

Enjoy learning to cook in our SIX (6) fully equipped individual kitchen stations; two people per station. Adult Non-Credit cooking classes are **no longer held at NCC's Green Pond Road campus**. Look for course **code pre-fix "SBTH"** in the catalog and online when registering.

\*\*\*Be sure to take notice of your class location (**SBTH**) when registering. Refunds will not be given due to location error.

Classes with code prefixes **WIN** and **DRINK** will be held NEXT TO THE FOWLER KITCHEN, **IN ROOM 507** (also known as the Beverage Training Center).

## Kitchen Requirements:

Hair must be tied back and/or covered with a hair net, bandana or baseball cap. Hair nets, beard nets and gloves are available in class. Closed-toe, non-skid shoes. Long pants, shirts with sleeves, and aprons are recommended. NO loose, floppy clothing or jewelry when working around the stoves. Bring plastic containers for any leftovers to take home.

**Did you know?** You can book our Fowler Kitchen for your next meeting or private group/learning experience. We can help you plan a 2-hour customized class. This is a great idea for **corporate team building or a social get-together!** Call 610-861-4172.



## HANDS-ON COOKING CLASSES

### Pizza

Ever wonder how to make pizza from scratch? Learn the tips, tricks, and techniques to not only make pizza yourself, but to try new and exciting flavor combinations that turn a simple dish into an extraordinary one! Everyone loves pizza, and this class will show you how to far surpass your local pizzeria next time you have a hankering for a taste of Italy!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(10)	08/16	---W---	6:30-9:30PM	SBTH
(11)	09/13	---W---	6:30-9:30PM	SBTH
(12)	09/27	---W---	6:30-9:30PM	SBTH
(13)	10/11	---W---	6:30-9:30PM	SBTH
(14)	10/25	---W---	6:30-9:30PM	SBTH
(15)	11/01	---W---	6:30-9:30PM	SBTH
(16)	11/08	---W---	6:30-9:30PM	SBTH
(17)	12/06	---W---	6:30-9:30PM	SBTH

**Course COOKS624**

**Fee \$59**

### Date Night Chopped

A basket of mystery ingredients will test your culinary knowledge and skills as you compete against each other in tonight's event. Prepare for challenges, secret surprise ingredients and cutthroat kitchen techniques as you battle each other during this food throw down showdown! Each pair will have their own kitchen to work in. **FEE IS PER PERSON.**

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(27)	08/17	----R--	6:30-9:30PM	SBTH
(28)	10/27	----F-	6:30-9:30PM	SBTH
(29)	12/22	----F-	6:30-9:30PM	SBTH

**Course COOKS483**

**Fee \$79**

### Sauerkraut

Liberal apply Cole's Law (aka coleslaw, finely shredded cabbage! Ha!) and put together a half gallon of fresh, hand-made sauerkraut. Sauerkraut is one of the easiest ferments to make. We will talk about the why of sauerkraut, the history of sauerkraut, variations and different types of sauerkraut, and we will have hands-on making of this amazing probiotic powerhouse. Good for your health, good for your gut, and tasty on a Reuben!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/09	-----S	9:30AM-12:30PM	SBTH

**Course COOKS628**

**Fee \$39**

### Sushi

Learn how to properly cook and season sushi rice, how to slice and assemble tuna sushi and how to make and cut a California roll. In addition, you will sear and assemble a seared sesame tuna appetizer.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	09/22	----F-	6:30-9:30PM	SBTH

**Course COOKS156**

**Fee \$69**

### NEW! DIY Tofu!

Bean curd, made from soybeans and mighty delicious, is often seen as a vegan meat replacement. It can be used in everything from savory meals to sweet desserts. Learn to make this plant-based protein in your own kitchen. Simple and easy to do with minimal investment in materials and equipment. Safe to eat raw, tofu can be steamed, stewed, pan-fried and stir-fried, and that's only the beginning!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/23	-----S	9:30AM-12:30PM	SBTH

**Course COOKS699**

**Fee \$59**

### Festive Fall Charcuterie Board

Fall means festivities and food, right? Entertain friends and family, or treat yourself to a fun way to nosh, with a festively delectable charcuterie board! Bring your own decorative tray or cutting board – at least 11x16 or larger, and join host Keystone Farms Cheese to create a meat-and-cheese masterpiece. (Meat can be optional, of course, and all edible materials are provided.)

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/04	---W---	6:30-9:30PM	SBTH

**Course COOKS709**

**Fee \$49**

## Fermented Harvest for Gut Health

Don't let this big word scare you -- If you already like pickles, sauerkraut and kimchi, you'll like the sour and savory in other vegetables, too! The end of the garden season often leaves us with produce we do not want to waste but are not sure how to preserve. Join as we embark on a quest to ferment our harvest. Learn about "brine fermenting" and make ginger carrots, curried cauliflower, dilly beans, and an amazing fermented salsa!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/07	-----S	9:30AM-12:30PM	SBTH

**Course COOKS629** **Fee \$45**

## Soft Pretzels

Join us for a culinary adventure and discover soft pretzels. We look at two main kinds: Philadelphia Style and the typical Mall Pretzel Style. Both are awesome, each slightly different in their preparation. We will be hands-on making both!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/28	-----S	9:30AM-12:30PM	SBTH

**Course COOKS677** **Fee \$59**

## Knife Skills 101

Our Chef will be joining us tonight to teach us how to chop, dice and slice with the best of them! If you have always wanted to be able to chop an onion in no time, this is the class for you. Bring your favorite knife and chop away.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(36)	10/31	--T----	6:30-9:30PM	SBTH

**Course COOKS122** **Fee \$59**

## Sourdough Bread

This is a basic bread tutorial. In addition to learning how to physically make bread you will learn the ins and outs of baking with sourdough. The care and feeding of wild yeasts. Demystify this process. Take a portion of live sourdough starter home.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	11/04	-----S	9:30AM-12:30PM	SBTH

**Course COOKS499** **Fee \$59**

## "WINE AND DINE AROUND THE WORLD" DINNER PARTY SERIES

What's the best wine to serve with pasta? Which wine goes well with vegetarian entrees? Learn these and more, as Sommelier Michel Emerick and his wife Maria, a certified dietician, share their expertise in food and wine pairings, to make this evening dinner party series an outing to remember! You must be at least 21 years of age to attend these classes. Basic cooking skills required; (i.e. chopping, peeling); Always plant-based; no animal proteins used. Recipes work well with meat and fish, so feel free to bring some meat if preferred. Keto and gluten-free options explained during class as requested.

## Wine & Dine: Spice Route to India

They say variety is the spice of life. That probably came from the Indian cuisine playbook. From different flavors and smells, to different looks, Indian cuisine is full of variety, there's always something to look forward to with every meal. It's about the experiences of preparing and consuming the food and bonding with family and friends, plus the myriad of health benefits of this cuisine's spices that make it a preferred menu at many a detox retreat.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/01	----F-	6:30-9:30PM	SBTH
(3)	09/15	----F-	6:30-9:30PM	SBTH

**Course COOKS636** **Fee \$89**

## Wine & Dine: Land of the Rising Sun

While Japanese cuisine is often condensed into a few dishes (such as sushi and ramen) outside of the country, the wide range of options and the culinary precision at play on the island produce impeccable foods that satisfy all elements of dining. Not only are they flavorful and fresh, but the local diet is very healthy. Traditional Japanese food uses many staple ingredients that are unusual in Western cuisine. If you're looking to try some rich new flavors, Japan is the perfect place to start. The fact that Japan trails only France in number of Michelin stars speaks for itself.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/06	----F-	6:30-9:30PM	SBTH
(3)	10/20	----F-	6:30-9:30PM	SBTH

**Course COOKS602** **Fee \$89**

## Pierogi

Learn to make pierogi like your grandmother did. Make and hand roll dough, cut and fill plump little pies with traditional potato filling, along with some comfort-style variations.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(34)	11/07	--T----	6:30-9:30PM	SBTH

**Course COOKS111** **Fee \$59**

## Holiday Charcuterie Board

Cozy up to some easy but beautiful holiday entertaining ideas, as you follow along with Keystone Farms Cheese to make your own charcuterie board. Sweet or savory, meat or meatless, these festive platters take snacking to the next level. Accent flavorful, savory finger foods with edible displays seasonal colors, and impress yourself with how fabulous you can make food look! (Boards not included; please bring one no larger than 11"x16" but not too small.)

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/05	--T----	6:30-9:30PM	SBTH

**Course COOKS708** **Fee \$49**



## Meet the Instructors!

Maria and Michel Emerick have traveled the world experiencing the finest and freshest of authentic foods. NCC is lucky to have them return again to sell-out classes as they share their "epicuriousity," teaching others how to replicate their favorite global dishes and more. Maria (@dietician\_on\_a\_mission) and Michel (@lehighvalleysomm) combine their individual expertise to create and deliver what some have called "the best date night in a long time!" Sign up, taste and see for yourself!

## Wine & Dine: A Georgian Feast

Nestled between the shores of the Black Sea and the Caucasus Mountains, the country of Georgia is a land where different cultures and ethnicities have met and merged. Bordered by Turkey, Armenia, Russia, and Azerbaijan, this melting pot takes comfort food to a whole new level. Also known as the world's cradle of wine production, Georgia holds the earliest evidence of wine-making in the world, dating back to 6000 BC, the time of the great flood and Noah's Ark. Come ready to sample some ancient grape varieties!!!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/03	----F-	6:30-9:30PM	SBTH
(2)	11/17	----F-	6:30-9:30PM	SBTH

**Course COOKS697** **Fee \$89**

## Wine & Dine: Exploring the Saigon Night Markets

Full of fresh vegetables, wondrous textures, and a range of spices, Vietnamese food is a Southeast Asian experience not to be missed. Spread across street-side vendors and high-end restaurants, typical Vietnamese food features a combination of the five fundamental tastes: sweet, salty, bitter, sour, and umami. Often inexpensive, the ingredients are cooked together to create a yin-yang balance; simple food in appearance, but rich in flavor. Strongly influenced by neighboring China, Cambodia, and Laos, but also by France, due to colonial rule over the region from 1887 to 1954.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/01	----F-	6:30-9:30PM	SBTH
(2)	12/15	----F-	6:30-9:30PM	SBTH

**Course COOKS698** **Fee \$89**

## NEW! TURKISH COOKING SERIES!

Learn authentic Turkish recipes with Serife Adlan, a native of the Central Anatolia region of Turkey, whose first loves – food and family – combine in every delicious dish she creates. Enroll today to learn how to make these unique, mouth-watering Turkish meals and spice things up!

### Kabak Dolmasi

This traditional Turkish dish is made by stuffing zucchini with a mixture of rice, ground beef, herbs, and spices. It is typically served with a garlic yogurt sauce and garnished with fresh parsley. With roots dating back to the Ottoman Empire, Kabak Dolmasi is a staple of Turkish cuisine and a beloved food.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/07	----R--	6:30-9:30PM	SBTH

**Course COOKS700** **Fee \$59**

### Istim Kebap

A succulent dish that originates from the southeastern region of Turkey. It is made with lamb marinated in a flavorful blend of spices and then slow cooked to perfection. This dish is a favorite among meat lovers in Turkey.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/21	----R--	6:30-9:30PM	SBTH

**Course COOKS701** **Fee \$59**

### Pilaki

A vegetarian Turkish “meze” (small plate/appetizer) consisting of white beans simmered in a tomato-based sauce with onions, garlic, and herbs. It is typically served cold or at room temperature, making it the perfect appetizer for warm weather. Pilaki has its roots in Ottoman cuisine and has been a popular dish in Turkey for centuries.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/12	----R--	6:30-9:30PM	SBTH

**Course COOKS702** **Fee \$59**

### Karniyarik

A traditional dish which features eggplant stuffed with a spiced mixture of ground beef, onions, tomatoes, and herbs. The eggplant is roasted until tender and then served hot, often accompanied by a side of rice. With its hearty flavors and rich history, Karniyarik is a beloved dish throughout Turkey.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/26	----R--	6:30-9:30PM	SBTH

**Course COOKS703** **Fee \$59**

### Mercimek Soup

A simple yet delicious lentil soup that is a staple of Turkish cuisine. Made with red lentils, onions, carrots, and spices, it is typically served hot and garnished with a drizzle of lemon juice and a sprinkle of fresh herbs. Popular for generations and often served as a starter at special gatherings.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/16	----R--	6:30-9:30PM	SBTH

**Course COOKS704** **Fee \$59**

### Muhallebi

A classic Turkish dessert that has been enjoyed for centuries. Creamy, sweet pudding made with milk, sugar, and cornstarch. Typically served chilled, topped with cinnamon or other spices, chopped nuts or fruit. Its history dates back to the Ottoman Empire and was a favorite among royals and high society. It remains a beloved dessert throughout Turkey and the Middle East.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/30	----R--	6:30-9:30PM	SBTH

**Course COOKS705** **Fee \$59**

### Hasan Pasha Meatballs

Named after Ottoman Governor Hasan Pasha and made with a blend of ground beef, onions, and herbs. Simmered in a rich tomato sauce until tender and juicy, then served with a side of rice, it is a hearty and satisfying dish.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/07	----R--	6:30-9:30PM	SBTH

**Course COOKS706** **Fee \$59**

### Turkish Cooking: Yaprak Sarma

Known to many as stuffed grape leaves, this classic Turkish meze is made by wrapping a mixture of rice, ground beef, and herbs in grape leaves. The rolls are then simmered in a flavorful tomato sauce until tender and fragrant. Beloved for generations and perfect as an appetizer or side dish.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/14	----R--	6:30-9:30PM	SBTH

**Course COOKS707** **Fee \$59**



## Meet the Instructor!

Born in 1968 in Kayseri, a city in the Central Anatolia Region of Turkey, wife and mother of four, Serife Adlan, discovered her passion for cooking at a very young age. Over 35 years later, she continues to refine her skills. Coming from a family with a rich tradition in cooking, she learned and has carried on this tradition, making it her own.

Adlan graduated from university in Eskisehir, Turkey. Her love for cooking has been an integral part of her family life, and she feels joy in creating a welcoming atmosphere in her home. From simple, delicious family meals, to elaborate feasts for guests, she takes pride in creating dishes that not only taste great but also bring people together.

She is happy to share her authentic expertise with our community of adult learners!

## WEST AFRICAN COOKING SERIES!

We are excited to welcome Guest Chef Kofi Armah, owner of the former COAL restaurant in downtown Bethlehem, as he leads you on four delectable cooking adventures.

### Ampesi

Suspend your reality and travel with us to Ghana in the Fowler kitchen. Learn how to make this traditional Ghanaian meal that consists of boiled yams, plantains, and cassava deliciously floating in spinach stew. This dish is packed with nutrients to promote a healthy diet.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/14	----R--	6:30-9:30PM	SBTH

Course **COOKS678**

Fee **\$49**

### Peanut Butter Soup

If you love peanut butter, this class highlighting a simple, but savory soup native to Ghana and other countries in West Africa. Its authentic name is "Granat" soup, which is a local term for "groundnut," aka peanuts. Sometimes served over warm rice, enjoy this spicy, creamy, and traditional dish, perfect for a cool autumn evening.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/19	----R--	6:30-9:30PM	SBTH

Course **COOKS679**

Fee **\$49**

### Palm Nut Soup

Also called "Mbanga," this West African dish is prepared by pounding the fruit of a palm nut to extract pulp that simmers in assorted meat, spices, and spinach! Palm oil is known to be rich in antioxidants, vitamin E, and beta-carotene. Sometimes prepared with crayfish, this dish is often served with warm rice.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	11/09	----R--	6:30-9:30PM	SBTH

Course **COOKS680**

Fee **\$49**

### Jollof Rice

Typically made with long-grain rice, tomatoes, onions, spices, vegetables, and meat in a simple single pot. While prepared in many West African countries, the Ghanaian version mixes it up with ginger, fresh garlic, and chilies. This history of this dish can be traced to the 14th Century, where variations of it were prepared in Senegal, the Gambia, Mauritania, and Ghana.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	12/21	----R--	6:30-9:30PM	SBTH

Course **COOKS681**

Fee **\$49**

## NEW! A NIGHT WITH PANCHITAS KITCHEN!

Chef and small business owner, Frances Quinones-Mullen, grew into a seasoned Latin Fusion cook by watching her abuelita, Panchita, in the kitchen, so there was no question what to name her authentically prepared food venture: Panchitas Kitchen! Join us for this Latin Fusion series!

### La Bandera

Tender steak in tomato sauce served with rice and pink beans.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/11	-M-----	6:30-9:30PM	SBTH

Course **COOKS693**

Fee **\$69**

### Carnitas con Moro de Habichuelas

Grilled, boneless, skinless pieces of pork or chicken, served over yellow rice, with pink beans.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/09	-M-----	6:30-9:30PM	SBTH

Course **COOKS694**

Fee **\$69**

### Alitas con Maduros

Tender grilled wings, served with special cilantro lime sauce and sweet plantains. Finger food that's fun to make!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	11/13	-M-----	6:30-9:30PM	SBTH

Course **COOKS690**

Fee **\$69**

### Pollo Al Horno con Ensalada de Papas

Savory roasted chicken, with potato salad. A flavorful dish to warm a winter's day.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	12/12	--T----	6:30-9:30PM	SBTH

Course **COOKS696**

Fee **\$69**



## NEW! MAKE, BAKE, DECORATE HAYDEN'S CONFECTIONS!

Her nine-to-five work as Lehigh Valley Chamber of Commerce assistant vice president and Emmaus Main Street Manager makes for a busy schedule, but that doesn't stop baker and small business owner Hayden Rinde from doing what she loves – creating pleasing-to-the-eye goodies! Join Hayden as she teaches you how to make fun, pretty, and yummy confections!

### Fall Cookies!

Leaves will fall. Pumpkins will scare. What color icing will your Halloween cookie wear? Conjure up some sweet treats, if you dare!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/13	----F-	6:30-9:30PM	SBTH

Course **COOKS673**

Fee **\$59**

### Christmas Cookies!

Stockings, trees, snowmen await – bake 'em festive for Santa's plate!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/08	----F-	6:30-9:30PM	SBTH

Course **COOKS676**

Fee **\$59**



## THE HOME COOK ENTHUSIAST CERTIFICATE

Adult classes are open to students 18 years of age and older.

Bring your cooking skills to a whole new level. Ignite your passion for cooking by completing the Home Cook Enthusiast certificate.

The certificate consists of 7 classes for a total of 54 hours. These hands-on classes progress quickly from basic foundational skills to more advanced precision techniques that are the basis for creating any style of cuisine. Class size is limited to enhance learning. You will learn tools, techniques, and building-block recipes to create sophisticated, spectacular meals at home. Classes are taught by professionally trained chefs.

Check online for course information at [www.northampton.edu/homecook](http://www.northampton.edu/homecook)

### HCOOKS Certificate classes:

All certificate classes are offered each semester in the Fowler Center's 5th-floor teaching kitchen at 511 E. Third Street in south Bethlehem.

#### Core (Pre-requisite) HCOOKS Certificate classes:

- HCOOKS256 Cooking Fundamentals – 3 classes for a total of 9 hours
- HCOOKS257 Stocks & Sauces – 2 classes for a total of 6 hours

#### Additional HCOOKS Certificate classes:

- HCOOKS260 Delectable Desserts – 4 classes for a total of 12 hours
- HCOOKS261 Sidelines – 2 classes for a total of 6 hours
- HCOOKS258 Mastering the Main Course – 4 classes for a total of 12 hours
- HCOOKS259 Savory Baking – 2 classes for a total of 6 hours
- HCOOKS262 Culinary Presentation – 1 class @ 3 hours

The Culinary Presentation is the final, upon completion of the 6 classes. Classes must be completed within 2 years in order to receive the certificate.

Students who are not seeking the certificate but who have an interest in cooking also may take these classes, although you must still follow the pre-requisites.

**For more information, please call 610-861-4175**

### Cooking Fundamentals

Terminology, tools, prepping, time management, food safety and sanitation will be included. Develop precision with measurements and formulas educating your palate to discern various tastes and flavors. Master the art of knife use and care.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(31)	09/12-09/26	--T----	6:30-9:30PM	SBTH
<b>Course</b>	<b>HCOOKS256</b>			<b>Fee \$139</b>

### Savory Baking

Explore the dough making process by forming loaves, baking them, and experiencing hot-out-of-the-oven breads. Highlights include: dough requiring a yeast component (basic white bread, dinner and sweet roll variations) vs. quick bread methods (classic biscuits, savory corn bread, sweet quick breads, and scones).

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(17)	09/18-09/25	-M----	6:30-9:30PM	SBTH
<b>Course</b>	<b>HCOOKS259</b>			<b>Fee \$119</b>

### Stocks & Sauces

Stocks and sauces can transform a good meal into a great dining experience. Learn the proper techniques to make stocks without the preservatives and chemicals found in store bought varieties. Develop your sense of taste and the use of herbs and spices to enhance sauces. Beef, chicken, and vegetable stocks will be created. Please bring your 6-12 qt. stock pot and chef's knife to class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(30)	10/03-10/10	--T----	6:30-9:30PM	SBTH
<b>Course</b>	<b>HCOOKS257</b>			<b>Fee \$119</b>

### Mastering the Main Course

Increase your skills in both dry and moist heat cooking methods. Become competent in sautéing, grilling, and pan frying as well as braising, stewing, and steaming. You will learn to recognize and evaluate classic food pairings and correctly assess seasonings and flavors.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	10/16-11/06	-M----	6:30-9:30PM	SBTH
<b>Course</b>	<b>HCOOKS258</b>			<b>Fee \$179</b>

### Sidelines

The challenge of bringing together a great meal rests in part with the side dishes that are correctly paired with the entrée. Through flavor profiles and ingredient pairing, you will learn how to prepare accompaniments such as pasta, noodles, risotto, vegetables, and salads.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(17)	10/17-10/24	--T----	6:30-9:30PM	SBTH
<b>Course</b>	<b>HCOOKS261</b>			<b>Fee \$119</b>

### Delectable Desserts

All desserts rely on a mastery of the essential skills of rolling, mixing, and forming. Different methods and ingredient ratios yield different desserts. This will emphasize fundamentals in the comprehensive introduction to baking basics.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	11/20 -12/18	-M----	6:30-9:30PM	SBTH
<b>Course</b>	<b>HCOOKS260</b>			<b>Fee \$159</b>



# Wine and Spirits

## WINE

### NEW! NOT JUST A PRETTY LABEL

When it's time to purchase a bottle of wine to impress or as a gift for someone special, learn if you can judge a wine by its label. Join oenophile Gregory Rapp, as you navigate wine label vocabulary through discussion and tasting. Enjoy the evening as Rapp, a 35-year server, reviews the basics about wine-making regions and techniques, grape varietals, and feel confident that what's in the bottle of wine you're purchasing lives up to its pretty label. You must be 21 years of age or older to attend these classes.

#### California, Oregon, and Washington State Wines

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/14	----R--	6:30-8:30PM	SBTH

**Course WIN305** **Fee \$69**

#### France, Spain, Italy, and Portugal Wines

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/19	----R--	6:30-8:30PM	SBTH

**Course WIN306** **Fee \$69**

#### Australia, New Zealand, and South Africa Wines

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/16	----R--	6:30-8:30PM	SBTH

**Course WIN307** **Fee \$69**

#### Argentina and Chile Wines

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/14	----R--	6:30-8:30PM	SBTH

**Course WIN308** **Fee \$69**



**Instructor Gregory Rapp**



**NOTE:** You must be at least 21 years of age to attend. Light snacks provided, but feel free to bring your own.

## SPIRITS



### CLASSIC COCKTAILS

Experience familiar mixes with some seasonal elevation! Join effervescent Spirits host, instructor, Michel Emerick, as he bumps up timeless spirits with a sprinkle of modern ingredients. Don't these sound fun? Light snacks provided at these classes, but please feel free to bring your own. You must be 21 years of age or older to attend these classes.

#### September: Shaken, Not Stirred – All About Martinis

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(13)	09/08	----F-	6:30-8:30PM	SBTH

#### October: South American – Margarita and Her Friends

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	10/13	----F-	6:30-8:30PM	SBTH

#### November: American Classics – Prohibition-style Cocktails; think Roaring Twenties!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(15)	11/10	----F-	6:30-8:30PM	SBTH

#### December: The Versatility of Brandy

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	12/08	----F-	6:30-8:30PM	SBTH

**Course DRINK164** **Fee \$89**

### SPIRIT TASTING

Pull up a barstool in our Beverage Training Center and enjoy the ambiance as your DRINK captain, Michel, steers you through the mysteries of the spirits. Light snacks provided at these classes, but please feel free to bring your own. You must be 21 years of age or older to attend these classes.

#### Spirit: Whiskey

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/07	----R--	6:30-8:30PM	SBTH

**Course DRINK169** **Fee \$109**

#### Spirit: Cognac

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/05	----R--	6:30-8:30PM	SBTH

**Course DRINK170** **Fee \$109**

#### Spirits: Rum and Tequila

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/02	----R--	6:30-8:30PM	SBTH

**Course DRINK171** **Fee \$109**

#### Spirits: Vodka and Gin

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/07	----R--	6:30-8:30PM	SBTH

**Course DRINK172** **Fee \$109**



# The Bartender – Not just Beverages & Bars!!!

Join us at our newly renovated beverage training facility in the Fowler Family Southside Center.

Our experienced instructor will take you from understanding the basics of drink recipes, the bar set up, concepts to key ingredients, speed techniques, etiquette benchmarks, how to control the customer experience and much more.

This is a hands-on workshop behind the bar in our facility, including field trips and a capstone project for you to create your own signature drink recipe.

**Maximize your industry knowledge and gratuities!**

**REGISTER TODAY at [www.northampton.edu/LifeLearn](http://www.northampton.edu/LifeLearn)**

The Bartender Workshop - Class code: FDBWK140

**Beverage Training Center at Fowler Family Southside Center – Room 507**

**511 East Third Street, Bethlehem, PA 18015**

Instructor: Neil Heimsoth, Jr.

Beverage Director @ Notch Modern Kitchen & Bar and Owner of Mobile Bar H (Mobile bar in the Valley)

**Tuition Fee for 6 session Workshop - \$279.00**

**For additional information email [hospitality@northampton.edu](mailto:hospitality@northampton.edu) or call 610.861.5068**

## Dance/Fitness/Sports

### DANCE

#### ONLINE CLASSES

Ballet classes: Substitute a chair or table if you do not have a ballet barre at home.

#### Beginning Ballet Barre

Elementary ballet barre training for any age. Specific development of feet and arm positions, carriage of the body, and ballet exercises at the barre.

SEC	DATE(S)	DAY(S)	TIME(S)
(7)	09/11-10/30	-M-----	7-8PM

**Course DANCEON102**

**Fee \$97**

#### Intermediate Ballet Barre

Intermediate ballet barre training for adults of any age designed to build on the skills mastered in Beginning Ballet. The exercises are more advanced and there is more attention to detail. Emphasis is put on “dancing” the exercises at the barre as well as proper form.

SEC	DATE(S)	DAY(S)	TIME(S)
(7)	09/11-10/30	-M-----	8-9PM

**Course DANCEON103**

**Fee \$97**

#### Ballet Barre Technique

Focus on the proper use of muscle sets for the barre exercises as well as technique to perform the exercises correctly. Each exercise is broken down to its components and each component is worked on separately. Positions of the arms, feet, head, and proper alignment of the body are all addressed.

SEC	DATE(S)	DAY(S)	TIME(S)
(7)	11/13-12/04	-M-----	7-9PM

**Course DANCEON104**

**Fee \$97**

### ON-CAMPUS CLASSES

#### NEW! Parkinson's Dance Class

Experience the benefits of dance classes for people living with Parkinson's disease. Enjoy the camaraderie and creativity while you learn something new. Suitable for students who are seated or standing. Modifications will be given, and a caregiver is encouraged to participate with you for no additional cost.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/12-10/17	--T----	10:30-11:30AM	MAIN
(2)	10/31-12/05	--T----	10:30-11:30AM	MAIN

**Course DANCE172**

**Fee \$89**

#### Line Dancing

Get your heart pumping and have a blast! Learn line dancing to a variety of music including pop, Latin, oldies, rock, country, and Celtic. No partners necessary! No class 9/4.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	08/28-10/9	-M-----	7:30-8:30PM	SBTH

**Course DANCE170**

**Fee \$74**

#### Dancing for Special Occasions

Don't be left standing on the sidelines at your next special occasion. Leave this class with the confidence to let go of your fears and actually enjoy yourself on the dance floor. Learn the basics of waltz, fox trot, and swing. Partners required. Fee listed is per person.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(60)	09/05-10/24	--T----	7:30-8:30PM	MAIN
(61)	10/16-12/04	-M-----	7-8PM	SBTH

**Course DANCE101**

**Fee \$97**

#### Latin Dance Basics

Learn the steps to the Salsa, Merengue, Rumba, Cha Cha, and Tango. Get a feel for Latin rhythms while getting a good workout. Please wear flat, smooth-sole shoes. Partners Required. Fee listed is per person.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	09/20-11/08	---W---	7:30-8:30PM	MAIN

**Course DANCE147**

**Fee \$97**

#### Dancing with Jane Austen and Mr. Darcy

If you are a fan of films based on Jane Austen's novels, this will be your cup of tea! Learn simple dances that were done in England's ballrooms and parlors from the time of Queen Elizabeth (Renaissance Era) through the Regency Period. Partners recommended, but not required. There will be opportunities to dance with different partners if desired.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	11/07-12/12	--T----	7:30-8:30PM	MAIN

**Course DANCE169**

**Fee \$74**

#### **TF** Belly Dance Basics with Tahya

Restore your energy. Raise your spirits. Revitalize. Explore ancient arts in the Modern World through low-impact movement founded in ancient women's traditions and experience the health benefits of Belly Dance with Tahya, a nationally renowned ACE-certified instructor. Includes gentle effective stretches. No experience necessary. No class 10/5.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	09/14-10/26	----R--	6-7PM	MAIN

**Course DANCE112**

**Fee \$74**

#### **TF** Belly Dance II with Tahya - Beyond Basics

This is 'next level' for anyone who has taken Belly Dance Basics with Tahya. Awaken your chakras and celebrate beautiful, sassy, passionate, empowered YOU! Class includes dance combinations and ongoing instruction expanding one's dance vocabulary along with gentle, effective stretches. No class 10/5 & 11/23.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	09/14-10/26	----R--	7-8PM	MAIN
(13)	11/02-12/14	----R--	6:30-7:30PM	MAIN

**Course DANCE149**

**Fee \$74**

## FITNESS

**NOTE:** Options are given in all fitness classes to vary the intensity for most levels of fitness. Please let the instructor know if you need modifications.

### ONLINE CLASSES

#### Chair Yoga

With a chair for support, challenge your body and mind through strengthening, stretching, relaxing, and breathing. Flexibility and muscle tone will continually improve as your mind, body and spirit work together in harmony. Perfect for those who have issues getting up and down from the floor. No class 11/23.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	08/29-10/05	--T-R--	5:30-6:15PM
(2)	10/17-11/28	--T-R--	5:30-6:15PM

Course **FITON108**

Fee **\$99**

### ON-CAMPUS CLASSES

#### Boxing

Boxing provides a great cardiovascular workout and helps to improve your balance and hand-eye coordination. Perfect for men and women who want to learn the basics of the sport while working out like the pros. Learn about punches, defense, conditioning, and pad work. No class 11/21 & 11/23.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(125)	09/12-10/17	--T----	6:30-7:30PM	SBTH
(126)	09/14-10/19	----R--	6:30-7:30PM	SBTH
(127)	10/31-12/12	--T----	6:30-7:30PM	SBTH
(128)	11/02-12/14	----R--	6:30-7:30PM	SBTH

Course **FIT105**

Fee **\$89**

#### Boxing - Twice a Week

No class 11/21 & 11/23.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(51)	09/12-10/19	--T-R--	6:30-7:30PM	SBTH
(52)	10/31-12/14	--T-R--	6:30-7:30PM	SBTH

Course **FIT215**

Fee **\$139**

#### Cardio Kickboxing & Core

Burn fat with a workout that combines cardio, kickboxing, and boxing moves set to music. Tone your body with a variety of core work and strength training. Not only is this a great cardio and muscle toning workout, but we'll also cover basic self-defense awareness. No class 11/21 & 11/23.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(78)	09/12-10/17	--T----	5:30-6:30PM	SBTH
(79)	09/14-10/19	----R--	5:30-6:30PM	SBTH
(80)	10/31-12/12	--T----	5:30-6:30PM	SBTH
(81)	11/02-12/14	----R--	5:30-6:30PM	SBTH

Course **FIT202**

Fee **\$89**

#### Cardio Kickboxing & Core - Twice a Week

No class 11/21 & 11/23.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(26)	09/12-10/19	--T-R--	5:30-6:30PM	SBTH
(27)	10/31-12/14	--T-R--	5:30-6:30PM	SBTH

Course **FIT232**

Fee **\$139**

#### Kettlebell Bootcamp

Burn calories and get fit with this boot camp style class. Use the kettlebells, free weights, and battle rope to challenge yourself with an intense full body workout that incorporates cardio, agility, power, and strength training.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	09/12-10/17	--T----	5:30-6:30PM	SBTH

Course **FIT287**

Fee **\$74**

#### Circuit and Interval Training

Improve cardio and strength with interval training in which we alternate working through stations. Work intervals of cardio and strength at your own station. Increase your heart rate and sweat your way to a better you! No class 11/21.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	10/31-12/12	--T----	5:30-6:30PM	SBTH

Course **FIT311**

Fee **\$74**

#### Butts and Guts

Target your trouble areas. Strengthen and tone your core, abs, thighs, hips, glutes, and buttocks. For all levels of fitness. No class 11/21.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(20)	10/31-12/12	--T----	6:30-7PM	SBTH

Course **FIT288**

Fee **\$44**

#### Lunchtime Yoga

Break up the workday with yoga during the lunch hour or just stop in for a quick class between errands. Increase flexibility, strength, and balance. Promote mind and body awareness as well as relaxation to help finish out the day. Please bring a yoga mat. For all levels.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	09/06-10/04	---W---	12:30-1:15PM	MAIN
(6)	10/18-11/15	---W---	12:30-1:15PM	MAIN

Course **FIT340**

Fee **\$59**

#### Lunchtime Yoga - 3 week

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/29-12/13	---W---	12:30-1:15PM	MAIN

Course **FIT343**

Fee **\$34**

#### **Tf** Beginning Yoga (twice a week)

Learn the benefits of yoga while exploring this art through breathing, postures, and relaxation. Proper alignment and breathing while holding postures allow for a connection of mind and body. Perfect for anyone who wants to increase flexibility, strength, and balance. Please bring a yoga mat.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	08/29-10/05	--T-R--	6-7PM	MAIN
(15)	10/12-11/21	--T-R--	6-7PM	MAIN

Course **FIT120**

Fee **\$139**

#### **Tf** Beginning Yoga - 6 weeks

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(132)	08/29-10/03	--T----	6-7PM	MAIN
(133)	08/31-10/05	----R--	6-7PM	MAIN
(134)	10/12-11/16	----R--	6-7PM	MAIN
(135)	10/17-11/21	--T----	6-7PM	MAIN

Course **FIT107**

Fee **\$74**

#### Beginning Yoga - 5 weeks

No class 10/9.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(47)	09/06-10/04	---W---	5:30-6:30PM	MAIN
(48)	09/11-10/16	-M-----	5:45-6:45PM	SBTH
(49)	10/18-11/15	---W---	5:30-6:30PM	MAIN
(50)	10/30-11/27	-M-----	5:45-6:45PM	SBTH

Course **FIT191**

Fee **\$69**

#### Beginning Yoga Mini

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(13)	11/29-12/13	---W---	5:30-6:30PM	MAIN

Course **FIT173**

Fee **\$44**

#### **Tf** Zumba

Ditch the workout and join the party! Zumba is a Latin inspired, dance-fitness program that incorporates Latin and International music and dance movements. The Zumba program fuses hypnotic rhythms and easy-to-follow moves to create a one-of-a-kind fitness program.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(167)	09/05-10/10	--T----	5:30-6:30PM	MAIN
(168)	10/24-11/28	--T----	5:30-6:30PM	MAIN

Course **FIT100**

Fee **\$74**

## SPORTS/OUTDOORS

#### Golf I

If you've always wanted to try your hand at golf, this class is for you. Designed for anyone interested in acquiring basic golf skills, techniques and knowledge of the game. No experience necessary. Golf clubs are available; sneakers or tennis shoes are required. Putting & chipping at Green Pond course, as well as a 9-hole round for the final class. Meet at Spartan Center, 3835 Green Pond Road, directly behind the main campus.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(24)	09/09-10/07	-----S	9-11AM	MAIN

Course **SPORT107**

Fee **\$129**



# Wellness/Special Interests

## WELLNESS

### ONLINE CLASSES

#### Positive Aging

Our beliefs on aging play a huge role in our happiness and health. Learn about ways to thrive at any age and gain perspective on the aging process. Examine truths and myths of aging and cultivate a positive approach to your future years. See the new possibilities that this stage of life can bring.

SEC	DATE(S)	DAY(S)	TIME(S)
(3)	8/8	--T----	6-8PM

Course **WELLNON248**

Fee \$29

#### Discover More About Yourself Through Guided Meditation

How well do you know yourself? Together, we will go deep within the subconscious mind to discover the blocks, fears, and what is holding you back. We will use guided imagery to help you release your past, explore deep within yourself, and access higher guidance.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	9/19	--T----	6:30-8:30PM

Course **WELLNON348**

Fee \$29

#### Setting Boundaries and Building Positive Relationships

Do you have a difficult time saying no, asking for help and telling others what you need? If so, setting strong, clear, healthy boundaries or limits can increase your effectiveness in getting your needs met, maintaining your self-respect, and taking better care of yourself.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	9/21	----R--	6:30-8:30PM

Course **WELLNON351**

Fee \$29

#### HELP for Aching Hands!

Spending too much time scrolling through your phone or hunched over your computer? Disengage from these activities and practice simple exercises that will relieve the cramping in your hands and wrists and improve circulation.

SEC	DATE(S)	DAY(S)	TIME(S)
(5)	9/25	-M-----	6:30-8PM

Course **WELLNON285**

Fee \$44

#### Staying Centered as the Storm Swirls Around You

Become aware of the various ways you tend to emotionally react to the people and events around you. Learn effective techniques to help you come back to your calm, clear center and find your inner peace.

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	9/26-10/3	--T----	6:30-8:30PM

Course **WELLNON298**

Fee \$59

#### Who Am I? Finding Yourself in Midlife and Beyond

The label midlife means something different for everyone. For many, it brings up images of our parent's midlife which is not the same vision we have for ourselves. Midlife is a chapter in life only you can define; it's the perfect time to create the life you want to live.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	10/19	----R--	6:30-08:30PM

Course **WELLNON352**

Fee \$29

#### Being Empathic

Being empathic can be a great experience if you know how to manage your life as an empath. We will discuss how to understand your gifts of empathy and navigate your world by honoring your sensitivities. We will discuss how to know if you are empathic, how to stop absorbing other people's emotions, how to show up in your relationships, how to protect yourself, and working with your intuition and gifts.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	10/26-11/9	----R--	6:30-8:30PM

Course **WELLNON349**

Fee \$69

*continued in next column*

#### Healthy Coping Strategies for Stress and Anxiety

Create a balanced lifestyle by relieving stress and anxiety. Learn the signs of "burnout," the impact of stress and anxiety on your body and ways to simplify your life. Discover simple techniques to help you feel less stressed, more balanced, and optimistic. Feel more empowered, motivated, and healthier.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	11/14	--T----	6:30-8:30PM

Course **WELLNON353**

Fee \$29

#### The Magi and the Star Child

Using Brent Landau's Revelation of the Magi as our primary source, we'll hear the wondrous tale of the Magi's experiences with the coming of Christ as He takes the form of a luminous Star Child who leads them to Bethlehem.

SEC	DATE(S)	DAY(S)	TIME(S)
(3)	11/29	---W---	6:30-9PM

Course **WELLNON323**

Fee \$39

#### Creating YOU 2024

Creating YOU 2024 is a group coaching experience to help you make changes in your life for the upcoming year. We will discuss what changes you would like to make, and how to discover your voice in these changes and embrace your inner power. We will discuss the good and the challenging of 2023, and then create a strategy to step into the new year of 2024 strong!

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	12/2-12/11	-M-----	6:30-8:30PM

Course **WELLNON350**

Fee \$49

#### The Watchers

Who are these mysterious beings who some say came down from heaven and have been interacting with humanity since humanity's beginning? Examine passages in the Bible and the apocryphal Book of Enoch as well as more recent writings from everyday people who have had personal encounters with Watchers.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	12/4	-M-----	6:30-9PM

Course **WELLNON347**

Fee \$39

#### HELP for Aching Hands!

Spending too much time scrolling through your phone or hunched over your computer? Disengage from these activities and practice simple exercises that will relieve the cramping in your hands and wrists and improve circulation. Instructor: Tahya.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/16	-M-----	6:30-8PM	SBTH

Course **WELLN285**

Fee \$44

#### The "I Know George Washington" Book Series

Journey back to 1769 and experience a unique collection of stories on the "father of his country" as told from the perspective of historic figures closely associated with him. Taught by the author himself, learn about four individuals who came from distinctly varied walks of life, yet witnessed many of Washington's failures and successes and some of the most incredible events in history.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/25	---W---	6-9PM	MAIN

Course **WELLN344**

Fee \$45

## SPECIAL INTERESTS

### ONLINE CLASSES

#### Handwriting Analysis

Basic course (ONLINE) on fundamentals of handwriting analysis, student will learn how to determine writer's personality traits from their handwriting. Also learn practical uses for it & reasons to take it seriously as a legitimate technique within psychology. Never boring, handwriting analysis is both fun & serious. Course will change the way you look at yourself and others.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	10/12	----R--	7-9PM

Course **OTHERON126**

Fee \$29

## Learn to Play Mah Jongg

Learn to play the game of Modern American Mah Jongg. Learn the rules, how to read the card, and recognize tiles and symbols. The last two classes will focus on techniques and strategies to become a good player, concentrating on navigating the card, and using strategies to choose a correct hand to play with the tiles received. The best way to learn is by playing. With the knowledge gained from these classes, you will be able to join a game with other players. 2023 American Mah Jongg card included.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	10/09-11/06	-M-----	6:30-8:30PM	SBTH

**Course OTHER152** **Fee \$114**

## Jazz Through the Years: Historical Overview from Ragtime to Smooth Jazz

Jazz is a uniquely American music genre that has evolved over the decades through many different forms. The different jazz eras to be discussed include Ragtime, Dixieland (New Orleans, Chicago, Kansas City, New York), Swing, Bebop, Cool, Hardbop, Progressive/Third Stream, Avante Garde, Soul Jazz, Jazz Rock, Jazz Fusion, Contemporary Jazz, Smooth Jazz, and Retro Swing/Neobop/Acid Jazz with respect to instrumentation, unique characteristics, and artists.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	09/14	----R--	10AM-Noon	SBTH

**Course OTHER153** **Fee \$39**

## Classic Singers from Great American Songbooks and Classic Music Themes

Selected singers with classic songs will be discussed, including Frank Sinatra, Ella Fitzgerald, Tony Bennett, Barbara Streisand, and others focusing on their careers and key songs along with examples. Class will review selected movies with classic songs. Examples include "Over the Rainbow" (Wizard of Oz), "As Time Goes By" (Casablanca), "Moon River" (Breakfast at Tiffany's), and "How Deep is Your Love" (Saturday Night Fever). Facts about the songs, movies, and composers will be discussed.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/12	----R--	2-4PM	MAIN

**Course OTHER156** **Fee \$39**

## NEW! Sports History Class

Taught by NCC Professor William Whyte, this course will examine and analyze the history of sporting culture. It will explore the impact of sports on race, gender, class and American society. Class will focus on, but may not be limited to, an examination of the following sports: Baseball; Basketball; Boxing; Football (collegiate and professional); and Ice Hockey.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/12-10/17	--T----	7-9PM	SBTH

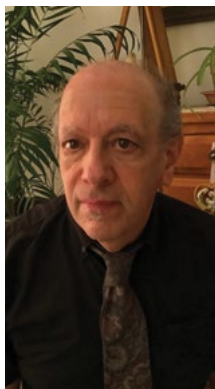
**Course OTHER162** **Fee \$74**

## NEW! Prewar Detective Fiction Book Club

Taught by NCC Professor James Reibman, you will be assigned one book for each class, and then the movie that goes along with the book will be shown in class, followed by a discussion. Agatha Christie is one of the most famous of all the Prewar Detective Fiction! This class will be taught every other Tuesday.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/17	--T----	6-9PM	SBTH
	10/31	--T----	6-9PM	SBTH
	11/14	--T----	6-9PM	SBTH
	11/28	--T----	6-9PM	SBTH
	12/12	--T----	6-9PM	SBTH

**Course OTHER163** **Fee \$74**



## Meet the Instructor!

Neil Henann is a piano and trumpet player playing in small jazz groups, Big Bands, and is currently a pianist in restaurants and bars. He studied music at the Brooklyn Conservatory of Music and LSU. He has previously taught a 6 week jazz history course at NCC.

Henann has been a pharmacist for 35 years and taught in a pharmacy school (ULM- Monroe, Louisiana) for 20 yrs and a nurse practitioner program for 4 yrs. He also served as clinical pharmacy coordinator at Easton Hospital for 11 yrs where he provided in-service presentations to pharmacists, medical residents, and nurses, as well as drug information discussions to seniors.

# Home/Floral

## HOME

### INTERIOR DECORATING CERTIFICATE

The Interior Decorating certificate is ideal for those who are interested in developing their personal interest in home design. Whether you want to pursue a fun hobby or begin to explore career options as a designer or decorator, the certificate program will give you insights into the profession of interior designers. Learn how to choose colors, fabrics, and furniture to establish or enhance your design skills. The certificate program consists of 2 sessions and 1 elective class, totaling 39 hours. There are four elective classes from which to choose. Classes are also open to students who are not seeking the Interior Decorating certificate.

The instructor, Victoria Castillo, is an interior design consultant with clients in New York, New Jersey, the Poconos, and the Lehigh Valley. She has written for the Pocono Record providing decorating tips.

#### Required Certificate classes:

- DES200-Interior Decorating I-Introduction to Design and Decorating-18 hrs
- DES201-Interior Decorating II- Architecture and Space Planning-18 hrs

#### Electives (one of 4 required):

- DES300-Staging Homes- 3 hrs
- DES301-The Art of Decorating- 3 hrs
- DES302-The Commercial Design- 3 hrs
- DES303- Organizing and Storage Solutions- 3 hrs

### Interior Decorating I- Introduction to Decorating and Design

Learn the basics of interior decorating through color theory, lighting, window treatments, flooring, furniture styles and storage. Explore wall treatments, color and fabric coordination, and using light as a layering tool while learning how to turn a concept into a beautiful and cohesive reality.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	09/23-10/28	-----S	10AM-1PM	MAIN

**Course DES200** **Fee \$219**

### Organizing and Storage Solutions

Do you have closets that are filled to the maximum? Is it difficult for you to part with your treasures or collectables? Learn about the latest design options for storage and organizing. Learn how to get started with projects that will enhance your or your client's quality of life.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(23)	11/04	-----S	10AM-1PM	MAIN

**Course DES303** **Fee \$49**

### Staging Homes

Do you want to sell your home or just make it look better? Homes prepared by a home stager sell faster and for more money. Learn techniques that would enhance your home or a client's home with simple make-over ideas. Take a home from lackluster to an appealing gem.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(24)	11/11	-----S	10AM-1PM	MAIN

**Course DES300** **Fee \$49**

## FLORAL

### Intro to Floral Design

Help develop your own aesthetic and learn the mechanics from a simple bouquet to a grand scale arrangement. No experience is necessary, just your flair and enthusiasm. We will cover color theory, conditioning, and technique, flower identification, and design principles. Classes involve practical concepts and you will take home your floral creation after class. Visit website for supply list.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	11/06-12/11	-M----	6-8PM	SBTH

**Course DES600** **Fee \$219**

### Orchids for the Holidays

Entertaining with orchids. Come spend a relaxing evening with us discussing orchid trivia, fun facts, and basic care. All participants will receive an orchid plant and holiday decorations.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	11/08	---W---	6:30-8:30PM	SBTH

**Course PRIME325** **Fee \$41**

# Business/Finance

## BUSINESS

### ONLINE CLASSES

#### Notary Basics and Renewal

Overview of the Commonwealth of Pennsylvania's licensing regulations and prepares licensee candidate to take the exam. Become familiar with the rules and regulations all Notaries must abide by as well as common issues they will encounter in the performance of their duties. Prepare for the test or satisfy your educational requirement for the Notary Public Licensure and Renewal in the Commonwealth of Pennsylvania.

SEC	DATE(S)	DAY(S)	TIME(S)
(57)	8/14	-M----	6-9PM
(62)	9/27	---W---	6-9PM
(63)	12/6	---W---	6-9PM

**Course NOT100** **Fee \$114**

### ON CAMPUS CLASSES

#### Notary Basics and Renewal

Overview of the Commonwealth of Pennsylvania's licensing regulations and prepares licensee candidate to take the exam. Become familiar with the rules and regulations all Notaries must abide by, as well as common issues they will encounter in the performance of their duties. Prepare for the test or satisfy your educational requirement for the Notary Public Licensure and Renewal in the Commonwealth of Pennsylvania.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(56)	08/07	-M----	6-9PM	SBTH
(58)	09/11	-M----	6-9PM	SBTH
(59)	10/09	-M----	6-9PM	SBTH
(60)	11/06	-M----	6-9PM	SBTH
(61)	12/04	-M----	6-9PM	SBTH

**Course NOT100** **Fee \$119**

#### Mortgage Notary Signing Agent

This introduction to the Commissioned Pennsylvania Notaries, covers the basic skill set necessary to conduct mortgage closings. Learn about the legal documents included in a loan closing package and review the duties required to satisfy the requirements of lending institutions. Please note: You do not have to be a licensed notary to take the course, but you must be a currently commissioned Notary in the Commonwealth of Pennsylvania in order to perform the duties of a signing agent.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(47)	08/12	-----S	9AM-1PM	SBTH
(48)	09/16	-----S	9AM-1PM	SBTH
(49)	10/21	-----S	9AM-1PM	SBTH
(50)	11/18	-----S	9AM-1PM	SBTH
(51)	12/16	-----S	9AM-1PM	SBTH

**Course REA100** **Fee \$159**

## FINANCE

### Retirement Planning Today®

Learn to keep more of what you earn and make money work harder. Whether just beginning a retirement plan or rapidly approaching retirement, topics include how to: define long-term goals; manage investment risks; use new tax laws; make informed decisions about your company retirement plan; and adjust your estate plan to function properly under new laws. Money is only one aspect of retirement planning. Course blends financial education with life planning to help build wealth, align money with values and achieve retirement lifestyle goals. Couples may attend together for a single registration fee.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(52)	9/26-10/3	--T---	7-9:30PM	MAIN
(53)	10/11-10/18	---W---	7-9:30PM	MAIN
(54)	10/19-10/26	----R--	7-9:30PM	MAIN
(55)	10/25-11/1	---W---	7-9:30PM	MAIN

**Course FIN100** **Fee \$49**

### How much does college cost and how to pay for it?

Learn the steps to apply for financial aid, grants, and scholarships and how much you actually pay for college. This seminar will provide you with financial information on the different tuition costs of colleges/universities and ways to reduce them. Presented by Rosa Ferguson, Assistant Director of Financial Aid, with over twenty years' experience in the college financial field and Toni Fernandez, Manager of Community Outreach.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/03	--T---	6-7PM	MAIN
(2)	10/05	----R--	6-7PM	SBTH

**Course FIN108** **Fee \$0**

# Music/Theatre

**NOTE:** Adult classes are open to students 18 years and older.

## MUSIC



### Meet the Instructor!

Rosemary Murdy-Haber has been a vocal music educator for 32 years. After graduating with honors from West Chester University, she earned a M.Ed. with a concentration in Computers in Music Education from DeSales University. Her choirs have sung in the Vatican, for Saint Pope John Paul II, St. Mark's Cathedral in Venice, Salzburg, Vienna, Carnegie Hall, and at Citizen's Bank Park at a Phillies game. She currently serves as music director at Bethlehem Catholic High School and has been an adjunct professor at Northampton Community College as Choir Director for the past 17 years. She wrote the curriculum and implemented the Music Theory 2 and Piano Keyboard classes at NCC and instructs voice, harp, and piano students in her independent music studio. She was recently awarded the Lehigh Valley Music Award for years of service educating Lehigh Valley students.

## NCC Community Chorus

IT'S TIME TO SING IN-PERSON with the NCC CHORUS:

If you LOVE TO SING, join the NCC Community Chorus to prepare for the Holiday Concert. No audition or experience necessary. Warm, friendly environment. Focus on vocal development and performance skills. Practices are held at Kopecek Hall in Room 101 beginning on Wednesday, August 30, 2023 from 7-9:00pm. Contact Rosemary Murdy-Haber, M.Ed at: rhaber@northampton.edu or 610-861-4541 ext 7171.

## THEATER

### Voice-Over Acting

Find out how to become a voice-over actor and market yourself. Students will read from real voice-over scripts. Taught by Easton-based voice-over actor/coach Brian S. Atwood, who gives his perspective, shares insights, and offers tips to succeed in the voice-over business.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(20)	11/14	--T---	7-9PM	MAIN

**Course THEAT109** **Fee \$59**

# Language/Writing

## LANGUAGES

**NOTE:** Textbooks may be required. Please check with your instructor at the first class.

### ONLINE CLASSES

#### Intermediate French

Continue your study of French by learning more advanced grammar and vocabulary. Textbook required: check online listing. Prerequisite: French 4 or equivalent. No class 11/22.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	9/20-12/13	---W---	6-7:20PM

**Course LANGUON125** **Fee \$199**

*continued in next column*

### Advanced French Grammar and Conversation

Would you like to use the French you learned in high school or college? Practice speaking and build your vocabulary and grammar knowledge with the help of an instructor. Prerequisite: Intermediate French - having a good command of all tenses, or approval of instructor. No class 11/22.

SEC	DATE(S)	DAY(S)	TIME(S)
(3)	09/20-12/13	---W---	7:30-9PM

**Course LANGUON121**

**Fee \$225**

### German I

Sprechen Sie Deutsch? Do you speak German? If not, join other beginners to learn basic vocabulary, sentence structure and practical expressions geared to the necessities of communicating with German speaking people for business or pleasure or for travel in Germany. Cultural aspects and geography included.

SEC	DATE(S)	DAY(S)	TIME(S)
(5)	09/11-11/15	-M-W---	7:10-8:10PM

**Course LANGUON112**

**Fee \$225**

### German III

Nett, Sie wiederzusehen. Expand on German I and II and enjoy a rewarding endeavor in one of the most important world languages, so rich in traditions and culture. Use a communicative approach while still covering the important grammar topics and structures used in everyday communication. Selected readings provide a glimpse into the culture of German speaking countries.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	09/12-11/16	--T-R--	6-7PM

**Course LANGUON111**

**Fee \$225**

### Conversational German

Continue the journey into German language, culture and traditions. Focus on strengthening speaking skills and extending vocabulary. Exchange ideas, opinions and information based on focused texts and topics. Learn more advanced problems of German grammar, like subjunctive and passive voice. Students should have taken German previously, have the ability to speak and read some German, and know basic grammar.

SEC	DATE(S)	DAY(S)	TIME(S)
(8)	09/13-11/17	---W-F-	6-7PM

**Course LANGUON105**

**Fee \$225**

# COMMAND SPANISH

Learn a basic understanding of the Spanish language useful in a variety of careers and workplaces.

- Topics include Spanish for: Nursing; Law Enforcement Officers; First Responders; Paramedics and EMTs; Construction sites; Industry, Manufacturing, and Warehousing; and Physician's Offices.
- Emphasis is placed on understanding Spanish, learning common vocabulary and phrases, and speaking in work-specific situations for a more efficient and safe workplace.
- Course length is flexible, 12-20 hours

Contact Audree Chase, achase@northampton.edu to customize a class for your organization.



## ON-CAMPUS CLASSES

### **TF** American Sign Language (ASL) I

An introduction to American Sign Language (ASL). Develop basic conversational skills and vocabulary that will enable you to communicate with the deaf. Culture and current issues in deafness will be examined. ACT48 credits are available upon request with PPID number.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(36)	09/05-10/05	--T-R--	6-8PM	MAIN

**Course LANGU100** **Fee \$225**

### **TF** American Sign Language (ASL) II Conversational

Build upon your skills and vocabulary. Learn from a deaf instructor who will be teaching this class. Practice your skills and learn how the deaf communicate with each other. Prerequisite: ASL I or permission from the instructor. ACT48 credits are available upon request with PPID number.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(24)	10/19-11/21	--T-R--	6-8PM	MAIN

**Course LANGU101** **Fee \$225**

### **TF** American Sign Language III

Continue to build your skills and vocabulary. More glossing, classifiers and deaf culture. Learn from a deaf instructor who will guide you through more practice and the way the deaf communicate with each other. Prerequisite: ASL II or permission from the instructor.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/30-12/19	--T-R--	6-8PM	MAIN

**Course LANGU160** **Fee \$149**

### French I

Learn to speak the most beautiful language in the world! Whether you're planning a trip to France or want to impress your friends when you order your boeuf Bourguignon, learn the basic vocabulary and expressions you need. Discover the culture of France.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	09/18-12/04	-M-----	6-7:15PM	MAIN

**Course LANGU143** **Fee \$175**

### French II

Continue your study of the beautiful and romantic French language. Emphasis is on oral communication, but reading and writing will also be addressed. Prerequisite: French I or approval of instructor.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	09/18-12/04	-M-----	7:15-8:30PM	MAIN

**Course LANGU144** **Fee \$175**

### Spanish I

Start your journey to speaking Spanish. Learn the basic rules of Spanish grammar, salutations, basic sentence composition, verb and subject agreement, and proper use of adjective and adverbs. Engage in basic Spanish conversations and basic writing assignments. Last class meets 6-8pm.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(33)	09/18-12/11	-M-----	6-7:30PM	MAIN

**Course LANGU113** **Fee \$225**

### NEW! Command Spanish for Paramedics and EMTs

Communicate in Spanish focusing on the actual language used by EMTs and paramedics in your daily contact with patients. Components include general statements, commands, and questions commonly associated with most injuries, accidents, and medical emergencies. This includes initial care and stabilization, patient history, body commands, as well as specific scenarios including accident scenes, cardiac arrest, allergies, trauma, head injuries and more. No prior knowledge of Spanish is required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/16-11/15	-M-W---	7-8:30PM	SBTH

**Course LANGU205** **Fee \$175**

### Italian I

Benvenuti! Learn Italian expressions to participate in every day social interactions, ask and answer simple questions, provide and obtain essential information for business and travel purposes. Emphasis is on the active use of the language and the development of oral skills. No class 11/22. Last class meets 7-9pm.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(22)	09/13-12/13	---W---	7-8:30PM	MAIN

**Course LANGU108** **Fee \$225**

### Italian II

Deepen your knowledge of the Italian language and culture! Learn how to talk about topics of personal and general interest, and explore more complex travel and business situations. Expand your knowledge of Italian culture and understand the perspectives of Italian people. Prerequisite: Italian I or permission from the instructor. No class 11/21. Last class meets 7-9pm.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(22)	09/12-12/12	--T---	7-8:30PM	MAIN

**Course LANGU109** **Fee \$225**

### Italian III

Are you looking for a place to practice your Italian? Join us weekly for instructor facilitated sessions. Practice speaking and build your vocabulary in a friendly and fun atmosphere. Students must have completed Italian 2 or have equivalent knowledge or experience. Instructor is a native speaker. No class 11/23. Last class meets 7-9pm.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(13)	09/14-12/14	---R--	7-8:30PM	MAIN

**Course LANGU128** **Fee \$225**

### **TF** Arabic Conversation and Culture

Discover an understanding of the Arab culture and daily life and learn to speak Arabic. Work towards holding everyday conversations in Arabic. Focus on not only communicating in Modern standard but also in colloquial Arabic, music, religions, family life, and other different constituents of the Arab culture. We will not focus on reading and writing in Arabic.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	09/28-11/16	---R--	6:30-8PM	MAIN

**Course LANGU135** **Fee \$149**

## WRITING

### ONLINE CLASSES

#### PROFESSIONAL WRITING CERTIFICATE

The Certificate in Professional Writing delves into writing essential to business. Gain an understanding of the art of communication and tips to make anyone a power writer. Whether you are in an entry level position or are an accomplished writer, this certificate can be completed in one semester. Students may take an individual course based on interest if not seeking the certificate.

#### The Writing Process

Learn to write with increased confidence. Identify grammatical and punctuation problems in your writing. Practice organizing information and ideas logically and efficiently. With this refresher course, learn how to impress others with improved writing skills.

SEC	DATE(S)	DAY(S)	TIME(S)	Fee
(8)	10/4-10/11	---W---	7-9PM	<b>Fee \$59</b>

**Course WRITE300**

#### Effective Business Writing

Learn how to improve your skills in writing effective emails, letters, memos and reports so you can be more productive at your job. Streamline content for maximum effectiveness.

SEC	DATE(S)	DAY(S)	TIME(S)	Fee
(7)	10/18-10/25	---W---	7-9PM	<b>Fee \$59</b>

**Course WRITE301**

#### Writing for Social Media

Learn how to connect with your audience on social media. Customize content for the specific audience and delivery method. Learn about effective on line writing strategies to communicate effectively.

SEC	DATE(S)	DAY(S)	TIME(S)	Fee
(8)	11/1-11/8	---W---	7-9PM	<b>Fee \$59</b>

**Course WRITE302**

#### From Memory to Memoir - Writing the Stories of Your Life

There are many benefits to turning your memoirs into a written story. By writing, you develop your writing skills, feel more connected to your past and find a language with which to share your experience with others. This class will guide you through simple steps to gather the material, write it in scenes and then organize it for reading by others.

SEC	DATE(S)	DAY(S)	TIME(S)	Fee
(1)	9/26-10/17	--T---	6-8PM	<b>Fee \$100</b>

**Course WRITEON108**

# Prime Time @NCC and Update

## UPDATE

### Update 50+ and Beyond - Lectures Only

This popular program provides opportunities for adults ages 50+ to hear visiting speakers each week. Topics vary and include: history, business, travel, arts, sciences, health and wellness, government and leisure activities. Enrolled students receive program of scheduled speakers before opening day.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(13)	9/13-11/01	---W---	9:30AM-Noon	MAIN

**Course UPDAT300** **Fee \$69**

### Update 50+ and Beyond - Lectures with One Luncheon

This popular program provides opportunities for adults ages 50+ to hear visiting speakers each week. Topics vary and include: history, business, travel, arts, sciences, health and wellness, government and leisure activities. Enrolled students receive a program of scheduled speakers before opening day. Includes luncheon to be held on 11/01 at Hampton Winds.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	9/13-11/01	---W---	9:30AM-Noon	MAIN

**Course UPDAT301** **Fee \$109**

## PRIME TIME

### Medicare Made Easy

In the Medicare world one size doesn't fit all. Medicare has several parts; and all of them need to be understood so you can make informed decisions about what programs are best for you. Everyone facing Medicare decisions will benefit from this class whether you are new to Medicare, helping a family member or have been on Medicare for years.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(19)	8/19	-----S	9AM-Noon	SBTH
(20)	10/7	-----S	9AM-Noon	SBTH

**Course PRIME260** **Fee \$39**

### Learn the Basics of Medicare

What is Medicare? What are coverages, costs, enrollments, benefits and more. Learn all the basics and current changes from a Certified Healthcare Specialist.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/02	-M-----	6-8PM	SBTH
(3)	11/06	-M-----	6-8PM	SBTH

**Course PRIME330** **Fee \$39**

### Peace of Mind: Final Expense Planning

The Peace of Mind class directs people to a starting point of putting a funeral plan together. It reviews the variables to consider for their personal wishes and the components of a funeral. The class reviews the key points for a funeral policy, the process of pre-payment, and all the benefits.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/16	---W---	1-2PM	SBTH

**Course PRIME331** **Fee \$30**



# Center for Innovation and Entrepreneurship

## ONLINE CLASSES

### Starting Your Own Business: The First 100 Days

Thinking of starting a business? Understand what you need to accomplish in the first 100 days. You may have a good understanding of your product or service, but do you understand the business aspect? In other words, have you crossed your t's and dotted your i's?

SEC	DATE(S)	DAY(S)	TIME(S)
(11)	8/1	--T---	6-8PM

Course **CIENC101**

Fee \$10

### Accounting and Record Keeping for Your Small Business

Proper bookkeeping is essential for every small business. This short course will look into best practices when it comes to maintaining your books.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	8/17	----R--	6-8PM

Course **CIENC114**

Fee \$10

### Independent Consultant Startup

A significant number of people are starting their small business as independent consultants. This short workshop will focus on the dos and don'ts of starting a business as an independent consultant.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	9/21	----R--	6-8PM

Course **CIENC116**

Fee \$10

### Why and How to Write a Business Plan

This short workshop will help you get started on your business plan. You will be exposed to the different parts of a business plan and how to put it together in the context of your business.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	10/10	--T---	6-8PM

Course **CIENC117**

Fee \$10

### Developing Your Marketing Plan

Having a well thought out marketing plan is essential for any small business. But many small businesses do not give adequate attention to their marketing. Learn how to create and implement an effective marketing plan.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	10/19	----R--	6-8PM

Course **CIENC118**

Fee \$10

### Grow Your Business with Google Tools

Effectively use Google tools to grow your business. Reach new customers with a very small budget. The workshops also focus on using YouTube, Google Search and Maps, Google Analytics, and Google Business Suites.

SEC	DATE(S)	DAY(S)	TIME(S)
(3)	11/1	---W---	6-8PM

Course **CIENC119**

Fee \$10

### Managing Your Personal Finance

Discover ways you can build your personal financial health over a period. The workshop will focus on dos and don'ts and also guide you on how to read your personal credit score.

SEC	DATE(S)	DAY(S)	TIME(S)
(3)	11/7	--T---	6-8PM

Course **CIENC121**

Fee \$10

### Build Your Business Website with Google Sites

This workshop is designed to teach you how to build a basic yet effective website for your business using Google Site. Focus will be on learning how to effectively integrate Google Site with other Google products and tools you might be using. This workshop will be meaningful for beginner to intermediate Google users.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	11/8	---W---	6-8PM

Course **CIENC128**

Fee \$25

### Grow Your Business with Google Analytics

Discover how to effectively utilize Google Analytics to monitor and grow customer traffic to your business website. The workshop will cover how to integrate Google Analytics with your business website. Suitable for beginner to intermediate Google users.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	11/15	---W---	6-8PM

Course **CIENC126**

Fee \$25

### Grow Your Business with Google AdWords

Effectively use Google AdWords to advertise your products and service in Google search. The session will include setting up your AdWords account and learning how to integrate it with your business website and analytics. This workshop will be meaningful for beginner to intermediate Google users.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	11/22	---W---	6-8PM

Course **CIENC127**

Fee \$25

### Product Development

For any small business to survive and thrive, continuous product and service development is vital. Learn what role "design thinking" plays in product and service development including testing prototypes. This course is required for the Small Business Management & Entrepreneurship certificate.

SEC	DATE(S)	DAY(S)	TIME(S)
(5)	1/15-3/13	-M-W---	6-9PM

Course **CIENC400**

Fee \$450

### Forming Your Business in the State of Pennsylvania

This workshop will focus on steps that you need to take to properly form your business in Pennsylvania. The workshop will also cover basic business structures to consider.

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	1/18	----R--	6-8PM

Course **CIENC122**

Fee \$10

### Government Contracting

Discover the process of applying for state and federal government contracts. The workshop will also explore easily available resources.

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	1/25	----R--	6-8PM

Course **CIENC123**

Fee \$10

## IN PERSON CLASSES

### Protecting Your IP Rights

This workshop is a comprehensive overview of the three major types of Intellectual Property: Copyright, Trademark and Patent. Learn what they are, what they cover or protect, why you should have them and finally how to earn money from them once you have them protected.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	9/28	----R--	1-2:30PM	SBTH
(4)	10/26	----R--	1-2:30PM	SBTH

Course **CIENC125**

Fee \$20

### Negotiating Contracts, Royalty Fees and Agreements

This workshop will focus on the importance of contracts and why written agreements are necessary. Learn how to determine royalties, key terms to look for in a licensing agreement, what to avoid in a licensing agreement, the breakdown of different types of royalties, what a license agreement should include and what rights you should not give away to a licensee.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	10/12	----R--	1-2:30PM	SBTH

Course **CIENC124**

Fee \$20

# Fabrication Lab

## FABRICATION LAB INFORMATION SESSIONS

### Fab Lab Information Session

Free guided tour of the Fab Lab! Learn about the state-of-the-art technologies offered: a full metal and woodshop, spray booth, 3D printers, laser cutters, an audio booth, guitar-making and repair studio, and cold casting. Open to all, so bring a friend!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(45)	08/19	-----S	10-11AM	SBTH
(46)	09/16	-----S	10-11AM	SBTH
(47)	11/18	-----S	10-11AM	SBTH
(48)	01/13	-----S	10-11AM	SBTH

Course **FABAA200**

Fee **\$0**

### Furniture Making Information Session

Join Fab Lab Instructor Ken Burton, for this free information session to see some of the pieces of furniture that can be made at the Fab Lab, review the upcoming furniture classes and receive a guided tour! This session is free and open to all, so bring a friend.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	09/06	--W--	5:30-6:30PM	SBTH

Course **FABAA300**

Fee **\$0**

## TECHNOLOGY/SOFTWARE/ELECTRONICS

### NEW! 3D Modeling & Printing

Learn how to create a 3D Printed model of your designs and/or artwork! An intro to CAD/CAM software, like Fusion 360, Blender and Rhino 7, is taught. Create a printable model using our 3D Printers and discuss how to improve prints, geometry and how printing can be used in a variety of ways for artists and designers.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/30-09/13	---W---	6:30-9:30PM	SBTH
(2)	11/01-11/15	---W---	6:30-9:30PM	SBTH
(3)	01/15-01/22	-M-W---	6:30-9:30PM	SBTH

Course **FAB3D405**

Fee **\$315**

### NEW! T-Shirt Printing

Learn how to print your very own custom white shirts using an industry standard direct to garment printer! Shirt included with class. Great for family vacations, reunions or custom logo shirts!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/31	---R--	6:30-9:30PM	SBTH
(2)	11/09	---R--	6:30-9:30PM	SBTH

Course **FABEX505**

Fee **\$109**

### 3 Hour Laser Technology

Learn the basics of Corel Draw and how to set up and operate the Epilog & Trotec laser. Laser technology can be applied to: art, architecture, engineering, prototyping, inlay for the woodworker and guitar maker, and leather worker!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(55)	09/20	---W---	6-9PM	SBTH
(56)	11/16	---R--	6-9PM	SBTH
(57)	1/29	-M-----	6-9PM	SBTH

Course **FAB3D106**

Fee **\$119**

### Woodblock Printmaking

Learn how to create designs for wood block printmaking using the laser cutter! One of the oldest types of printing, wood block printing is great for custom invitations and fabric designs.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	09/11	-M-----	6-9PM	SBTH
(13)	11/02	---R--	6-9PM	SBTH
(14)	12/11	-M-----	6-9PM	SBTH

Course **FAB3D111**

Fee **\$110**

### Corel Draw the Basics

Corel Draw is the software program used to operate many of the graphical equipment in the Fab Lab, like the vinyl printer, t-shirt printer, UV Printer and both lasers. Find out how easy it is to create a design on the computer and translate it to your finished project.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(13)	09/07-09/14	---R--	6:30-9:30PM	SBTH

Course **FABCL100**

Fee **\$114**

### Learn SketchUp in 3 Hours!

SketchUP is a 3D modeling computer software program that allows you to create realistic renderings for a broad range of drawing and design applications, including architectural, interior design, product design, landscape and engineering applications.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	09/26	--T---	6:30-9:30PM	SBTH
(9)	11/07	--T---	6:30-9:30PM	SBTH
(10)	01/17	---W---	6:30-9:30PM	SBTH

Course **FAB3D304**

Fee **\$109**

### Intro to Revit

Revit is the high end, 3D technology from Autodesk that integrates the design and drafting aspects of the building industry. It is used by architects, MEP (Mechanical, Electrical, Plumbing) engineers and structural engineers. Learn how to create plans, elevations, sections, door schedules and renderings.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	09/18-10/09	-M-----	6-9PM	SBTH
(17)	11/27-12/18	-M-----	6-9PM	SBTH

Course **FAB3D401**

Fee **\$211**

### Intro to AutoCAD

Sketch parts or ideas easily with AutoCAD. Whether you are building a deck, addition, woodworking project, or any item where you need accurate drawings, this course will get you there. Learn methods to be able to draw front, top, and side views, as well as, create accurate vector drawings.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	10/30-11/13	-M-----	6-9PM	SBTH

Course **FAB2D101**

Fee **\$262**

### Fusion 360 Design Basics

Fusion 360 is a popular 3D modeling tool from Autodesk and available at no cost for personal and educational use. CAD (Computer Aided Design) software lets you create digital models of real-world entities to help design, visualize, and analyze them prior to manufacture. Learn how to use this feature-rich environment for 2D drawing, solid and surface modeling, sculpting, and other techniques to create complex computer designs to help bring your ideas to life. The follow-on course, "Fusion 360 CAM Basics," explores real-world manufacture of 3D models you create.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	08/14-08/28	-M-----	6:30-9:30PM	SBTH
(4)	11/14-11/28	--T---	6:30-9:30PM	SBTH
(5)	01/11-01/25	---R--	6:30-9:30PM	SBTH

Course **FAB3D403**

Fee **\$310**

### Fusion 360 CAM Basics

CAM, or Computer Aided Manufacturing, is the creation of physical objects based on models built in 3D design software. This course builds on what you have learned in "Fusion 360 Design Basics" and explores procedures for setting up manufacturing models to create G-Code, the language used to drive CNC manufacturing equipment. Fusion 360's integrated CAD/CAM functionality allows you to move seamlessly between its design and manufacturing environments.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	09/05-09/19	--T---	6:30-9:30PM	SBTH
(4)	12/05-12/19	--T---	6:30-9:30PM	SBTH

Course **FAB3D404**

Fee **\$310**

### V-Carve Software for CNC Router

Learn to draw with V-Carve Pro, one of the most popular programs for CNC wood routers. Learn making cabinet parts, 2D wooden items, engraving and sign making. Sign up for FABWD209 for hands on experience with CNC machining.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	08/17-08/24	---R--	6:30-9:30PM	SBTH
(13)	10/12-10/19	---R--	6:30-9:30PM	SBTH
(14)	11/30-12/07	---R--	6:30-9:30PM	SBTH

Course **FAB3D402**

Fee **\$179**



## Arduino I

Learn the basic building blocks necessary to start building projects with an Arduino! Learn how to spec and use the most common electronic components and sensors, including LEDs, switches, potentiometers, motors, servos, and more! No prerequisites are required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(36)	09/19-09/26	--T----	6:30-9:30PM	SBTH
(37)	11/13-11/20	-M-----	6:30-9:30PM	SBTH
(38)	01/24-01/31	---W---	6:30-9:30PM	SBTH

**Course FABEE100** **Fee \$214**

## Intro to Electronic Soldering

Designed for individuals who have minimal or no experience in soldering electronic components. Learn soldering theory, techniques, methods, practices, hand wiring & printed circuit board soldering. This class is hands on practice and lecture.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(27)	10/10	--T----	6-9PM	SBTH
(28)	12/18	-M-----	6-9PM	SBTH

**Course FABEE500** **Fee \$109**

## The Programmable Lamp

Build and program a cool LED lamp! Learn Arduino programming and control circuit construction, LED light control and array. Laser parts and build a custom surround in the wood shop.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	08/14-08/21	-M-W---	6:30-9:30PM	SBTH
(15)	11/02-11/09	--T-R--	6:30-9:30PM	SBTH

**Course FABEE108** **Fee \$299**

## Practical Electrical Wiring

Learn theory and hands-on application of basic wiring, including outlets and switches, GFI outlets, 3-way switches, panel box basics, including breaker replacements and wiring a sub panel. Included are new installations and old work (different outlet boxes).

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(22)	09/22	-----F-	9AM-3:30PM	SBTH
(23)	11/10	-----F-	9AM-3:30PM	SBTH
(24)	01/19	-----F-	9AM-3:30PM	SBTH

**Course FABEX107** **Fee \$199**

## Intro to Pro Tools

Looking to record original music or become a recording engineer? Learn the fundamentals of recording, editing and mixing with Pro Tools in our recording booth! Equipped with a Slate Media Technology Raven MTi2 console!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	09/19-09/21	--T-R--	6:30-9:30PM	SBTH
(17)	11/14-11/16	--T-R--	6:30-9:30PM	SBTH
(18)	01/23-01/25	--T-R--	6:30-9:30PM	SBTH

**Course FABSB205** **Fee \$221**

# LUTHIER CERTIFICATION PROGRAM

The Luthier Program at the Martin Guitar Foundation Luthier Lab combines old-world craftsmanship with modern manufacturing to guide students through the fine art of building a stringed instrument both rich in sound and beauty. Encompassing all aspects of guitar building from basic woodworking skills to custom designed bodies, the course includes seven stringed instrument builds, OSHA training, Small Business Management Certificate, and hands-on learning to help you stand out for employers and clients like Inlay, 3D Modeling, and heel carving. To complete the certification, choose from a 16-week long, 800-hour, program (follows a traditional college semester) or "Work-at-Your-Own-Pace" and complete the certification in approximately a year and a half. Classes listed below are part of the "Work-at-Your-Own-Pace" program. Attend a free Luthier Information Session for more details. Scan the QR Code below for more information.



## Luthier Certification Information Session

Take the steps toward becoming a master guitar builder! During this free information session, you will learn how to benefit from a curriculum that includes old world craftsmanship and modern manufacturing. Tour the lab and meet some Luthier Instructors.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(72)	08/19	-----S	10-11AM	SBTH
(73)	09/16	-----S	10-11AM	SBTH
(74)	11/18	-----S	10-11AM	SBTH
(75)	01/13	-----S	10-11AM	SBTH

**Course FABAA100** **Fee \$0**

## Luthier 101

This course provides a comprehensive overview of tools, machines, shop safety, and processes that are found in the luthier profession. Topics include proper usage of chisels, planes, sanders, jointers, planers, drum sanders, palm sanders, bandsaws, routers, chop saws, tonewoods, and parts of the guitar.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/29-09/12	--T-R--	6:30-9:30PM	SBTH

**Course FABGA001** **Fee \$425**

## Acoustic Guitar Building I

A great start into building an acoustic guitar! Assemble a parlor guitar from pre-machined parts while learning techniques on how to develop better hand tool skills. A great class for a beginner instrument builder and a must for the Certification program.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	11/14-12/07	--T-R--	6:30-9:30PM	SBTH
(16)	11/18-12/09	-----S	9AM-Noon	SBTH

**Course FABGA114** **Fee \$1,528**

## The Tenor Ukulele

Build the classic tenor ukulele in 6 weeks! The fun and pride inherent in building your own Ukulele will be priceless! Students should expect to spend extra time by utilizing the open lab system in order to complete their Ukes.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(19)	09/18-10/23	-M-----	6:30-9:30PM	SBTH

**Course FABGA106** **Fee \$430**

## Bento Box Ukulele

Build an acoustic/electric wooden ukulele in just 4 hours! Learn luthier basics while creating a fun, playable instrument from a kit. Students age 11-17 can attend for free with an adult registration. (Guitar cable and amp not included.)

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	08/04	-----F-	9AM-1PM	SBTH

**Course FABGT307** **Fee \$145**

## The Art of Inlay I

Learn the art of inlay from Master Inlay Artist, Sean Brandle. With a rich history dating hundreds of years ago, inlay is still evolving today with new technologies and materials. Learn the technique of hand inlay, sand shading, and discuss topics of CNC.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	08/18	-----F-	9AM-3:30PM	SBTH
(7)	11/10	-----F-	9AM-3:30PM	SBTH

**Course FABGA403** **Fee \$254**

## The Evolution of the Guitar

The guitar has evolved over centuries. Its cultural impact and its significance stand alongside the violin and the piano. Guitar Master, Dr. Frank DiBussolo will play and teach about how this amazing instrument has evolved and its impact on our culture. Teaching the derivation of the guitar will help you be a better player and a better luthier.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(17)	09/11-09/13	-M-W---	6:30-9:30PM	SBTH

**Course FABGA104** **Fee \$159**

## WOODWORKING/METALS/PLASTICS

### Pumpkin Carving

Learn how to surface carve a 30-40lb pumpkin! Dave Dion has been delighting Halloween Enthusiasts for years with his creative pumpkin carving style. Dazzle your friends for years to come with the skills acquired in this class! Pumpkin is provided for you to carve and take home.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	10/16 & 10/17	MT-----	6pm-9pm	SBTH

**Course FABWD804** **Fee \$120**

### Discovering Wood Carving

Wood Carving is a form of working wood by means of a cutting tool. A chisel or knife is used to carve a figure, sculpture or object into block of wood. In this class, Dave Dion will teach you the tools used in carving, different wood species and the techniques used to carve wood.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	08/18	-----F-	9AM-3:30PM	SBTH
(7)	08/25	-----F-	9AM-Noon	SBTH

**Course FABWD107** **Fee \$229**

### Intro to Woodworking

Learn basic woodworking skills in this 6-hour class! Learn the proper use of hand tools, power tools and the wood lathe. Gain the confidence and knowledge to work safely and methodically in the woodshop to move onto more advanced classes. No prerequisites required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	08/23-08/30	---W---	6-9PM	SBTH
(4)	11/06-11/13	-M----	6-9PM	SBTH

**Course FABWD001** **Fee \$239**

### NEW! Wood Serving Tray

Create a unique wooden serving tray with a custom fused glass insert! Learn the art of glass fusing as you create a 5x8 insert using a variety of colors and shapes with Nanette on the 5th floor Art Studio. Then, work with George in the Fab Lab to build a wooden surround and finish with decorative handles!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/02-10/16	-M-----	6:30-9:30PM	SBTH

**Course CEFAB104** **Fee \$209**

### NEW! Charcuterie Board

Design and build a handcrafted charcuterie or cheese board from a single piece of hardwood. Each student will use the thickness planer, bandsaw, router, and drill press to shape and add decorative details to their custom board.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/23	-----S	9AM-Noon	SBTH
(3)	11/11	-----S	9AM-Noon	SBTH

**Course FABWD915** **Fee \$109**

### NEW! Shaker Style Step Stool

Build a beautiful yet functional step stool for your kitchen or pantry! With its tall back, it is easy to lift and carry, no bending over to pick it up and move in place. Designed with a hole in the handle to hang on the wall for easy storage.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/09-11/20	-M--R--	6:30-9:30PM	SBTH
(2)	01/09-01/23	--T---	6:30-9:30PM	SBTH

**Course FABWD924** **Fee \$229**

### Measurement Tools

Learn multiple measuring devices and their respective applications. Accuracy will be stressed to determine the outcome to measuring activities. Students will also be exposed to hazards awareness and adequate safety measures to ensure safe and accurate use of all measuring devices within a variety of environments. Great for teens and beginner woodworkers!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	10/07	-----S	9AM-1PM	SBTH
(4)	01/13	-----S	9AM-1PM	SBTH

**Course WFETE100** **Fee \$110**

### Portable Power Tools: Wood and Mechanical

This class will introduce students to multiple portable power tools and their respective applications. Students will also learn related safety measures to ensure safe and effective use of the portable power tools. Great for teens and beginner woodworkers!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	10/14	-----S	9AM-1PM	SBTH

**Course WFETE102** **Fee \$110**

### 3-Hour Hand Tools

Learn about the techniques, care, and procurement of all the basic hand tools. Get hands on instruction in a world class woodshop. Great for teens and beginner woodworkers!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(18)	08/15	--T---	6-9PM	SBTH
(19)	10/16	-M----	6-9PM	SBTH
(20)	01/20	-----S	9AM-Noon	SBTH

**Course FABWD708** **Fee \$99**

### 3-Hour Hand Finishing Techniques

Learn the skills and techniques necessary to successfully apply a TRU OIL finish to your furniture, frame or musical instrument. TRU OIL is an oil that builds up on the surface and can be brought to any level of sheen from dull to gloss.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	09/18	-M----	6-9PM	SBTH
(5)	11/15	---W---	6-9PM	SBTH

**Course FABWD807** **Fee \$99**

### Identifying Wood Species

Learn how to identify different wood species, understand the characteristics of wood, how to read grain, how to deal with wood movement, how to finish different wood types, appropriate uses of different species, how to buy lumber, etc.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	09/06	---W---	6-9PM	SBTH

**Course FABWD204** **Fee \$79**

### Custom Framing and Matting

Have an odd size photo or painting you want to frame? Learn how to cut a beveled mat and wooden picture frame for photos and art prints. Complete your project with a custom cut glare free acrylic and seal the back with craft paper to finish off the project! Bring to class your favorite 5x7 photo/print as practice.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	11/06	-M-----	6:30-9:30PM	SBTH

**Course FABEX500** **Fee \$89**

### American Flag Cutting Board

This one of a kind cutting board is a must for your kitchen! Using exotic woods, learn how to cut, join and laser! This class is great for the beginner woodworker.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(10)	10/30-11/02	-MT-R--	6-8PM	SBTH

**Course FABWD105** **Fee \$134**

### Honeycomb Shelves

Learn the basics in woodworking and leave with three Honeycomb shelves! During this 6-hour class, you will learn shop safety, spline joinery and confidence in a woodshop.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	09/11-09/13	-M-W---	6:30-9:30PM	SBTH
(5)	11/01-11/08	---W---	6:30-9:30PM	SBTH

**Course FABWD917** **Fee \$230**

### River End Table

Create a modern one-of-a-kind End Table! Learn how to take pieces of wood and turn them into a beautiful piece of furniture using resin as a center pour for your table. Previous woodworking skills are necessary. Must be able to lift 40lbs.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	09/21-10/12	---R--	6:30-9:30PM	SBTH
(4)	11/28-12/07	--T-R--	6:30-9:30PM	SBTH

**Course FABWD919** **Fee \$475**

### The 3-Hour Box

Build an amazing but simple wood box using exotic wood and special joinery in just 3 hours. Please plan an extra hour if you want to stay to put a beautiful oil finish on your box.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(46)	09/09	-----S	9AM-Noon	SBTH
(47)	11/03	-----F-	9AM-Noon	SBTH
(48)	01/06	-----S	9AM-Noon	SBTH

**Course FABWD509** **Fee \$109**

### Enhanced Box Class

Expanded "3-hour" box class. This special class is offered with two sessions (6 hours) to allow for more features and customization than our traditional 3-hour box. Choose from a great selection of exotic woods and with the extra time you will be able to customize features such as lid materials, box size, handles, feet, and reinforcement splines in the corners.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	08/03-08/04	----RF-	9AM-Noon	SBTH
(9)	10/21-10/28	-----S	9AM-Noon	SBTH

**Course FABWD223** **Fee \$136**

## Nesting Cutting Boards

Create a unique set of nesting cutting boards using the router table. Learn how to read wood grain for router purposes, template-routing on the router table using a bit with over/under bearings, and rounding out commercial dowels using a simple dowel plate.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(10)	08/22	--T---	6:30-9:30PM	SBTH

**Course FABWD226** **Fee \$110**

## Bowfront Shelf

Build an art deco shelf to include shallow shelves and a front bow, pierced with decorative brass rods to add depth and decoration!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	10/10-10/24	--T---	6:30-9:30PM	SBTH

**Course FABWD330** **Fee \$249**

## Wood Sculpting with Michael Brolly

Artists and enthusiasts – you will be taught a series of techniques that are unique to artist/maker Michael Brolly's exceptional talents. He will teach a few of those techniques, such as offset turning, laminate bending and disc shaping.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	09/14-10/05	----R--	6:30-9:30PM	SBTH
(10)	01/11-02/01	----R--	6:30-9:30PM	SBTH

**Course FABWD402** **Fee \$350**

## Tune Up Your Table Saw

Learn how to tune up the table saw in this 3-hour, hands-on class. Learn the different types of table saws and the tools and supplies that are needed to tune them, how to make adjustments and how to set up the saw properly. Other topics covered include fences, miter gauges, inserts, sleds, and different types of blades.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	09/23	-----S	1PM-4PM	SBTH
(8)	12/09	-----S	9AM-Noon	SBTH

**Course FABWD220** **Fee \$88**

## Intro to Woodturning

Learn the step-by-step process of turning using a variety of turning tools. Flower vase, cream cheese spreader, and plates, are just some of the projects you will create in this 9-hour class. Tool maintenance and exotic wood knowledge is also shared. No prerequisites required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	11/28-12/12	--T---	6:30-9:30PM	SBTH

**Course FABWD217** **Fee \$201**

## Woodturning Beyond the Basics

Advance your woodturning knowledge by learning advanced techniques with a variety of tools and set-ups. Using the knowledge gained from Intro to Woodturning, learn how to combine different woods, glue ups, and fun tricks to enhance your projects.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	01/09-01/30	--T---	6:30-9:30PM	SBTH

**Course FABWD218** **Fee \$230**

## NEW! Inside Out Turning

This unique cake stand incorporates platter and spindle turning techniques. The column supporting the stand is turned twice, making a hollow column with convex curves whose centers lie outside the spindle. Defiantly a must-try technique! Intro to Woodturning (FABWD217) or previous woodturning experience is required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/15-08/17	--T-R--	6:30-9:30PM	SBTH
(2)	10/18-10/25	---W---	6:30-9:30PM	SBTH

**Course FABWD921** **Fee \$199**

## NEW! Turning for the Kitchen

Woodworking and cooking collide in our woodturning studio. Over four nights, make several food-oriented projects as you learn and improve your turning skills. Projects include a rolling pin, peppermill, and biscuit cutter.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/31-11/21	--T---	6:30-9:30PM	SBTH

**Course FABWD922** **Fee \$240**

## NEW! Turn a Handcrafted Lamp

Learn about woodturning as you make a table lamp in our state-of-the-art woodturning lab. Choose from one of several amazing designs by our resident master turner Ken Burton, or design one of your own.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/05-10/19	---R--	6:30-9:30PM	SBTH

**Course FABWD923** **Fee \$229**

## Woodturning: A Christmas Ornament

Learn how to create a beautiful ornament on the lathe that will surely become a family heirloom. Previous woodturning experience is not necessary.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	11/17	----F-	9AM-1PM	SBTH
(6)	12/01	----F-	9AM-1PM	SBTH

**Course FABWD406** **Fee \$109**

## Turn a Bottle Stopper

Turn custom bottle stoppers on a wood lathe! Features FDA-approved food grade nitrile O-rings. Works well on wine, oil & vinegar or whisky bottles! Unique design of stopper will allow it to stand when not in use. Previous woodturning knowledge helpful, but not necessary.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	10/13	----F-	9AM-Noon	SBTH
(13)	12/02	-----S	9AM-Noon	SBTH

**Course FABWD219** **Fee \$110**

## Pen Turning

Learn the art of turning a pen on a lathe in just 3 hours! Pen Turning is a great way to start you on the journey of discovering the beauty of working with different woods while making a timeless item. Makes a great handmade gift!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(24)	09/14	---R--	6:30-9:30PM	SBTH
(25)	10/26	---R--	6:30-9:30PM	SBTH
(26)	12/14	---R--	6:30-9:30PM	SBTH

**Course FABWD303** **Fee \$110**

## The 3-Hour Bowl

Turn a beautiful wooden bowl on a wood lathe, finish it and take it home. This is a great intro class with no prerequisites required. Great to do with a friend, spouse, sibling, or teenager!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(76)	08/22	--T---	6-9PM	SBTH
(77)	09/16	-----S	9AM-Noon	SBTH
(78)	10/30	-M-----	6:30-9:30PM	SBTH
(79)	12/06	---W---	6:30-9:30PM	SBTH

**Course FABWD306** **Fee \$105**

## Resin Bowl Turning

In this two-part class, learn about the different types of epoxy and how to cast into wood. Then, using standard woodturning tools and techniques, turn your cast into a bowl! The 3-Hour Bowl Class (FABWD306) or woodturning knowledge is a prerequisite.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(10)	09/27-10/04	---W---	6:30-9:30PM	SBTH

**Course FABWD904** **Fee \$195**

## Two for Tuesday Turning

The Fab Lab is now offering two three-hour turning classes at a discounted rate! Class projects will include a bottle stopper and a bowl. Great for a beginner!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	09/12-09/19	--T---	6:30-9:30PM	SBTH

**Course FABTT222** **Fee \$169**

## Welding Basics

Learn the basic techniques to successfully perform stick, TIG and MIG welding. Safety, set-up, and the proper settings for various types of materials will be covered.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(34)	08/24-09/07	----R--	6:30-9:30PM	SBTH
(35)	10/09-10/23	-M-----	6:30-9:30PM	SBTH
(36)	11/27-12/11	-M-----	6:30-9:30PM	SBTH
(37)	01/31-02/14	---W---	6:30-9:30PM	SBTH

**Course FABMW306** **Fee \$419**

## Tube Welding & Fabrication

Learn how to use the tooling and jiggling system to build a project out of metal tubing. Precise cutting, bending, notching, and welding is all part of this course.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	09/28-10/05	---R--	6:30-9:30PM	SBTH
(17)	01/09-01/16	--T----	6:30-9:30PM	SBTH

**Course FABMW400** **Fee \$389**

## Weld a Bethlehem Star

Create a beautiful metal rendition of the Bethlehem Star! Create a 3-dimensional metal art sign with basic plasma cutting and welding techniques.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	10/11-10/18	---W---	6-9PM	SBTH
(7)	12/06-12/13	---W---	6-9PM	SBTH

**Course FABMW406** **Fee \$255**

## 3-Hour Zombie Masks

Learn the basics of special effect masks and makeup prosthetics to create a one-of-a-kind Halloween Zombie wounds, lacerations, decay, bullet holes, and even bite marks! Prosthetics are re-usable year after year.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	10/21	-----S	1-4PM	SBTH
(13)	10/28	-----S	1-4PM	SBTH

**Course FABPL104** **Fee \$99**

## Molding and Casting in Plastic

Learn how to mold in silicone and pour resin to achieve your desired results. This class is perfect for inventors, hobbyists or the curious at heart!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	08/14-08/21	-M-W---	6:30-9:30PM	SBTH
(10)	11/29-12/13	---W---	6:30-9:30PM	SBTH

**Course FABPL109** **Fee \$275**

## TEXTILES/LEATHERWORKING

### Sewing Basics

Learn the basics of the sewing machine, how to operate and maintain it and basic stitching techniques. Learn how to read patterns and instructions while getting familiar with the different terminology used with sewing.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(19)	09/09-09/16	-----S	9AM-Noon	SBTH
(20)	10/20-10/27	-----F-	9AM-Noon	SBTH
(21)	01/06-01/13	-----S	9AM-Noon	SBTH

**Course FABSW108** **Fee \$141**

### 3 Hour Embroidery

Learn the fundamentals of embroidery on a 10-needle embroidery machine! Learn hooping, stitch patterns, and types of acceptable materials.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(19)	09/12	--T----	6:30-9:30PM	SBTH
(20)	12/07	---R--	6:30-9:30PM	SBTH

**Course FABSW201** **Fee \$109**

### Sew a Shop Apron

Sew from scratch a heavy-duty shop apron using canvas, rivets, webbing, and D Rings. Perfect for our woodworking and Luthier students!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	11/04-11/11	-----S	9AM-Noon	SBTH

**Course FABSW305** **Fee \$225**

### NEW! Quilting Basics

This introductory class will teach you the basics of how to read quilt patterns, how to choose the right material, quilting stitches, and binding the final piece. This is a great class for a beginner sewer and quilter!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	08/18	-----F-	9:30AM-12:30PM	SBTH
(3)	11/03	-----F-	9:30AM-12:30PM	SBTH
(4)	12/15	-----F-	9:30AM-12:30PM	SBTH

**Course FABSW307** **Fee \$109**

## Sew a Stuffed Animal

Learn the basics of a sewing machine while creating a cuddly stuffed animal with your child (age 11-15)! Together we will sew a stuffed animal to take home; two per machine. Embroider the facial features and cut out the materials to make a stuffed pillow in the shape of your choosing to take home.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	01/20	-----S	9AM-1PM	SBTH

**Course FABSW403** **Fee \$109**

## Embroidered Jewelry

Utilize the multi-needle embroidery machine to stitch out a free stand-in place pattern, and even learn how to take an existing pattern and tweak it to become perfect for your jewelry project. Take home beautiful earrings and/or necklace pendants!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	09/19	--T----	6:30-9:30PM	SBTH
(9)	12/14	---R--	6:30-9:30PM	SBTH

**Course FABSW404** **Fee \$109**

## Make-N-Take

Easy 3-hour sewing projects that require no previous sewing machine experience. Projects include: 10/14: Canvas Guitar Strap, 10/28: Simple Tote Bag, and 12/16 Infinity Scarf. Be sure to register for the correct section and dates.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	10/14	-----S	9AM-Noon	SBTH
(7)	10/28	-----S	9AM-Noon	SBTH
(8)	12/16	-----S	9AM-Noon	SBTH

**Course FABSW501** **Fee \$109**

## NEW! Freya Bag

Make your own every day, classic tote bag with exterior slip pockets, interior flush zipper pocket, magnetic snap closure, and faux leather and fabric straps! Prerequisite includes Sewing Basics (FABSW108) or previous knowledge.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/23-09/30	-----S	9AM-Noon	SBTH
(3)	01/27-02/03	-----S	9AM-Noon	SBTH

**Course FABSW502** **Fee \$185**

## Sewing with a Serger

Learn how to use a serger, a multi-thread machine used for seaming stretch fabrics and edge finishing all fabrics. The class will cover the basic stitches and threading, as well as exploring uses for serger seams and finishes, and when to use them. Class project is a men's basic tee in size L or XL. Sewing Basics (FABSW108) or previous sewing knowledge is a prerequisite.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	08/05-08/12	-----S	9AM-Noon	SBTH

**Course FABSW503** **Fee \$195**

## Belt Making

Create a solid color, vegetable tanned leather belt. Learn to size a belt, cut straps, finish ends, bevel, punch holes, dye, edge finish and attach a buckle. Additionally, discuss different methods of decorating and designing belts.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	08/02	---W---	6:30-8:30PM	SBTH
(8)	11/20	-M----	6:30-8:30PM	SBTH

**Course FABLW101** **Fee \$109**

## Make Your Own Guitar Strap

Create a lined, vegetable tanned leather guitar strap. Learn to strap out the leather, dye the leather, and stitch it together. Discuss methods of decorating the strap and stitching the lining in place.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	11/16	---R--	6-9PM	SBTH
(9)	01/22	-M----	6-9PM	SBTH

**Course FABLW103** **Fee \$109**

## BiFold Leather Wallet

Design the perfect combination of pockets for all your cards and cash. Decide how you will adorn the outside (or leave it plain) out of vegetable tanned leather, dye the leather, cut out all the pieces, and sew on our industrial sewing machines.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	08/04	-----F-	9AM-1PM	SBTH
(5)	10/24	--T----	6-10PM	SBTH

**Course FABLW106** **Fee \$149**

## CENTER FOR BUSINESS AND INDUSTRY

# Healthcare Education

## CPR/FIRST AID

The American Heart Association strongly promotes knowledge and proficiency in BLS and has developed instructional materials for this purpose. Use of these materials in an educational course does not represent course sponsorship by the American Heart Association, and any fees charged for this course does not represent income to the Association.

Need training for your office or a group? Call 610-332-6585 or email [healthcare@northampton.edu](mailto:healthcare@northampton.edu) for on-site CPR/First Aid Training. Manikins available for community groups for teaching classes. Nominal fee required.

### PLEASE NOTE FOR ALL CLASSES BELOW:

CHILDCARE IS NOT PROVIDED DURING ANY CLASS TIME. PLEASE MAKE CHILDCARE ARRANGEMENTS PRIOR TO CLASS.

Class starts promptly at the published time. Please arrive 15 minutes before class. If you are more than 15 minutes late for class, you will not be allowed admission. Full day classes please bring lunch.

### Basic Life Support for Healthcare Providers

Designed to provide a wide variety of healthcare professionals the ability to recognize several life-threatening emergencies, provide CPR, use of an AED and relieve choking in Adult, Child and Infant, in a safe, timely and effective manner.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(27)	08/19	-----S	9AM-3:30PM	SBTH
(28)	08/26	-----S	9AM-3:30PM	SBTH
(29)	08/31	---R--	9AM-3:30PM	SBTH
(30)	09/09	-----S	9AM-3:30PM	SBTH
(31)	09/27	---W---	9AM-3:30PM	SBTH
(33)	11/11	-----S	9AM-3:30PM	SBTH

**Course CPRFA500** **Fee \$160**

### Basic Life Support for Healthcare Providers Renewal

Designed to provide healthcare professionals the ability to review changes in basic life support and to renew their healthcare certification. Includes adult, child and infant. Prerequisite: Current BLS for HCP card must be presented to the instructor the day of class. If your BLS certification is expired, please contact Natalia Gomez at 610-861-4141 or at [ngomez@northampton.edu](mailto:ngomez@northampton.edu) before registering for a BLS Renewal class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(26)	08/16	---W---	6-10PM	SBTH
(27)	08/22	--T---	9AM-1PM	SBTH
(29)	09/21	---R--	6-10PM	SBTH
(30)	10/11	---W---	6-10PM	SBTH
(32)	12/07	---R--	6-10PM	SBTH

**Course CPRFA501** **Fee \$100**

### AHA Heartsaver CPR AED

Teaches adult, child, and infant CPR and AED use, as well as how to relieve choking on an adult, child, and infant. This course teaches skills with AHA's research-proven Practice-While-Watching (PWW) technique, which allows instructors to observe the students, provide feedback, and guide the students' learning of skills.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	09/05	--T---	6-10PM	SBTH

**Course CPRFA600** **Fee \$100**

### AHA Heartsaver First Aid

Teaches students critical skills to respond to and manage an emergency in the first few minutes until emergency medical services (EMS) arrives. Students learn skills such as how to treat bleeding, sprains, broken bones, shock and other first aid emergencies.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(13)	08/29	--T---	9AM-Noon	SBTH
(14)	09/07	---R--	9AM-Noon	SBTH

**Course CPRFA601** **Fee \$100**

### AHA Heartsaver First Aid, CPR, AED

Teaches students critical skills needed to respond to and manage a first aid, choking, or sudden cardiac arrest emergency in the first few minutes until emergency medical services (EMS) arrive. Students learn skills such as how to treat bleeding, sprains, broken bones, shock, and other first aid emergencies. This course also teaches adult, child, and infant CPR and AED use.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	08/23	---W---	9AM-3:30PM	SBTH
(13)	09/13	---W---	9AM-3:30PM	SBTH
(15)	10/19	---R--	9AM-3:30PM	SBTH
(17)	12/16	-----S	9AM-3:30PM	SBTH

**Course CPRFA602** **Fee \$160**

## CPR/EARLY CHILDHOOD EDUCATION

Childcare is not provided during any class time. Please make childcare arrangements prior to class. Class starts promptly at the published time. Please arrive 15 minutes before class. If you are more than 15 minutes late for class, you will not be allowed admission to the class. If you have more than 10 students for training, please call 610-332-6585 or email [healthcare@northampton.edu](mailto:healthcare@northampton.edu) to set up training at your facility.

### AHA Heartsaver Pediatric First Aid with Child-Infant CPR, Choking (FBAO)

Designed to meet the regulatory requirements for childcare workers. It teaches childcare providers and others to respond to and manage illnesses and injuries in a child or infant in the first few minutes until emergency medical services arrive. The course covers Pediatric First Aid, Child-Infant CPR, AED, and choking.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(20)	08/02	---W---	6-10PM	SBTH
(22)	09/14	---R--	6-10PM	SBTH
(25)	10/21	-----S	9AM-1PM	SBTH
(28)	11/18	-----S	9AM-1PM	SBTH
(30)	12/13	---W---	9AM-1PM	SBTH

**Course CEHS604** **Fee \$55**

The following skills checks are held at:

**Northampton Community College Fowler Family Southside Center**  
511 East Third St., Bethlehem, PA 18015 610-332-6585 – Fee \$69 each

Please call to schedule your one-hour skills check. Please bring your online certificate from Part I and your receipt of payment to your skills check.

### BLS for Healthcare Providers Part II Skills Check

Skills session is open to those who have completed Part I of the BLS Healthcare Provider Online Initial Course offered at [www.onlineaha.org](http://www.onlineaha.org) – click on find a course, click on BLS, and then click on HeartCode BLS.

### Heartsaver First Aid Part II Skills Check

Skills session is open to those who have completed Part I of the Heartsaver First Aid Online Course at [www.onlineaha.org](http://www.onlineaha.org).

### Heartsaver CPR and AED Part II Skills Check

Skills session is open to those who have completed Part I of the Heartsaver CPR and AED Online Course at [www.onlineaha.org](http://www.onlineaha.org).

### Heartsaver First Aid with CPR and AED Part II Skills Check

Skills session is open to those who have completed Part I of the Heartsaver First Aid, CPR and AED Online Course at [www.onlineaha.org](http://www.onlineaha.org).

### Heartsaver Pediatric First Aid, CPR, AED Skills Check

Skills session is open to those who have completed Part I of the Heartsaver Pediatric First Aid, CPR and AED Online Course at [www.onlineaha.org](http://www.onlineaha.org).

## HEALTHCARE CAREERS

### Online Free Nurse Aide Information Session

Get information you need to join the fastest growing industry in America in less than a month of training. One out of every five jobs created is in healthcare. Our Nurse Aide (CNA) training program provides tools to be successful in this career with the potential of earning \$10-\$15 per hour. Register now to learn about the career, training program and how to get started. Attendance is strongly encouraged if you're considering taking the CNA class so you understand the program requirements and any updates. PLEASE NOTE: Even though the session is free, please register so we can send the Zoom link to you.

SEC	DATE(S)	DAY(S)	TIME(S)
(115)	10/4/2023	---W---	5:00 PM
(116)	11/8/2023	---W---	5:00 PM

**Course HINFO100**

**Fee FREE**

### Nurse Aide Program (CNA)

Prepares participants with skills needed to take the National Nurse Aide Assessment Program Competency Examination (NNAAP) for placement on the Pennsylvania Nurse Aide Registry. As a CNA, you can work in a long-term care facility, hospital, or other healthcare setting. Are you a student and need field experience to satisfy requirements towards your major? This is a great way to learn skills necessary in healthcare. This is an intensive 120-hour course that consists of lecture, skill labs, and clinical experiences held in community nursing facilities.

SEC	DATE(S)	DAY(S)	TIME(S)
90)	Requirements Due: Wed, 08/30		
	Mandatory Orientation: Mon, 9/11, 9AM-Noon		
	09/13-09/26	-MTWRF-	8AM-4:30PM
	09/27-10/5	-MTWRF-	7AM-4PM

**Course NAIDE100**

CLASSROOM  
CLINICAL

**Fee \$1,225**

(91)	Requirements Due: Wed, 10/4		
	Mandatory Orientation: Wed, 10/11, 9AM-NOON		
	10/18-10/31	-MTWRF-	8AM-4:30PM
	11/6-11/14	-MTWRF-	7AM-3PM

**Course NAIDE100**

CLASSROOM  
CLINICAL

**Fee \$1,499**

(92)	Requirements Due: Wed., 11/8		
	Mandatory Orientation: Wed, 11/15 9AM-Noon		
	11/20-12/5	-MTWRF-	8AM-4:30PM
	12/6-12/14	-MTWRF-	7AM-3PM

**Course NAIDE100**

CLASSROOM  
CLINICAL

**Fee \$1,499**

### Online - Pharmacy Technician Training and Exam Prep

Excellent for those seeking an entry-level position in a retail pharmacy setting or those working in the field who would like to expand their employment opportunities. In 30 hours, this course prepares students for the CPhT certification exam and those that pass are granted the title of Certified Pharmacy Technician (CPhT). The ExCPT Exam is offered through the National Health Career Association (NHA) and is NCCA approved. Exam fee of \$125 is not included in the tuition.

SEC	DATE(S)	DAY(S)	TIME(S)
(24)	10/10-11/16	--T-R--	7:30-10PM

**Course PHARM101**

**Fee \$795**

### Online FREE Phlebotomy Information Session

Interested in learning about a career in phlebotomy? Attend a free information session to learn about the career, program, and program requirements.

SEC	DATE(S)	DAY(S)	TIME(S)
(11)	8/28	--T----	6 AM-8 PM

**Course HINFO107**

**Fee FREE**

### Phlebotomy Technician

Comprehensive course in the fundamentals and practice of phlebotomy (blood specimen collection). Lecture topics include venipuncture, capillary collection, safety, medical terminology, orientation to the clinical laboratory and health care, and specimen handling and processing as well as vital signs (T, P, R, BP, pulse ox). Students spend 120 hours practicing blood collection techniques under supervision. The student then must complete 100 successful sticks at a clinical site. Upon completion of the course, students are eligible to sit for national certification examinations and may seek employment as phlebotomists. Additionally, students become certified in American Heart Association Basic Life Support for Healthcare Providers.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	09/19-01/18	--T-R--	8AM-Noon	SBTH

**Course PHLEB100**

**Fee \$1,799**

### Online - FREE Community Health Worker Information Session

Are you a trusted member of the community, want to have a positive impact on your community, and have a passion for helping others? As a Community Health Worker (CHW), you will help individuals overcome barriers to care by linking them to their local community resources. The Affordable Care Act mandates that CHWs are to be members of health care teams in patient-centered medical homes or in accountable care organizations causing this to become a growing field. Our Community Health Worker (CHW) training program provides the tools to be successful in a new career with the potential of earning \$14.00 per hour. Join us for a free fact finding information session to learn about the career, training program and how to get started.

SEC	DATE(S)	DAY(S)	TIME(S)
(73)	09/19	--T----	1-2PM
(74)	10/10	--T----	11-12PM
(75)	10/24	--T----	1-2PM

**Course HINFO102**

**Fee FREE**

### Emergency Medical Responder

Entry-level skills oriented course involving hands-on training in the emergency care of the sick and injured. Basic emergency medical training for fire, police, EMS, and industry first responders. For more details, go to [www.northampton.edu/ems](http://www.northampton.edu/ems).

### National Registry Emergency Medical Technician-Basic (NREMT-B)

Intermediate-level skills-oriented course involving extensive hands-on training in emergency care. Fundamental training required for emergency medical services personnel. For more details, go to [www.northampton.edu/ems](http://www.northampton.edu/ems). These courses are eligible under the Emergency Services Membership Program for Northampton County responders.

### NEW! Command Spanish for Paramedics and EMTs

Communicate in Spanish focusing on the actual language used by EMTs and paramedics in your daily contact with patients. Components include general statements, commands, and questions commonly associated with most injuries, accidents, and medical emergencies. This includes initial care and stabilization, patient history, body commands, as well as specific scenarios including accident scenes, cardiac arrest, allergies, trauma, and head injuries. No prior knowledge of Spanish is required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/16-11/15	-M-W--	7-8:30PM	SBTH

**Course LANGU205**

**Fee \$175**

## NURSING CONTINUING EDUCATION

### Online FREE RN and LPN Reactivation and Review Information Session

Are you a nurse who has been out of practice and is interested in returning to the healthcare workforce or a graduate who needs a review for your NCLEX? An international nurse wanting to practice in Pennsylvania? Attend to have your questions answered.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(63)	7/17	-M-----	6-7 PM	ONLINE
(64)	12/5	---T----	6-7PM	ONLINE

**Course HINFO101** **Fee FREE**

### Reactivation Program for Registered Nurses - Hybrid

Designed for the inactive RN intending to return to practice and/or requiring to reactivate a permanent PA license. Program consists of 60 lecture hours with 20 hours of skills lab and hospital orientation and 100 clinical hours with an emphasis on nursing process, current nursing practices, nursing trends, ethical/legal issues, and pharmacology/drug administration. The clinical component of each class will run concurrently with the classroom instruction and will be held at a local acute care facility under the direction of the program clinical coordinator and healthcare facility's preceptors/mentors.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	08/28-12/11	-M-----	6-10PM	ONLINE

**Skills Labs**

10/07-10/08 U-----S 9AM-5:30PM SBTH

**Clinical Dates: To be announced**

**Course NURSE200** **Fee \$2,075**

### RN Practice Review - Hybrid

Designed for RN nurses to review basic nursing knowledge and incorporate information on recent technological advancements. Course consists of 60 lecture hours and 16 skills lab hours with emphasis on nursing process, current nursing practices, nursing trends, ethical/legal issues, and pharmacology/drug administration. Excellent review for new graduates preparing for the NCLEX.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	08/28-12/11	-M-----	6-10PM	ONLINE

**Skills Labs**

10/07-10/08 U-----S 9AM-5:30PM SBTH

**Course NURSE201** **Fee \$1,000**

### Reactivation Program for Licensed Practical Nurses - Hybrid

Designed for LPN nurses returning to practice, updating their skills or reactivating their Pennsylvania State License. The course consists of 44 lecture hours, 20 hours of skills lab and hospital orientation and 60 clinical hours with an emphasis on nursing process, current nursing practices, nursing trends, ethical/legal issues and pharmacology/drug administration. The clinical component of each class will run concurrently with the classroom instruction and will be held at a local acute care facility under the direction of the program clinical coordinator and healthcare facility's preceptors/mentors.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	08/28-12/11	-M-----	6-10PM	ONLINE

**Skills Labs**

10/07-10/08 U-----S 9AM-5:30PM SBTH

**Clinical Dates: To be announced**

### Course NURSE202

**Fee \$1,725**

### LPN Practice Review

Designed for LPN nurses to review basic nursing knowledge and incorporate information on more recent technological advancements. The course consists of 44 lecture hours and 16 skills lab hours with an emphasis on nursing process, current nursing practices, nursing trends, ethical/legal issues, and pharmacology/drug administration. This class is also an excellent review for new graduates preparing for the NCLEX.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	08/28-12/11	-M-----	6-10PM	ONLINE

**Skills Labs**

10/07-10/08 U-----S 9AM-5:30PM SBTH

**Course NURSE203** **Fee \$800**

## HEALTHCARE CONTINUING EDUCATION

### Improving Radiographic Techniques for the Dental Team

Use discussion, problem-solving, and sharing of best practices to enhance radiographic techniques and the quality of your radiographic/digital images and to ensure diagnostic films and client safety. Participants will self-identify concerns or areas where improvement is desired and cover a variety of topics designed to meet the continuing education requirements for PA dental radiographers. Date to be determined.

### Annual Dental Symposium

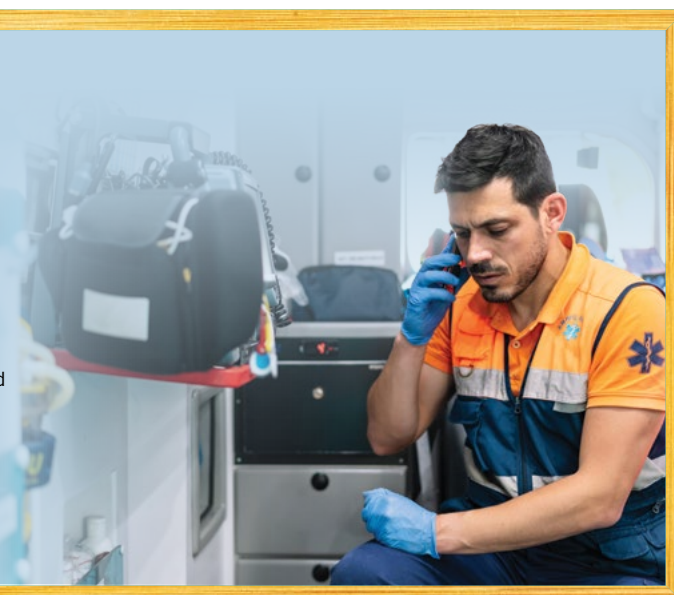
Topic and date to be determined. Sign up for our email list today at [www.northampton.edu/dentalconed](http://www.northampton.edu/dentalconed) to be notified when details are available.

## COMMAND SPANISH

Learn a basic understanding of the Spanish language useful in a variety of careers and workplaces.

- Topics include Spanish for: Nursing; Law Enforcement Officers; First Responders; Paramedics and EMTs; Construction sites; Industry, Manufacturing, and Warehousing; and Physician's Offices.
- Emphasis is placed on understanding Spanish, learning common vocabulary and phrases, and speaking in work-specific situations for a more efficient and safe workplace.
- Course length is flexible, 12-20 hours

Contact Audree Chase, [achase@northampton.edu](mailto:achase@northampton.edu) to customize a class for your organization.



# Corporate and Public Safety

## OSHA 10-Hour General Industry Outreach Program

This course is intended to be an orientation to occupational safety and health. This 10-hour program will provide entry-level industry workers with a broad awareness to recognize and prevent hazards and safety issues on a general industry site. Participants will receive an OSHA-10 completion card for attending and completing the program.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(110)	09/11-09/12	-MT----	8AM-2PM	SBTH

**Course SAF118** **Fee \$200**

## OSHA 30-Hour General Industry Outreach Training Program

The 30-hour General Industry Outreach Training Program is to provide people with some safety responsibility with a broad awareness on recognizing and preventing hazards on a general industry site. Provides an orientation and expansion of information as it relates to occupational safety and health. Participants will be made aware that workers must receive additional training on hazards specific to their job.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(37)	09/11-09/14	-MTWR--	8AM-4PM	SBTH

**Course SAF119** **Fee \$500**

## OSHA 10-Hour Construction Outreach Training Program

The 10-Hour Construction Outreach Program is to provide entry level construction workers a broad awareness on recognizing and preventing hazards on a construction worksite. The training covers a variety of safety and health hazards which a worker may encounter at a construction worksite. Emphasis is placed on OSHA's Focused Four Hazards.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(57)	10/16-10/17	-MT----	8AM-2PM	SBTH

**Course SAF125** **Fee \$200**

## OSHA 30-Hour Construction Outreach Training Program

The 30-Hour Construction Outreach Training Program is to provide people with some safety responsibility broad awareness on recognizing and preventing hazards on a construction worksite. Provides an orientation and expansion of information as it relates to occupational safety and health. Participants will be made aware that workers must receive additional training on hazards specific to their job.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(24)	10/16-10/19	-MTWR--	8AM-4PM	SBTH

**Course SAF126** **Fee \$500**



# Technical and Trades

## AUTOMOTIVE

### Enhanced Emission Inspection (EEIC)

This PA Motor Vehicles program covers emission inspection regulations, OBDII test procedures, emission control device function, configuration and inspection, test equipment operation, calibration and maintenance. Covers safety and health issues and public relations. Successful completion earns State Inspector Certification valid for 2 years. An additional fee of \$39.99 will be required to purchase the online exam. Valid driver's license is required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(133)	08/22-08/29	--T-R--	6-10PM	MAIN
(134)	09/19-09/26	--T-R--	6-10PM	MAIN
(135)	10/03-10/11	--TWR--	6-10PM	MAIN
(136)	11/14-11/21	--T-R--	6-10PM	MAIN
(137)	12/12-12/19	--T-R--	6-10PM	MAIN

**Course AUTNC100** **Fee \$180**

### Inspection Mechanic Training

A twelve-hour Pennsylvania Bureau of Motor Vehicles program designed to lead to certification by the state as an official inspection mechanic. Course consists of 3 instructional sessions and an additional day (usually Saturday) will be scheduled for tactile testing which will be scheduled by the instructor. Certification is available in three areas: 1) passenger cars, light and medium trucks, light trailer; 2) motorcycles; 3) heavy trucks and trailers, school buses, mass transit vehicles. Extra \$40 fee is required for additional tactile tests. A valid driver's license is required. If you currently hold your state inspection license and are looking to add an additional class, please do not register for a class and contact us directly at 610-861-4140.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(133)	09/11-09/14	-MT-R--	6-10PM	MAIN
(134)	10/16-10/19	-MT-R--	6-10PM	MAIN
(135)	11/06-11/09	-MT-R--	6-10PM	MAIN
(136)	12/04-12/07	-MT-R--	6-10PM	MAIN

**Course AUTNC200** **Fee \$203**

## LINEWORKER

### Lineworker Trainee Program

Intensive 12-week hands-on program to prepare students for employment as a lineworker. Includes extensive pole climbing and construction, safety and rescue, use of hand tools, introduction to basic electricity, line truck operations, and skills and knowledge required to be a successful lineworker trainee. Students who complete the class will demonstrate competency in safely and efficiently climbing 40' poles, constructing assemblies while on poles, using a variety of hand tools, have a basic understanding of electricity, and be AHA certified in Adult CPR and First Aid. Must complete LINEINFO and LINEW100, prior to registering.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	08/14-11/02	-MTWR--	7AM-3:30PM	MAIN

**Course LINEW200** **Fee \$6,775**

## IPC CERTIFICATIONS

### IPC-A-610: Acceptability of Electronic Assemblies Certification

Most widely used standard in the electronic industry (published by IPC); with an international reputation as the source for end product acceptance criteria for consumer and high reliability printed wiring assemblies. This industry developed/approved program includes training, certification, and instructional materials. Learn methods and techniques on how to use, navigate, locate, and apply the criteria in IPC610 standard to the appropriate product class of items in production. Students will be able to determine if assemblies in question meet form, fit and function requirements for the product class involved. Companies, for eligibility questions about WedNet funding contact Michele Salkin at msalkin@northampton.edu.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	10/13-10/27	-----F-	8AM-4:30PM	MAIN

**Course IPC610** **Fee \$949**



## IPC/WHMA-A-620, Requirements and Acceptance for Cable and Wire Harness Assemblies Certification

The first industry consensus standard for cable and wire harness fabrication and installation. Published by IPC, with an international reputation as the source for end product acceptance, the IPCWHMA620 defines Product classes as well as criteria for meeting target, acceptable, process indicator, and defect conditions. A comprehensive and technically accurate program, used for training Application Specialists at all levels, including buyers, sales teams and management. WEDNet funding eligible course.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	08/18-08/25	----F-	8AM-4:30PM	MAIN
(10)	11/03-11/17	----F-	8AM-4:30PM	MAIN

**Course IPC620** **Fee \$949**

## INDUSTRIAL TRAINING

### EPA Refrigerant Usage

This class will review requirements governing ozone-depleting chemicals and environmental and operational procedures required by the EPA for the refrigeration service certification exam. Session will be immediately followed by the certification exam. This is for service technicians, who install, service, maintain or repair high and low pressure HVAC/R systems. If you want to take re-test ONLY, please contact Dan Philipps at 610-332-6258. Bring your own bag lunch.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	11/11	-----S	9AM-4PM	MAIN

**Course ACRNC107** **Fee \$150**

# Information Technology and Computer Training

## IT EDUCATION

### ONLINE START ANYTIME

#### Google Data Analytics Certificate Program

Designed to prepare learners for jobs in data analysis upon completion of the certificate, the program was developed by Google and covers the fundamentals of data analysis, including the collection, transformation, and organization of data to draw conclusions, make predictions, and drive informed decision making.

**GITDA100** **Fee \$1,850**

#### Google Project Management Certificate Program

Developed by Google and designed to prepare learners for jobs in project management, the program covers the project management life cycle, managing schedules, budgets, and teams, understanding organizational structures, and how to effectively implement project management best practices.

**GITPM100** **Fee \$1,850**

#### Google IT Support Professional Certificate

Fully developed by Google, this certificate program introduces learners to the fundamentals of IT support that are critical for success as an entry-level IT support specialist. Troubleshooting, customer service, networking, operating systems, system administration and security are taught during this program.

**GITSP100** **Fee \$300**

#### CompTIA Security +

This global certification validates the baseline skills needed to perform security functions and pursue an IT security career. It establishes the core knowledge required of any cybersecurity role and provides a springboard to intermediate-level cybersecurity jobs and an awareness of applicable laws and policies.

**SECPL601** **Fee \$595**

### CompTIA Network +

Organizations and IT professionals face new network challenges and complexities as they navigate through increased security concerns and hybrid working environments. Network+ teaches current skills related to network engineering and prepares professionals to work effectively to support and optimize today's network environments.

**NETPL108** **Fee \$495**

### CompTIA A+ Certification

Vendor-neutral certification is preferred qualifying credential for technical support and IT operational roles. A+ demonstrates comprehension of hardware, software, operating systems, system troubleshooting, technology repair, networking, mobility, security, and operational procedures. This online program will prepare you for the CompTIA A+ 220-1101 and 220-1102 certification exam.

**COMAP220** **Fee \$850**

### Google Digital Marketing & E-Commerce Certificate

This certificate program is industry-recognized and endorsed by the American Association of Advertising Agencies (4A's) and the American Advertising Federation (AAF). This hands-on, self-paced professional certificate program is designed and taught by experts at Google. It teaches learners how to use tools and platforms across 7 industry-leading partners (Canva, Constant Contact, Hootsuite, HubSpot, Mailchimp, Shopify, and Twitter), and Google Ads and Google Analytics. Like all of Google's certificates, the Google Digital Marketing & E-commerce Certificate is fully online with no prerequisites and can be completed in three to six months of part-time study. Please disregard any "start" or "final enrollment" dates listed on the registration page.

**GITME100** **Fee \$300**

## CYBER SECURITY

### NORTHAMPTON COMMUNITY COLLEGE PARTNERING WITH EC-COUNCIL

NCC has teamed up with the EC-Council to offer these courses: Certified Network Defender, Certified Ethical Hacker, and Certified Cybersecurity Technician. For more information about our offered certificates and to register, reach out to us at [CALinfo@northampton.edu](mailto:CALinfo@northampton.edu). Receive information about the offered course modalities, pricing, and your EC-Council contact.

#### Certified Network Defender (CND)

This course is a skills-based, lab intensive comprehensive network security certification training program based on the security education framework and work role task analysis presented by the National Infocomm Competency Framework (NICF) as well as a job-task analysis and cybersecurity education framework by the National Initiative of Cybersecurity Education (NICE). The course has also been mapped to global job roles and to the Department of Defense (DoD) job roles for system/network administrators. The program prepares network administrators how to identify what parts of an organization need to be reviewed and tested for security vulnerabilities and how to reduce, prevent, and mitigate risks in the network. CND covers the protect, detect, respond, and predict approach to network security.

#### Certified Ethical Hacker

This course provides an in-depth understanding of ethical hacking phases, various attack vectors, and preventative countermeasures. Learn how hackers think and act to be better positioned to set up your security infrastructure and defend against attacks. By providing an understanding of system vulnerabilities, the course teaches how to protect organizations and strengthen security controls in order to minimize the risk of a malicious attack. Built to incorporate a hands-on environment and systematic process across each ethical hacking domain and methodology, students have the opportunity to work toward proving the required knowledge and skills needed to achieve the CEH credential and perform the job of an ethical hacker.

#### Certified Cybersecurity Technician

This course will teach students to validate hands-technician-level IT and cybersecurity skills. It is based on an entry-level cybersecurity program engineered by the creators of the Certified Ethical Hacker program to address the global demand for cybersecurity technicians. Students will learn core security skills to pursue and develop their cybersecurity careers as cybersecurity specialists, consultants, network engineers, or IT administrators.

*continued in next column*

## COMPUTER CLASSES

### ONLINE CLASSES

#### Microsoft Excel Beginning

Designed for those looking to gain skills such as: how to perform calculations, how to modify and format a worksheet, print workbook contents, as well as manage larger workbooks.

SEC	DATE(S)	DAY(S)	TIME(S)
(12)	11/8-11/9	---WR--	8AM-Noon

Course **EXBEGOL100**

Fee **\$259**

#### Microsoft Excel Intermediate

Advance your skills with Microsoft Excel in an online class format. Topics included are advanced formulas, lookup functions, organizing worksheet data with tables, utilizing charts, PivotTables, slicers and PivotCharts.

SEC	DATE(S)	DAY(S)	TIME(S)
(11)	8/2-8/3	---WR--	8AM-Noon
(12)	12/6-12/7	---WR--	8AM-Noon

Course **EXINTOL100**

Fee **\$259**

#### Microsoft Excel Advanced

Designed for experienced Excel users. Workshop will cover lookup and decision-making functions, auditing and error-handling, array functions, date and text functions, importing and exporting, what-if-analysis, and macros.

SEC	DATE(S)	DAY(S)	TIME(S)
(3)	9/13-9/14	---WR--	8AM-Noon

Course **EXADVOL100**

Fee **\$259**

#### Creating a High Impact PowerPoint Presentation

Part of giving an effective presentation is using your presentation software properly. Visualize yourself using PowerPoint to give a GREAT presentation. When you have completed this online course, you will be able to do just that! You will know how to properly use PowerPoint to enhance your presentation.

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	10/11-10/12	---WR--	8AM-Noon

Course **PPTOL100**

Fee **\$259**

#### Microsoft Outlook Basics

Email is one of the most widely used methods of communication in the business world today. However, Outlook is more than just email. In this online course, you will learn to use the power of Outlook to help with your email, calendar, and tasks.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	9/12	--T----	8AM-Noon

Course **OUTBA100**

Fee **\$125**

### ON CAMPUS CLASSES

#### Microsoft Excel Beginning Seminar

On ground workshop. Learn how to perform calculations, modify and format a worksheet, print workbook contents, as well as manage larger workbooks. Windows knowledge required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	09/26	--T----	8AM-4PM	SBTH

Course **EXBEG100**

Fee **\$259**

#### Microsoft Excel Intermediate Seminar

On ground workshop. Advance your skills in Microsoft Excel. Topics covered include advanced formulas, lookup functions, organizing worksheet data with tables, utilizing charts, PivotTables, slicers and PivotCharts. Prerequisite: Excel Beginner Seminar (EXBEG100) or equivalent knowledge.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	10/25	---W---	8AM-4PM	SBTH

Course **EXINT100**

Fee **\$259**

### Evolve Your Business with Social Media

Join us for this short course on how to maximize marketing efforts for your business. Instagram, Facebook, Snapchat, and Pinterest will be discussed. We will also explore various free marketing tools as well as the logistics of automated text messaging and billboard advertising. Discover how technology can streamline your processes, uphold your reputation in business, and develop a timeline for success.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(36)	10/16	-M-----	9AM-Noon	SBTH

Course **PCWEB302**

Fee **\$99**

## Hospitality and Tourism

### Food Service Sanitation

The NRA ServSafe Manager Certificate is a combination of home-study and review in-class, giving students the opportunity to take the ServSafe certification exam. Required reading prior to class: ServSafe Manager Book Stand alone 8th Edition ISBN 978-0-86612-709-7 - read upon receipt!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(67)	08/08-08/10	--T-R--	9AM-1PM	MAIN
(68)	12/05-12/07	--T-R--	9AM-1PM	MAIN

Course **FDBWK100**

Fee **\$155**

## CDL Driver Training Program

If you are looking for quality truck driving training with an experienced team that has a proven track record of success, you have come to the right place! NCC has partnered with 160 Driving Academy to offer classroom and in-truck instruction that will provide you with practical and personalized instruction as well as accumulated behind-the-wheel hours in 4 to 6 weeks. Classes are offered at our Bethlehem and Monroe campuses.

Give our team a call at 1-844-889-0160 or go online to:

<https://www.northampton.edu/cdl-truck-driver-training.htm> to request information about our training programs.



# Horizons for Youth

## GRADES K-2

### Drawing and Painting Basics

Use basic drawing and painting techniques to create your own characters, animals and more. Work with pencils, markers, watercolors and other media to make your works of art. Develop new skills to help you express yourself through your art. New projects each session.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	10/08-10/29	U-----	Noon-2PM	MAIN

**Course HFY335** **Fee \$79**

### Beginning Ballet

Learn the basics to becoming a ballerina! Start with feet and arm positions and learn proper technique. Practice jumps and spins. Discover the importance of core strength, extension, flexibility, and head/arm/leg coordination. No class 11/25.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/14-12/09	-----S	9:30-10:30AM	MAIN

**Course HFY344** **Fee \$85**

### Halloween Sweets and Treats

Come learn basic cooking skills as we brew up some ghoulishly good treats for Halloween. Come dressed to cook and bring an apron.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	10/21	-----S	9:30AM-12:30PM	SBTH

**Course HFY134** **Fee \$49**

### Watercolor Painting

Paint with the fun and exciting medium of watercolors! Learn to paint using basic watercolor and drawing techniques. Paint your favorite animals and bright landscapes and you can create beautiful vibrant crafts such as paper butterflies, flowers and charms. No class 11/26.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	11/12-12/10	U-----	Noon-2PM	MAIN

**Course HFY332** **Fee \$79**

**For all classes in the kitchen:** To work in the kitchen **hair must be tied back with a head covering**— hairnet, bandanna or baseball cap. Hairnets are available in class. **Closed toe non-skid shoes must be worn** when working in the kitchen. *Students are required to meet the dress code in order to participate in class. No refunds will be issued as a result of being excused from class due to a dress code violation.* In addition, **Long pants, shirts with sleeves, and aprons are recommended.** Remember not to wear loose, floppy clothing and jewelry when working around the stoves. Glass is not permitted in the kitchen. Bring plastic containers since there are usually leftovers to take home.



## GRADES 3 & UP

### Cupcake Craze

Join the cupcake craze and learn to make various kinds and sizes of cupcakes from scratch. We'll fill them and learn various techniques to decorate them - some with holiday themes. Dress to cook or bring an apron. Section 16 is for grades 3-5. Section 17 is for grades 6-9.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	09/30	-----S	9:30AM-1PM	SBTH
(17)	11/18	-----S	1-4:30PM	SBTH

**Course HFY272** **Fee \$59**

### Drawing: Anime & Cartooning - Grades 3-9

Learn the basics of cartooning, using volume, line, inking, and color. Learn how to draw the popular Japanese style figures with emphasis on faces, full poses, clothing design including how to render with the Japanese Copic markers. No class 11/25.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(25)	10/07-10/28	-----S	9:15-10:45AM	MAIN
(26)	11/11-12/09	-----S	9:15-10:45AM	MAIN

**Course HFY282** **Fee \$74**

### Drawing and Painting Basics - Grades K-3

Use basic drawing and painting techniques to create your own characters, animals and more. Work with pencils, markers, watercolors and other media to make your works of art. Develop new skills to help you express yourself through your art. New projects each session.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	10/08-10/29	U-----	Noon-2PM	MAIN

**Course HFY335** **Fee \$79**

### Hip Hop - Grades 3-5

Get some practice with hip-hop moves to music by current popular artists. We will learn proper stretching, dance exercises across the floor and cool hip-hop dance routines. No previous experience required. No class 11/25.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	10/14-12/09	-----S	10:30-11:30AM	MAIN

**Course HFY338** **Fee \$85**

### Food Network Stars Sampler - Grades 3-9

Do you want to learn how to cook like a Food Network Star? Explore the cuisine and cooking techniques made famous by Guy, Giada, Rachael, and more. After this class you'll be able to prepare star quality dishes for family and friends. Dress to cook or bring an apron.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(20)	10/14	-----S	9:30AM-12:30PM	SBTH

**Course HFY130** **Fee \$59**



## COPS 'n' KIDS READING ROOM – “FALL” INTO A GOOD BOOK!

SAVE THE DATES!

Sept. 9	Sept. 23	Oct. 7	Oct. 21
Nov. 4	Nov. 18	Dec. 2	Dec. 16

### Fowler Family Southside Center 403

Open to the public every Wednesday, 11am–5pm.

Unless otherwise noted, all Saturday events take place from 10 am - noon.

Children must be accompanied by an adult.

To schedule a children's group visit or to coordinate a book drive, call 610-861-7561 or e-mail [lvccops-n-kids@att.net](mailto:lvccops-n-kids@att.net).

Visit [facebook.com/CopsnKidsLehighValley](https://www.facebook.com/CopsnKidsLehighValley) for additional program information and/or program updates.

**FREE events – register at [lvccops-n-kids@att.net](mailto:lvccops-n-kids@att.net)**

## Intro to Drama - Grades 3-5

An actor's job is to tell a story. We're taking classic stories and changing them up a bit. Learn to write scripts, put creative ideas on the stage, and practice basic acting techniques. We will work together to bring the stories to life. Family and friends are invited to join us for the final class to watch our performance.

No class 11/25.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	10/14-12/09	-----S	10:15AM-12:15PM	MAIN

**Course HFY143** **Fee \$125**

## HIGH SCHOOL

### SAT Reading & Math Prep

Get an overview of what you need to know to prepare for the SAT test including strategies and techniques for taking the test plus a review of Reading, Writing and Math concepts. Bring the calculator you will use for the test. Textbook provided. No class 9/2.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(78)	08/26-09/30	-----S	9:30AM-12:30PM	MAIN
(79)	10/21-11/18	-----S	9:30AM-12:30PM	MAIN

**Course HFYAC114** **Fee \$129**

### Free Seminar for High School Parents

How much does college cost and how to pay for it?

Learn the steps to apply for Financial Aid, Grants and Scholarships and how much you actually pay for college. This seminar will provide you with financial information on the different tuition costs of colleges/universities and ways to reduce them. Presented by Rosa Ferguson, Assistant Director of Financial Aid, with more than twenty years' experience in the college financial field and Toni Fernandez, Manager of Community Outreach.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/03	--T----	6-7PM	MAIN
(2)	10/05	----R--	6-7PM	SBTH

**Course FIN108** **Fee \$0**

## PARENT/GRANDPARENT AND CHILD

Activities for parents and kids. Each registration admits one adult and child pair. Register in child's name. Call 610-861-4120 if you are interested in bringing two children with one parent.

### Archery for Parents and Kids - Ages 8 and up

Introductory target archery class for any child 8 years or older and a parent, offering the fundamentals of perfect form and range safety as standardized by USA Archery. Fun, focus and increased self-confidence are emphasized in this class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(13)	09/10-10/01	U-----	10:30-12PM	MAIN
(14)	09/10-10/01	U-----	12:30-2PM	MAIN

**Course HFYSP119** **Fee \$99**

### Thanksgiving Desserts for Parents and Kids – Ages 5 and up

Not a pie-lover? There are plenty of other options to tempt your guests at your upcoming holiday parties. Make Pumpkin Roll, Apple Cake, and Banana Pudding, and serve the unexpected!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/11	-----S	9:30AM-12:30PM	SBTH

**Course HFY346** **Fee \$69**

### Holiday Cookie Baking for Parents and Kids – Ages 5 and up

Have fun and work together to make favorites from the cookie jar for keeping or giving. New recipes this year.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(20)	12/09	-----S	Noon-3:30PM	SBTH

**Course HFY123** **Fee \$69**

## LEHIGH VALLEY CHINESE SCHOOL

A branch of the largest Chinese school system in the United States. The school teaches the Pin-Yin system and simplified characters to students ages 3 through high school. In addition to NCC, the Lehigh Valley HuaXia Chinese School receives strong support for its operations from Air Products.

Classes meet Sun, 8/27-12/10, 2-4 PM. No class 11/26. Snow make-up date 12/17. For more information regarding room locations and instructor name see northampton.edu/noncredit.

Language class fees are \$239. Culture class fees and times vary, see individual class information. Register by 8/21 and receive a \$15 discount.

Please note that entry into Chinese School classes occurs in the fall semester, and students continue in the same level class in the spring semester. You must register for the same class again in the spring.

### PS1

For kids ages 3 & 4 years old. Give your child an exposure to the Chinese language. Playing and learning will let the children start basic conversation and Chinese rhyme.

**Course HFYHX100.(24)**

### PS2

Continued class for young students, 4 & 5 years of age. Through hands-on activities, your child will continue to develop their Chinese language skills, and learn the Chinese culture.

**Course HFYHX101.(23)**

### MLP Prep - Pinyin Chinese

Learn the Chinese phonetic system, basic vocabulary, phrases and dialogues with characters and situations close to the children's life. This is a required course before taking MLP 1.

**Course HFYHX102.(29)**

### MLP 1

Opportunities for the beginner learning Chinese Language Art to learn all four macro-skills, namely listening, speaking, reading, and writing. The course integrates 302 new words and basic Chinese grammar, enabling the student to read and write more than 30 short fairy tales which is based on these words and grammar. MLP-Prep-Pinyin is required prior to taking class.

**Course HFYHX103.(25)**

### MLP 2

Students who have completed MLP 1, will learn to use 381 commonly used Chinese characters, 47 commonly used Chinese radical and 75 stories or poems. Emphasis on recognizing the Chinese characters by reading the stories or poems. Retelling the stories or poems will enrich their ability to speak Chinese.

**Course HFYHX104.(23)**

### MLP 3

Students who have completed MLP 2, will learn to write 364 commonly used Chinese characters. Study grammar and multiple meanings for the same word or one word with multiple pronunciations. Retelling stories or poems will enrich students' ability to speak Chinese.

**Course HFYHX105.(23)**

### MLP 4

Students who have completed MLP 3 or equivalent will read more Chinese long novels, increase vocabularies, learn basic writing letter and presentation skills. Traditional Characters will be introduced. Aligned with the American Council on the Teaching of Foreign Languages Standards and the federal STARTALK Principles, MLP 4 helps students demonstrate their level of Mandarin Chinese proficiency across the three modes of communication: interpersonal, interpretive, presentational.

**Course HFYHX106.(23)**

### MLP 5

For students who have completed MLP 4, or Standard Chinese Level 5. Learn how to look up words using a Chinese dictionary, write Chinese words on a computer using keyboards, read rewritten chapters from a famous Chinese novel, and continue to learn Chinese writing basics.

**Course HFYHX107.(23)**

**MLP 6**

For students who have completed MLP 5, or Standard Chinese Level 6. Continue to enrich reading and speaking Chinese. Writing will be formally introduced. There will be introduction of contemporary writers of literary works. Learn simple English translation.

**Course HFYHX108.(23)**

**MLP 7**

For students who have completed MLP 6, or Standard Chinese Level 7. Continue to enrich reading and speaking Chinese. Writing and introduction of contemporary writers of literary works will continue to be a focus. Learn simple English translation.

**Course HFYHX109.(23)**

**MLP 8**

For students who have completed MLP7. Enrich reading skills and significantly improve writing skills. Write comprehensive articles in Chinese and touch more Chinese Culture and Thoughts.

**Course HFYHX110.(23)**

**CSL 1-Beginner**

Designed for children, ages 5-8, of non-native Chinese families and those living in non-Chinese speaking communities, who have little experience with the Chinese Language. An introduction to the Chinese culture and basic language skills including Chinese simplified characters, phrases, sentence structure, and frequently used conversation in a daily living environment. It introduces scenarios covering greetings, school, family, daily life, sports, etc. It also provides a stroke-by-stroke approach to writing Chinese characters. Prerequisite: MLP Prep-PinYin.

**Course HFYHX131.(14)**

**CSL 2- Intermediate**

Designed for the non-native Chinese speaking student and those living in non-Chinese speaking communities who have completed CSL Beginner. This course will provide more in depth coverage of the Chinese culture and basic language skills including Chinese phonetic system, characters, phrases, sentence structure and frequently used conversation in a daily living environment. It covers colors, clothes, opposites, sports, pets, vehicles, prices, directions, weather, comparisons and more.

**Course HFYHX132.(13)**

**CSL 4**

Specially designed for children living in non-Chinese speaking communities, who have completed CSL Advanced level. This course will provide the next level of the Chinese culture and basic language skills and continue emphasize characters, phrases, sentence structure and frequently used conversation in a daily living environment.

**Course HFYHX156.(2)**

**CHINESE CULTURE CLASSES****Public Speaking - Grades 1-4**

Learn the essential skills to public speaking. Develop greater comfort when speaking in front of a group. Speak with confidence in academic and extracurricular activities. Deliver effective classroom presentations. Topics we will focus on include how to choose words, organize thoughts, and relax before giving a speech. Class is taught in both Chinese and English and will prepare students for the Chinese Speech Tournament in January. Class meets from Noon-12:45 pm.

**Course HFYHX157.(2)**

**Fee \$74**

**Chinese Speech and Debate - Grades 4 and up**

For seasoned debaters, grades 4 and up. Learn various public speaking skills in speech and debate. In fall, explore the various types of public speaking events, like declamation, humorous interpretation, dramatic interpretation, and extemporaneous speaking. Study different debate forms; Lincoln Douglass and Public Forum Debates. Present one type of public speech either in English or Chinese. In spring, move more into the Chinese Debate form to prepare for the HXSC tournament in April. Utilize your public speaking skills in your Chinese debates. Class meets Noon-1 pm.

**Course HFYHX125.(23)**

**Fee \$97**

**Math Count**

Middle school students can prepare for the National Mathcounts Competition, which is focused on creative mathematical problem solving. Learn math concepts and gain creative problem-solving experience, useful in Mathcounts and beyond. Placement tests are used to evaluate students' math level. Class meets 1-1:45 pm.

**Course HFYHX126.(30)**

**Fee \$74**

**Pre MathCounts**

Middle school students can prepare for the National Mathcounts Competition, which is focused on creative mathematical problem solving. Learn math concepts and gain creative problem-solving experience useful in Mathcounts and beyond. For grades 5 through 6. Prerequisite: pre-Algebra or equivalent math level. Focus on building a foundation of problem-solving skills for the next level of Mathcounts class. Class meets 1-1:45 pm.

**Course HFYHX154.(7)**

**Fee \$74**

**Leadership at CBI**

*Challenging times call for exceptional LEADERS.  
The organizations that thrive in turbulent times  
have highly self-aware leaders who use challenges  
to learn, grow, and come back stronger.*

NCC is committed to developing strong leaders for their organizations and communities.

To find out how we can help, reach out via email  
or visit our websites below.

**Email:** [cbi@northampton.edu](mailto:cbi@northampton.edu)

**Certificate Programs:**

[www.northampton.edu/cbi-certificates](http://www.northampton.edu/cbi-certificates)

**Open Enrollment Workshops:**

[www.northampton.edu/cbiworkshops](http://www.northampton.edu/cbiworkshops)

**Customized Training and Consulting:**

[www.northampton.edu/cbi-consulting](http://www.northampton.edu/cbi-consulting)

**Leadership Lehigh Valley:**

[www.northampton.edu/LLV](http://www.northampton.edu/LLV)

**Leadership Pocono:** [www.northampton.edu/LP](http://www.northampton.edu/LP)

## TEAM BUILDING

**Let NCC help you reconnect with your colleagues through customized professional development activities for your business or organization. Our unique approach blends serious learning and fun to build communication, trust, morale, and a shared sense of purpose!**

**Choose from one or more of the following options:**



### FAB LAB

Dream, design, and create projects that foster collaborative teamwork with your colleagues in our 8,000 sq. ft. makerspace. The Fab Lab staff can organize team projects with wood, resins, 3D printers, and laser cutters based on your group's interests. Learn in a project-based environment and take the projects that you create home!

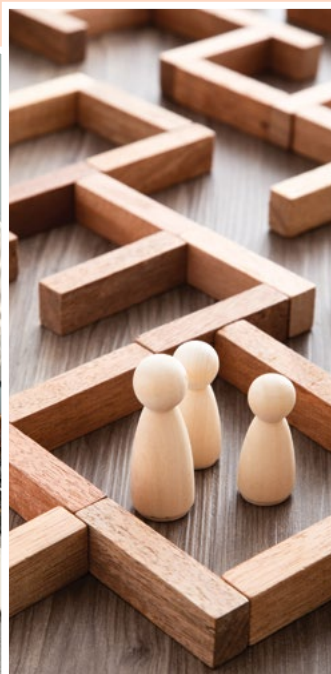
Contact: **Sean Brandle**,  
Director, at  
sbrandle@northampton.edu  
or (610) 861-5085.



### FOWLER KITCHEN

Create delicious meals with your family or colleagues where you will learn from professional chefs with themes such as an Italian dinner, wine and food pairing, or a friendly "Chopped"-style competition. Can't decide whether to create a project or cook in our kitchen? Do both and create a customized learning experience crafting a kitchen item and then enjoying cuisine with your team!

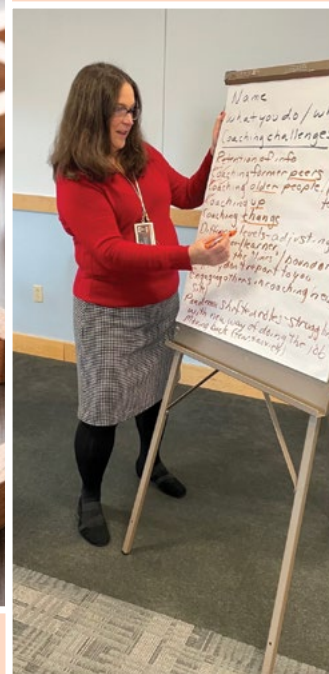
Contact: **Audree Chase**,  
Associate Dean,  
Community Education at:  
achase@northampton.edu  
or (610) 861-5507.



### ESCAPE ROOM

Explore the diverse abilities of your team to generate answers to puzzles and beat challenges to escape our Smart Apartment. Promote a sense of satisfaction and connections with your colleagues by experiencing innovative ways your team can navigate difficult situations during challenging times.

Contact: **Beth Ritter-Guth**, Associate  
Dean, Online Learning at: britten-  
guth@northampton.edu or (610)  
861-5534.



### LEADERSHIP/ LEARNING/ DEVELOPMENT

Experience leadership in action with NCC through customized design thinking or continuous improvement team experiences. Discover ways you can learn about yourself and communicate better as a team. Topics such as DEI awareness, organizational culture, and conflict resolution, among others are available.

Contact: **Ann Raines**,  
Director, Leadership Learning  
and Development, at  
araines@northampton.edu  
or (610) 861-5590.

**BUILDING KEY**

<b>ALUM</b> = Alumni Hall	.....	<b>L</b>
<b>CMUN</b> = Communications Hall	.....	<b>I</b>
<b>CNTR</b> = College Center	.....	<b>D</b>
<b>CNTY</b> = County Hall	.....	<b>M</b>
<b>CWLT</b> = Commonwealth Hall	.....	<b>A</b>
<b>FNDR</b> = Founders Hall	.....	<b>F</b>
<b>HRZL</b> = Hartzell Technology Hall	.....	<b>N</b>
<b>KIVA</b> = Kiva	.....	<b>H</b>
<b>KOPE</b> = Kopecek Hall	.....	<b>C</b>
<b>NCPL</b> = North Campus Parking Lot	.....	<b>8</b>
<b>PENN</b> = Penn Hall	.....	<b>B</b>
<b>REIB</b> = Jeanette F. Reibman Hall	.....	<b>J</b>
<b>RICH</b> = Richardson Hall	.....	<b>G</b>
<b>SENC</b> = Student Enrollment Center	.....	<b>E</b>
<b>SPTC</b> = Arthur L. Scott Spartan Center	.....	<b>O</b>



**MAIN** = Main Campus, Bethlehem  
3835 Green Pond Rd., Bethlehem, PA 18020

*The Holidays will be here soon!*

- *Consider purchasing a class for your loved ones!*
- *Treat coworkers to a Team Building activity in our state-of-the-art kitchen or Fab Lab!*
- *Schedule a private party with a professional chef and wine and spirits experts!*



*Let us help you plan your next personal or professional event!*

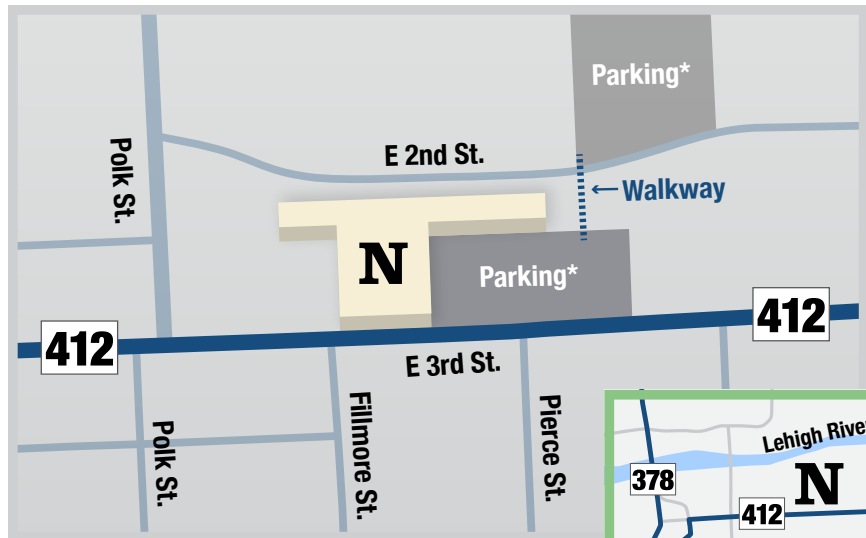
Contact us at [calinfo@northampton.edu](mailto:calinfo@northampton.edu)

**SBTH** = Fowler Family Southside Center, Bethlehem  
511 East Third St., Bethlehem, PA 18015

**PARKING INFORMATION:**

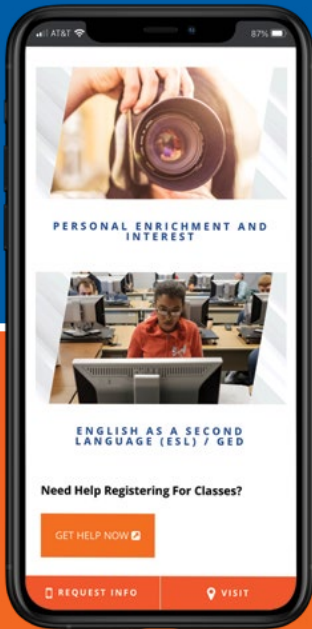
There is minimal parking directly in front of the Fowler Family Southside Center. However, plenty of free parking is available off East 2nd St.

From the Polk St. access to East 2nd St, the NCC lot is the 2nd on the left. From the Founders Way access to East 2nd St, the NCC lot is the first on the right. Use the walkway by the National Museum of Industrial History to enter NCC's Fowler building.



### BETHLEHEM LOCATIONS

SEP-DEC 2023



Check out all our fall courses!

[northampton.edu/  
community-education](http://northampton.edu/community-education)

[northampton.edu/  
business-training](http://northampton.edu/business-training)

*Wherever you find yourself,  
NCC will meet you there.*

**NORTHAMPTON**  
COMMUNITY COLLEGE

3835 Green Pond Road  
Bethlehem, PA 18020

Non-Profit Org.  
US Postage  
**PAID**  
Permit #556  
Lehigh Valley, PA

\*\*\*\* ECR WSS \*\*

Postal Customer

## Taste of NCC!

If you'd like to see if college is for you, visit our online bookshelf and try out a lecture! You can learn at your own pace, contact the professor with questions, and meet with other students and the professor for lunch every month. There are many fascinating topics from which to choose:

Cave Art and Science (History of Science)

Writing Powerful Sentences (English 101)

Non Verbal Communication  
(Introduction to Communication)

Renaissance Power Players  
(Early Modern European History)

Personality Disorders (Introduction to Psychology)

The Amish (Pennsylvania History)

Rivethhead (The American Work Experience)

Lobbying the Government  
(Introduction to Political Science)

**Contact Dr. Christine Pense, Dean, School of Arts, Humanities and Social Sciences, [AHSS@northampton.edu](mailto:AHSS@northampton.edu) or call 610-861-5570.**

