



# FALL – WINTER 2016-17 CATALOG

Now offering 15 full-time career training programs, over 150 part-time night classes and high school equivalency and literacy programs.

**REMEMBER!**  
HOLD ON TO THIS  
CATALOG THROUGH  
THE WINTER FOR  
PROGRAM AND  
CLASS DATES!

**OCMBOCES**





Main Campus  
110 Elwood Davis Rd, Liverpool, NY 13088  
ocmboces.org • (315) 453-4455



960 James Street, 1st Floor  
Syracuse, NY 13203  
cnyworks.com • (315) 473-8250

WORKING TOGETHER TO KEEP  
CENTRAL NEW YORK WORKING

VISIT OUR WEBSITES FOR MORE INFORMATION

- Employment Listings
- Career Assessment Guides
- College Catalogs
- Job Search Information
- Internet
- Workshops
- Computers
- Resumé Preparation
- Multimedia Resources for Careers and Employment
- Representatives from the Department of Labor

OCM BOCES - MAIN CAMPUS

110 ELWOOD DAVIS ROAD, LIVERPOOL, NY • (315) 453-4455

OPEN TO THE PUBLIC  
MONDAY - THURSDAY  
11:00 AM - 4:00 PM

JOB SEEKER SERVICES

- Career Counseling
- Tuition Assistance
- Career Resource Center
- Computer Training
- TASC Preparation

EMPLOYER SERVICES

- New Employee Recruitment
- Customized Training
- Skilled Workforce Pool
- Job Fairs
- Labor Market Information
- Workforce Presentations



Every year, educators at OCM BOCES point to hundreds of success stories that emerge from our 15 full-time career training programs and more than 150 part-time evening classes, not to mention our literacy and High School Equivalency (HSE) programs. Here are just a few examples:

- One young man found a well-paying manufacturing job in December after struggling with a career choice in high school. He turned to BOCES, which offers a full-time welding program.
- A widow raised her children and found herself enjoying her work in a hospice setting. She turned to BOCES, where she is studying to become a licensed practical nurse.
- Another woman works the overnight shift at a local hotel, struggling to make ends meet. She hopes to find a better job, with better hours, in a field that will challenge her. She turned to BOCES, where she now studies from 8 AM to 3 PM each day in our full-time medical assisting program.

The list goes on. OCM BOCES can offer an educational boost to anyone in our community who wants to embark on a new career, tackle a new skill, enjoy a new hobby or improve their professional and personal lives in any number of ways. We provide high-quality programming with excellent teachers and other professional staff. We work hard to match the right occupational skills with the needs of local employers.

Take a close look at this course catalog, which outlines an incredible variety of career-training programs in areas such as cosmetology, office technology and dental assisting, among other fields. Peruse our part-time continuing education programs if you are interested in anything from culinary arts to computer training to investing in your retirement. We have dozens of convenient and affordable classes aimed at one goal: improving your life.

At OCM BOCES, we are committed to your success and the success of our community. We hope to see you soon in one of our classrooms.

Sincerely,

A handwritten signature in blue ink that reads "Jody". The signature is fluid and cursive.

Jody F. Manning  
District Superintendent



## CONTACT INFO

Visit us online: [www.ocmboces.org](http://www.ocmboces.org)  
Like us on Facebook: [facebook.com/ocmboces.ae](https://facebook.com/ocmboces.ae)  
General Information: (315) 453-4455 or 1-800-444-4406  
Part-Time Class Information: (315) 453-4600  
Part-Time Registration: [www.ocmboces.org](http://www.ocmboces.org)  
Full-Time Admissions: (315) 453-4400



## OCM BOCES LEADERSHIP

District Superintendent: **Jody Manning**  
Assistant Superintendent for  
Student Services: **Colleen Viggiano**  
Director, Adult Education: **Mari Ukleya**  
Coordinator, Adult Education: **Matt Tarolli**  
Coordinator, Health Occupations: **Crystal Smith**

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# ONLINE COURSES



ONLINE COURSES PUT YOU IN CONTROL OF YOUR SCHEDULE

FOR THE FIRST TIME EVER, OCM BOCES IS TEAMING UP WITH TWO ESTEEMED PARTNERS TO PROVIDE ONLINE CLASSES, GIVING YOU THE CONVENIENCE OF STUDYING WHEREVER AND WHENEVER YOU CAN. ONE COMPANY OFFERS COURSES IN LEGAL STUDIES; THE OTHER OFFERS A MULTITUDE OF ONLINE CLASSES AND CERTIFICATES. CHECK IT OUT!



## U GOT CLASS!

OCM BOCES is collaborating with UGotClass to offer online courses and certificates provided by the Learning Resources Network (LERN), the largest continuing education association in the world, serving more than 1,000 colleges, universities and schools. A non-profit education organization, LERN works with education institutions all over the country to serve the needs of our communities. Here are some subject areas offered:

- |                        |                           |
|------------------------|---------------------------|
| Business               | Management                |
| Business Communication | New Media Marketing       |
| Career Skills          | Professional Development  |
| Health                 | Social Media for Business |
| Human Resources        | Training & Education      |
| Leadership             | Training for K12 Teachers |
| Leed Green Workplace   |                           |

**NEED MORE INFORMATION? CALL 1-800-678-5376**

# THE CENTER FOR LEGAL STUDIES

OCM BOCES is collaborating with the acclaimed Center for Legal Studies to offer classes for beginning and advanced legal workers.

Courses include:

Paralegal Certificate

Advanced Paralegal Certificate

Legal Investigation

Personal Injury for Paralegals

Victim Advocacy

Software Essentials for the Law Office

Employment Law Certificate

Alternative Dispute Resolution

Legal Secretary Certificate

Advanced Legal Research & Writing Certificate

Legal Nurse Consultant



MORE ABOUT OUR LEGAL STUDIES COURSES:

**PROFESSIONAL CERTIFICATE OF COMPLETION AWARDED BY OCM BOCES**

**CLASSES OFFERED LIVE AND ONLINE**

**WESTLAW ACCESS AVAILABLE**

**NEED MORE INFORMATION? CALL 1-800-522-7737**

FULL-TIME CAREER  
CERTIFICATION  
PROGRAMS

**Now at our new location!**

110 Elwood Davis Road, Liverpool, NY 13088



JOIN US ANY THURSDAY AT 1 PM FOR AN OPEN HOUSE WHERE  
YOU WILL GET DETAILS ABOUT THE PROGRAMS, MEET THE  
INSTRUCTORS AND LEARN ABOUT FINANCIAL AID OPTIONS.

**OCM BOCES - Main Campus**  
110 Elwood Davis Road • Liverpool, NY 13088



FOR MORE INFORMATION

For more program information  
contact our Admissions Office at  
(315) 453-4400 or 1-800-444-4406

OCM BOCES advises students, parents and the community that it does not discriminate on the basis of race, color, national origin, sex, disability, age or under the Boy Scout Act in its programs and activities. Inquiries may be directed to the Director of Personnel, OCM BOCES, PO Box 4754, Syracuse, NY 13221, (315) 433-2600.



MISSION STATEMENT

"We are committed to providing our community the highest quality education and training necessary to successfully meet the challenges and opportunities of the 21st century."





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THIS CATALOG  
THROUGH  
THE FALL FOR  
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CLASS DATES!

FULL-TIME  
CERTIFICATION PROGRAMS  
Fall/Winter 2016-17



HEALTH  
OCCUPATIONS

MEDICAL ASSISTING

Train for a rewarding career in one of the fastest-growing occupations in the medical profession. Work with physicians and other health professionals, assisting with the delivery of high-quality health care. Students learn both the administrative and clinical aspects of working in the medical office, including: word processing, HIPAA requirements,



medical office procedures, and medical billing including ICD-10 and CPT-4 coding. Clinical coursework includes infection control, vital signs, medical office laboratory tests, pharmacology, EKGs, medical specialty assisting, and phlebotomy. The program includes a five-week clinical experience in a health care facility. Upon completion, students will sit for the Certified Clinical Medical Assistant exam.

\*Tuition subject to change

Fee: \$7,350\* (includes tuition, books, supplies, and uniform)  
 Median student loan: \$4,714  
 Graduation Rate: 96%  
 Job Placement Rate: 84%  
 Program Length: 780 hours  
 Start Dates: Aug 2016 & Feb 2017 & Aug 2017  
 Days/Times: M-F 8:00 AM - 3:00 PM  
 Additional Requirements: Physical and Professional CPR  
 SOC Code: 31-9092  
 U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)

LICENSED PRACTICAL NURSE

This is an opportunity to join the nation's second-largest health care group in one of the most demanding health occupations in the country. LPNs provide quality care in a variety of health care settings. Students are taught to assist with daily patient care, medication administration, data collection, and documenting patient conditions. Students also learn to help educate and give emotional support to patients. Anyone with a high school diploma or equivalency diploma may apply. Upon completion of the Practical Nursing program, graduates are eligible to sit for the required State Licensing Exam.



Fee: \$12,050\* (includes tuition, lab supplies, and uniform)  
 Median student loan: \$9,398  
 Graduation Rate: 62%  
 Job Placement Rate: 81%  
 Program Length: 1,290 hours  
 Start Dates: Sept 2016 (8 AM - 3 PM, M-F)  
                   Feb 2017 (8 AM - 3 PM, M-F)  
                   April 2017 (4 to 10:30 PM, M-F)  
 Additional Requirements:  
 Physical, immunizations, Professional CPR, licensing application and exam.  
 SOC Code: 29-2061  
 U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)

PHARMACY TECHNICIAN

Pharmacy Technicians assist the pharmacist in preparing medications, providing medications and related assistance to patients, and managing pharmacy clinical and business operations.



Training for this in-demand occupation will lead to the ability to take the Certified Pharmacy Technician examination. Coursework includes: medical and pharmaceutical terminology, drug identification, principles of pharmacology and pharmaceuticals, pharmacy procedures, prescription interpretation, patient communication and education, safety procedures, record keeping, measurement and testing techniques, pharmacy business operations, prescription preparation, logistics and dispensing operations, and applicable standards and regulations. A six-week internship is included.

Fee: \$7,350\* (includes tuition, texts, supplies, and uniform)  
 Median student loan: \$4,527  
 Graduation Rate: 79%  
 Job Placement Rate: 89%  
 Program Length: 810 hours  
 Start Date: Aug 2016, Feb 2017 & Aug 2017  
 Days/Times: M-F 8:30 AM - 3:30 PM  
 Additional Requirements: Physical  
 SOC Code: 29-2052  
 U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)

## CENTRAL SERVICE TECHNICIAN

The Central Service Technician is responsible for the procurement of surgical supplies and sterile equipment. Central Service Technicians provide support to all patient-care services, including diagnostic and surgical application in a health care facility. They are responsible for cleaning, decontaminating, processing, assembling, sterilizing, storing and distributing the medical devices required for patient care. The 21-week training program includes the basics of medical terminology, anatomy and physiology, microbiology, infection prevention and control, principles and methods of the sterilization process, cleaning, decontaminating, processing, packaging, distributing, storing and inventory control of sterile goods, instruments, trays and equipment. Also included is a 200-hour internship component at a local health care facility. Students completing the program will sit for the Certification Board for Sterile Processing and Distribution (CBSPD) certification.

Fee: \$7,150\* (includes tuition, texts, all supplies, and uniform)

Median student loan: \$2,608

Graduation Rate: 64% | Job Placement Rate: 100%

Program Length: 678 hours

Start Date: Aug 2016 & Feb 2017 & Aug 2017

Days/Times: M-F 8:00 AM - 3:00 PM

Additional Requirements: Physical, current immunizations (MMR, Varicella, PP) and testing fee.

SOC Code: 31-9093

U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)

## DENTAL ASSISTING

This program is approved by the New York State Education Department Office of the Professions for licensure and certification purposes. The hands-on program format provides an excellent opportunity for those with an interest in the dental profession to begin a rewarding career. Students receive training in a well-equipped dental classroom/lab. Coursework includes: sciences in dentistry, dental terminology, emergency care, infection control, preventive dentistry, clinical assisting and procedures, dental radiology, and 240 hours of internship experience in a dental office.

Fee: \$7,700\* (includes tuition, books, supplies and uniforms)

Median student loan: \$4,714

Graduation Rate: 85%

Job Placement Rate: 78%

Program Length: 780 hours

Start Date: Aug 2016 & Feb 2017 & Aug 2017

Days/Times: M-F 8:00 AM - 3:00 PM

Additional Requirements: Physical, health immunizations, Professional CPR and testing fee.

SOC Code: 31-9091

U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)



COSMETOLOGY

An adult program designed to prepare students for a career in the appearance enhancement field. Classes follow the New York State approved curriculum required for taking the state licensing exams. The Cosmetology program offers students the opportunity to practice their skills during regular classes and clinics. An advanced placement option is also available to students who have already completed partial training.

Fee: \$8,950\* (includes tuition, books, supplies and kit)  
 Median student loan: \$4,799.50  
 Graduation Rate: 84%  
 Job Placement Rate: 95%  
 Program Length: 1,078 hours  
 Start Dates: Oct 2016 & 2017-TBA  
 Days/Times: M-F 8:30 AM - 3:30 PM  
 SOC Code: 39-5012  
 U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)  
 Additional Requirement: Licensing Fee



DID YOU KNOW?

We have a full-service salon clinic available to the public on Wednesdays and Fridays. A nail clinic is available Fridays only.

Our adult students, under the supervision of their instructors, can provide many salon services at substantial savings to you and your family. Please call (315) 453-4650 for your appointment or for additional information.

- Shampoo, Set, Blow Dry **\$5**
- Shampoo, Haircut, Style **\$5**
- Kid's Haircut **\$2**
- Chemical Relaxer (includes cut & style) **\$20**
- Ionic Relaxer (includes cut & style) **\$20**
- Perm (includes cut & style) **\$25**
- Single-Process Color **\$15**
- Double-Process Color **\$30**
- Corrective Color **\$25**
- Highlights-Full Head **\$25**
- Highlights-Partial **\$15**
- Guylights **\$15**
- Facials **\$5**
- Makeup Application **\$5**
- Eyelash Extensions **\$5**
- Waxing Eye, Lip, Chin **\$5**
- Paraffin Wax **\$3**
- Natural Manicure **\$2**
- Natural Pedicure **\$2**
- Spa Pedicure **\$5**

\*Tuition subject to change

BEGIN WITH THE OFFICE BASICS OF KEYBOARDING, LETTER WRITING, BUSINESS ENGLISH, FILING, AND THE USE OF VARIOUS OFFICE MACHINES, INCLUDING DESKTOP COMPUTERS, COPIERS AND MULTI-LINE TELEPHONE SYSTEMS. STUDENTS MAY SPECIALIZE IN ONE OR MORE OF THE FOLLOWING AREAS:

## BOOKKEEPING & ACCOUNTING

Continue on to a concentration in the financial aspect of running an office. Develop skills in manual bookkeeping procedures and payroll as well as computerized methods of these functions using software such as Excel® and QuickBooks®.

## OFFICE SUPPORT SPECIALIST

Continue to develop skills required to be proficient in a business office setting. This program is designed for people who are looking to take their basic computer skills to the next level. The curriculum includes Microsoft Windows®, Word®, Excel®, PowerPoint® and Access®, in addition to incorporating the administrative skills needed for a variety of office-related careers.

## MEDICAL BILLING & CODING

Learn necessary medical and technological skills for entry-level medical billing and coding. The curriculum includes training in medical terminology, anatomy and physiology, medical office administration and medical billing and coding, utilizing the new ICD-10-CM as well as the current ICD-10-CM, along with computers and more general administrative skills. Class will also focus on electronic medical health care record management.

## ADMINISTRATIVE SUPPORT SPECIALIST

This training program will focus on the skills necessary for mid- to upper-level office support positions such as administrative assistant, executive secretary, legal secretary, medical secretary, and general secretary. The focus is on extensive Word proficiency and also incorporates Excel, PowerPoint and Access, depending on the clerical position of interest.

## OFFICE TECHNOLOGY

Fee: \$7,350\* (includes tuition, books, and supplies)

Median student loan: \$2,234

Graduation Rate: 79% | Job Placement Rate: 97%

Program Length: 780 Hours

Start Date: Aug 2016 & Feb 2017 & Aug 2017

Days/Times: M-F 8:00 AM - 3:00 PM

SOC Codes: 43-6014 • 43-3021 • 43-3031 • 43-9060

U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)

AUTOMOTIVE TECHNICIAN

You can prepare for direct entry into automotive mechanics, service, and repair employment by completing this program. Instruction includes preparation for the National Automobile Technicians Education Foundation (NATEF) certification in four modules: brake systems, electrical and electronic systems, engine performance, and suspension and steering. You will receive direct instruction and hands-on applications in a well-equipped automotive shop. Prior to completion, all students will perform a four-week internship with a local automotive employer.

Fee: \$7,350\*  
Median student loan: \$996.50  
Graduation Rate: 90%  
Job Placement Rate: 94%  
Program Length: 800 hours  
Start Date: Aug 2016 & Feb 2017 & Aug 2017  
Days/Times: M-Th 10:30 AM - 6:00 PM  
SOC Code: 49-3023  
U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)  
**LOCATION: Cortland, McEvoy Campus**

WELDER/FITTER

This intensive, hands-on training program offers participants the opportunity to become a member of a well-paying, skilled profession. Students will develop an understanding and proficiency in the areas of shop math, basic drafting, blueprint reading, safety, and the use of oxy-acetylene and plasma-arc cutting equipment. MIG (GMAW), TIG (GTAW), Flux-Core (FCAW) and Stick (SMAW) welding processes will be taught in all positions, as well as an introduction to basic pipe-welding processes. Training follows the standards set by the American Welding Society (AWS). The program includes job shadowing and a

\*Tuition subject to change

four-week internship. Welders are employed in industrial settings such as manufacturing, heavy construction, and repair shops.

Fee: \$7,800\*  
Median student loan: \$3,123  
Graduation Rate: 76%  
Job Placement Rate: 95%  
Program Length: 812 hours  
Start Date: Aug 2016 & Feb 2017 & Aug 2017  
Days/Times: M-F 8:00 AM - 3:00 PM  
SOC Code: 51-4121  
U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)  
Additional Requirements: jacket, helmet, boots  
Additional Fee: OSHA exam

CONSTRUCTION TRADES

This is a comprehensive introduction to all aspects of residential building construction from foundations to rough and finished carpentry. Skills will be taught through classroom instruction, job shadow experiences and a four-week internship with a local contractor, builder or home remodeling company. Topics will include hand and power tools, construction math, blueprint reading, masonry, rigging, electrical wiring, basic plumbing, framing, roofing, and finishing. Hands-on training and projects will reinforce all classroom learning. A student tool kit will be provided and will include the fundamental tools of the trade.

Fee: \$7,350\*  
Median student loan: \$4,714.50  
Graduation Rate: 76%  
Job Placement Rate: 90%  
Program Length: 780 hours  
Start Date: Aug 2016 & Feb 2017 & Aug 2017  
Days/Times: M-F 8:00 AM - 4:00 PM  
SOC Code: 47-2000  
U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)  
Additional Fee: OSHA exam, lead training

DRAFTING/CAD

Do you have a desire to work in the architectural, engineering or manufacturing industry? Or perhaps in the interior design field? If so, you will enjoy this intensive training program that uses state-of-the-art equipment and software. Gain comprehensive knowledge of drafting principles and techniques through the use of board/instrument drafting and AutoCAD 2016 and its many functions. Through lectures, demonstrations, hands-on applications, individual/group projects, job shadowing and a four-week internship, students will develop into versatile employees, capable of multitasking in the demanding engineering, architectural, and manufacturing settings of today. Topics include geometric constructions, orthographic projections, section and auxiliary views, dimensioning techniques, multi-view, isometric, detailed, assembly and working drawings and an Intro to 3-D modeling.

Fee: \$7,350\*  
Median student loan: \$3,411.50  
Graduation Rate: 70%  
Job Placement Rate: 71%  
Program Length: 747 hours  
Start Date: Aug 2016 & Feb 2017 & Aug 2017  
Days/Times: M-F 8:00 AM - 3:00 PM  
SOC Code: 17-3010  
U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)

## MANUFACTURING TECHNICIAN

Manufacturing Technician is a program that will give you the skills to enter technical employment in a variety of manufacturing settings. Students are trained in workplace standards, industry-standard communications, principles of lean manufacturing and environmental impact studies. Technical skills include mechanical drawings, M.S.D.S., the basics of CAD, working with blueprints, technical math skills, measurements, understanding critical errors, project management and production timelines. Also covered are developing materials lists, analyzing prototype designs for marketing and production, and preparing and analyzing design and production budgets. Other workplace-essential skills include safety training, teamwork, workplace wellness, time management, sexual harassment prevention and creating and implementing an emergency plan. Production Technician Certification may be offered to students.\*\* The program includes a four-week internship as well as several local job-shadowing opportunities.

Fee: \$7,800\*  
 Median student loan: \$2,764  
 Graduation Rate: 83%  
 Job Placement Rate: 100%  
 Program Length: 758 Hours  
 Start Date: Aug 2016 & Feb 2017 & Aug 2017  
 Days/Times: M-F 8:00 AM - 3:00 PM  
 \*\* Dependent on enrollment size; additional fee may be required  
 SOC Code: 49-9043  
 Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)

## COMMERCIAL MAINTENANCE TECHNICIAN

Commercial Maintenance Technician is an intensive 24-week program to give students foundational skills in welding, electrical maintenance, the construction trades and HVAC/R to be employable in a variety of settings once they leave our short-term training program. In addition to the trades skills, students will earn OSHA 10-hour general safety certification. The curriculum includes a combination of theory and practical application.

Fee: \$7,300\* (includes tuition, books, and supplies)  
 Start Dates: Aug 2016 & Feb 2017 & Aug 2017  
 Days/Times: M-TH 4:30 PM - 9:30 PM  
 Friday 4:30 PM - 8:30 PM

## HVAC/R TECHNICIAN

Heating, ventilation, air conditioning and refrigeration (HVAC/R) is a comprehensive, technical and hands-on training program covering all critical aspects of the HVAC/R field. The program offers a combination of classroom, lab and field work under the supervision of an experienced, qualified instructor. This is an opportunity to learn and understand refrigeration and cooling systems, electrical circuitry, electronic solid state control applications, and electric, gas and oil-fired heat and heat pumps. Learn to install, maintain, troubleshoot and repair both residential and commercial systems. Students work on fully operational cooling and heating systems in our well-equipped HVAC/R lab. Opportunities exist as entry-level service technicians, installation personnel, facilities maintenance technicians and commercial sales and service representatives. The EPA

Universal Certification Exam for refrigerant handling is offered at an additional fee.

Fee: \$7,450\* (includes tuition, books, supplies and tool kit)  
 Median student loan: \$4,821  
 Graduation Rate: 81%  
 Job Placement Rate: 96%  
 Program Length: 715 hours  
 Start Date: Aug 2016 & Feb 2017 & Aug 2017  
 Days/Times: M-F 8:00 AM - 3:00 PM  
 SOC Code: 49-9020  
 U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)  
 \*Additional fees: OSHA exam, EPA

## ELECTRICAL MAINTENANCE TECHNICIAN

Electrical Maintenance Technician is an intensive program of study on electrical maintenance fundamentals. Students will receive training in basic shop math, hand and power tools, precision measuring instruments, electrical blueprints, the National Electrical Code standards and practices, OSHA, electrical theory, conduit bending, motors and NEMA designations. A four-week work experience is included in the training program. According to U.S. Department of Labor statistics, the employment of electrical maintenance technicians is expected to increase with the emergence of new technologies that will stimulate the demand for these skills, along with the large number of expected retirements in this field.

Fee: \$8,850\*  
 Median student loan: \$5,174  
 Graduation Rate: 74%  
 Job Placement Rate: 100%  
 Program Length: 810 hours  
 Start Date: Aug 2016 & Feb 2017 & Aug 2017  
 Days/Times: M-F 8:00 AM - 3:00 PM  
 SOC Code: 47-3013  
 U.S. Dept. of Labor: [www.bls.gov/SOC](http://www.bls.gov/SOC)  
 Additional Fee: OSHA exam

# FULL-TIME CERTIFICATION PROGRAM ADMISSION REQUIREMENTS

## ACADEMIC REQUIREMENTS

**The TABE Academic Assessment is free.  
Call (315) 453-4400 to schedule an appointment.**

**The TEAS test for LPN students is \$50.**

### MINIMUM SCORES ON THE TEST OF ADULT BASIC EDUCATION FOR TRAINING PROGRAMS

PROGRAM	READING	MATH	PROGRAM	READING	MATH
Auto Technician	10.0	9.0	HVAC/R Technician	10.0	10.0
Central Service Technician	10.0	8.9	Licensed Practical Nurse**	12.0	10.0
Construction Trades	8.9	8.9	Manufacturing Technician	10.0	10.0
Cosmetology	8.9	8.9	Medical Assisting	10.9	8.9
Dental Assisting	10.9	8.9	Office Technology	10.0	8.9
Drafting/CAD	10.0	10.0	Pharmacy Technician	10.9	8.9
Electrical Maintenance Technician	10.0	10.0	Welder/Fitter	10.0	10.0
Commercial Maintenance Technician	10.0	10.0			

\*\*Additional academic/admission requirements for LPN program.

## INTERESTED? START HERE

### OPEN HOUSE, WELCOME

The first step in our admissions process is to attend an Open House offered every Thursday at 1:00 PM at our Main Campus location, 110 Elwood Davis Road, Liverpool, NY. Meet the instructors, tour the building and learn about program offerings and financial aid.

### TABE TEST

This is the entrance assessment for all students. You can schedule your test at the Open House, or call for an appointment at (315) 453-4400 or (315) 453-4431.

### APPLY FOR FINANCIAL AID

After passing the TABE, prospective LPN students will fill out a FAFSA prior to scheduling the TEAS test. Just follow the step-by-step directions in the email message!

### YOU PASSED!

Congratulations, you're on the road to a successful career!

### APPLY FOR FINANCIAL AID

Just follow the step-by-step directions in the email message!

### TRY AGAIN

It's ok, you can take the test a second time. We will share your score with you and tell you what portion of the exam you need to focus on.

### TEAS TEST

Prospective LPN students will then schedule the TEAS test and an interview prior to acceptance. The TEAS test costs \$50.

### ATTEND FINANCIAL AID APPOINTMENT

A financial aid rep will call to schedule your appointment.

## ENROLLED!

RECEIVE  
ACCEPTANCE  
LETTER!



Adult students at OCM BOCES are eligible to receive many different forms of financial aid. An average financial aid package may look something like this:

<b>Average Tuition:</b>	\$7,593
<b>Average Pell Grant:</b>	\$3,956
<b>Student Loan</b>	\$4,574

### **\$50 monthly minimum repayment upon completion**

The actual cost for your education may vary. Not all students will qualify for a Pell Grant, local grant and/or student loan. Our Financial Aid Office staff will assist you in securing the best available financial aid package to suit your needs and help you attain your education goals. They can be reached at (315) 453-4677.

**Federal Title IV financial aid:** (Pell Grant, Direct and PLUS Loans) is available to those qualified for approved programs.

**ACCES-VR:** (Adult Career and Continuing Education Service – Vocational Rehabilitation) may provide tuition assistance to individuals with a disabling condition. Contact their offices at (315) 428-4179.

Payment plans are available. Contact the Financial Aid Office at (315) 453-4677. Need more information? Call (315) 453-4400.

**Unemployed or low-income individuals:** If you are unemployed or have a low income, you may qualify for assistance. Contact Admissions at (315) 453-4400.

**Veterans:** If you are a veteran, you should contact our Veterans' Certifying Officer at (315) 453-4431 or the Department of Veterans Affairs at 1-800-827-1000.

## OCM BOCES REFUND POLICY

If termination of enrollment occurs during the week of orientation or prior to the first day of classes, no tuition liability will be incurred. Students who begin classes on the first scheduled day are liable for tuition charges per the following schedule:

First three (3) days of program: Full refund  
 Day four (4) through program's midpoint: Prorated refund  
 Midpoint to program's end: No refund  
 OCM BOCES will not provide refunds of \$5.00 or less.

## FEDERAL TITLE IV REFUNDS

The financial aid (Pell Grant and student loans) earned by the student is equal to the percentage of the period of enrollment completed. When a student withdraws before completing more than 60 percent of the period of enrollment, the percentage of financial aid is prorated using the Federal Refund/Repayment Policy. The returned funds must be refunded to the following sources in this specific order:

1. Unsubsidized Federal Direct Loans
2. Subsidized Federal Direct Loans
3. Federal PLUS Loans
4. Federal Pell Grant

## OUTSTANDING BALANCES

Upon termination of enrollment, any balance due to OCM BOCES (based on the school's refund policy) is payable immediately. All charges on the student's account must be paid in full prior to the completion of the training program. OCM BOCES reserves the right to withhold student transcripts and deny approval for state board examinations to any student who has an outstanding tuition balance.

Onondaga-Cortland-Madison BOCES offers specialized, short-term clock-hour training programs and is a non-credit bearing institution. Therefore, the institution does not allow students to transfer between programs within the facility.

# MEET OUR INSTRUCTORS

## TRADES AND TECHNOLOGY

**LARRY CASEY** is a graduate of Onondaga Community College with a degree in business administration. He has 30 years of experience working in the electronics and mechanical fields. He is a certified proctor for BPI and a certified EPA/HVAC technician.

**JUDY LEONHART** holds a B.S. in business education from the Ohio State University and an NYS Adult Education certification. She is Microsoft user specialist certified in Access, Excel, PowerPoint, Outlook and Word.

**GORDON MCCAFFER** is an AWS/ASME and DOT-certified welder with over 30 years of experience in welding and fabrication. He is a graduate of OCM BOCES and Onondaga Community College.

**JOSEPH MIUCCIO** has an M.S. in vocation technical education and B.S. in industrial arts from SUNY Oswego. He holds Building Performance Institute (BPI) certifications in Building Analyst, Envelope Professional, Heating Professional and RESNET.

**JOHN SWEENEY** is a graduate of Virginia Commonwealth University with a B.A. in English. He completed a master's degree in secondary education at SUNY Oswego. He holds NYS Code Enforcement certification, and is a certified instructor through the National Center for Construction Education and Research (NCCER).

**SUSAN TWEEDALE** is a graduate of the OCM BOCES Computer-Aided Design and Drafting class. She holds a B.S. in math and secondary education from SUNY Oswego along with NYS Adult Education certification.

## COSMETOLOGY

**CYNTHIA FORAN** has been practicing cosmetology for the past 47 years in Syracuse. She has a teaching degree from Oswego State and attended Syracuse University for rehabilitation counseling. She is a supervisor and examiner for the NYS Licensing Department and has been a salon owner and director of education for a family salon and day spa.

**SHEILA LAPSLEY** is a NYS-licensed cosmetologist and has studied with Goldwell of New York, Nexxus, L'Oréal, Schwarzkopf and Framesi. She is a certified NYS board examiner for cosmetology. She is NYS Adult Education certified.

## HEALTH OCCUPATIONS

**KAREN STANNARD, CDA** has more than 35 years of experience in the dental field. She is a graduate of the OCM BOCES Dental Assisting program and has an associate degree in liberal arts from Maria Regina College. She is licensed by the NYS Office of the Professions as a dental assistant, and she is certified by the Dental Assisting National Board Inc. (DANB).

**CAROL CORSO** holds a B.S. from Rochester Institute of Technology in applied arts and sciences. She has 25 years of experience in the health care environment with 10 years as the manager of the central service department of a local hospital. She holds a current certification in sterile processing and distribution from the Certification Board for Sterile Processing and Distributing. She is a member of the CNY Central Service Professionals and International Association of Healthcare Central Service Material Management. She is an NYS-certified adult education instructor.

**LENA MAY, CMA, CHES** graduated from Long Technical College as a medical assistant and has an A.A.S. in humanities and social sciences from Onondaga Community College. She has a B.S. degree in wellness management from SUNY Oswego. She is a certified health education specialist and a certified medical assistant through the American

Association of Medical Assistants (AAMA). She has practiced as an administrative and clinical medical assistant and has been teaching for OCM BOCES since 2012.

**NICHOLE WILKERSON, CPhT** studied Early Childhood Education at SUNY New Paltz. She is a certified Pharmacy Technician through the Pharmacy Technician Certification Board and holds a NYS Adjusters License for Health Insurance. She comes with 10 plus years of retail pharmacy experience, 5 years Pharmacy Benefits Management experience and 3 years PTCEB facilitator experience.

## LICENSED PRACTICAL NURSE

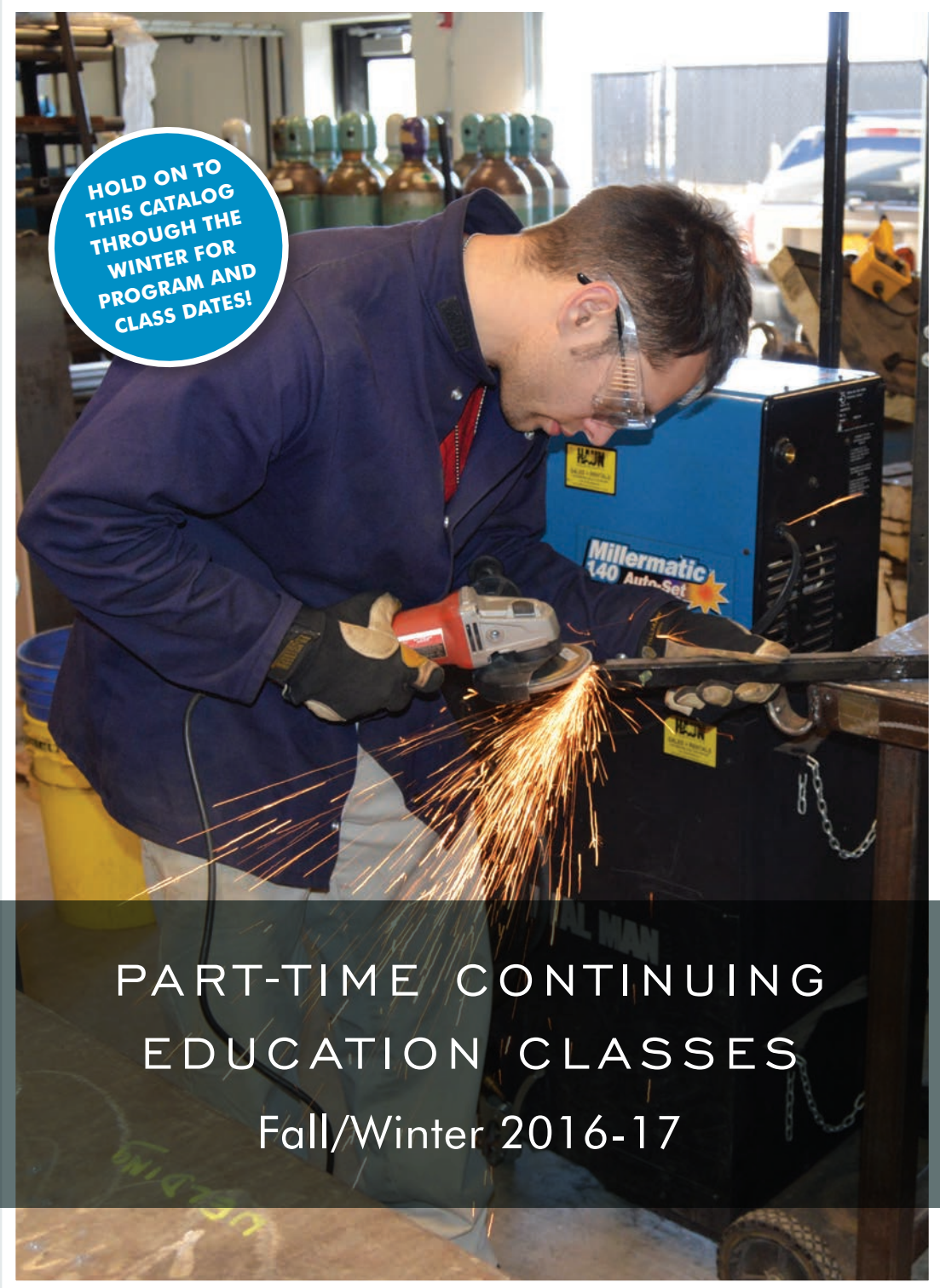
**CRYSTAL SMITH, MS, RN** is the Health Occupations Coordinator at OCM BOCES and holds an A.A.S. in Nursing from Cayuga Community College and an M.S. in Nursing Education from Keuka College.

**SUSAN BADORE, RN** holds a NYS RN license and an A.A.S. in Nursing from St. Joseph's College of Nursing along with coursework towards completion of RN to BSN Program at Utica College. She has 20 years of nursing experience, including as a clinical instructor with OCM BOCES.

**CAROL VIGLIOTTI** holds a NYS RN license, a B.S. in nursing from Keuka College and an M.S. in health services administration from The New School. She completed her vocational teacher education at SUNY Oswego.

**LAURA YEOMANS** holds a NYS RN license, an AAS in nursing from Morrisville State College and is currently obtaining her master's degree in nursing education from Western Governors University. She has over 20 years of experience in nursing, and over 10 years in nursing education as a staff educator and classroom/clinical instructor. She is NYS-certified as an adult educator.

**CLINICAL INSTRUCTORS** include: Stacy Severin, M.S., RN; Jason Labatos, RN; Jeanine Wright, RN; Mark Truex, RN; Victoria Crawley, M.S., RN; and Megan Near, B.S., RN.



HOLD ON TO  
THIS CATALOG  
THROUGH THE  
WINTER FOR  
PROGRAM AND  
CLASS DATES!

PART-TIME CONTINUING  
EDUCATION CLASSES  
Fall/Winter 2016-17

**BASIC CROCHETING**

Learn the basics of “crochet everything,” from why are there so many hooks and types of yarn to what to do with them. Learn a variety of basic stitches, then see how each can change the look of a finished project. We will also work on creating a functional crafting bag to hold supplies. Class will meet every other week. Please bring a (US) 1/5.5mm hook and 9-10 ounces of medium 4 worsted weight yarn to the first class. Future supplies discussed in class. Class meets 9/20, 10/4 and 10/18 for the fall. It meets 1/17, 1/31 and 2/14 in the winter.

**CEART0700Fallb**      **\$49.00**  
**9/20/16-10/18/16**      **Tuesday**  
**Cristin Murphy**      **3 Sessions**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEART0700Win**      **\$49.00**  
**1/17/17-2/14/17**      **Tuesday**  
**Cristin Murphy**      **3 sessions**  
**6:30 PM-8:30 PM**  
 Main Campus

**BEGINNING WATERCOLORS & ACRYLICS**

This class will include instruction in color mixing, application of watercolor washes, and design concepts. Acrylics will also be used as a water medium. These elements will be used to complete a painting. Basic drawing skills required. Please call 453-4600 to obtain supply list.

**CEART0300Fallb**      **\$79.00**  
**10/5/16-11/9/16**      **Wednesday**  
**Helga Gilbert**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CALLIGRAPHY**

Learn the beautiful Italic alphabet along with an introduction to other lettering styles. You will become acquainted with the tools of calligraphy and how to apply your skills to create your own lettering projects. Please bring a pen holder, C-2 and C-3 nibs, black ink and unlined non-parchment paper. Other materials provided.

**CEART0640Fallb**      **\$59.00**  
**10/6/16-10/27/16**      **Thursday**  
**Richard Zalewski**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**BORDERS, BORDERS & MORE BORDERS**

Get ready to complete a year’s worth of pages with fantastic borders for your upcoming scrapbooking needs—holidays, summer vacations, special events, birthdays, and so much more. You decide what you’ll need to keep scrapbooking for the next year, and then come prepared to get started. No photographs will be required for this class. All supplies to complete 12 pages included in class fee.

**CEART0602Fallb**      **\$39.00**  
**10/19/16**      **Wednesday**  
**Linda Clark**      **1 Session**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CREATIVE BASKET GIFTING**

This class will teach you all you’ll need to know to be successful at creating your own customized gift basket. Learn how to design, develop and implement your gift theme while creating a beautiful, thoughtful and delightful gift basket. Join us and discover how easy, fun and creative basket gifting can be. Please call 453-4600 to obtain supply list. Supply fee of \$5 will be collected during the first class for additional items required.

**CEART0610Fallb**      **\$39.00**  
**10/17/16-10/24/16**      **Monday**  
**Eleanor Daniels**      **2 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CEART0610Wina**      **\$39.00**  
**1/23/17-1/30/17**      **Monday**  
**Eleanor Daniels**      **2 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CREATIVE DECORATIVE BOWS**

Learn how easy it is to make beautifully handcrafted decorative bows from ribbon. Decorative ribbon bows adorn gift baskets, wrapped gifts, gift bags, craft projects, home decor, wreaths and bouquet arrangements. This hands-on class will teach you all that you need to know to create many different types of decorative ribbon bows. Please call 453-4600 to obtain supply list. A supply fee of \$5 will be collected during the first class for additional items required.

**CEART0611Falla**      **\$39.00**  
**11/7/16-11/14/16**      **Monday**  
**Eleanor Daniels**      **2 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CEART0611Wina**      **\$39.00**  
**2/6/17-2/13/17**      **Monday**  
**Eleanor Daniels**      **2 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

## CREATIVE SCRAPBOOKS & MEMORY ALBUMS 1

Take those old or new photos out of your hiding spots and learn how to arrange them in a most creative and artistic album. Create a pictorial biography for a graduation or soon-to-marry child. Start a new-life album for the newest member of your family. You can also document a wonderful vacation complete with souvenirs and other memorabilia. Please bring a small selection of photos to the first class. Some supplies are required and will be discussed at the first class.



**CEART0600Fallb**      **\$59.00**  
**9/28/16-10/11/16**      **Wednesday**  
**Linda Clark**      **3 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CEART0600Win**      **\$59.00**  
**1/18/17-2/1/17**      **Wednesday**  
**Linda Clark**      **3 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

## CREATIVE SCRAPBOOKS & MEMORY ALBUMS 2

Have you caught the scrapbook bug? Have you tried a few smaller projects but want to learn more? Have you taken the first class but need to continue on with more creative ways to document your memories? This is the class for you! Work on more advanced projects or create specific books for one special time. Some supplies are included in the fee and will be discussed at the first class.

**CEART0601Fallb**      **\$59.00**  
**10/26/16-11/9/16**      **Wednesday**  
**Linda Clark**      **3 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CEART0601Wina**      **\$59.00**  
**2/15/17-3/8/17**      **Wednesday**  
**Linda Clark**      **3 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

## DRAWING BASICS

Explore pencil, charcoal, and pastel while drawing simple subjects. Drawing exercises will warm you up and you'll be delighted at your improvement. As you perfect some basic skills, you can begin to work with other media. Supplies required. Please call 453-4600 to obtain supply list.

**CEART0655Fallb**      **\$59.00**  
**9/8/16-9/29/16**      **Thursday**  
**Eve Troncone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CEART0655Wina**      **\$59.00**  
**1/12/17-2/2/17**      **Thursday**  
**Eve Troncone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

## PAINTING BASICS

Whether you have been a student of art in the past, or have never picked up a brush, this class will guide you through everything you need to know to start painting. Discover how to mix colors, how color can set the mood, how to prepare your surface, and techniques for applying paint. You'll be working with acrylic paints on canvas, but the concepts can apply to watercolor, oil, pastel, or decorative painting. Supplies needed. Please call 453-4600 to obtain supply list.

**CEART0658Fallb**      **\$59.00**  
**10/6/16-10/27/16**      **Thursday**  
**Eve Troncone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CEART0658Wina**      **\$59.00**  
**2/9/17-3/2/17**      **Thursday**  
**Eve Troncone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

## PAINTING FOR PLEASURE

The fundamentals of color, design, composition, and techniques used in painting will be covered. Media may include oils, acrylics, and watercolors. Enjoy working in a quiet atmosphere, showing off your talents with help available. Basic drawing and painting experience necessary. Please call 453-4600 to obtain a supply list.

**CEART0301Fallb**      **\$59.00**  
**10/6/16-11/10/16**      **Thursday**  
**Helga Gilbert**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

## PAINTING WITH ACRYLICS

Learn to blend, shade and highlight with acrylic paints! You'll learn the basic strokes and advance to more complex strokes. You'll learn about blending and mixing colors and choosing subjects for your work. Come to learn. Come to paint. Come to relax. Please call 453-4600 to obtain supply list.

**CEART0612Fallb**      **\$59.00**  
**11/3/16-12/1/16**      **Thursday**  
**Eve Troncone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CEART06Wina**      **\$59.00**  
**3/9/17-3/30/17**      **Thursday**  
**Eve Troncone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

## OPEN ART STUDIO

In this very casual setting, you will be creating a masterpiece under the instruction of artist Eve Troncone. Please bring the medium of your choice: acrylics, pencils or pastels. Paint any subject and composition of your choice from the still life that will be displayed in the gallery. Paint among your peers in a creative environment. Please bring canvas or paper of choice; easels will be provided. Classes are held at 6456 Collamer Road, East Syracuse.

**CEART0663Fallb**      **\$59.00**  
**11/21/16-12/12/16**      **Monday**  
**Eve Troncone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Eve's Carriage Barn

## PHOTOGRAPHY IN THE DIGITAL AGE

Get better acquainted with your camera! Improve your photography skills through the creative use of camera functions, exposure, composition and lighting. Learn to send photos, copy photos to CD, catalogue and much more. Weekly projects will be critiqued as you work on improving your photos. Bring digital (or 35mm) camera and instructions to class.

**CEPER0619Fallb**      **\$89.00**  
**9/12/16-10/24/16**      **Monday**  
**Al Miles**      **6 Sessions**  
**6:00 PM- 8:00 PM**  
 Main Campus

**CEPER0620Fallb**      **\$89.00**  
**11/7/16-12/12/16**      **Monday**  
**Al Miles**      **6 Sessions**  
**6:00 PM- 8:00 PM**  
 Main Campus

**CEPER0619Wina**      **\$89.00**  
**1/23/17-3/6/17**      **Monday**  
**Al Miles**      **6 Sessions**  
**6:00 PM- 8:00 PM**  
 Main Campus

## WEDDING ALBUM

A very special album for all brides or soon-to-be brides. Create a 7"x7" album with special papers and stickers for your special event. Participants will purchase supplies from the instructor and begin to create a wonderful album to remember a wonderful event. This is a great gift for the bride, parents of the bride or groom or a special member of the wedding party.

**CEART0603Falla**      **\$29.00**  
**11/30/16-12/7/16**      **Wednesday**  
**Linda Clark**      **2 Sessions**  
**6:30 PM- 9:30 PM**  
 Main Campus

## CUSTOMER SERVICE SKILLS

In today's world, providing quality customer service is essential in all organizations and businesses. As a front-line employee, you are usually the first person a potential customer meets, either in person or on the phone. Emphasis will be placed on responding to a customer's needs and incorporating customer service: greeting customers, answering the telephone, transferring a call, message taking, solving problems, and handling complaints. Participants will share customer service experiences and identify key words that lead to either a positive or negative experience.



**CEBUS0438Fallb**      **\$39.00**  
**10/4/16-10/11/16**      **Tuesday**  
**Mary Elizabeth Alberts**      **2 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CEBUS0438Wina**      **\$39.00**  
**1/24/17-2/7/17**      **Tuesday**  
**Mary Elizabeth Alberts**      **2 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

## CONFLICT RESOLUTION IN THE WORKPLACE

Conflict in the workplace seems to be a fact of life. The fact that conflict exists, however, is not necessarily a bad thing. As long as it is resolved effectively, it can lead to personal and professional growth. In many cases, effective conflict resolution can make the difference between positive and negative outcomes. Successful conflict resolution can lead to deeper problem resolution and may have additional unexpected benefits. If conflict is not handled effectively, the results can be damaging. Teamwork breaks down, people disengage from their work and talent is wasted. Come learn how to stop this downward spiral.



**CESBM1903Fallb**      **\$59.00**  
**11/2/16-11/16/16**      **Wednesday**  
**Leonard Colella**      **3 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CESBM1903Wina**      **\$59.00**  
**2/8/17-2/22/17**      **Wednesday**  
**Leonard Colella**      **3 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**EFFECTIVE COMMUNICATION**

Effective communication skills are critical in the workplace and at home. They help you become more productive, reduce stress and enjoy your job more. In this course, we will be looking at communication styles, how culture and perspective affect communication, effective listening, leadership and management communication issues, internal communication within a company, dealing with difficult employees or customers and coping and dealing with hostility or manipulative people, along with ways to prevent conflict through constant and effective communication. One of the keys to effective communication is being aware of your own communication styles as well as the environment in which you are working. Use these skills at home or on the job—everyone can benefit by using effective communication skills.

**CEBUS0415Fallb**      **\$49.00**  
**12/7/16-12/14/16**    **Wednesday**  
**Leonard Colella**      **2 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**THE ABCS OF ACCOUNTING**

Accounting is the systematic and quantitative recording of activities. As a small-business owner, even if you're moving toward electronic recording of transactions, you will need to understand how to keep records. This class will introduce you to basic accounting skills, the accounting equation—assets, liabilities and owner's equity—and the rules of debits and credits. Discuss a variety of business entities such as sole proprietorship, partnership, corporation and limited liability company. Learn about T-accounts to analyze business transactions as well as the correct terminology for use with accountants. Text required.

**CESBM0423Fallb**      **\$129.00**  
**9/29/16-12/8/16**    **Thursday**  
**Fred Intondi**          **10 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus

**CESBM0423Wina**      **\$129.00**  
**1/19/17-3/23/17**    **Thursday**  
**Fred Intondi**          **10 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus

**FASHION BUSINESS**

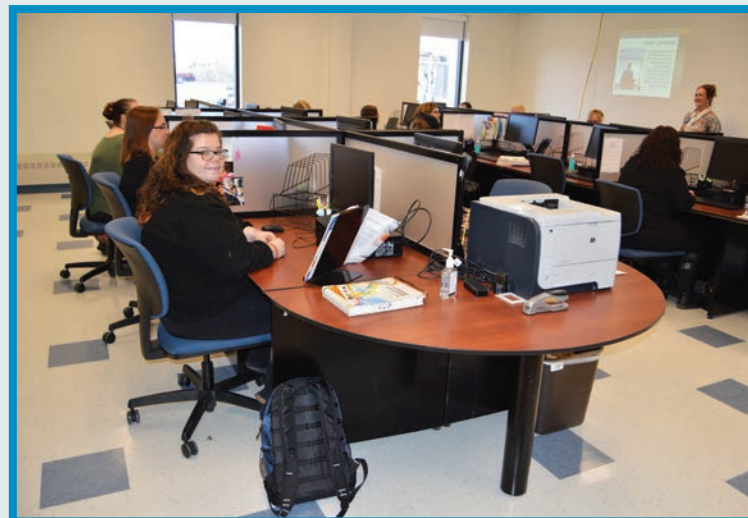
Students will learn where and how to register a business for a sole proprietorship or a partnership. They will also learn what an EIN is and why it is important. Other items covered will be: business banking, how to locate suppliers, good sources for business cards, flyers, social media for your business (and why it's important) and how to make networking work for you! Bring your ideas and a pad and a pencil, and let's get started!

**CESBM1700Fallb**      **\$49.00**  
**10/20/16-10/27/16**    **Thursday**  
**Barbara Peterson**      **2 Sessions**  
**6:30 PM- 8:30 PM**  
 Main Campus

**HIRING SENIORS IN THE WORKPLACE**

The realization that mature workers bring a wealth of knowledge, expertise and professionalism to the workplace is leading employers to rethink traditional retirement. Many employers are focusing on recruitment and retention of mature workers. However, the mature worker not only is confronted with discrimination from employers but also resentment from coworkers. We will discuss how to be aware of your biases, what motivates these workers, what mature workers are bringing to the workplace, how mature workers are really cost-effective and how to integrate mature workers with other workers.

**CEBUS1904Fallb**      **\$59.00**  
**9/21/16-9/28/16**    **Wednesday**  
**Leonard Colella**      **2 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus



**THE ART & SCIENCE OF THE DJ BUSINESS**

A fun and unique program designed to teach the fundamentals of being a DJ. In this course students will have hands-on experience learning how a DJ equipment setup actually works. Students will receive a basic overview of how to operate turntables/CDJ, the recently popular DJ controller, mixers and headphones, and how to properly cue/play/scratch a vinyl record, and be introduced to the art of digital DJ with Serato DJ Intro. Once familiar with the equipment, students will also learn techniques utilized by DJs to entertain crowds, including: counting beats, beat-matching, how to perform the basic mixing/blending of two songs, and most important, how to prepare for one's very first gig! If you've ever had an interest in becoming a DJ as a possible hobby or career or are just looking to explore, experience, and share music from a new perspective, this is just the course to get you started!

**CESBM1600Fallb**      **\$59.00**  
**10/5/16-10/26/16**      **Wednesday**  
**Kinyon Brinson**      **4 Sessions**  
**6:30 PM - 9:00 PM**  
 Main Campus

**CESBM1600Wina**      **\$59.00**  
**1/25/17-2/15/17**      **Wednesday**  
**Kinyon Brinson**      **4 Sessions**  
**6:30 PM - 9:00 PM**  
 Main Campus

**BETTER BUSINESS WRITING FOR TODAY**

Create a positive impression with your customers, co-workers and management by learning to produce clear, concise business documents that are both effective and professional. Review spelling, word usage, punctuation and sentence structure needed to correctly write letters, memos, reports, proposals and minutes.



**CEBUS0436Fallb**      **\$59.00**  
**10/25/16-11/15/16**      **Tuesday**  
**Mary Elizabeth Alberts**      **4 Sessions**  
**6:30 PM - 9:00 PM**  
 Main Campus

**CEBUS0436Wina**      **\$59.00**  
**2/21/17-3/7/17**      **Tuesday**  
**Mary Elizabeth Alberts**      **4 Sessions**  
**6:30 PM - 9:00 PM**  
 Main Campus

**INTRO TO COMPUTERS**

Become familiar with computers in a non-threatening setting. In this hands-on class you will learn about the basic hardware of a PC and become skilled at using a mouse. Learn to create, save and retrieve a file and learn about creating and changing directories and drives. Become familiar with the terms "word processing," "database" and "spreadsheet," among others, and how they relate to your new world of computer literacy. Now using Windows 7. Text required. No experience necessary.

**CECOM5000Fallb**      **\$129.00**  
**9/12/16-10/3/16**      **Monday**  
**Jean Duva**      **4 Sessions**  
**12:00 PM- 2:30 PM**  
 Main Campus

**CECOM5000Wina**      **\$129.00**  
**1/9/17-2/6/17**      **Monday**  
**Jean Duva**      **4 Sessions**  
**12:00 PM- 2:30 PM**  
 Main Campus

**INTRO TO WINDOWS 7**

An easy way to become familiar with the Windows system. Explore the basic features of Windows 7, including the taskbar, desktop, start menu, recycle bin and control panel, along with drag-and-drop and developing shortcuts. Create folders to manage files and documents. Use Explorer to locate files. Learn about installing or uninstalling hardware, software, plug-and-play and features of Windows. Create, delete, or rearrange icons, and customize your desktop and start menu. Learn about passwords and security within the Windows environment. Prerequisite: Introduction to Computers or equivalent experience. Textbook required. Please bring a flash drive to class.

**CECOM5430Fallb**      **\$129.00**  
**10/17/16-11/7/16**      **Monday**  
**Jean Duva**      **4 Sessions**  
**12:00 PM- 2:30 PM**  
 Main Campus

**CECOM5430Wina**      **\$129.00**  
**2/13/17-3/13/17**      **Monday**  
**Jean Duva**      **4 Sessions**  
**12:00 PM- 2:30 PM**  
 Main Campus



**ACCESS® 2010 1**

This powerful and easy-to-use relational database management system (RDBMS) is an excellent way to collect, store and retrieve data for home and business use. Access helps users import or create structured tables, forms and reports based on users' designed DB queries. Students will benefit from instructor-led demonstrations and hands-on classroom exercises. Basic database concepts will be discussed. Students must bring a flash drive to move database files. Basic computer knowledge required. Text required.

**CECOM5531Falla**      **\$139.00**  
**9/20/16-10/11/16**      **Tuesday, 4 sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CECOM5531Wina**      **\$139.00**  
**1/24/17-2/14/17**      **Tuesday, 4 sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**ACCESS 2010 2**

Continue to work with this effective and powerful relational database management system. Learn how to create relationships between tables, normalize a database, add field properties to tables, and establish queries along with filtering techniques. Learn to create forms with the wizard or from scratch. Develop reports from queries using multiple tables, and learn how to create calculated fields and use macros to automate various tasks involved in the running of a database. Students must bring a flash drive to class to move database files. Basic computer knowledge and Access Level I required. Text required.

**CECOM5533Falla**      **\$139.00**  
**10/18/16-11/8/16**      **Tuesday, 4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**INTRO TO AUTOCAD 2016 1**

AutoCAD is rated tops in the industry. Increase your design and drafting skills using AutoCAD, the computer-aided drafting tool. Gain an understanding of AutoCAD by setting up files; navigating work space; and learning about drawing tools, hot keys, icon buttons, drawing and modifying concepts, orthographic drawings, layers, dimension styles, hatching, Xref and raster images. One computer per student. Prerequisite: Basic computer skills and understanding of basic drafting. Text required.

**CECOM5604Falla**      **\$249.00**  
**9/17/16-10/22/16**      **Saturday**  
**David Trembley**      **6 Sessions**  
**8:00 AM- 12:00 PM**  
 Main Campus

**CECOM5604Wina**      **\$249.00**  
**1/21/17-2/25/17**      **Saturday**  
**David Trembley**      **6 Sessions**  
**8:00 AM- 12:00 PM**  
 Main Campus

**AUTOCAD 2016 2**

Building on the skills gained in the basic AutoCAD class, or skills obtained elsewhere, students will receive training in navigating around 2-D and 3-D work space, advanced hot keys and icon buttons, building and inserting blocks, title blocks, layers and plot styles, paper source, isometric drawings, intro to 3-D modeling, rendering, and lights. Prerequisite: basic AutoCAD or equivalent experience. Text required.

**CECOM5605Fallb**      **\$249.00**  
**10/29/16-12/10/16**      **Saturday**  
**David Trembley**      **6 Sessions**  
**8:00 AM- 12:00 PM**  
 Main Campus

**BUILD A WEBSITE FOR FREE**

Want to learn how to create your own website for free? This practical, hands-on class will give you the opportunity to create a website tailored to your own personal interests. Give yourself the chance to promote your business, create a website for your friends or family, or help your local community organizations spread their message around the globe. You will receive the instruction and materials to build your own website, and you will learn the skills that will allow you to edit and further develop the website in the future. Basic computer knowledge required. A 3-inch binder is required for the first class.

**CECOM0100Fallb**      **\$59.00**  
**9/28/16-10/19/16**      **Wednesday**  
**Bonnie Strunk**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CECOM0100Wina**      **\$59.00**  
**1/25/17-2/15/17**      **Wednesday**  
**Bonnie Strunk**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**INDIVIDUAL COMPUTER TUTORING**

One-on-one training is available for Windows, Word, Access, Excel, and PowerPoint. Tutor sessions are purchased in increments of two hours for a fee of \$89. Textbooks, if recommended by instructor, are at an additional cost. Please call 453-4600 for details.

**CECOM0000**      **\$89.00**  
**Daytime classes available**      **Mon-Fri**  
**Jean Duva**      **1 Session**  
 Main Campus

**EXCEL® 2010 1**

The newest version of this electronic spreadsheet program familiarizes you with the basics of entering and editing entries, selecting cells and ranges, creating basic formulas and functions, absolute formulas, AutoSum and multiple-sheet workbooks. Modifying columns and row heights, hiding columns and rows, changing text alignment, and printing entire worksheets and worksheet selections will also be taught. Experience with Windows is recommended. Text required.

**CECOM5521Fallb**      **\$139.00**  
**9/14/16-10/5/16**      **Wednesday**  
**Patrick Violando**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CECOM5521Wina**      **\$139.00**  
**1/18/17-2/8/17**      **Wednesday**  
**Patrick Violando**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**EXCEL 2010 2**

Build upon the basic concepts of Level 1 and learn to create, move, size and embed column, bar and line charts. Create templates, lock and unlock cells, protect worksheets and workbooks, copy and move worksheets, use linked formulas between worksheets and create hyperlinks within the workbook. Also, learn to sort worksheet rows, freeze headings, split a worksheet window, and locate, insert and manipulate clipart and SmartArt. Prerequisite: Excel Level I or equivalent experience. Text required.

**CECOM5526Fallb**      **\$139.00**  
**10/12/16-11/2/16**      **Wednesday**  
**Patrick Violando**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CECOM5526Wina**      **\$139.00**  
**2/15/17-3/8/17**      **Wednesday**  
**Patrick Violando**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**EXCEL 2010 3**

Continue to learn the basic functions of macros, pivot tables, and PMT and FV functions to deal with "what if" analyses. You will create a 3D cell reference and use the VLOOKUP function. You will create, edit, and delete comments, create and format Excel tables, add calculation formulas, and sort and filter the Excel table. Prerequisite: Excel Level II or equivalent experience. Text required.

**CECOM5529Fallb**      **\$139.00**  
**11/9/16-12/7/16**      **Wednesday**  
**Patrick Violando**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**ICLASS FOR IPAD® & IPAD MINI®**

Get the most you can from your new iPad. Learn proper "care and feeding," work with iTunes® and understand the relationship to your main computer. We will also discuss connectivity to personal and public networks, practice installing and removing apps, and work with settings to create the environment most pleasing to you.

**CECOM9001Wina**      **\$39.00**  
**2/21/17**      **Tuesday**  
**Matthew Roe**      **1 Session**  
**6:00 PM- 9:00 PM**

Main Campus

1 iPad, iPad mini and iTunes are trademarks of Apple Inc., registered in the U.S. and other countries.

**ICLASS FOR IPHONE® & IPOD TOUCH®**

Here's your chance to learn and play with your new iPhone or iPod touch2. Topics will include: "care and feeding," address book, managing calls and settings, messaging, editing and storing, and, of course, the apps. Learn how to find apps, categorize, download, and organize. Some tips on the hottest and newest apps will be available, too.

**CECOM9000Wina**      **\$39.00**  
**1/24/17**      **Tuesday**  
**Matthew Roe**      **1 Session**  
**6:00 PM- 9:00 PM**

Main Campus

2 iPhone and iPod touch are trademarks of Apple Inc., registered in the U.S. and other countries.

**INTRO TO PHOTOSHOP®**

Learn the basics of photo retouching, manipulation and enhancement in Adobe Photoshop. We start slowly and build up to techniques that allow you to completely transform your photos. Topics covered include: red eye correction, filter applications, color/value manipulation, understanding resolution, resizing photos and deciding the best way to save files. Important details: Adobe Photoshop CS5 (PC Version). Must have basic computer skills.

**CECOM5755Fallb**      **\$139.00**  
**9/14/16-10/19/16**      **Wednesday**  
**Al Miles**      **6 Sessions**  
**6:00 PM- 8:00 PM**

Main Campus

**CECOM5756Fallb**      **\$139.00**  
**11/2/16-12/14/16**      **Wednesday**  
**Al Miles**      **6 Sessions**  
**6:00 PM- 8:00 PM**

Main Campus

**CECOM5755Wina**      **\$139.00**  
**1/18/17-2/22/17**      **Wednesday**  
**Al Miles**      **6 Sessions**  
**6:00 PM- 8:00 PM**

Main Campus

## INTRO TO QUICKBOOKS®

QuickBooks is a software program designed to help small and medium-sized businesses keep their books easily and accurately. Get an introduction to this software package, learn file management tasks and learn the skills to effectively deal with customers, vendors, and banking transactions. Inventory control and payroll functions will also be taught. Basic computer knowledge required. Basic bookkeeping knowledge prerequisite. Text required.

**CECOM0900Fallb**      **\$169.00**  
**9/12/16-10/24/16**      **Monday**  
**Fred Intondi**      **6 Sessions**  
**6:00 PM- 8:30 PM**  
 Main Campus

**CECOM0900Wina**      **\$169.00**  
**1/23/17-3/6/17**      **Monday**  
**Fred Intondi**      **6 Sessions**  
**6:00 PM- 8:30 PM**  
 Main Campus

## QUICKBOOKS 2011 ADVANCED

This course expands prior QuickBooks knowledge and adds inventory management, payroll functions, balance sheets and customization. Hands-on exercises will help you expand the skills introduced in Level 1. Basic computer skills and QuickBooks Level 1 required. Text required.

**CECOM0903Fallb**      **\$149.00**  
**11/7/16-11/28/16**      **Monday**  
**Fred Intondi**      **4 Sessions**  
**6:00 PM- 8:30 PM**  
 Main Campus

**CECOM0903Wina**      **\$149.00**  
**3/13/17-4/3/17**      **Monday**  
**Fred Intondi**      **4 Sessions**  
**6:00 PM- 8:30 PM**  
 Main Campus

## WORD® 2010 1

Learn this unique, user-friendly word processing software. With this new version, discover the ease with which you can create, edit, add and delete graphics, as well as print documents for both the office and home. Prerequisite: Windows experience. Text required.

**CECOM5562Fallb**      **\$139.00**  
**9/12/16-10/3/16**      **Monday**  
**Mary Elizabeth Alberts**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CECOM5562Wina**      **\$139.00**  
**1/23/17-2/13/17**      **Monday**  
**Mary Elizabeth Alberts**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

## WORD 2010 2

This continuation of Word 2010 will cover the more advanced features of the MS Word package. Topics include: headers and footers, columns, files, mail merges, graphics and working with templates. Prerequisite: Word Level 1. Text required.

**CECOM5595Fallb**      **\$139.00**  
**10/17/16-11/7/16**      **Monday**  
**Mary Elizabeth Alberts**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CECOM5595Wina**      **\$139.00**  
**2/27/17-3/20/17**      **Monday**  
**Mary Elizabeth Alberts**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

## W.O.W WORK-OUT WEDNESDAY

Work-Out Wednesday classes are designed for those either in or entering the business world, needing to learn the basics and needing them now! The swift pace allows a large amount of material to be covered in these one-day sessions. If you need to know it now, this is the way to get it! (Class will break for a one-hour on-your-own lunch.) Texts required.

### CLASS INFO

JEAN DUVA,  
INSTRUCTOR

MAIN CAMPUS

\$ 139/ SESSION

1 SESSION, WEDNESDAY

9:00AM - 4:00PM

### W.O.W WORD 2010

CECOM8000Fallb 9/14/16  
 CECOM8000Wina 1/11/17

### W.O.W WORD 2010 LEVEL 2

CECOM8008Fallb 9/21/16

### W.O.W EXCEL 2010

CECOM8004Fallb 9/28/16  
 CECOM8004Wina 1/18/17

### W.O.W EXCEL 2010 LEVEL 2

CECOM8007Fallb 10/5/16

### W.O.W ACCESS 2010

CECOM800Fallb 10/12/16  
 CECOM8001Wina 1/25/17

### W.O.W ACCESS LEVEL 2

CECOM8006Fallb 10/19/16

### W.O.W POWERPOINT 2010

CECOM8005Fallb 10/26/16  
 CECOM8005Wina 2/1/17

## COLOR YOUR WORLD

Learn how to look younger, healthier and thinner by wearing the correct colors! Bright, beautiful colors surround us everywhere, and their effect on our appearance is amazing. What eye shadow colors make your eyes pop? What makeup will bring out a healthy, natural glow? The makeup and clothing you choose make all the difference. Find out how the seasonal color theory works and discover the best colors for you. You will receive a professional and individualized color analysis.

**CECOS0422Fallb**      **\$39.00**  
**9/20/16**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CECOS0422Wina**      **\$39.00**  
**1/24/17**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:30 PM**  
 Main Campus

## THE BLUSHING BRIDE

Looking beautiful on the big day is a piece of cake! This is the perfect workshop for the bride, mother of the bride, mother of the groom, attendants or anyone who desires to look her best on the big day. You will learn techniques for creating flawless skin and preventing makeup meltdown. Tips also include kiss-proof lips and tear-proof eyes, picture-perfect makeup, and de-stressing and conditioning skin. Tips on choosing the right dress and accessories based on your makeup and fashion personality will also be discussed. You'll get perfect wedding pictures if you plan ahead! If you are getting married within the next week or within the next year—don't let a fashion emergency spoil your big event.

**CECOS0451Wina**      **\$29.00**  
**3/7/17**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:30 PM**  
 Main Campus

## TRY THIS ON FOR SIZE

Learn your figure type and how clothing can help your diet along through proportional dressing. Few of us have perfect figures, and that's why proportional dressing is so important in creating a successful image. By recognizing and accepting your figure strengths and weaknesses you can make adjustments to your wardrobe that will flatter and enhance your looks. Receive a Personal Image Profile, which will recommend wardrobe, makeup, hair and accessories based on computerized results and factor in your physical characteristics, coloring and fashion personality.

**CECOS0450Fallb**      **\$39.00**  
**10/4/16**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:00 PM**  
 Main Campus

**CECOS0450Wina**      **\$39.00**  
**2/7/17**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:00 PM**  
 Main Campus

## WORK, WEEKEND, WOW!

There's a different you for everything you do in your life. Whether you're heading to the office or heading out for a night on the town, make it easy to "get the look" for all the women you can be—your Work, Weekend, WOW. Find out which colors and styles bring out your inner beauty. Simply answer a few quick questions and voilà! Every student will receive makeup tips for Work, Weekend, WOW—plus a professional brush set which includes must-have professional-quality makeup application tools. Products by BeautiControl.

**CECOS0454Fallb**      **\$39.00**  
**11/1/16**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:00 PM**  
 Main Campus

**CECOS0454Wina**      **\$39.00**  
**2/21/17**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:00 PM**  
 Main Campus

## FACE FIRST! YOUR PERSONAL MAKEOVER

**NEW!**

Learn professional tips and tricks for soft finish makeup applications you can use! Does the vast selection of makeup make it difficult for you decide what is best for you? Learn what's available, what to look for when purchasing makeup, and how to apply it correctly. Find ways to look your very best. Bring your makeup bag or use samples that will be provided.

**CECOS0420Fallb**      **\$29.00**  
**12/6/16**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CECOS0420Wina**      **\$29.00**  
**3/21/17**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:30 PM**  
 Main Campus

## HAIR IT IS: A HAIR EXTENSION COURSE

**NEW!**

Hair extensions are a great way to change your look, color or improve problem areas. In this course, you will learn the fundamentals of taping, bonding, micro beading and sewing in hair extensions. This class is for the licensed cosmetologist or student looking to expand their knowledge of hair extensions. Upon completion, you will be prepared with the knowledge and tools to service any client who walks in the door. (Must be a licensed cosmetologist or current cosmetology student and proof of licensing/attendance required.) For the supply list, please call 453-4600. Class taught by Cynthia Thomas of K and Company salon.

**CECOS0501Fallb**      **\$239.00**  
**9/19/16-10/17/16**      **Monday**  
**Cynthia Thomas**      **4 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus

**CECOS0501Wina**      **\$239.00**  
**1/23/17-2/13/17**      **Monday**  
**Cynthia Thomas**      **4 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus

## TAKE A DEEP BREATH AND SAY SPA WITH BEAUTICONTROL

Women have a constant struggle for balance in their daily lives. Juggling home, career and family leaves little time for personal investment. Have fun, relax and learn about anti-aging solutions you can use at home. Learn how to take care of your skin with age-specific skin care treatments and learn how to slow the signs of aging through affordable alternatives to sought-after treatments like microdermabrasion, chemical peels and wrinkle-relief treatments. Experience many of the same services you would get at an expensive day spa. Perhaps most importantly, you'll learn how to re-create the spa experience at home. Leave feeling relaxed, rejuvenated and renewed. Attendees will also receive a mini spa kit to take home. All products used in class will be from the BeautiControl line.

**CECOS0453Fallb**      **\$39.00**  
**10/18/16**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:00 PM**  
 Main Campus

**CECOS0453Wina**      **\$39.00**  
**3/14/17**      **Tuesday**  
**Dianne Stancampiano**    **1 Session**  
**6:30 PM - 9:00 PM**  
 Main Campus

## FUNDAMENTALS OF BARBERING

Looking for the basic Barbering course? This course is for LICENSED COSMETOLOGISTS ONLY looking to get training on barbering techniques not always covered during Cosmetology training. Professional Barber Anthony Nappa will be offering an entry level four-week course that will cover basic blending, edging, and use of tools. Anthony Nappa is the owner and lead barber at Saving Face Barbershop. This course is a mix of demonstrations and hands-on practice with a mannequin that will be included

with the course tuition. Students will be responsible for bringing basic tools such as edgers and adjustable clippers (preferably Andis) flat top and taper comb. This class will be held at "Saving Face Barbershop" located at 4300 W. Genesee St., Syracuse NY 13219.

**CECOS0500Fallb**      **\$239.00**  
**9/12/16-10/3/16**      **Monday**  
**Anthony Nappa**      **4 Sessions**  
**6:00 PM - 8:00 PM**  
 Saving Face Barbershop, Offsite

**CECOS0500Wina**      **\$239.00**  
**1/23/17-2/13/17**      **Monday**  
**Anthony Nappa**      **4 Sessions**  
**6:00 PM - 8:00 PM**  
 Saving Face Barbershop

## ADVANCED FUNDAMENTALS OF BARBERING

This course is for LICENSED COSMETOLOGISTS ONLY looking to get more training on barbering techniques not always covered during Cosmetology training. Learn skin fades, tapers, designs and beard edging from Anthony Nappa, owner and lead barber at Saving Face Barbershop. This course is a mix of demonstrations and hands-on practice with a mannequin that will be included with the course tuition. Students will be responsible for bringing basic tools such as edgers and adjustable clippers (preferably Andis) flat top and taper comb. This class will be held at "Saving Face Barbershop" located at 4300 W. Genesee St., Syracuse NY 13219.

**CECOS0503Fallb**      **\$239.00**  
**11/7/16-11/28/16**      **Monday**  
**Anthony Nappa**      **4 Sessions**  
**6:00 PM - 8:00 PM**  
 Saving Face Barbershop

**CECOS0503Wina**      **\$239.00**  
**2/27/17-3/20/17**      **Monday**  
**Anthony Nappa**      **4 Sessions**  
**6:00 PM - 8:00 PM**  
 Saving Face Barbershop

## BACK TO BASICS: FUNDAMENTALS OF ETHNIC HAIRSTYLING



This class is for the licensed cosmetologist or current cosmetology student looking to learn or brush up on ethnic hair care and styling. You will learn the fundamentals of healthy hair, product usage, chemical straightening, and styling. Upon completion, you will be prepared with the knowledge and tools to service any client who walks through your doors. (Proof of licensing or enrollment is required and needs to be presented at first class.) Most supplies included. If you have "Milady Standard Cosmetology Textbook 2012," please bring it to class. Students will also be responsible for providing their own shears combs, clips, dryer and curling/flat iron. Class taught by Cynthia Thomas of K and Company salon.

**CECOS0502Fallb**      **\$239.00**  
**11/7/16-11/28/16**      **Monday**  
**Cynthia Thomas**      **4 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus

**CECOS0502Wina**      **\$239.00**  
**3/6/17-3/27/17**      **Monday**  
**Cynthia Thomas**      **4 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus



## HOW TO BOIL WATER

Can't find your way around the kitchen to save your life? Then this is the place to start. Learn weights and measure equivalents, proper measuring techniques, common cutting and chopping techniques, kitchen tools and gadgets, food safety, and menu planning. Try your hand at a few basic meals such as pork tenderloin, chicken cordon bleu, and roast beef. Add the appropriate side dishes and a dessert to create a wonderful meal for you and your guests. Don't let the kitchen scare you—learn the easy way to boil water!

**CEEAT0968Fallb**      **\$69.00**  
**10/13/16-10/27/16**      **Thursday**  
**Sheila Lapsley**      **3 Sessions**  
**6:00 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

## MORE HOW TO BOIL WATER

Now you're cooking! Continue to build upon your cooking skills and begin to build better meals and menus.

**CEEAT0969Fallb**      **\$69.00**  
**11/3/16-11/17/16**      **Thursday**  
**Sheila Lapsley**      **3 Sessions**  
**6:00 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

## BREAKFAST COOKING WITH YOUR CHILD

Make an artistic and yummy breakfast. In our class we do all the processing needed to conjure up a scrumptious breakfast. We will make pancakes and an egg and bacon/sausage meal. Once complete, we will sit down to a harvest-style family meal. Coffee and juices will be provided, so come out with family and friends for some food and fun. Price includes one adult and one child. (Child must be 10 years of age or older.) Class held at 6456 Collamer Road, East Syracuse.

**CEEAT0510Fallb**      **\$59.00**  
**11/12/16**      **Saturday**  
**Eve Tronccone**      **1 Session**  
**9:00 AM- 11:30 AM**  
 Eve's Carriage Barn

**CEEAT0510Wina**      **\$59.00**  
**2/25/17**      **Saturday**  
**Eve Tronccone**      **1 Session**  
**9:00 AM- 11:30 AM**  
 Eve's Carriage Barn

## A TASTE OF SOUTH, Y'ALL!

We will prepare chicken-fried steak with milk gravy, collard greens, Hoppin' John, barbecue pork sandwich with pickled onions, shrimp "Po' boy" sandwich, fried green tomatoes with pimento cheese sauce and for dessert, a chocolate chip pie with ice cream. You will have a great time testing and tasting in this class. You'll also be given online resources and challenge recipes to try at home.

**CEEAT0431Fallb**      **\$59.00**  
**10/20/16**      **Thursday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

**CEEAT0431Wina**      **\$59.00**  
**3/16/17**      **Thursday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

## A NIGHT ON THE BAYOU

In this class, we will take a tour of Louisiana with its Cajun and Creole dishes. We will prepare a traditional jambalaya, deviled crab cakes, shrimp and andouille pot pies, stewed corn and tomatoes with okra, chicken and sausage gumbo, Creole shrimp and a chocolate yummy, which is sure to please.

**CEEAT0432Fallb**      **\$59.00**  
**10/26/16**      **Wednesday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

**CEEAT0432Wina**      **\$59.00**  
**3/1/17**      **Wednesday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

## AN ITALIAN FEAST WITH WINE PAIRINGS

In this class we will prepare and taste a seven-course meal with a shrimp scampi appetizer, Italian wedding soup, field greens with sausage and potato, penne amatriciana, chicken bianco, steak Milanese and molten chocolate cake with espresso whipped cream. The meal will be paired with several different wines. (Please do not bring any outside beverages.) You don't want to miss it! **Must be 21 or older to attend this class.**

**CEEAT0914Fallb**      **\$79.00**  
**9/15/16**      **Thursday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 10:00 PM**  
 Irvin E. Henry Education Campus

**CEEAT0918Fallb**      **\$79.00**  
**12/7/16**      **Wednesday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 10:00 PM**  
 Irvin E. Henry Education Campus

**CEEAT0914Wina**      **\$79.00**  
**2/1/17**      **Wednesday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 10:00 PM**  
 Irvin E. Henry Education Campus

## TEAM CHOPPED

In this class, we will turn the classroom into a cooking competition! The class will be broken up into three groups. Each group will receive a mystery basket of "ingredients" and the recipe categories they need to complete with said basket. Through group teamwork and suggestions by the instructor, each team will come up with a unique menu and prepare it. A winning team will be crowned at the end of the night! Don't forget containers for the leftovers.

**CEEAT0425Fallb**      **\$59.00**  
**9/22/16**      **Thursday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 9:00 PM**  
 Irvin E. Henry Education Campus



## COOKING WITH KIDS

Introduce your child to cooking in a fun and different way. This class will foster the desire of any child who has an interest in the culinary arts with some simple and easy-to-prepare recipes. In this class we will make a hot dog salad, chicken noodle soup, chicken cordon bleu, twice-baked potatoes, creamy macaroni and cheese, homemade meatball sandwiches and a strawberry trifle for dessert. Both you and your child will have fun and connect in a new way as you work together in the kitchen and then share the meal as a group. This class is intended for children 10 years and up with an accompanying adult. Tuition price includes adult and child.

**CEEAT0424Fallb**      **\$79.00**  
**11/10/16**              **Thursday**  
**Michael Fitzgerald**    **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

**CEEAT0424Wina**      **\$79.00**  
**2/23/17**                **Thursday**  
**Michael Fitzgerald**    **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

## DID SOMEONE SAY OKTOBERFEST?

In this class we will prepare all those German classics that will bring you straight to the Black Forest. We will make German potato salad with bacon dressing, sautéed pork chops with sweet and sour red cabbage, bratwurst with apples, onions and sauerkraut, chicken in Riesling, Wiener schnitzel with herbed spaetzle in brown butter, and a classic apple strudel.

**CEEAT0429Fallb**      **\$59.00**  
**10/6/16**                **Thursday**  
**Michael Fitzgerald**    **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

## COOKING LIGHT

It may be light on the calorie count, but all the flavor is still there. In this two-session class, we will learn to make many of your favorite dishes, like French onion soup, chicken Marsala, pasta primavera, veal piccata, chicken Francaise and clams casino, just to name a few of the items. We will also prepare several side dishes, salads and a few desserts, too! Everyone in your family will thank you twice for serving healthy food that also tastes great. This one will fill up quickly, so don't wait to call.

**CEEAT0417Fallb**      **\$109.00**  
**10/5/16-10/12/16**    **Wednesday**  
**6:00 PM- 9:00 PM**      **2 Sessions**  
**Michael Fitzgerald**

Irvin E. Henry Education Campus

**CEEAT0417Wina**      **\$109.00**  
**1/19/17-1/26/17**      **Thursday**  
**6:00 PM- 9:00 PM**      **2 Sessions**  
**Michael Fitzgerald**

Irvin E. Henry Education Campus

## MORE COOKING LIGHT

Continue to build upon your healthy, low-fat recipes collection while you prepare and taste more wonderful recipes that are good for you and your family. In this class, we will prepare: a new potato salad, chicken Provencal, rice pilaf with broccoli rabe, fruit-stuffed pork loin, baked shrimp in parchment packs, chicken wing salad and lemon crisp cookies!

**CEEAT0418Fallb**      **\$59.00**  
**12/15/16**              **Thursday**  
**Michael Fitzgerald**    **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

**CEEAT0418Wina**      **\$59.00**  
**2/16/17**                **Thursday**  
**Michael Fitzgerald**    **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

## ENCORE DESSERTS

Indulge in some totally decadent dessert ideas—just a taste won't hurt! Spend an evening whipping together a few great tastes and plenty of recipes that will be sure to please your family and friends.

**CEEAT0970Fallb**      **\$39.00**  
**12/1/16**                **Thursday**  
**Sheila Lapsley**         **1 Session**  
**6:30 PM- 9:30 PM**

Irvin E. Henry Education Campus

## FRENCH ENCORE

This is a new class of French favorites that will round out your knowledge of French food. We will prepare a pork cassoulet, salad Nicoise, baeckeoffe (also called "laundry day stew"), coq au vin, green beans and zucchini with sauce vert Hollandaise, Cantal cheese tart and a rich and thick chocolate mousse.

**CEEAT0428Fallb**      **\$59.00**  
**10/27/16**              **Thursday**  
**Michael Fitzgerald**    **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

**HEARTY SOUPS & STEWS**

This class will take the chill off any cold winter night with these one-pot wonders anyone can prepare at home. We will prepare and taste a classic New England clam chowder, chicken fricassee and dumplings, a super easy and quick chili topped with cheese and sour cream, beef barley soup and delicious Italian stew served over pasta with some crusty garlic bread. Be sure to bring some containers so you can share the joy.

**NEW!**

**CEEAT0908Fallb**      **\$59.00**  
**9/29/16**              **Thursday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

**ENTERTAINING WITH APPETIZERS - THE BASICS**

Basic, easy-to-follow recipes that anyone can master! In this class, we will prepare a turkey muffuletta sandwich, oriental beef skewers, Montrachet wontons with raspberry sauce, fresh tomato bruschetta, Mexicali tortilla dip, fried ravioli with a spicy tomato sauce and banana phyllo puffs. Make sure to come hungry! After all this hard work, the class will enjoy the fruits of their labor as we taste and critique our work.

**CEEAT0915Fallb**      **\$59.00**  
**9/14/16**              **Wednesday**  
**6:00 PM- 9:00 PM**      **1 Session**  
**Michael Fitzgerald**

Irvin E. Henry Education Campus

**IT'S ALL GREEK TO ME!**

Explore the Mediterranean flavors of Greece as we prepare an orzo, feta and tomato salad, pork gyros with tzatziki sauce, greek pasta and sausage casserole, spanakopita, chicken with olives and feta, spicy baked shrimp and a delicious baklava to finish off the meal. Food, fun and laughter will fill the room as we cook and eat together.

**CEEAT0909Fallb**      **\$59.00**  
**11/3/16**              **Thursday**  
**6:00 PM- 9:00 PM**      **1 Session**  
**Michael Fitzgerald**

Irvin E. Henry Education Campus

**CEEAT0436Fallb**      **\$59.00**  
**12/21/16**              **Wednesday**  
**6:00 PM- 9:00 PM**      **1 Session**  
**Michael Fitzgerald**

Irvin E. Henry Education Campus

**CEEAT0436Wina**      **\$59.00**  
**2/8/17**              **Wednesday**  
**6:00 PM- 9:00 PM**      **1 Session**  
**Michael Fitzgerald**

Irvin E. Henry Education Campus

**MEXICAN COOKING - OLÉ!**

We will head south of the border for a spicy night of fun food! We will make chiles rellenos, baked Mexican rice, Mexican corn, Mexican seafood sauté with avocado and mango, chicken and cheese enchiladas with tomatillo and green chile sauce, fish tacos with salsa and churros with Mexican chocolate sauce!

**CEEAT0430Fallb**      **\$59.00**  
**11/2/16**              **Wednesday**  
**6:00 PM- 9:00 PM**      **1 Session**  
**Michael Fitzgerald**

Irvin E. Henry Education Campus

**CEEAT0430Wina**      **\$59.00**  
**2/22/17**              **Wednesday**  
**6:00 PM- 9:00 PM**      **1 Session**  
**Michael Fitzgerald**

Irvin E. Henry Education Campus

**MORE MEDITERRANEAN**

In this class, we will make chicken gyros with cucumber salsa and tzatziki sauce, red potatoes with olives, feta and mint lamb meatballs, Turkish pork kabobs, bisteeya, a chicken-filled pastry, baba ghanoush with pita chips and vasilopita for dessert. By the end of the night you will feel like you just left a cruise of the Mediterranean.

**CEEAT0433Fallb**      **\$59.00**  
**11/30/16**              **Wednesday**  
**6:00 PM- 9:00 PM**      **1 Session**  
**Michael Fitzgerald**

Irvin E. Henry Education Campus

**SERVSAFE SANITATION MANAGERS CERTIFICATION COURSE**

Upon satisfactory completion of this 8-hour course, students will: Identify physical, chemical and biological contaminants; describe how to set up a safe work environment including receiving, storage and safe food handling; recognize health code violations; and outline a training program for employers on safe food handling. Upon qualifying completion of class and passing grade on exam, student will receive the "International Food Safety Council" certification. Text required.

**NEW!**

**CESBM1961Fallb**      **\$109.00**  
**9/20/16-10/18/16**      **Tuesday**  
**Anthony Louise**      **5 Sessions**  
**6:00 PM- 8:00 PM**

Main Campus

**CESBM1961Wina**      **\$109.00**  
**1/31/17-2/28/17**      **Tuesday**  
**Anthony Louise**      **5 Sessions**  
**6:00 PM- 8:00 PM**

Main Campus



**SPANISH COOKING**

Light, fresh and fragrant flavors with a hint of spice are what you will discover in this class. We will prepare a smoky Spanish tomato soup, beef with cabrales, salad sevillana, Spanish crusted roast pork loin, wilted kale and potato sauté, seafood paella and Spanish rice pudding to end the night on a sweet note.

**CEEAT0427Fallb**      **\$59.00**  
**11/17/16**              **Thursday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

**CEEAT0427Wina**      **\$59.00**  
**2/9/17**                 **Thursday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

**THAI CUISINE**

Expand your home entertainment options with classic Thai restaurant appetizers, entrées and desserts. Menu items will include soup, dumplings, Chicken Satay, spicy beef curry, sticky rice and fried bananas with coconut pancakes. You will explore the distinctive cooking techniques used to create Thai cuisine. Next stop—Bangkok, in your kitchen!



**CEEAT0437Fallb**      **\$59.00**  
**10/6/16**                **Thursday**  
**Anthony Louise**         **1 Session**  
**6:30 PM- 9:00 PM**

Irvin E. Henry Education Campus

**CEEAT0438Fallb**      **\$59.00**  
**12/8/16**                **Thursday**  
**Anthony Louise**         **1 Session**  
**6:30 PM- 9:00 PM**

Irvin E. Henry Education Campus

**CEEAT0437Wina**      **\$59.00**  
**1/19/17**                **Thursday**  
**Anthony Louise**         **1 Session**  
**6:30 PM- 9:00 PM**

Irvin E. Henry Education Campus

**CEEAT0438Wina**      **\$59.00**  
**2/16/17**                **Thursday**  
**Anthony Louise**         **1 Session**  
**6:30 PM- 9:00 PM**

Irvin E. Henry Education Campus

**VOILÀ! AN EVENING OF FRENCH FOOD**

The flavors of France will be explored in this class of classic French dishes. We will prepare an onion tart, haricots verts and red onion salad, ratatouille, steak au poivre, chicken chasseur, Coquilles St. Jacques and, to finish it off, coffee-caramel crème brûlée. À votre santé!

**CEEAT0911Fallb**      **\$59.00**  
**10/13/16**                **Thursday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

**CEEAT0911Wina**      **\$59.00**  
**3/2/17**                 **Wednesday**  
**Michael Fitzgerald**      **1 Session**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

**CLEAN EATING: NEW YEAR, NEW YOU!**

Discover how clean eating can improve your life. Learn about food labels, organic vs processed foods, and more. Change your life one meal at a time, and discover how a natural lifestyle approach can help you boost your energy, lose weight and feed your family better.

**CEEAT0420Fallb**      **\$59.00**  
**9/13/16-9/27/16**      **Tuesday**  
**Angela D'Amico**         **3 Sessions**  
**6:00 PM - 8:30 PM**

Main Campus

**CEEAT0421Fallb**      **\$59.00**  
**10/11/16-10/25/16**      **Tuesday**  
**Angela D'Amico**         **3 Sessions**  
**6:00 PM- 8:30 PM**

Main Campus

**CEEAT0420Wina**      **\$59.00**  
**1/17/17-1/31/17**      **Tuesday**  
**Angela D'Amico**         **3 Sessions**  
**6:00 PM- 8:30 PM**

Main Campus

**CEEAT0421Wina**      **\$59.00**  
**2/21/17-3/7/17**      **Tuesday**  
**Angela D'Amico**         **3 Sessions**  
**6:00 PM- 8:30 PM**

Main Campus

**CANNING FROM SCRATCH: FROM THE GARDEN TO YOUR TABLE**

If you've never tried to can fresh vegetables or make fresh jam from scratch, it is a very rewarding experience. I will supply you with all the ingredients to make two different pickles and then jam on the last night! Recipes and procedures to take home will also be included so you can make items over and over again. You will bring home actual jars of the item made from the night to share with family and friends and say, "I made it!"



**CEEAT0966Fallb**      **\$99.00**  
**9/15/16-9/29/16**      **Thursday**  
**Sheila Lapsley**            **3 Sessions**  
**6:00 PM- 9:00 PM**

Irvin E. Henry Education Campus

**MAMA'S BEST MEATBALLS**

Not everyone could make a great meatball – until now! Instructor will share her mama's recipe with students. In the class we will cut, chop, mix, roll and saute - then taste! Added to the tasting will be a quick homemade red sauce. Bring an appetite and be ready to roll! Classes are held at 6456 Collamer Road, East Syracuse.

**CEEAT0440Fallb**      **\$39.00**  
**9/21/16**                 **Wednesday**  
**Eve Troncone**            **1 Session**  
**6:00 PM- 9:00 PM**

Eve's Carriage Barn

**CEEAT0441Fallb**      **\$39.00**  
**11/2/16**                 **Wednesday**  
**Eve Troncone**            **1 Session**  
**6:00 PM- 9:00 PM**

Eve's Carriage Barn

**CEEAT0442Fallb**      **\$39.00**  
**12/14/16**                **Wednesday**  
**Eve Troncone**            **1 Session**  
**6:00 PM- 9:00 PM**

Eve's Carriage Barn

**CEEAT0440Wina**      **\$39.00**  
**1/18/17**                 **Wednesday**  
**Eve Troncone**            **1 Session**  
**6:00 PM- 9:00 PM**

Eve's Carriage Barn

**CEEAT0441Wina**      **\$39.00**  
**2/22/17**                 **Wednesday**  
**Eve Troncone**            **1 Session**  
**6:00 PM- 9:00 PM**

Eve's Carriage Barn

**NOW "THATSA" NICE SAUCE**

In this class we will make three different sauces: a red sauce with fresh tomatoes, a butternut squash sauce, and an olive oil sauce infused with garlic. All of these sauces are great with pastas, dipping, or even for soups! Tasting will be done with pastas and bread provided. Come with an appetite and get ready to sauce it up! Class held at 6456 Collamer Road, East Syracuse.

**CEEAT0500Fallb**      **\$39.00**  
**9/28/16**              **Wednesday**  
**Eve Troncone**        **1 Session**  
**6:00 PM- 9:00 PM**  
 Eve's Carriage Barn

**CEEAT0501Fallb**      **\$39.00**  
**11/19/16**             **Wednesday**  
**Eve Troncone**        **1 Session**  
**6:00 PM- 9:00 PM**  
 Eve's Carriage Barn

**CEEAT0502Fallb**      **\$39.00**  
**12/21/16**             **Wednesday**  
**Eve Troncone**        **1 Session**  
**6:00 PM- 9:00 PM**  
 Eve's Carriage Barn

**CEEAT0500Wina**      **\$39.00**  
**1/25/17**              **Wednesday**  
**Eve Troncone**        **1 Session**  
**6:00 PM- 9:00 PM**  
 Eve's Carriage Barn

**CEEAT0501Wina**      **\$39.00**  
**3/1/17**                **Wednesday**  
**Eve Troncone**        **1 Session**  
**6:00 PM- 9:00 PM**  
 Eve's Carriage Barn

**INTRODUCTION TO CAKE MAKING & DECORATING**

Learn the skills for making and baking the perfect cake! This four-week course will give you step-by-step instructions and everything from baking your first cake to presenting an enviable product. Our experienced instructor, Wilton Certified, will walk you through the process of making perfect icing and proper piping techniques to create lines, shapes, lettering, borders, flowers and more. You will quickly learn just how easy it is to make a perfect cake for any occasion! Please call 453-4600 to obtain your supply list prior to class.

**NEW!**

**CECAK0973Fallb**      **\$49.00**  
**9/21/16-10/12/16**    **Wednesday**  
**Traci Regan**           **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

**CECAK0973Wina**      **\$49.00**  
**1/18/17-2/8/17**      **Wednesday**  
**Traci Regan**           **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

**MORE CAKE DECORATING: INTRO TO ROYAL ICING & FONDANT/GUMPASTE**

Explore even more decorating techniques as the Wilton Certified instructor teaches you the skills of royal icing and introduces you to gumpaste and fondant. Learn how to create exquisite icing flowers and discover sophisticated ways to bring your cake to life. Get ready to impress your family and friends with a perfectly decorated dessert complete with breathtaking flowers and an amazing basketweave design. Prerequisite: Introduction to Cake Decorating. Please call 453-4600 to obtain supply list prior to class.

**NEW!**

**CECAK0974Fallb**      **\$49.00**  
**10/19/16-11/9/16**    **Wednesday**  
**Traci Regan**           **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

**CECAK0974Wina**      **\$49.00**  
**2/15/17-3/8/17**      **Wednesday**  
**Traci Regan**           **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

**ADVANCED CAKE DECORATING FUN WITH FONDANT & GUMPASTE**

Discover one of the most satisfying and exciting ways to decorate a cake in this fun-filled, four-week course. In this class, our Wilton Certified instructor will teach you the basics of tinting, molding and the shaping of fondant. Learn how to perfectly cover a cake and create exquisite fondant and gumpaste flowers, bows and more! Prerequisite: Introduction and More Cake Decorating Class. Please call 453-4600 to obtain supply list prior to class.

**NEW!**

**CECAK0975Fallb**      **\$49.00**  
**11/16/16-12/14/16**   **Wednesday**  
**Traci Regan**           **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

**CECAK0975Wina**      **\$49.00**  
**3/15/17-4/5/17**      **Wednesday**  
**Traci Regan**           **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Irvin E. Henry Education Campus

## DRIVER EDUCATION\*

This Driver Education program consists of 24 hours of classroom instruction and 24 hours of vehicle instruction. Driving times are assigned during non-classroom hours and weekends. Driving groups consist of four students per vehicle and drive-time instruction is provided in cooperation with Able II Driving School. All students must be at least 16 years of age before the first class, and must bring proof of age to the first class. In order to obtain a Certificate of Completion, attendance is required for all classroom and driving sessions. Please call or send your registration in early as class size is limited. Textbooks must be purchased when tuition is paid. Textbook will be handed out at first class.

**Registration Fall deadline: September 29, 2016. Registration Winter deadline: January 9, 2017.**

**\*Available only for High School Students**

**CEXNS0902Fallb \$519.00**  
**10/6/16-12/8/16 Tues/Thur, 18 Sessions**  
**5:30 PM- 7:00 PM**  
 Cicero North Syracuse High School

**CECAR0201Fallb \$519.00**  
**10/5/16-12/12/16 Mon/Wed**  
**Frank Cutie 18 Sessions**  
**5:30 PM- 7:00 PM**  
 Baker High School

**CEXNS0902Wina \$519.00**  
**1/19/17-3/28/17 Tues/Thur, 18 Sessions**  
**10:30 AM- 12:00 PM**  
 Cicero North Syracuse High School

**CECAR0201Wina \$519.00**  
**1/18/17-3/27/17 Mon/Wed**  
**Frank Cutie 18 Sessions**  
**8:00 AM- 9:30 AM**  
 C.W. Baker High School

**CECAR0200Wina \$519.00**  
**1/18/17-3/27/17 Mon/Wed**  
**Ryan Cobb 18 Sessions**  
**10:30 AM- 12:00 PM**  
 Main Campus

## 5-HOUR PRE-LICENSING COURSE\*

Participants must sign up before the day of class. No walk-ins accepted. Please bring your permit and a pen or pencil with you to class. **You must have your permit with you the day of class.** Every candidate for a driver's license who has not taken an approved driver education course must take this course. At the completion of this class you will be issued the certificate you need in order to take a driving test.

**\*Available only for High School Students**

**CEWHS0091Fallb \$40.00**  
**9/20/16 Tuesday**  
**Jeffrey Baird 1 Session**  
**3:00 PM- 8:00 PM**  
 Westhill High School

**CEWHS0092Fallb \$40.00**  
**10/25/16 Tuesday**  
**Jeffrey Baird 1 Session**  
**3:00 PM- 8:00 PM**  
 Westhill High School

**CEWHS0093Fallb \$40.00**  
**12/6/16 Tuesday**  
**Jeffrey Baird 1 Session**  
**3:00 PM- 8:00 PM**  
 Westhill High School

**CEWHS0091Wina \$40.00**  
**1/24/17 Tuesday**  
**Jeffrey Baird 1 Session**  
**3:00 PM- 8:00 PM**  
 Westhill High School

**CEWHS0092Wina \$40.00**  
**2/28/17 Tuesday**  
**Jeffrey Baird 1 Session**  
**3:00 PM- 8:00 PM**  
 Westhill High School

**CEWHS0093Wina \$40.00**  
**3/21/17 Tuesday**  
**Jeffrey Baird 1 Session**  
**3:00 PM- 8:00 PM**  
 Westhill High School



## EMPOWERED FOR SUCCESS: THE STUDENT'S GUIDE TO ACADEMIC EXCELLENCE



This course is designed to empower students for success. Empowered students operate in a state of excellence and strive to develop their academic skills and abilities through self-awareness and skill acquisition. Empowered students successfully apply their enhanced skills and abilities to other academic settings and situations, thereby increasing independence and self-sufficiency. Textbook required and may be purchased from instructor for \$15 in class.

**CEENG1850Fallb**                    **\$99.00**  
**10/4/16-10/27/16**                **Tuesday, Thursday**  
**Dr. Shanelle Reid**                **8 Sessions**  
**5:30 PM- 8:00 PM**  
Main Campus

**CEENG1850Wina**                **\$99.00**  
**1/17/17-2/9/17**                **Tuesday, Thursday**  
**Dr. Shanelle Reid**                **8 Sessions**  
**5:30 PM- 8:00 PM**  
Main Campus

## MAKING MORE OF STORYTIME

Reading to your children has never been more important. The tools you will take from this class will enable you to make the most out of your storytime with your child. This course is taught by a certified NYS elementary school teacher, and the class is designed to help parents of elementary and pre-school children understand the changes in the NYS English Language Arts (ELA) Common Core standards and the ways they will affect their children in school. Active participation in the class will provide you with hands-on examples of how to read to your child, how to encourage your child to read to you and how to evoke a higher level of thinking skills while reading. Please feel free to bring a book from home that you have read to your child or are planning to read.

**CEENG1834Fallb**                **\$29.00**  
**11/1/16**                            **Tuesday**  
**Suzanne Desantis**                **1 Session**  
**6:00 PM- 8:30 PM**  
Main Campus

**CEENG1834Wina**                **\$29.00**  
**2/7/17**                            **Tuesday**  
**Suzanne Desantis**                **1 Session**  
**6:00 PM- 8:30 PM**  
Main Campus

## THE A TO Z OF FINANCIAL MATTERS

There are literally thousands of ways to achieve financial freedom. Find out which one will work best for you. This workshop seminar is beneficial to people of all occupations and income levels. You'll discuss inflation, compound interest, stocks, bonds, mutual funds, and tax savings. Explore ways to better manage money, reduce taxes, structure investments, reduce insurance costs, and, best of all, retire financially independent. Bring your spouse or guest at no additional charge.

**CEFIN0812Fallb**                **\$49.00**  
**9/29/16-10/13/16**                **Thursday**  
**Carl Forte**                        **3 Sessions**  
**7:00 PM- 9:00 PM**  
Main Campus

**CEFIN0812Wina**                **\$49.00**  
**2/9/17-2/23/17**                **Thursday**  
**Carl Forte**                        **3 Sessions**  
**7:00 PM- 9:00 PM**  
Main Campus

## AFFORDABLE CARE ACT: AN OVERVIEW

In this two-week class we will cover many aspects of the history of health care and what led to the creation of the ACA. Topics include Social Security, Medicaid, Medicare, private insurance, past spending structure of health care, past nationwide coverage statistics and reasons some could not be covered. It will also cover other failed health care attempts for change: Health Security Act (Hillarycare), NHI New Deal (Roosevelt), NHI Fair Deal (WW2). Additionally, we will discuss the implementation of the ACA changes. Also covered: expansion to Medicaid, changes to private insurance, effects on businesses, effects on individuals, defining the exchanges, premium credits, projected funding challenges, and how to sign up.

**CEFIN1181Fallb**                **\$29.00**  
**11/3/16-11/10/16**                **Thursday**  
**Carl Forte**                        **2 Sessions**  
**6:00 PM- 8:00 PM**  
Main Campus

## BACK TO BLACK: CREATING A DEBT-FREE LIFESTYLE

Do you want to live a debt-free and stress-free lifestyle? Learn how you, on your current income, can become completely debt-free, including your home mortgage, in five to seven years! Using simple linear math, critical path technology demonstrates how to eliminate debt and become financially independent. No austerity budgets or living like a hermit. Learn this simple, practical approach that works! Please bring your list of debts and you can begin to implement your plan immediately. A workbook fee of \$5 is payable in class.

**CEFIN0828Fallb**                **\$29.00**  
**10/13/16**                        **Thursday**  
**Lee Livermore**                **1 Session**  
**6:30 PM- 9:30 PM**  
Main Campus

**CEFIN0828Wina**                **\$29.00**  
**2/16/17**                        **Thursday**  
**Lee Livermore**                **1 Session**  
**6:30 PM- 9:30 PM**  
Main Campus

## BUILD YOUR FINANCIAL HOUSE

Is it time to put your financial house in order? Learn how to set goals to achieve your dreams. You'll understand key concepts to plan for retirement, pay off credit card or loan debts efficiently, build savings for education, protect your income and much more.

**CEFIN0011Fallb**      **\$19.00**  
**10/13/16**              **Thursday**  
**Mike Rienhardt**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0011Wina**      **\$19.00**  
**2/2/17**                 **Thursday**  
**Mike Rienhardt**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

## HOW MONEY WORKS

Learn the three root causes of financial problems along with an overview of the "Rule of 72," the D's of successful investing, credit card traps, debt payoff, life insurance and much more. Understanding these concepts can have an incredible impact on your personal finances. Here is where you can learn and take control.

**CEFIN0009Fallb**      **\$19.00**  
**9/29/16**                **Thursday**  
**Mike Rienhardt**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0009Wina**      **\$19.00**  
**1/19/17**                **Thursday**  
**Mike Rienhardt**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

## IMPROVE YOUR CREDIT WORTHINESS

Learn how to remove wrong information from your credit report and how to correctly explain negative information on your credit report. Find out why money is held on your debit card after the purchase, get that credit card interest rate lowered, and learn the correct legal procedure to increase your credit score. Bring a pad and pencil to class.

**CEFIN0835Fallb**      **\$29.00**  
**10/6/16**                **Thursday**  
**Barbara Peterson**      **1 Session**  
**6:00 PM- 8:00 PM**  
 Main Campus

**CEFIN0835Wina**      **\$29.00**  
**2/9/17**                 **Thursday**  
**Barbara Peterson**      **1 Session**  
**6:00 PM- 8:00 PM**  
 Main Campus

## INVESTMENT BASICS

We will review the different types of investments available, as well as the potential risk and return associated with each. We will also discuss allocation strategies and how to build an appropriate investment portfolio based upon several factors including risk tolerance, time horizon and personal financial situations. A workbook is provided to each participant.

**CEFIN0901Fallb**      **\$29.00**  
**11/10/16**               **Thursday**  
**Mary Ann Pierce**      **1 Session**  
**6:30 PM- 7:30 PM**  
 Main Campus

**CEFIN0901Wina**      **\$29.00**  
**3/2/17**                 **Thursday**  
**Mary Ann Pierce**      **1 Session**  
**6:30 PM- 7:30 PM**  
 Main Campus

## INVESTING AT RETIREMENT

Over the next few years, more than 82 million people in the United States will be entering retirement. Are you one of them? Whether you're retiring now or a few years down the road, make sure you're on track to live the retirement of your dreams. No matter where you are, armed with this simple, yet powerful retirement information, you can learn how to avoid the mistakes so many others make.

**CEFIN0013Fallb**      **\$19.00**  
**11/10/16**               **Thursday**  
**Mike Rienhardt**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

## INVESTING IN TURBULENT TIMES

An analysis of the events that have taken place in both the U.S. and the global economy and how these events change the way we look at our investments and our future. Can these events be predictors of the future? Can we learn from the lessons of the past? What investment trends can we predict, if any, from what has happened in the past year? Let's talk about it all.

**CEFIN0818Fallb**      **\$29.00**  
**12/8/16**                **Thursday**  
**Carl Forte**              **1 Session**  
**7:00 PM- 9:00 PM**  
 Main Campus

**CEFIN0818Wina**      **\$29.00**  
**3/2/17**                 **Thursday**  
**Carl Forte**              **1 Session**  
**7:00 PM- 9:00 PM**  
 Main Campus

## INVESTING SUCCESS

Americans today are investing a record-low percentage of their income. All the while, traditional methods of funding retirement have been in jeopardy. Do you want to turn the tide and be prepared for your financial future? If so, come and learn these critical concepts: understanding the market, the "Rule of 72," top problems facing most investors, three factors to protect against, mutual funds, annuities and IRAs and the three D's of successful investing.

**CEFIN0012Fallb**      **\$19.00**  
**10/27/16**              **Thursday**  
**Mike Rienhardt**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0012Wina**      **\$19.00**  
**2/16/17**                **Thursday**  
**Mike Rienhardt**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

## MEDICARE PRINCIPLES

This course involves a careful examination of Medicare principles, other Medicare insurance plans, awareness of the late-enrollment penalties and options for controlling costs. Emphasis will be on development of basic principles and knowledge of what Medicare Advantage plans are, Medicare supplements, and prescription drug plans. This course also covers how to get additional health and prescription drug coverage for veterans and those on SSDI (disability). You will learn about the enrollment process, the initial seven-month enrollment period and how the Medicare enrollment periods work. This is an informational class to educate persons who are getting ready to retire, or are approaching age 65, or who are 65 and older and looking for options.

**CEFIN1180Fallb**      **\$39.00**  
**10/4/16**                **Tuesday**  
**Theresa Cangemi**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN1180Wina**      **\$39.00**  
**2/28/17**                **Tuesday**  
**Theresa Cangemi**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

## RETIREMENT BASICS

A one-hour session to discuss questions many of us have, such as: when and how would you like to retire, how long should I plan for, how will I fund my retirement? A workbook is provided to each participant.

**CEFIN0900Fallb**      **\$29.00**  
**10/27/16**              **Thursday**  
**Mary Ann Pierce**      **1 Session**  
**6:30 PM- 7:30 PM**  
 Main Campus

## THE SMART INVESTOR

It is definitely not business as usual on Wall Street today. Should you continue to invest or change your strategy? Do tax-free municipal bonds and mutual funds confuse you? Can you have a TSA? Can you read and understand the stock tables? Bring your questions to this discussion workshop on where do we invest from here?

**CEFIN0819Wina**      **\$29.00**  
**1/25/17**                **Thursday**  
**Carl Forte**              **1 Session**  
**7:00 PM- 9:00 PM**  
 Main Campus

## WOMEN & MONEY

Women face unique financial challenges, and we will spend this hour focusing on how women may position themselves to better achieve financial security for themselves and their families. A workbook will be provided to each participant.

**CEFIN0902Fallb**      **\$29.00**  
**12/1/16**                **Thursday**  
**Mary Ann Pierce**      **1 Session**  
**6:30 PM- 7:30 PM**  
 Main Campus

**CEFIN0902Wina**      **\$29.00**  
**2/23/17**                **Thursday**  
**Mary Ann Pierce**      **1 Session**  
**6:30 PM- 7:30 PM**  
 Main Campus

## MARRIAGE AND MONEY: SETTING UP YOUR FINANCIAL HOUSE

Everyone looks forward to their honeymoon, but what about the "moneymoon?" Whether you are getting married or have been married for decades, come and learn. Creating a few simple programs in your relationship can lead to nuptial and financial bliss in the long run! Plan for the unexpected and eliminate debt. As a couple, create a total financial strategy. Start saving for your future together! (Spouse or partner are admitted free of charge.)

**CEFIN0820Fallb**      **\$19.00**  
**12/8/16**                **Thursday**  
**Mike Rienhardt**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0820Wina**      **\$19.00**  
**3/2/17**                 **Thursday**  
**Mike Rienhardt**      **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**A PARENT'S GUIDE TO COLLEGE FINANCIAL AID**

Michael Zoli, certified college planner and certified financial planner, will walk you through the steps needed to maximize your financial aid and get the most money from colleges. Some of the topics covered will include navigating the admission process, maximizing need- and merit-based aid, obtaining scholarships and grants, and how to succeed with college applications. These strategies have led local families to savings of tens of thousands of dollars off their annual college tuition bill. Don't miss this opportunity to learn from one of the leading experts in the college planning field. Michael Zoli is certified through the National Institute of Certified College Planners and Certified Financial Planning Board. Second parent may attend at no extra charge.

**CEFIN0803Fallb**      **\$29.00**  
**9/14/16**              **Wednesday**  
**Mike Zoli**              **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0803cFallb**      **\$29.00**  
**9/19/16**              **Monday**  
**Mike Zoli**              **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0803aFallb**      **\$29.00**  
**9/21/16**              **Wednesday**  
**Mike Zoli**              **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0803bFallb**      **\$29.00**  
**9/27/16**              **Tuesday**  
**Mike Zoli**              **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0805Fallb**      **\$29.00**  
**10/11/16**             **Tuesday**  
**Mike Zoli**              **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0805bFallb**      **\$29.00**  
**10/25/16**             **Tuesday**  
**Mike Zoli**              **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0806Fallb**      **\$29.00**  
**11/9/16**              **Wednesday**  
**Mike Zoli**              **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFIN0806aFallb**      **\$29.00**  
**11/15/16**             **Tuesday**  
**Mike Zoli**              **1 Session**  
**6:30 PM- 8:30 PM**  
 Main Campus

**INTERIOR DECORATING MADE EASY!**

If you are thinking about a career change into interior design, or you just want to put a professional touch on your home, this class is for you! Learn how to correctly measure a space to room scale. Create a furniture layout with effective flow and get your project started! Using your existing furniture, we will discuss how to enhance your room for the wow effect. (Please bring to class: minimum 12" ruler, #5 or #7 pencil, 1/4" graph paper, at least a 25-foot tape measure, any design magazines of your choice.)

**CEDEC0250Fallb**      **\$59.00**  
**9/12/16-10/3/16**      **Monday**  
**Eve Tronccone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CEDEC0250Wina**      **\$59.00**  
**1/23/17-2/13/17**      **Monday**  
**Eve Tronccone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**MORE EASY DECORATING!**

Continue on from Level I with more designing basics. We will learn color, how to use the color, how and when to use shades and tints, spot color for paint and fabric choices. We will create a design board using samples you gather for your design project such as paint swatches, floor samples and fabrics. A perfect way to communicate your design idea. (Any additional supplies discussed in class.)

**CEDEC0251Fallb**      **\$59.00**  
**10/17/16-11/14/16**      **Monday**  
**Eve Tronccone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**CEDEC0251Wina**      **\$59.00**  
**2/27/17-3/20/17**      **Monday**  
**Eve Tronccone**      **4 Sessions**  
**6:30 PM- 9:00 PM**  
 Main Campus

**NUTRIENT DENSE ORGANIC GARDENING**

Interested in organic gardening? On our journey of learning, both first-time and advanced gardeners will learn techniques and ancient gardening tips from around the world! Techniques such as German raised beds (Hugokultur); 3,000-year-old pre-Columbian agricultural lifestyle-terra preta (black earth); Japanese/Korean natural farming philosophy of fermentation, plant enzymes, beneficial and effective micro-organisms that will mimic nature (not try to improve it); and India's green revolution using a scientific approach of beneficial bacteria, fungi inputs and plant bio-stimulants will be discussed. Students will also learn how to make their own inoculant and organic pesticide. Learn about composting everything for your soil, from tree branches and leaves to other yard waste. The unconventional composting way of Bokashi will also be introduced, giving each student the knowledge and tools they need to grow a nutrient-dense, chemical free, organic garden. All students will receive a soil and compost inoculant!

**NEW!**

**CEFLO0815Fallb** \$89.00  
**10/17/16-11/7/16** Monday  
**Edward Phalen** 4 Sessions  
**6:30 PM- 8:30 PM**  
 Main Campus

**CEFLO0815Wina** \$89.00  
**1/23/17-2/13/17** Monday  
**Edward Phalen** 4 Sessions  
**6:30 PM- 8:30 PM**  
 Main Campus

**PREPARING YOUR GARDEN & LAWN FOR FALL/WINTER**

In this class, students will learn organic ways to prepare their gardens and lawn for maximum results following spring and summer. It will include how cover crops, such as green and brown mulches and legumes, help the process. Discussion will focus on fall lawn care using beneficial microbes and organic inputs. We will also discuss composting with beneficial microbes and organic inputs, and the importance of composting with beneficial microbes called Indigenous Microorganism (IMO), a Korean natural farming method. Students will learn to make their own IMO. Information provided will enable you to compost and use all yard waste for your organic garden and lawn for years to come. You will also learn how to compost ALL your table scraps (yes, even spaghetti and meatballs), called Bokashi, a Japanese/Korean natural farming fermentation method.

**NEW!**

**CEFLO0814Fallb** \$89.00  
**9/12/16-10/3/16** Monday  
**Edward Phalen** 4 Sessions  
**6:30 PM- 8:30 PM**  
 Main Campus

**PRINCIPLES OF GARDENING & LANDSCAPING**

Understanding plants and their relationship with the environment in which they live is key to growing healthy plants, eco-friendly gardening and sustainable landscaping. In this class, you will get an overview of plant anatomy and physiology, soil testing, soil amendments, beneficial insects, managing pests, and proper plant selection for site conditions. You will not only learn good gardening and landscaping practices, but why they work and how they can reduce your costs, maintenance efforts and benefit the environment.

**NEW!**

**CEFLO0802Fallb** \$49.00  
**9/7/16-9/14/16** Wednesday  
**Pamela Wildridge** 2 Sessions  
**6:30 PM- 8:30 PM**  
 Main Campus

**LAWN CARE**

If your lawn needs help, this class is for you. You will learn proper seed selection, soil enhancement, maintenance and repair of your lawn, and how to identify and manage common weeds, pests and diseases in your lawn. Prerequisite: Principles of Gardening and Landscaping.

**NEW!**

**CEFLO0805Fallb** \$49.00  
**9/21/16-9/28/16** Wednesday  
**Pamela Wildridge** 2 Sessions  
**6:30 PM- 8:30 PM**  
 Main Campus

**NATIVE PERENNIAL & HABITAT GARDENING**

Go native – local wildlife depends on it. Learn the key components to designing a native perennial flower, butterfly or bird-friendly garden. We will discuss the importance of native gardens to local wildlife and ways your corner of the world can support pollinators, butterflies, birds, native plants, and other wildlife. Prerequisite: Principles of Gardening and Landscaping.

**CEFLO0806Fallb** \$49.00  
**10/5/16-10/12/16** Wednesday  
**Pamela Wildridge** 2 Sessions  
**6:30 PM- 8:30 PM**  
 Main Campus

**WOODY PLANTS IN YOUR LANDSCAPE**

Trees and shrubs are often used as windbreaks, privacy, shade, focal points and essential elements in borders and foundation beds. Learn how to select the right tree or shrub, properly plant and prune them, and identify and manage common tree/shrub diseases and invasive pests such as Emerald Ash Borer and Hemlock Woolly Adelgid. Prerequisite: Principles of Gardening & Landscaping.

**NEW!**

**CEFLO0809Fallb** \$49.00  
**10/19/16-10/26/16** Wednesday  
**Pamela Wildridge** 2 Sessions  
**6:30 PM- 8:30 PM**  
 Main Campus



**AMERICAN SIGN LANGUAGE LEVEL 1**

This basic course is intended for those with no experience with American Sign Language. Students will be introduced to everyday signs, ASL grammar, fingerspelling, numbers and Deaf culture. The course will be taught with minimum voicing but will use an overhead screen, writing and handouts. The expected outcome is that students will develop basic sign language for communication. There will be a final exam for student evaluation. A text is suggested if students do not have Internet access.

**CELNG1800Fallb**      **\$119.00**  
**9/12/16-10/5/16**      **Mon/Wed**  
**Jim Skvorak**      **8 Sessions**  
**6:30 PM- 8:30 PM**  
 Main Campus

**AMERICAN SIGN LANGUAGE LEVEL 2**

This course will continue with ASL grammar, fingerspelling, numbers and Deaf culture. Upon completion, students who score well on the exam will have general communication skills. Prerequisite: Passing score on the ASL I exam or permission from instructor.

**CELNG1802Fallb**      **\$119.00**  
**10/12/16-11/7/16**      **Mon/Wed**  
**Jim Skvorak**      **8 Sessions**  
**6:30 PM- 8:30 PM**  
 Main Campus

**AMERICAN SIGN LANGUAGE LEVEL 3**

This course will utilize the grammar and signs learned in ASL I & II. The course will consist of stories, games and exercises to enhance the student's skills. There will be no voicing. Signs generated from the students' stories will be incorporated in the curriculum. Students scoring well on their evaluation will have developed community social signing skills. Prerequisite: Passing score on the ASL II exam or permission from instructor.

**CELNG1804Fallb**      **\$119.00**  
**11/9/16-12/7/16**      **Mon/Wed**  
**Jim Skvorak**      **8 Sessions**  
**6:30 PM- 8:30 PM**  
 Main Campus

**INTRODUCTION TO FRENCH**

Join a lively study of conversational French for the beginner. Emphasis will be on building vocabulary, practical expressions and helpful hints for the traveler. Textbook required.

**CELNG1824Fallb**      **\$129.00**  
**10/11/16-12/13/16**      **Tuesday**  
**Kathy Ackermann**      **10 Sessions**  
**6:00 PM- 8:00 PM**  
 Main Campus

**CELNG1824Wina**      **\$129.00**  
**1/17/17-3/21/17**      **Tuesday**  
**Kathy Ackermann**      **10 Sessions**  
**6:00 PM- 8:00 PM**  
 Main Campus

**FRENCH LEVEL 2**

Continue to build upon your vocabulary, pronunciation, and reading and writing skills in this continuation of French Level I. More nouns, verbs and conversation. Text required.

**CELNG1825Fallb**      **\$129.00**  
**10/13/16-12/22/16**      **Thursday**  
**Kathy Ackermann**      **10 Sessions**  
**6:00 PM- 8:00 PM**  
 Main Campus

**CELNG1825Wina**      **\$129.00**  
**1/26/17-3/16/17**      **Thursday**  
**Kathy Ackermann**      **10 Sessions**  
**6:00 PM- 8:00 PM**  
 Main Campus

**CONVERSATIONAL ITALIAN**

An introduction to Italian with basic grammar and practical expressions needed when traveling to Italy. Some writing and reading also included.

**CELNG1814Fallb**      **\$129.00**  
**9/26/16-12/5/16**      **Monday**  
**George Alessio**      **10 Sessions**  
**7:00 PM- 9:00 PM**  
 Main Campus

**CELNG1814Wina**      **\$129.00**  
**1/9/17-3/27/17**      **Monday**  
**George Alessio**      **10 Sessions**  
**7:00 PM- 9:00 PM**  
 Main Campus

**CONVERSATIONAL SPANISH**

An introduction to the Spanish language with conversation, reading, writing and some elements of the culture included. Text required.

**CELNG1808Fallb**      **\$129.00**  
**9/12/16-11/28/16**      **Monday, 10**  
**Sessions**  
**6:00 PM- 8:00 PM**  
 Main Campus

**CELNG1808Wina**      **\$129.00**  
**1/23/17-4/3/17**      **Monday, 10**  
**Sessions**  
**6:00 PM- 8:00 PM**  
 Main Campus

## INFECTION CONTROL STANDARDS

OCM BOCES is certified to provide the required coursework for Infection Control Standards, per the NYS Education Department and the Department of Health. This program will help licensed, registered and/or certified health professionals understand principles of blood-borne pathogen transmission in the workplace. It covers infection control and principles, and professional standards of practice. Includes informational packet and certificate of completion.

**CEMED1171Fallb**      **\$59.00**  
**9/24/16**              **Saturday**  
**Lynn Hollowell**      **1 Session**  
**8:30 AM- 12:00 PM**  
 Main Campus

**CEMED1172Fallb**      **\$59.00**  
**10/29/16**             **Saturday**  
**Lynn Hollowell**      **1 Session**  
**8:30 AM- 12:00 PM**  
 Main Campus

**CEMED1173Fallb**      **\$59.00**  
**12/3/16**              **Saturday**  
**Lynn Hollowell**      **1 Session**  
**8:30 AM- 12:00 PM**  
 Main Campus

**CEMED1171Wina**      **\$59.00**  
**1/28/17**              **Saturday**  
**Lynn Hollowell**      **1 Session**  
**8:30 AM- 12:00 PM**  
 Main Campus

**CEMED1172Wina**      **\$59.00**  
**3/4/17**                **Saturday**  
**Lynn Hollowell**      **1 Session**  
**8:30 AM- 12:00 PM**  
 Main Campus

## NCLEX-PN REVIEW

This is an intensive 10-week review course to prepare participants for the licensing exam. A general review along with test-taking strategies will be discussed. Review topics will include: basic nursing skills, pharmacology, infection control, adult medical-surgical nursing, mental health nursing, nursing care of children, and maternal newborn nursing. Text required. Participants should purchase their text prior to the first class and should expect homework to review specific content between each class.

**CEMED1111Fallb**      **\$159.00**  
**9/14/16-11/16/16**   **Wednesday**  
**Lynn Hollowell**      **10 Sessions**  
**6:00 PM - 8:30 PM**  
 Main Campus

**CEMED1111Wina**      **\$159.00**  
**1/18/17-3/22/17**   **Tuesday**  
**Lynn Hollowell**      **10 Sessions**  
**6:00 PM - 8:30 PM**  
 Main Campus

## PREPARE FOR THE STERILE PROCESSING CERTIFICATION TEST (CBSPD)

This course covers the topics required to sit for the test. (This is a five-year international certification.) Topics include: roles & responsibilities, life sciences, decontamination & disinfection, preparation & handling, sterilization, sterile storage, inventory management & distribution, and ethics. Assistance will be provided to register for the test. Students must be working in the field for one year to take the test. Student must purchase textbook bundle needed for this class prior to class by going to [www.sterileprocessing.org](http://www.sterileprocessing.org) (Basics of Sterile Processing text, Basics of Sterile Processing Workbook 5th Edition, CBSPD Technician Study guide in one bundle.)

**CEMED1130Fallb**      **\$109.00**  
**10/11/16-10/27/16** **Tue/Thurs**  
**Carol Corso**           **12 Sessions**  
**5:30 PM - 8:30 PM**  
 Main Campus

## PHLEBOTOMY TECHNICIAN CERTIFICATION

For persons in the medical field, this certification program is approved by the National Phlebotomy Association. Topics include the role of the phlebotomist, patient identification, suitability of specimens, collection equipment, interfering substances, venipuncture and capillary puncture techniques, test requisitioning, specimen transport, specimen processing and quality assurance in phlebotomy. Anatomically correct arms are used in class; there is no clinical with this class. Testing for NPA certification will be given at the final session. The testing fee of \$130 is required by the third class meeting. Student must be in scrubs for the NPA exam. Text required. **Prerequisite: LPN, EMT, CNA, RN, MA and have proof of certification and currently working in the medical field.**

**CEMED1145Fallb**      **\$359.00**  
**9/21/16-11/30/16**   **Wednesday**  
**Karen Henchen**      **10 Sessions**  
**5:30 PM - 8:30 PM**  
 Main Campus

**CEMED1145Wina**      **\$359.00**  
**1/25/17-3/29/17**   **Wednesday**  
**Karen Henchen**      **10 Sessions**  
**5:30 PM - 8:30 PM**  
 Main Campus

**A GATHERING OF GHOSTS**

Do you know what to do if you see a ghost, or how to get rid of one? Here is your chance to study the different types of hauntings, practice ghost-hunting techniques, and discuss your own paranormal experiences. Students learn about ghosts “living” in the White House, Hollywood, Syracuse’s Landmark Theatre, Oakwood Cemetery, and Thirteen Curves in Marcellus. Be sure to bring your own ghost stories to share. A \$10 material fee is payable to the instructor at first class.

**CEPER1716Fallb**           **\$49.00**  
**9/28/16**                   **Wednesday**  
**Ron Cain**                 **1 Session**  
**7:00 PM - 9:00 PM**  
 Main Campus

**8 HOUR PREASSIGNMENT SECURITY GUARD TRAINING COURSE**

A general introductory and first required course to be a licensed NYS Security Guard. Upon successful completion of this course, the student is then issued a training certificate. This certificate must accompany the security guard’s registration application when submitted to the Department of State for licensing approval. Once the application is submitted, the guard has 90 days to complete the second training course. The passing of an examination is required for the successful completion of this course.

**General Class Information:**  
**John W DeSpirito IV**   **\$109.00**  
**8:00 AM - 5:00 PM**       **Saturday**  
                                   **1 Session**

**CEPER0300Fallb**       **9/24/16**  
**CEPER0301AFallb**     **12/10/16**  
**CEPER03001Fallb**    **10/29/16**  
**CEPER0300Wina**      **1/28/17**  
**CEPER0301Wina**      **2/18/17**

Offsite location:  
 Verdad Investigations & Protection, Inc.  
 102 First Street, Suite 100  
 Syracuse, New York 13209  
 315-383-9509

**FINDING YOUR PSYCHIC SELF**

This overview course will introduce you to the mysterious world of the psychic sciences. Develop your intuitive abilities using meditation, hypnosis and dream interpretation. Learn New Age methods and age-old divination techniques, such as numerology, color analysis, card reading, palmistry and dowsing (pendulum reading). You will also discover the psychic connection between sun-sign astrology, Chinese astrology and Native American totems. You will learn about auras (energy fields around your body) and chakras (energy points in your body), and how to balance mind, body and spirit. A textbook fee of \$10 is collected by the instructor at the first class.

**CEPER1720Fallb**           **\$49.00**  
**12/1/16-12/15/16**       **Thursday**  
**Ron Cain**                 **3 Sessions**  
**7:00 PM - 9:00 PM**  
 Main Campus

**GETTING PAID TO TALK, MAKING MONEY FOR YOUR VOICE**

Have you ever been told that you have a great voice? This exciting class will explore numerous aspects of voiceover work for television, film, radio, audiobooks, documentaries and the Internet in your area. We will cover all of the basics, including how to prepare a demo, and how to be successful and earn a great income in this exciting field. Students will have the opportunity to ask questions and to hear examples of demos recorded by professional voice actors. Class participants will even have a chance to record a commercial script under the direction of our voicecoaches.com producer! This class is informative, fun and a great first step for anyone interested in voice acting professionally. We have created a new web-accessible page with detailed information specifically about our Getting Paid to Talk class. This page has detailed

information about class content, answers to common questions, and general information about the voice acting field. [www.voicecoaches.com](http://www.voicecoaches.com)

**CEPER1975Fallb**           **\$39.00**  
**10/18/16**                   **Tuesday**  
**Creative Voice Development** **1 Session**  
**6:30 PM - 9:00 PM**  
 Main Campus

**CEPER1975Wina**           **\$39.00**  
**1/24/17**                    **Tuesday**  
**Creative Voice Development** **1 Session**  
**6:30 PM - 9:00 PM**  
 Main Campus

**HEALTHY LIVING TODAY**

Have you been left wondering where your confidence, energy, fitness and vitality have gone? Come join us and find the tools you need to manifest more energy, lose weight and feel comfortable and confident in your body. Healthy living is not just for athletes, pop stars and supermodels - these clean-living techniques can be adapted to your individual needs, whatever your circumstances. Face life’s challenges with renewed positivity and enthusiasm. Ditch the junk food and give yourself a boost of energy with knowledge on healthy eating. In this class you will learn to become your best and healthiest you.

**CEPER0705Fallb**           **\$39.00**  
**10/18/16**                   **Tuesday**  
**Carlene Maloney CCHC, AADP** **1 Session**  
**6:30 PM - 9:00 PM**  
 Main Campus

**CEPER0705Wina**           **\$39.00**  
**2/7/17**                     **Tuesday**  
**Carlene Maloney CCHC, AADP** **1 Session**  
**6:30 PM - 9:00 PM**  
 Main Campus

**X-PLORE THE SUPERNATURAL**

Fans of “The X Files” and similar shows can become investigators of the strange and supernatural. Learn to become a cryptozoologist as you investigate strange creatures and other phenomena. Find out how Bigfoot is different from the Abominable Snowman. Decide for yourself if the Loch Ness Monster and other sea creatures are real. Do UFOs really exist? You be the

judge as you hear recent evidence concerning life on other planets and eyewitness accounts of otherworldly encounters. Look into the strange world of real-life witches, werewolves and vampires and learn about mysterious places such as the Bermuda Triangle. A \$10 course materials fee will be collected by the instructor at the first class.

**CEPER1718Fallb**      **\$49.00**  
**10/18/16**              **Tuesday**  
**Ron Cain**              **1 Sessions**  
**7:00 PM- 9:00 PM**  
 Main Campus

## INTRODUCTION TO ESSENTIAL OILS & AROMATHERAPY

Are you fascinated by the use of aromatherapy using essential oils? Do you love walking into a spa and finding a wonderful aroma in the air? This class will introduce you to the use of essential oils, including safe use, blending and dilution guidelines, aromatherapy recipes and the therapeutic benefits of essential oils. Charlene Dahl is a licensed massage therapist and has been a certified aromatherapist for more than eight years. Learn how essential oils can be used therapeutically for the cold/flu season, hay fever, skin care, digestive health, and emotional and physical symptoms. Charlene will also share information on the quality of oils and the difference between perfumed oils and therapeutic oils. Each student will have the opportunity to create 1 ounce of oil blend to take home.

**CEPER0702Fallb**      **\$59.00**  
**10/6/16**              **Thursday**  
**Charlene Dahl**        **1 Session**  
**6:00 PM- 8:30 PM**  
 Main Campus

**CEPER0702Wina**    **\$59.00**  
**1/12/17**              **Thursday**  
**Charlene Dahl**        **1 Session**  
**6:00 PM- 8:30 PM**  
 Main Campus

## ADVANCED ESSENTIAL OILS & AROMATHERAPY

You will be building on what you learned in the Introduction class. We will be adding more oils to blend with. Learn how to blend therapeutically. You will also be able to take a blend home with you. Prerequisite: Intro to Oils and Aromatherapy.

**CEPER0718Fallb**      **\$59.00**  
**11/3/16**              **Thursday**  
**Charlene Dahl**        **1 Session**  
**6:00 PM- 8:30 PM**  
 Main Campus

**CEPER0718Wina**    **\$59.00**  
**2/9/17**              **Thursday**  
**Charlene Dahl**        **1 Session**  
**6:00 PM- 8:30 PM**  
 Main Campus

## METAPHYSICS OF LOVE - THE JOURNEY TO MEET SELF

In this inspirational and empowering course, based on instructor Dennis Cole's "Metaphysics of Love" four-CD set and forthcoming book, we will shed light on the deeper meaning of our life, love and relating experiences. Through lecture and Q&A, we will weave together the best of spiritually channeled information with transpersonal astrology to create a synergism for spiritual growth and understanding of your life focus - your soul's "game plan" - for the joy you'd intended before incarnating! Throughout this course, we will reveal empowering useful tools that can be used to create a life of joy, harmony and unconditional love.

**CEPER1701Fallb**      **\$59.00**  
**10/20/16-11/3/16**    **Thursday**  
**Dennis Cole**           **3 Sessions**  
**7:00 PM- 9:00 PM**  
 Main Campus

**CEPER1701Wina**      **\$59.00**  
**2/9/17-2/23/17**      **Thursday**  
**Dennis Cole**           **3 Sessions**  
**7:00 PM- 9:00 PM**  
 Main Campus

## MODERN ASTROLOGY - A TOOL FOR UNDERSTANDING & CONSCIOUSLY CO-CREATING REWARDING RELATIONSHIPS

Modern transpersonal astrology, when properly understood, can serve as an amazing vehicle for self and spiritual knowledge. Through Synastry (the branch of astrology concerning relationships and compatibility potentials), astrology can help you to better understand and accept self and others. This makes it possible to more consciously attract and create well-being and more unconditionally loving relating experiences. Our natal planets and the "signs" they are in stand as symbols of psychological driving forces and temperamental tendencies. So we will reveal how they relate to the archetypes in Jungian psychology, and what your natal planets, such as Saturn, Mars, Venus and Mercury - as well as your sun and moon signs - can reveal in your soul's "game plan of seed potentials" for this particular incarnation. We will also discuss the cycles in your life, their timing and potentials for growth. Transpersonal astrology, although an amazing forecasting tool, focuses more upon how you, with free will, choose to create your own reality and find joy in this incarnation. It can always point out the silver linings that exists behind all of our developmental tensions, crises of contrast and suffering. It can point the way to the stepping stones to growth and happiness with the "inner marriage," and, therefore, with our outer relationships. Please bring your birth information to the first class so Dennis can prepare your personal birth map (natal "horoscope") for more in-depth discussions and sharing in the next two classes. Birth

time and any knowledge of astrology is not necessary for you to expand consciousness and more deeply enjoy your daily relating with your siblings in spirit.

**CEPER1700Fallb**      **\$59.00**  
**9/22/16-10/6/16**      **Thursday**  
**Dennis Cole**      **3 Sessions**  
**7:00 PM- 9:00 PM**  
 Main Campus

**CEPER1700Wina**      **\$59.00**  
**1/12/17-1/26/17**      **Thursday**  
**Dennis Cole**      **3 Sessions**  
**7:00 PM- 9:00 PM**  
 Main Campus

**LOVE OF SELF**

February evokes feelings of love. Have you ever thought about how you love yourself? Do your decisions vibrate self-love or self-sabotage? Would you like to discover or reclaim your brilliance? This four-week course will teach you that love begins with you. Requirement for this course: an open mind and a desire to be brave and courageous.



**CEPER0720Wina**      **\$69.00**  
**2/6/17-3/6/17**      **Monday**  
**Angela D'Amico**      **4 Sessions**  
**6:00 PM- 7:30 PM**  
 Main Campus

**TAROT:  
 A KEY TO BETTER UNDERSTANDING**

Learn how to read the Tarot for yourself and others. The Tarot also can be used for meditation and self-discovery. The origin of the Tarot, the difference between the major and the minor arcana, and the individual meaning of each card will be discussed. You will learn how the Tarot relates to the four seasons, different types of people, the elements of the earth, and numerology. Different layouts or methods of casting the cards will be examined. A textbook fee of \$10 is collected by the instructor at the first class.

**CEPER1724Wina**      **\$49.00**  
**1/19/17-2/2/17**      **Tuesday**  
**Ron Cain**      **3 Sessions**  
**7:00 PM- 9:00 PM**  
 Main Campus

**TIME MANAGEMENT**

If you have made a resolution to “get organized,” this is the place to get started. Get hold of your priorities and watch how effectively you can accomplish all the necessary tasks of day-to-day business as well as reaching short- and long-term goals. Effective time management involves numerous ways of organizing time, optimization tips and techniques, and management systems. Managing time is no longer an option, but a must. Begin here and learn how easily you can accomplish everything you’ve set out to do.

**CEPER1736Fallb**      **\$69.00**  
**10/5/16- 10/19/16**      **Wednesday**  
**Leonard Colella**      **3 Sessions**  
**7:00 PM- 9:00 PM**  
 Main Campus

**CEPER1736Wina**      **\$69.00**  
**1/18/17- 2/1/17**      **Wednesday**  
**Leonard Colella**      **3 Sessions**  
**7:00 PM- 9:00 PM**  
 Main Campus

**YOU DESERVE TO BE HAPPY**

Join this two-hour presentation and learn about the habits that support the biochemistry of happiness. Discover a natural state of peace and joy, no matter what’s going on in your life. You will be introduced to a powerful seven-step process to raise your physical, emotional and mental energy. The presentation is based on the work of Cindy McGinley, transformational life coach and licensed facilitator, and Marci Shimoff, the author of “Happy for No Reason.”

**CEPER0211Fallb**      **\$39.00**  
**11/2/16**      **Wednesday**  
**Cindy McGinley**      **1 Session**  
**6:30 PM - 8:30 PM**  
 Irvin E. Henry Education Campus

**CEPER0211Wina**      **\$39.00**  
**2/22/17**      **Wednesday**  
**Cindy McGinley**      **1 Session**  
**6:30 PM - 8:30 PM**  
 Irvin E. Henry Education Campus

**“I CHING”:  
 ANCIENT PATHWAY TO YOUR INNER GUIDANCE**

The “I Ching” or “Book of Changes” is rooted in ancient Chinese history. It contains perspectives of Taoism and Confucianism and has been consulted for sage advice and guidance over thousands of years. It consists of 64 “hexagrams” (or six-lined figures) consisting of various combinations of broken “yin” or solid “yang” lines. To obtain guidance for a question, it is very helpful to become centered and very clear on what one really wants to know and understand. In this way, the Universe can respond more clearly by reflex. First there is a need to toss some yarrow stalks (or 3 coins for quicker results) in order to construct the six-line figure. (Examples will be discussed in class.) The resulting combinations can only yield one of the 64 hexagrams. That one is looked up in the “Book of Changes,” and the answer to the inquiry is there to be derived intuitively. Often, when

one is clearly centered, the responses are amazingly accurate, the inner attitude having much to do with the results! There is much more to this and how it can serve to bring about clarity as a spiritual growth mentor. The beauty of the binary system is that you can begin to learn how to consult the I Ching in these two classes by actual practice with important questions you may have at this point in your life. Some coins and various versions of I Ching books will be available for you to use in the classes.

**CEPER1704Fallb**      **\$49.00**  
**12/1/16-12/8/16**      **Thursday**  
**Dennis Cole**      **2 Sessions**  
**7:00 PM - 9:00 PM**  
 Main Campus

**CEPER1704Wina**      **\$49.00**  
**3/2/17-3/9/17**      **Thursday**  
**Dennis Cole**      **2 Sessions**  
**7:00 PM - 9:00 PM**  
 Main Campus

## IMPOSSIBLE

There is one word that will teach you everything you need to succeed in life. Come to this class and discover the secret. This is a dynamic, energizing seminar that will inspire you to your greatness. Are you interested or committed? Step out of your comfort zone to discover what you value and how to get there. There are signs, detours and all kinds of roads along the way. I look forward to our journey.

**CEPER0703Fallb**      **\$59.00**  
**9/15/16-9/29/16**      **Thursday**  
**Angela D'Amico**      **3 Sessions**  
**6:00 PM - 8:30 PM**  
 Main Campus

**CEPER0704Fallb**      **\$59.00**  
**10/13/16-10/27/16**      **Thursday**  
**Angela D'Amico**      **3 Sessions**  
**6:00 PM - 8:30 PM**  
 Main Campus

**CEPER0703Wina**      **\$59.00**  
**1/19/17-2/2/17**      **Thursday**  
**Angela D'Amico**      **3 Sessions**  
**6:00 PM - 8:30 PM**  
 Main Campus

**CEPER0704Wina**      **\$59.00**  
**2/23/17-3/9/17**      **Thursday**  
**Angela D'Amico**      **3 Sessions**  
**6:00 PM - 8:30 PM**  
 Main Campus

## BETTER PUBLIC SPEAKING THROUGH IMPROV

If you have ever cringed at the thought of a presentation or avoided getting up in front of people, this course is for you. We will work on building public speaking confidence using improvisational theater techniques and short-form games, similar to "Whose Line Is It Anyway?". We will cover some of the basics of both public speaking and improv. The goal of the class is to begin building towards a comfort level in front of a crowd by knowing how to incorporate improvisation into your routine.

**CEPER0800Fallb**      **\$39.00**  
**10/6/16-10/13/16**      **Thursday**  
**Cristin Murphy**      **2 Sessions**  
**6:30 PM - 8:30 PM**  
 Main Campus

**CEPER0800Wina**      **\$39.00**  
**2/16/17-2/23/17**      **Thursday**  
**Cristin Murphy**      **2 Sessions**  
**6:30 PM - 8:30 PM**  
 Main Campus

## INTRODUCTION TO DIVINATION

From the earliest stages of civilization, people have used various means of divination to communicate with the supernatural when seeking help in their public and private lives. Divination means asking for divine guidance for making decisions and support in life's difficult directions. This class does not teach how to do readings for others, only how to use these tools as keys to open to our natural intuition and psychic abilities. Everyone has a gift, they just don't always know how to open the package! We will learn how to use these tools to find the answers that are within. Spiritual evolution brings a higher level of energy and focus to everyone around us, helping ourselves and others by being beacons of light and spiritual guidance. Through lecture, group discussion and guided journeys, we will explore such subjects as the aura and the chakras; psychic protection as we open ourselves to the potential of the higher vibrations; wisdom and support; and Divination, for self guidance, with "I Ching" as our tool of experimentation. Our second class will be a review and offers a chance for students to share their experiments with "I Ching" and sharpen their skills.

**CEPER0717Fallb**      **\$49.00**  
**11/9/16-11/16/16**      **Wednesday**  
**Virginia Waldron**      **2 Sessions**  
**6:30 PM - 8:30 PM**  
 Irvin E. Henry Campus

**KARMA & REINCARNATION:  
EXPLORE & DISCUSS**

In this class, we will explore the concept of Karma and Reincarnation, what they are and the history of these concepts around the globe. Discussions will include the history and philosophy of the soul's pre-existence, eastern and western views, and how these beliefs and ideas have changed through history. We will also briefly discuss past lives, what part of our consciousness survives death and continues into other lifetimes, and how our past lives affect our current lifetime.



**CEPER0713Fallb**      **\$29.00**  
**9/14/16**              **Wednesday**  
**Virginia Waldron**    **1 Session**  
**6:30 PM - 8:30 PM**

Irvin E. Henry Campus

**YOUR SOUL'S JOURNEY**

Where are we when we are not incarnated in human body? What kind of experiences do we have when we are in the spiritual realms? This class is based on the work of Dr. Michael Newton, author of Journey of Souls: and Destiny of Souls. Dr. Newton focused his work on exploring what we, as souled beings, experience when we are not in a human incarnation.



**CEPER0707Fallb**      **\$29.00**  
**9/21/16**              **Wednesday**  
**Virginia Waldron**    **1 Session**  
**6:30 PM - 8:30 PM**

Irvin E. Henry Campus

**INTRODUCTION TO MEDITATION**

The first stage of meditation is to reduce all those mental distractions and make your mind clearer and calm. This can be accomplished by practicing a simple breathing meditation. If we practice patiently, gradually we will find it a very easy and natural process to allow ourselves to let go of the stress and focus of the daily routine and move our focus to an inner peace and calmness. Beginners learn how to breathe and relax with some guidance and practice. Even though this level of quiet breathing meditation is only a preliminary stage of meditation, it can be quite powerful. So much of the stress and tension we normally experience comes from our mind, and many of the problems we experience, including ill health, are caused or aggravated by this stress. Just by learning to practice slow breathing meditation for a few minutes each day, we are able to reduce stress, improve quality of life and better our health. No special tools are needed, just a few moments of time and the intention to find a better way to live your life.



**CEPER0715Fallb**      **\$29.00**  
**10/12/16**             **Wednesday**  
**Virginia Waldron**    **1 Session**  
**6:30 PM - 8:30 PM**

Irvin E. Henry Campus

**INTRODUCTION TO INTUITION**

If we wish to move forward on our journey to spiritual growth and awakening — as individuals and as members of the human race — we need to strive to develop our ability to connect with our Intuition. There are many different aspects and degrees of intuitive guidance, and each of us has our own strengths and weaknesses, our own gifts and abilities. As children, we were very aware of the energies and different layers of consciousness all around us. As we became adults, we learned we weren't suppose to have that knowing or take it seriously — it was just our imagination. However, this knowing, this intuitive awareness, is deep within all of us, and now, as adults, we can learn how to reach within and make those connections once again. In this class, we will focus on developing our intuition, on learning to be open to the inner wisdom that comes to all of us, using a technique know as HeartBreath.



**CEPER0716Fallb**      **\$29.00**  
**10/26/16**             **Wednesday**  
**Virginia Waldron**    **1 Session**  
**6:30 PM - 8:30 PM**

Irvin E. Henry Campus

**DIVINE GUIDANCE: ANGELS AND GUIDES**

What exactly are angels? Where do they come from? How do they help me? Who are my spirit guides? Do I have one? How do I know? Even when we feel like we are alone, we are not. We all have guides and angels who walk beside us, help us (if we allow) and always send us love and acceptance, even when we do not love or accept ourselves. How do we communicate with them and ask for guidance and support? To explore these questions and many more, join us for this multimedia class, which is filled with wonderful pictures and images of angels, guides, demons, archangels, animal guides, and much more! The instructor will explore these questions with information, stories, anecdotes and facts. Come find out for yourself!



**CEPER0712Fallb**      **\$29.00**  
**9/28/16**             **Wednesday**  
**Virginia Waldron**    **1 Session**  
**6:30 PM - 8:30 PM**

Irvin E. Henry Campus

Virginia Waldron is a certified consulting hypnosis and hypnosis instructor through the National Guild of Hypnotists. She has been working in the Syracuse area since 2000, working with clients and teaching classes on many topics including Self-Hypnosis and Meditation, Stress Management, Past Life Journeys, Life Between Lives, Angels and Spirit Guides, Psychic Development and professional-level hypnosis and past life regression.

**INTRODUCTORY WORKSHOP TO  
IMPROV COMEDY**

This workshop is a sampling of the core concepts that are the foundation of improvisation. In this workshop, you'll become familiar with topics such as: agreement ("Yes, and..."), active listening, scene structure, creating characters and much more! Learning improv has proven to help people gain more self-confidence, improve listening skills and become better communicators. Our workshops are fun, supportive and relaxed to develop rewarding new skills. People find that learning improv provides them with powerful tools that they can apply to every aspect of their lives. This workshop is held at the Salt City Improv Theatre, Shoppingtown Mall, 3649 Erie Blvd. E., Syracuse. (Between the former Dick's and Sears wings.) For more information on the theatre please visit [www.saltcityimprov.com](http://www.saltcityimprov.com).

**CEPER0805Fallb**      **\$19.00**  
**9/26/16**              **Monday**  
**Jeffrey Kinsler**        **1 Session**  
**6:30 PM - 9:00 PM**  
Salt City Improv Theatre

**CEPER0805aFallb**    **\$19.00**  
**11/14/16**             **Monday**  
**Jeffrey Kinsler**        **1 Session**  
**6:30 PM - 9:00 PM**  
Salt City Improv Theatre

**CEPER0805Wina**     **\$19.00**  
**2/6/17**                **Monday**  
**Jeffrey Kinsler**        **1 Session**  
**6:30 PM - 9:00 PM**  
Salt City Improv Theatre

**LONG-TERM CARE WORKSHOP**

Who will step in to help when you can't do things that you've always done for yourself? How will the care that's needed impact the ones you love? What have you already done to protect against the consequences of death, disability, or long-term care, and how do commitments change over the years? We will review: what causes the need for extended care, the emotional and physical impact on the caregiver, financial consequences of needing care, what pays for the care, how having a plan protects those you love, common objections and myths of planning. We will discuss the many different aspects of long-term care planning with a focus on the impact to your family.

**CEPER0212Fallb**      **\$19.00**  
**10/12/16**             **Wednesday**  
**Brian Winchell CLTC**   **1 Session**  
**6:30 PM - 8:30 PM**  
Main Campus

**CEPER0212Wina**     **\$19.00**  
**2/8/17**                **Wednesday**  
**Brian Winchell CLTC**   **1 Session**  
**6:30 PM - 8:30 PM**  
Main Campus

**INTRODUCTION TO THE  
PRINCIPLES OF REIKI****NEW!**

What is Reiki? Learn about the energy used in Reiki, as well as how it works and how it is used. This is a great introduction for those who are curious about Reiki.

**CEPER0501Fallb**      **\$39.00**  
**9/27/16**              **Tuesday**  
**Chris Taylor**         **1 Session**  
**6:00 PM - 8:00 PM**  
Main Campus

**REIKI CERTIFICATION: LEVEL 1**

This course is the beginning level of Reiki training. You will learn the history of Usui Reiki, with a general understanding of the chakras and Aura. This training session consists of teaching, hands-on practice, and the first Reiki symbol. Completion of the course and 100% attendance includes the first attunement and a Level I certificate for the International Center for Reiki Training. Course handbook included in fee.

**CEPER0502Fallb**      **\$99.00**  
**10/11/16-11/1/16**   **Tuesday**  
**Chris Taylor**         **4 Sessions**  
**6:00 PM - 8:00 PM**  
Main Campus

**ENERGY WORK WITH ANIMALS**

Learn the many benefits of doing energy work with your animals, including general wellness, compulsive behaviors (barking/meowing, whining, chewing) and fear-related behaviors. Animals have eight energy centers (chakras) that are associated with both emotions and physical attributes. Learn where they are and how to use them to improve your pet's well-being.

**NEW!**

**CEPET0001Fallb**      **\$39.00**  
**9/28/16**              **Wednesday**  
**Chris Taylor**         **1 Session**  
**6:00 PM - 8:00 PM**  
Main Campus

**SAFELY USING ESSENTIAL OILS WITH PETS**

Essential oils (aromatherapy) can be helpful in supporting many conditions, including anxiety, injury, infection, skin care, pest repellent and more. Learn how to use essential oils on your animals safely as well as learn what oils are helpful in specific situations. We will also talk about how and why the oils work on all sorts of animals. Enjoy lots of fun and information!

**NEW!**

**CEPET0002Fallb**      **\$39.00**  
**10/12/16**             **Wednesday**  
**Chris Taylor**         **1 Session**  
**6:00 PM - 8:00 PM**  
Main Campus



**LIVING WITH A TIMID OR FEARFUL DOG**



Living with a timid or fearful dog can be heartbreaking and frustrating. But it is also filled with love, patience and rewards. In this class, you will learn to understand your dog's body language, find the triggers that cause stress and discover several methods of alleviating that stress. Learn steps toward a calmer, more confident dog.

**CEPET0003**Fallb **\$39.00**  
**10/26/16** **Wednesday**  
**Chris Taylor** **1 Session**  
**6:00 PM - 7:00 PM**  
 Main Campus



**HOLIDAYS OF JOY!**

While the holidays are naturally joyful for many, they can also be a time of stress when normal routines are altered. You may feel added pressure with expectations of what you should be doing or feeling. You may be feeling blue regarding personal ties. Does this sound familiar? What is your vision for the next six weeks as we enter the holiday season? Give yourself the joy of the season and discover the value in your life. This course will focus on a different module each week to build and make a difference that can last beyond the holidays. The first step is to walk into class!

**CEPER0719**Fallb **\$79.00**  
**11/22/16-12/27/16** **Tuesday**  
**Angela D'Amico** **6 Sessions**  
**6:00 PM - 7:30 PM**  
 Main Campus

**BALANCING THE "4 CORE" ASPECTS OF HEALTH**



Tired of always playing catch up with what's healthy this week? Or not getting much out of all the energy you put in to getting healthy? Or does it all seem to work, but you're still exhausted and not very happy? It may be time to get some balance back into your life! Being healthy focuses on four things: eating what a human should eat, moving as much as a human should move, resting and relaxing enough to recover from those other two challenges, and taking control of your mind so you can think like a human should think to be healthy and happy. Lessons presented are the culmination of my 45 years of very intense study of the condition known as being a healthy human being. The first class will set the stage for the next four classes, which will each consist of an in-depth look at one of the four core aspects of your health. Class six will pull it all together and start you on your adventure. So jump on board! Whether you're an Olympic class competitor or retired office worker, you can learn how to not just do healthy things, but to be a healthy person.

**CEPER1800**Fallb **\$99.00**  
**9/27/16-11/1/16** **Tuesday**  
**James Sutliff D.C.** **6 Sessions**  
**7:00 PM - 9:00 PM**  
 Main Campus

**CEPER1800**Wina **\$99.00**  
**1/24/17-2/28/17** **Tuesday**  
**James Sutliff D.C.** **6 Sessions**  
**7:00 PM - 9:00 PM**  
 Main Campus



**AMERICA'S BOATING COURSE**

Plan to learn before you get on the water. The Boating Safety course will include an introduction to types of boats, boating law, boat safety equipment, safe boating practices, navigation, trailering and storage. Also included will be conversations regarding boating problems, including accidents, rescue, emergency radio calls and engine problems. You will be well-prepared before you take that first step into the water. This course is taught by the U.S. Power Squadron. Participants will purchase a coursework book from the instructor at the first class for \$35. Final exam will be given at the last class.

**CEREC2010Fallb** **\$39.00**  
**9/28/16-10/26/16** **Wednesday**  
**James Sharpe, U.S. Power Squadron** **5 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus

**CEREC2010Wina** **\$39.00**  
**2/1/17-3/1/17** **Wednesday**  
**James Sharpe, U.S. Power Squadron** **5 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus

**BALLROOM DANCING - BASIC**

Be the hit on the dance floor at your next social event! Discover new opportunities for fun and exercise as you develop your skills in social ballroom dancing. Features most popular dances including the foxtrot, cha-cha, waltz, swing and rumba. Also great for weddings. No partner necessary. \$129 per couple or \$69 for a single.

**CEREC1280Fallb** **\$129.00**  
**9/21/16-10/26/16** **Wednesday**  
**Walt Medicis Associates** **6 Sessions**  
**7:00 PM - 8:30 PM**  
 Alternative Building

**CEREC1280Wina** **\$129.00**  
**1/18/17-2/22/17** **Wednesday**  
**Walt Medicis Associates** **6 Sessions**  
**7:00 PM - 8:30 PM**  
 Alternative Building

**BALLROOM DANCING - INTERMEDIATE**

Continue your social ballroom dance skills beyond the basics to learn more new steps and variations. Includes some additional focus on partnering and styling. In addition to the foxtrot, cha-cha, waltz, swing, and rumba, some tango and polka may be introduced. No partner necessary. Price is \$129 per couple, \$69 per single.

**CEREC1283Fallb** **\$129.00**  
**11/2/16-12/14/16** **Wednesday**  
**Walt Medicis Associates** **6 Sessions**  
**7:00 PM - 8:30 PM**  
 Alternative Building

**COUNTRY TWO-STEP**

The "Country Two-Step" is the most fun dance for country music-loving folks. With its constant rhythm of quick and slow dance moves, it's easy to learn and easy to remember. There are several more moves and dance positions to share with a partner as you move around the dance floor—one foot passing the other. It's great fun! Sign up with someone; a partner is needed.

**CEREC1285Fallb** **\$69.00**  
**9/22/16-10/13/16** **Thursday**  
**Walt Medicis Associates** **4 Sessions**  
**7:00 PM - 8:30 PM**  
 Alternative Building

**CEREC1285Wina** **\$69.00**  
**1/19/17-2/9/17** **Thursday**  
**Walt Medicis Associates** **4 Sessions**  
**7:00 PM - 8:30 PM**  
 Alternative Building

**EAST COAST SWING DANCE**

Big band, rock, oldies or country—no matter what type of music you like, you can dance the swing to it! Swing is faster, more energetic, and done as a one-count or two-count rock step. In this class, you will learn basic steps, spins and turns to get you up and dancing to your favorite tunes. Partners are recommended although not required. Class fee is per person.

**CEREC1260Fallb** **\$69.00**  
**12/1/16-12/22/16** **Thursday**  
**Walt Medicis Associates** **4 Sessions**  
**7:00 PM - 8:30 PM**  
 Alternative Building

**LATIN & SALSA DANCING**

Be a sensation on the dance floor by learning the exciting salsa and merengue! This relaxed-atmosphere class will also cover some additional Latin club dances, including the bachata, cha-cha, and others, based on popular demand. The teaching style makes learning a cinch for anyone regardless of experience. No partner necessary. Class fee is per person.

**CEREC1262Fallb** **\$69.00**  
**10/20/16-11/10/16** **Thursday**  
**Walt Medicis Associates** **4 Sessions**  
**7:00 PM - 8:30 PM**  
 Alternative Building

**CEREC1262Wina** **\$69.00**  
**2/16/17-3/9/17** **Thursday**  
**Walt Medicis Associates** **4 Sessions**  
**7:00 PM - 8:30 PM**  
 Alternative Building

### INTRO TO HIP-HOP & URBAN FUNK DANCE

Students will explore the culture of hip-hop and funk. These styles include popping, breakdance, locking, krump, animation and basic hip-hop. Students will learn the components and understand the basics of urban dance and hip-hop history. Textbook suggested and discussed in class.

**CEREC0650Fallb**      **\$89.00**  
**9/19/16-11/14/16**      **Monday**  
**Akilah Cage**      **8 Sessions**  
**6:00 PM - 7:00 PM**  
 Main Campus

### INTERMEDIATE HIP-HOP & URBAN FUNK DANCE

Continue with the skills learned in the introductory class.

**CEREC0651Fallb**      **\$89.00**  
**11/21/16-1/9/17**      **Monday**  
**Akilah Cage**      **8 Sessions**  
**6:00 PM - 7:00 PM**  
 Main Campus

### ADVANCED INTERMEDIATE HIP-HOP & FUNK DANCE

Continue with what has been learned and perfect your skills.

**CEREC0652Wina**      **\$69.00**  
**1/23/17-3/6/17**      **Monday**  
**Akilah Cage**      **6 Sessions**  
**6:00 PM - 7:00 PM**  
 Main Campus

### BEGINNER LINE DANCING

Join us for moderate exercise and lots of fun! Whether you are a beginner wanting to learn the steps to the popular line dances or an avid follower of this dance form, you'll have fun as you practice the steps in a relaxing atmosphere. Be sure to wear comfortable clothing and shoes (no sneakers, please!) and be ready to dance away. Water bottle suggested also.

**CEREC1272Fallb**      **\$79.00**  
**9/14/16-10/19/16**      **Wednesday**  
**Diane Lochner-Bilecki**      **6 Sessions**  
**6:30 PM - 8:00 PM**  
 Alternative Building

### "MORE" LINE DANCING

Continue to improve your steps while the benefits of this fun exercise begin to show! Learn some new and more advanced steps along with a fun-filled review of all the dance steps from the Level 1 class. Again, wear comfortable clothing and smooth-soled shoes.

**Prerequisite:**  
**Line dance, no beginners please.**  
**CEREC1273Fallb**      **\$79.00**  
**10/26/16-12/7/16**      **Wednesday**  
**Diane Lochner-Bilecki**      **6 Sessions**  
**6:30 PM - 8:00 PM**  
 Alternative Building

### BELLY DANCING

A creative, feminine alternative to aerobics—a delightful, low-impact cardiovascular workout that offers a variety of movement while creating figure 8s, circles, spirals, undulations and vibrations throughout the body. Belly dancing is great exercise for all women of any size or age. Please wear loose-fitting clothes. Bare feet required.

**CEREC1261Fallb**      **\$79.00**  
**9/29/16-11/3/16**      **Thursday**  
**Pam McGrath, Maya Studio**      **6 Sessions**  
**7:15 PM - 8:15 PM**  
 Main Campus

**CEREC1261Wina**      **\$79.00**  
**1/19/17-2/23/17**      **Thursday**  
**Pam McGrath, Maya Studio**      **6 Sessions**  
**7:15 PM - 8:15 PM**  
 Main Campus

### BEGINNER ADULT KARATE/Self-DEFENSE COURSE

In this class, we will cover the basic elements of karate and self-defense techniques. The four basics (kihons) are blocks, kicks, punches and stances and will be practiced. Along with the basics, self-defense will be practiced as well. This class will work on improving flexibility, balance and overall mental wellness. Proper eating management habits will be discussed as well. Please wear comfortable clothing. Karate uniforms available for purchase on site from the instructor. This class will be taught at the Salt City Karate & Kick Boxing facility at 1900 Brewerton Road, Mattydale.

**CEREC1000Fallb**      **\$79.00**  
**10/17/16-11/21/16**      **Monday**  
**Jeffrey Bertolo**      **6 Sessions**  
**6:00 PM - 7:00 PM**  
 Salt City Karate

**CEREC1000Wina**      **\$79.00**  
**1/23/17-3/6/17**      **Monday**  
**Jeffrey Bertolo**      **6 Sessions**  
**6:00 PM - 7:00 PM**  
 Salt City Karate



### TRADITIONAL KICKBOXING

Learn the pure art of kickboxing through this station-based format. This training involves heavy bag drills, focus pad drills, speed bag development and kick shield strikes. This boxing-style environment has an electronic timer during simultaneous activities. Get a high-calorie burn and learn the do's and don'ts of kickboxing. Sparring drills are incorporated in a safe and controlled manner. Strengthen core, improve speed, add endurance and feel great! Kickboxing gloves required and may be purchased on site from instructor. This class is taught at the Salt City Karate and Kick Boxing facility at 1900 Brewerton Road, Mattydale.

**CEREC1001Fallb** \$79.00  
**10/13/16-11/17/16** **Thursday**  
**Jeffrey Bertolo** **6 Sessions**  
**6:45 PM - 7:45 PM**  
 Salt City Karate

**CEREC1001Wina** \$79.00  
**1/26/17-3/2/17** **Thursday**  
**Jeffrey Bertolo** **6 Sessions**  
**6:45 PM - 7:45 PM**  
 Salt City Karate

### BEGINNER SCUBA DIVING

This entry-level course provides three phases of training. You are introduced to the underwater world through academic, pool, and open water training. Use of scuba equipment included. Upon completion, students will receive certification by Professional Association of Diving Instructors (PADI). Text and snorkeling equipment extra. Classes held at Aquatic World, 114 Kreisler Road, North Syracuse.

**CEREC1400Fallb** \$279.00  
**10/5/16-11/9/16** **Wednesday**  
**Scott Edick** **6 Sessions**  
**6:00 PM - 9:00 PM**  
 Aquatic World

**CEREC1400Wina** \$279.00  
**2/1/17-3/8/17** **Wednesday**  
**Scott Edick** **6 Sessions**  
**6:00 PM - 9:00 PM**  
 Aquatic World

### DRONES & R/C MODEL AVIATION

This introductory level class will give you the "right stuff" to enter the high-flying world of model aviation! Drones seem to be everywhere, and we will explore their roles for the hobbyist and beyond. Learn the basics of radio control systems, propulsion, model selection, craftsmanship and maintenance/repair of your models. Experience all model types from helicopters to quadcopters, indoor flyers to giant scale models. No model purchase is necessary prior to the class.

**CEREC0604Fallb** \$49.00  
**10/12/16-11/2/16** **Wednesday**  
**Joe Chovan** **4 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus

**CEREC0604Wina** \$49.00  
**2/8/17-3/1/17** **Wednesday**  
**Joe Chovan** **4 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus

### HATHA YOGA - FOR PHYSICAL & EMOTIONAL HEALTH

The practice of Hatha Yoga develops strength, balance and flexibility. Physical movements combine with breathing and concentration to enhance vitality and improve mental clarity. Taught by staff at Morningside Yoga.

**CEWHS0048Fallb** \$119.00  
**9/20/16-11/22/16** **Tuesday**  
**Michael Smith** **10 Sessions**  
**5:30 PM - 6:30 PM**  
 Cherry Road Elementary School

**CEREC1297Fallb** \$119.00  
**9/15/16-11/17/16** **Thursday**  
**Michael Smith** **10 Sessions**  
**5:30 PM - 6:30 PM**  
 Main Campus

**CEWHS0048Wina** \$119.00  
**1/17/17-3/28/17** **Tuesday**  
**Michael Smith** **10 Sessions**  
**5:30 PM - 6:30 PM**  
 Cherry Road Elementary School

**CEREC1297Wina** \$119.00  
**1/12/17-3/16/17** **Thursday**  
**Michael Smith** **10 Sessions**  
**5:30 PM - 6:30 PM**  
 Main Campus

### YOGA FOR FITNESS & RELAXATION

The Hatha Yoga class offers a traditional approach to yoga designed to strengthen the body, create flexibility, and relax the mind. Emphasis is on a personalized approach to learn yoga postures through movement and breath. Suitable for beginner through advanced students who want to improve quality of life and deepen self-awareness.

**CEWHS0055Fallb** \$89.00  
**9/22/16-11/10/16** **Thursday**  
**Linda Rudnick-Smith** **8 Sessions**  
**7:00 PM - 8:15 PM**  
 Walberta Park

**CEWHS0055Wina** \$89.00  
**1/19/17-3/16/17** **Thursday**  
**Linda Rudnick-Smith** **8 Sessions**  
**7:00 PM - 8:15 PM**  
 Walberta Park

### T'AI CHI CH'UAN LEVEL 1

A wonderful yet easy workout for both the body and the mind. This beginner-level class will include warm-ups and breathing and relaxation techniques in the form of 20 movements. The practice of T'ai Chi is suitable for all ages. Be sure to wear comfortable clothing.

**CEREC0507Fallb** \$89.00  
**9/28/16-11/16/16** **Wednesday**  
**Patrick Favalo** **8 Sessions**  
**6:00 PM - 7:00 PM**  
 Main Campus

**CEREC0507Wina** \$89.00  
**1/18/17-3/8/17** **Wednesday**  
**Patrick Favalo** **8 Sessions**  
**6:00 PM - 7:00 PM**  
 Main Campus

**T'AI CHI CH'UAN LEVEL 2**

T'ai Chi is a wonderful and easy workout for both the body and the mind. This next-level class will include warm-ups, breathing and relaxation techniques in the form of 20 movements and add the next 20 movements. The practice of T'ai Chi is suitable for all ages. Be sure to wear comfortable clothing.



**CEREC0509Fallb**      **\$89.00**  
**9/29/16-11/17/16**      **Thursday**  
**Patrick Favalo**      **8 Sessions**  
**6:00 PM - 7:00 PM**  
 Main Campus

**CEREC0509Wina**      **\$89.00**  
**1/19/17-3/9/17**      **Thursday**  
**Patrick Favalo**      **8 Sessions**  
**6:00 PM - 7:00 PM**  
 Main Campus

**HYPER MARTIAL ARTS**

Hyper is a performance martial arts. It is designed to create martial arts athletes through specific training. Hyper Martial Arts combines kicking techniques, acrobatics, weapons and katas to bring your performance to the next level. Hyper is not only geared toward performance skill, it focuses on strength and flexibility as well as character development. This class is set up for students ages 7 to 17 and is taught at Impact Martial Arts & Fitness in the Clay Commons, 8075 Oswego Road, Liverpool.



**CEREC1006Fallb**      **\$79.00**  
**9/23/16-10/28/16**      **Friday**  
**Jim Munger**      **6 Sessions**  
**5:00 PM - 6:00 PM**  
 Clay Commons

**CEREC1006Wina**      **\$79.00**  
**1/20/17-2/24/17**      **Friday**  
**Jim Munger**      **6 Sessions**  
**5:00 PM - 6:00 PM**  
 Clay Commons

**KRAV MAGA (SELF DEFENSE)**

Krav Maga is the official hand-to-hand combat system of the Israeli Defense Forces. It is also the preferred system for U.S. military and law enforcement personnel. Krav Maga is based on simple principles and instinctive movements. This reality-based system is designed to teach self-defense in the shortest possible time. Learn to defend against common chokes, grabs and bear hugs, as well as weapons. Just as important, we teach people to function during the stress and shock of a sudden, violent encounter. Krav Maga's practical approach to self-defense will make you safer and more secure. This class is for students 14 years and up and is taught at the Great Northern Mall in Clay.



**CEREC1005Fallb**      **\$79.00**  
**9/23/16-10/28/16**      **Friday**  
**Jim Munger**      **6 Sessions**  
**7:00 PM - 8:00 PM**

Great Northern Mall, IMPACT Martial Arts & Fitness, by Macy's

**CEREC1005Wina**      **\$79.00**  
**1/20/17-2/24/17**      **Friday**  
**Jim Munger**      **6 Sessions**  
**7:00 PM - 8:00 PM**

Great Northern Mall, IMPACT Martial Arts & Fitness, by Macy's

**MUSICAL THEATRE**

This course is designed for those who want to attain a better knowledge and appreciation of the history and literature of American Musical Theatre. Students will be exposed to the music through listening, analysis and performance (if so desired). Music examples will range from the 1930s to the present day.



**CEREC1500Fallb**      **\$79.00**  
**10/6/16-11/10/16**      **Thursday**  
**Josephine Federico**      **6 Sessions**  
**6:30 PM - 8:30 PM**  
 Main Campus

**CEREC1500Wina**      **\$79.00**  
**1/26/17-3/2/17**      **Thursday**  
**Josephine Federico**      **6 Sessions**  
**6:30 PM - 8:30 PM**  
 Main Campus



**FLAT PATTERN MAKING**

In this workshop, participants will learn how to construct a basic pattern set by using standard fashion industry measurements and techniques. Standard fashion industry measurements will be utilized. The basic pattern set will enable you to design and construct many styles. The basic pattern set includes the back and front bodice sloper, the back and front skirt sloper and the sleeve. Participants should have a thorough knowledge of sewing terminology and should have adequate sewing skills. Participants will receive a certificate of completion. Please call 453-4600 for supply list prior to class.

**CESEW0685Fallb**      **\$99.00**  
**10/20/16-11/10/16**    **Thursday**  
**Barbara Peterson**      **4 Sessions**  
**6:00 PM - 9:00 PM**  
 Main Campus

**FASHION DESIGN AND CONSTRUCTION**

Prerequisite: Flat Pattern Making. In this class participants will construct and design a dress utilizing their basic pattern set. Supply list: sloper set, sewing machine, fabric, sewing notions appropriate to the design.

**CESEW0687Fallb**      **\$99.00**  
**11/17/16-12/15/16**    **Thursday**  
**Barbara Peterson**      **4 Sessions**  
**6:00 PM - 9:00 PM**  
 Main Campus

**MAKE IT FIT: THE ART OF ALTERATION**

If a garment is going to look good on you, it must fit properly, yet alterations can be costly! With a little knowledge you can learn to do many alterations for yourself. Participants will learn how to add a professional cuff and take in the seams of a pair of pants. Participants should have intermediate to advanced sewing skills. Please bring your sewing machine, sewing kit and a pair of cotton or non-stretchy pants.

**CESEW0675Fallb**      **\$69.00**  
**9/29/16-10/13/16**    **Thursday**  
**Barbara Peterson**      **3 Sessions**  
**6:00 PM - 8:00 PM**  
 Main Campus

**SEWING MACHINE CLEANING & MAINTENANCE**

In this workshop, participants will not only learn how to clean, maintain and make minor repairs to their sewing machine, but they will save money by learning these much-needed skills! Wear jeans and get ready to roll your sleeves up! Supply list: Sewing machine, machine manual (if available) and old towels or clothing to place under the machine. An additional \$5 supply fee will be made payable to the instructor at the first class.

**CESEW0621Wina**      **\$39.00**  
**2/23/17**                    **Thursday**  
**Barbara Peterson**      **1 Session**  
**6:00 PM - 8:00 PM**  
 Main Campus

**INTRODUCTION TO QUILTING**

What is quilting? Fat quarters, jelly rolls and layer cakes? No! This is not a cooking class but a basic class to start your quilter's journey. At the first class, we will discuss basic quilting tools needed to begin a sampler quilt. You will need a sewing machine in good working order and knowledge to use it. Please bring the owner's manual and basic quilting tools. You will also need to purchase a text and some basic quilting supplies. These will be shown and discussed at the first class. Please be aware that these basic supplies may cost up to \$50 but can be used in future projects. Supplies and sewing machine are not needed for the first class.

**CESEW0681Fallb**      **\$59.00**  
**10/5/16-10/26/16**    **Wednesday**  
**Robin Brennan**        **4 Sessions**  
**6:00 PM - 8:30 PM**  
 Main Campus

**ACCEPTABILITY OF ELECTRONICS ASSEMBLIES IPCA610**

In this class you will learn the standards for IPCA610 and become certified as a CIS, Certified IPC Specialist. Manufacturers are looking for this certification mainly for soldering knowledge and understanding. Stand out in the job market with these local employers and manufacturers! Additional fee for text and testing.

**CEELE0800Fallb**      **\$199.00**  
**9/24/16-11/12/16**    **Saturday**  
**Kevin Reed**              **8 Sessions**  
**9:00 AM - 12:00 PM**  
 Main Campus

**CEELE0800Wina**      **\$199.00**  
**1/12/17-3/2/17**        **Thursday**  
**Kevin Reed**              **8 Sessions**  
**6:00 PM - 9:00 PM**  
 Main Campus

**AIR CONDITIONING & REFRIGERATION 1**

Gain information about this fast-growing industry. Definitions, pressure-temperature relationships, theory of refrigeration cycle, various types of compressors, evaporators, condensers, water/air cooled, accessories, principles of thermodynamics and cycle controls will be covered. Text required; please read the first three chapters prior to the first class.

**CEIND1400Fallb**      **\$199.00**  
**9/20/16-10/25/16**    **Tues/Thurs**  
**(NO CLASS 10/6 and 10/11)**  
**Scott Tanner**            **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CEIND1400Wina**      **\$199.00**  
**2/21/17-4/6/17**        **Tues/Thurs**  
**(NO CLASS 2/21 & 2/23)**  
**Scott Tanner**            **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

## AIR CONDITIONING & REFRIGERATION 2

This next step includes the use and interpretation of basic symbols, voltages and schematic diagrams. Review the refrigeration cycle and relevant technical electrical knowledge and terms. Troubleshooting fundamentals of various one- and three-phase motors and compressors will also be covered. Includes some hands-on experience. Text required. Prerequisite: AC&R I or equivalent.

**CEIND1402Fallb**      **\$199.00**  
**10/27/16-12/20/16**    **Tues/Thurs (NO CLASS 11/3, 10,24 & 12/8, 13)**  
**Scott Tanner**            **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CEIND1402Wina**      **\$199.00**  
**3/30/17-5/9/17**        **Tues/Thurs (NO CLASS 4/20 & 4/25)**  
**Scott Tanner**            **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

## AIR CONDITIONING & REFRIGERATION 3

Here's your opportunity to gain hands-on experience by troubleshooting line equipment and trainers, including heat pumps, air conditioners, electrical systems and various motor relay and control systems. Prerequisite: AC&R I/II or equivalent.

**CEIND1404Fallb**      **\$199.00**  
**12/22/16-1/31/17**    **Tues/Thurs (NO CLASS 1/10 & 1/12)**  
**Scott Tanner**            **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CEIND1404Wina**      **\$199.00**  
**5/23/17-7/13/17**    **Tues/Thurs (NO CLASS 5/8, 6/20 & 6/22)**  
**Scott Tanner**            **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

## REFRIGERATION TRANSITION & RECOVERY REVIEW & CERTIFICATION TEST

This review course and exam are EPA-approved and sponsored by ACA/FSU. The review portion covers information required for certification in Type I (Small Appliance), Type II (High-Pressure Appliance) and Type III (Low-Pressure Appliance). The principles covered in the text will be reviewed prior to the test, which will be given at the end of the second session. You'll need to pick up your text (included in the fee) at CTC prior to class.

**CEIND1420Wina**      **\$199.00**  
**2/14/17 & 2/16/17**    **Tues/Thurs**  
**Scott Tanner**            **2 Sessions**  
**5:00 PM - 9:30 PM**  
 Main Campus

**CEIND1420Summ**      **\$199.00**  
**7/18/17 & 7/20/17**    **Tues/Thurs**  
**Scott Tanner**            **2 Sessions**  
**5:00 PM - 9:30 PM**  
 Main Campus

## BASIC ELECTRICITY 1

Become familiar with the theory and principles of electricity, including the concepts of voltage, current, resistance, power, energy, calculation, Ohm's Law and the relationship of these elements. You'll also cover direct current and receive an introduction to alternating current. Text and calculator required.

**CEELE0702Fallb**      **\$169.00**  
**9/14/16-10/19/16**    **Mon/Wed**  
**Gary Bennett**            **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CEELE0702Wina**      **\$169.00**  
**1/11/17-2/15/17**    **Mon/Wed**  
**Gary Bennett**            **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

## BASIC ELECTRICITY 2

Continue to expand your understanding of the theory and application of alternating current and its effect in circuits containing inductors, capacitors, transformers, relays, motors and generators (and a combination of these components). Text and calculator required. Prerequisite: Basic Electricity I.

**CEELE0704Fallb**      **\$169.00**  
**10/24/16-11/28/16**    **Mon/Wed**  
**Gary Bennett**            **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CEELE0704Wina**      **\$169.00**  
**2/22/17-3/27/17**    **Mon/Wed**  
**Gary Bennett**            **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

## REQUIREMENTS FOR SOLDERED ELECTRICAL & ELECTRONIC ASSEMBLIES JSTD001

In this class, students will learn the requirements for Soldered Electrical and Electronic Assemblies (CIS). Upon completion, students will be presented with a certificate making them a Certified IPC Specialist. This certification is accepted world-wide in the electronic manufacturers industries. This certification will better equip students with a skill local manufacturers look for. Additional fee for textbook and testing.

**CEELE0801Fallb**      **\$199.00**  
**9/29/16-11/17/16**    **Thursday**  
**Kevin Reed**              **8 Sessions**  
**6:00 PM - 9:00 PM**  
 Main Campus

**CEELE0801Wina**      **\$199.00**  
**1/14/17-3/4/17**        **Saturday**  
**Kevin Reed**              **8 Sessions**  
**9:00 AM - 12:00 PM**  
 Main Campus

**RESIDENTIAL WIRING 1**

Covered in this course are the basic and practical aspects of residential wiring components, special-purpose equipment, electrical safety and the National Electrical Code (NEC). Included are electrical symbols, schematics, conductors, switches, fuses, circuit breakers, lighting and GFCIs. Special-purpose equipment includes: water pumps, water heaters, ranges, garbage disposals, ceiling fans, furnaces, air conditioners, TVs, telephones, smoke and carbon monoxide detectors, alarm systems, hot tubs and swimming pools. Text required. Prerequisite: Basic Electricity I or equivalent.

**CEELE0706Fallb**      **\$159.00**  
**9/13/16-11/1/16**      **Tuesday (NO CLASS 9/20 & 10/18)**  
**Gary Bennett**      **6 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CEELE0706Wina**      **\$159.00**  
**1/10/17-2/28/17**      **Tuesday (NO CLASS 1/17 & 2/14, 28)**  
**Gary Bennett**      **6 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**RESIDENTIAL WIRING 2**

This course covers the electrical wiring for an entire residential home, done room by room. In addition, this course covers the service entrance calculations and required equipment for the wired home, along with discussion of the homes of the future and residential standby power. Text required. Prerequisite: Residential Wiring Level I.

**CEELE0712Fallb**      **\$159.00**  
**11/22/16-1/3/17**      **Tuesday (NO CLASS 12/20)**  
**Gary Bennett**      **6 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CEELE0712Wina**      **\$159.00**  
**3/17/17-4/25/17**      **Tuesday (NO CLASS 4/4)**  
**Gary Bennett**      **6 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**WELDING 1**

Welding I provides instruction and hands-on experience in the use of arc welding and gas (oxy/acetylene) equipment, in addition to a study of welds and metals most commonly used in the trade. Additional required supplies include: safety glasses, work boots, long pants, a heavy long-sleeved shirt or welding jacket and welding gloves.

**CEWEL2115Fallb**      **\$299.00**  
**9/8/16-10/18/16**      **Tues/Thurs (NO CLASS 9/22 & 9/27)**  
**Gordon McCaffer**      **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CEWEL2115Wina**      **\$299.00**  
**2/2/17-3/21/17**      **Tues/Thurs (NO CLASS 2/16 & 3/7, 9, 16)**  
**Gordon McCaffer**      **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**WELDING 2**

Further your welding skills with instruction and hands-on experience with out-of-position work from flat to an incline of 45 degrees or more. Both arc and gas welding will be covered. Prerequisite: Welding I or equivalent experience.

**CEWEL2117Fallb**      **\$299.00**  
**10/27/16-12/13/16**      **Tues/Thurs (NO CLASS 11/22 & 11/29)**  
**Gordon McCaffer**      **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**CEWEL2117Wina**      **\$299.00**  
**3/23/17-5/4/17**      **Tues/Thurs (NO CLASS 4/6 & 4/11)**  
**Gordon McCaffer**      **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**WELDING 3**

For the experienced welder—here's your opportunity to concentrate on improving your welding techniques. Help with MIG, TIG, pipe, all position welding and any other specific welding problems will be available. Prerequisite: Welding I/II or equivalent experience.

**CEWEL2119Fallb**      **\$299.00**  
**12/15/16-1/31/17**      **Tues/Thurs (NO CLASS 12/22, 27, 29 & 1/24, 26)**  
**Gordon McCaffer**      **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

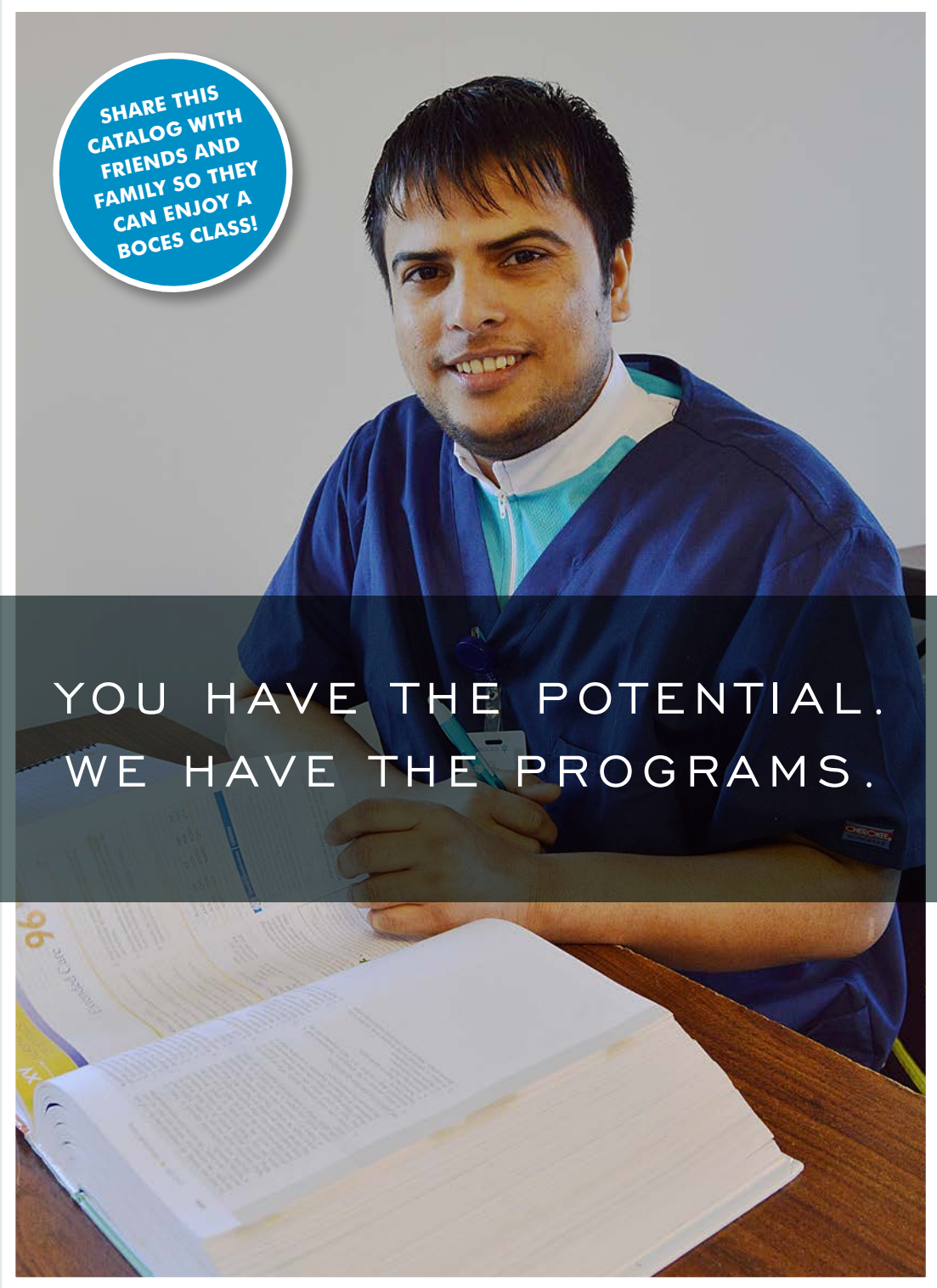
**CEWEL2119Wina**      **\$299.00**  
**5/9/17-6/22/17**      **Tues/Thurs (NO CLASS 5/4, 9 & 6/6, 8)**  
**Gordon McCaffer**      **10 Sessions**  
**6:30 PM - 9:30 PM**  
 Main Campus

**WELDING TEST (NYS DOT)**

For more information call 315-453-4431.

**CEWEL2000Fallb**      **\$175.00**  
**10/12/16**      **Wednesday**  
**Gordon McCaffer**      **1 Session**  
**8:30 AM**  
 Main Campus





SHARE THIS  
CATALOG WITH  
FRIENDS AND  
FAMILY SO THEY  
CAN ENJOY A  
BOCES CLASS!

YOU HAVE THE POTENTIAL.  
WE HAVE THE PROGRAMS.

# BUSINESS & INDUSTRY

## CUSTOMIZED WORKFORCE TRAINING

- Technical Skills
- Computer Skills
- Office & Professional Skills
- Certification Program
- Supervisory Skills & Leadership Training
- Assessment and Evaluation Services
- Competitive Pricing
- Company-Focused
- Flexible Scheduling
- On- and Off-Site Offerings



## ON-SITE TRAINING PUTS YOU IN CONTROL

When you choose OCM BOCES as your on-site training partner, you are in complete control. With the assistance of our expert consultants, we provide the speaker, the program content, date, time and location. In other words, your employees hear the message you want from a trainer at a time and place most convenient for you.

We customize training to address your organization's specific challenges and to meet your team's unique needs, so your employees learn job-related skills they can put to work immediately. OCM BOCES can develop a program exclusively for your organization.

On-site training is the easiest, most economical way to train your team fast for results you can measure.



FOR MORE  
INFORMATION

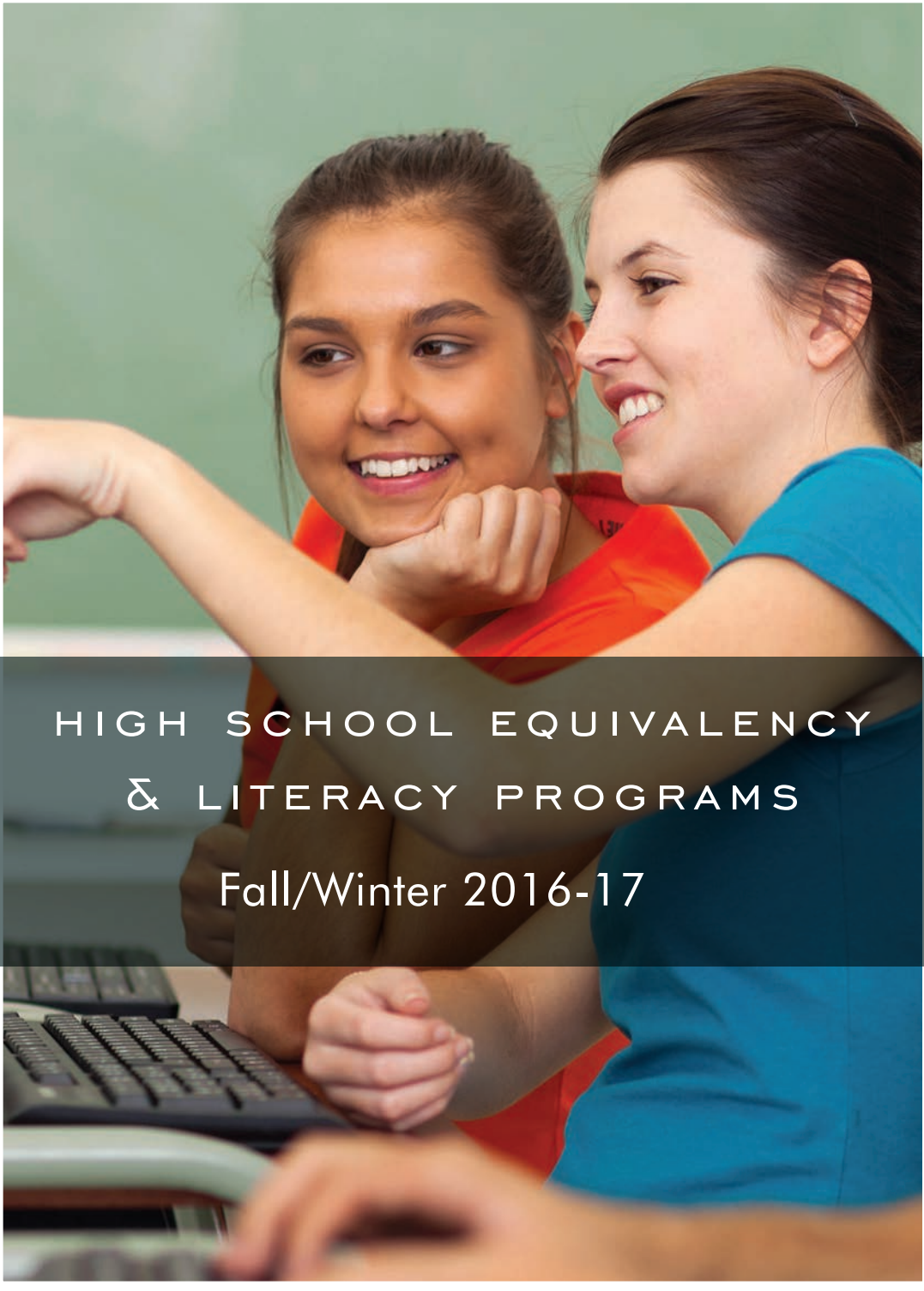
Please Call  
(315) 453-4428

Register Online at  
[www.ocmboces.org](http://www.ocmboces.org)

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Arts & Crafts • Music Appreciation • Creative Movement Activities • Puppet Shows • Computer Skills • Cooking Activities • Math & Science Skills • Language Activities



HIGH SCHOOL EQUIVALENCY  
& LITERACY PROGRAMS

Fall/Winter 2016-17

New York State's High School Equivalency Exam is the **TASC**.

### OCM BOCES HELP

- We offer literacy classes geared toward individual student academic levels.
- Day and evening classes are available.
- A distance-learning program is available for those who are unable to attend regular classes and are over 21.
- Classes are FREE of charge for students without a high school diploma or equivalency.

### HSE (HIGH SCHOOL EQUIVALENCY) PREPARATION

Improve your skills to pass New York State's TASC test to earn a high school equivalency diploma. For further information, call **(315) 453-4672**.

### TASC TEST DATES PLEASE CALL:

**(315) 453-4672**

Computer-based testing available in Liverpool

Test dates are subject to sufficient student enrollment.

### TASC TEST DATES

Aug. 19-20	Cortland
Sept. 23-24	Onondaga
Oct. 14-15	Onondaga
Nov. 18-19	Onondaga

## HIGH SCHOOL EQUIVALENCY PREPARATION CLASSROOM LOCATIONS

### NEDROW

**Onondaga Nation Arena,  
Elders Room**

**326 Old Route 11**

Wednesday 5:00 PM - 7:30 PM

### LIVERPOOL

**110 Elwood Davis Rd, Liverpool**

#### Day Classes

Mon - Thurs 8:30 AM - 12:00 PM

Mon - Thurs 12:30 PM - 3:30 PM

#### Evening Classes

Mon - Wed 5:00 PM - 8:00 PM

### MATTYDALE

**Salina Civic Center**

**2826 Lemoyne Avenue**

Tues/Thurs

5:00 PM - 8:00 PM

# HIGH SCHOOL EQUIVALENCY & LITERACY PROGRAMS

## NATIONAL EXTERNAL HIGH SCHOOL DIPLOMA PROGRAM

The web-based high school equivalency diploma program assesses student knowledge in eight competency areas including: Cultural Literacy, Health Literacy, Civic Literacy and Community Participation, Consumer Awareness and Financial Literacy, 21st Century Workplace Skills, Geography and History and Science, as well as foundation skills in communication and technology. Candidates work from home and meet weekly with an assessor. This program is designed for adults who have work skills, training and/or life experience. Candidates must be 21 or older and have internet access.

**For information, call (315) 453-4662**

## DISTANCE LEARNING

Do you want your high school equivalency diploma but are unable to attend class? Prepare for the TASC exam in your own home. Materials will be sent to you through your local library. Teachers are available by phone for academic assistance. You must be at least 21 years old to be eligible. **For more information, call (315) 453-4686 or (315) 453-4682**

## ESOL CLASSROOM LOCATIONS

### LIVERPOOL

**200 Elwood Davis Rd, Liverpool**

#### Day Classes

Mon/Wed 8:30 AM - 1:30 PM  
Tues/Thurs 8:30 AM - 12:30 PM

#### Evening Classes

Mon/Wed 5:30 PM - 8:30 PM

#### Math Classes

Tues/Thurs 12:30 PM - 3:30 PM

### DEWITT

**DeWitt Community Library  
ShoppingTown Mall  
3649 Erie Blvd. East**

Mon/Wed  
10:00 AM - 1:00 PM

### MATTYDALE

**Salina Free Library**

Tues/Thurs 10:00 AM - 1:00 PM

### MANLIUS

**Manlius Library  
1 Arkie Albanese Ave**

Tues/Thurs  
9:00 AM - 12:00 PM

### ENGLISH FOR SPEAKERS OF OTHER LANGUAGES (ESOL)

Learn English to get a job or enter training/college programs. Study reading, writing, and vocabulary. Practice pronunciation and conversation. All levels of classes available. Students can register in the ESOL classroom. For more information, call Kathy at (315) 453-4684.



## LITERACY SERVICES DIRECTORY

**English for Speakers of Other Languages (ESOL):** (315) 453-4684  
**External Diploma Program:** (315) 453-4662  
**High School Equivalency Classes:** (315) 453-4672  
**Home Study Program:** (315) 453-4682

VISIT US TODAY

[www.ocmboces.org](http://www.ocmboces.org)



# INFORMATION

## KNOW OUR POLICIES

1. Every effort is made to conduct classes as listed in this catalog. However, circumstances sometimes make it necessary for classes to be canceled, postponed or combined, or for instructors and classrooms to be changed. We are sorry for any inconvenience this may cause you.
2. Classes must reach a minimum enrollment at least four business days prior to the start date. If it is necessary for OCM BOCES to cancel a class, you will be notified by phone or by mail. You may transfer to another class or receive a full refund or tuition voucher.
3. You are enrolled as soon as your registration and payment are received, unless you are otherwise notified. A receipt will not be mailed unless requested.
4. Fees for all classes must be paid in full at the time of registration. A \$20 fee will be charged on all returned checks.
5. If it is necessary for you to withdraw from a class, please notify us.
  - A. You will receive a refund (minus a \$10 processing fee) if notification is received at least four business days prior to the start of that class.
  - B. You will receive a tuition voucher (minus a \$10 processing fee) if notification is received less than four days prior to the start of that class and before the second class session. Your tuition voucher may be used toward any part-time OCM BOCES Continuing Education course within one year.
6. Our programs are open to all persons regardless of residency. OCM BOCES affirms the right of all citizens to participate equally in our programs regardless of race, religion, sex, age, national origin, or disability.
7. Students are expected to purchase textbooks and materials as mentioned in course descriptions. Textbooks can be purchased in the Registration Office at the OCM BOCES Main Campus. If your class is scheduled for the Henry Center, textbooks for those classes will also be made available at the Henry Center the first night of class. Occasionally, classes are canceled due to low enrollment. Please make sure your class is running prior to purchasing supplies or textbooks, as texts are not returnable.
8. All parking areas and lots are designated for student use.
9. Certificates will be awarded for successful completion of classes (based on 80% attendance).
10. Although some of our classes are taught by people who are practicing financial planners, salespersons, or actively involved in a business or profession that is related to the subject they teach, we only endorse their ability as instructors, not the value of any product or service they sell.
11. We assume students recognize the risk of physical injury or damage and that they agree to take responsibility for any personal accident that might occur in the course of any activity associated with an Adult Education program.

NO CONFIRMATION WILL BE SENT, SIMPLY PLAN ON ATTENDING!

### MAIN CAMPUS

**110 Elwood Davis Road**  
**p: (315) 453-4455**  
Off Seventh North Street

### HENRY CENTER

**6820 Thompson Road North**  
**p: (315) 433-2635**  
Near Carrier Circle

EASY WAYS TO REGISTER:



**ONLINE AT OCMBOCES.ORG**

Click the registration button on the home page

**YOU WILL NEED:**

Name, address, phone number & email address

Course code & title

Visa/MC/Discover/American Express number and exp. date



**IN PERSON**

At the Main Campus  
110 Elwood Davis Road,  
Liverpool, NY 13088

Mon-Thu 10:00 AM - 6:00 PM  
Fri 9:00 AM - 4:00 PM

**OVER THE PHONE**

315-453-4600



**BY MAIL**

Complete the registration form below, enclose a check or money order payable to OCM BOCES Continuing Education and mail to:

OCM BOCES  
Continuing Education Registration  
PO Box 4754  
Syracuse, NY 13221

MAIL-IN REGISTRATION FORM

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_

Home # \_\_\_\_\_ Cell # \_\_\_\_\_

Course # \_\_\_\_\_ Title: \_\_\_\_\_

Course # \_\_\_\_\_ Title: \_\_\_\_\_

Mail to:  
OCM BOCES Continuing Ed Registration  
PO Box 4754, Syracuse NY 13221  
Make checks payable to OCM BOCES (No Cash)

MAIL-IN REGISTRATION FORM

Name: \_\_\_\_\_

Date: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip: \_\_\_\_\_

Email: \_\_\_\_\_

Home # \_\_\_\_\_ Cell # \_\_\_\_\_

Course # \_\_\_\_\_ Title: \_\_\_\_\_

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