

THINK AGAIN

FALL 2015

GOOD FOOD
MAKES FOR

Check out
our new
culinary classes

GREAT
MOODS



RICHMOND
School of Professional
& Continuing Studies™

PLUS TONS OF CLASSES IN 20 OTHER TOPIC AREAS

Message from the Staff

It's back to school!

Fall is the time when we typically think about “back to school” – but “school” can mean so many different things. For some, it means time to brush up on some academic skills: creative writing, public speaking, a new language. For others, it's the perfect time to try something new, such as an online course or certification. And still others are looking at colleges to take “back to school” to the next level, getting a leg up through test-prep weekend workshops.

This fall, celebrate the season with whatever “back to school” means to you. Wow your guests with Holiday Centerpiece Desserts. Become a student of glass-blowing as you create Glass Ornaments or Glass Pumpkins. Or get your creative juices flowing with special fall Watercolor and Floral Design classes.

So make this fall a true “back to school” experience!

FALL 2015 Class Listing

LOOK INSIDE this issue for an 8-page insert of the monthly schedule of classes for the months of August-December



Sausage and Bacon Workshop

NEW! In this five-hour class, students will learn the basics of sausage making and curing. We will focus on fresh and smoked sausages, bulk and stuffed sausage, and a basic cure for bacon. Techniques associated with curing will be discussed. Items produced will include basic breakfast sausage, Mexican chorizo, andouille, and brown sugar cured bacon.

Date: Saturday, October 10, 2015

Time: 10 AM – 3 PM

Fee: \$169

Late Fall Local Cooking

NEW! Just because it's getting cold outside, it doesn't mean you can't continue to enjoy fresh, locally produced food. In this class our students will have a chance to prepare dishes using products sourced close to home and be given tips on how to find those ingredients. Note: The menu for this class will be based on products available at the time of the class.

Date: Monday, November 9, 2015

Time: 6-9 PM

Fee: \$99



spcs.richmond.edu/culinary



Innovations in Winemaking

NEW! Come explore some of the latest cutting-edge techniques and technologies being used in the wine industry. See machines right out of science fiction such as the optical sorter and Mog Monster and learn how they are leading to quality advancements in both grape growing and winemaking. Students will taste wines being produced using these machines and methods. This a lecture class with tastings. Fairly substantial hors d'oeuvres will be served, although there will be no food and wine pairings. Ages 21 and over.

Date: Thursday, December 10, 2015

Time: 6-8 PM

Fee: \$79



Steps to Success PSAT/NMSQT Prep Sessions

NEW! The PSAT/NMSQT evaluates the same skills as the SAT and provides an excellent opportunity to discover students' strengths and challenges in each testing content area. These new prep sessions will introduce the fundamentals of each area for the redesigned PSAT: critical reading, mathematics, and writing. Students will be presented with tips, techniques, and strategies proven to be helpful on test day. These new sessions offer a unique experience for students to learn on a college campus, and get a jump-start on testing techniques for future semesters!

Dates: Sundays, October 4 and 11, 2015

Time: 2 - 4 PM

Fee: \$50

SAT weekend workshops returning this fall!
See website for exact dates and times.



spcs.richmond.edu/sat

Kids and Parents: Breakfast for Dinner

NEW! Adults and kids alike will have a great time learning great recipes and turning the day's most important meal into a delicious dinner. Ages 5 and up. Note: Class fee is a per-person charge and children must be accompanied by a paying, participating adult.

Date: Saturday, September 26, 2015

Time: 10 AM - 1 PM

Fee: \$69 per person



spcs.richmond.edu/culinary



Fall into Watercolor

NEW! Feed a passion for pushing vibrant watercolors around on the painting surface. Learn brush techniques for controlling the paint and gain confidence in applying pale layers to create three-dimensional forms. All the basics of watercolor will be covered from the beginning for those coming for the first time, while seasoned painters will be challenged to grow to the next level.

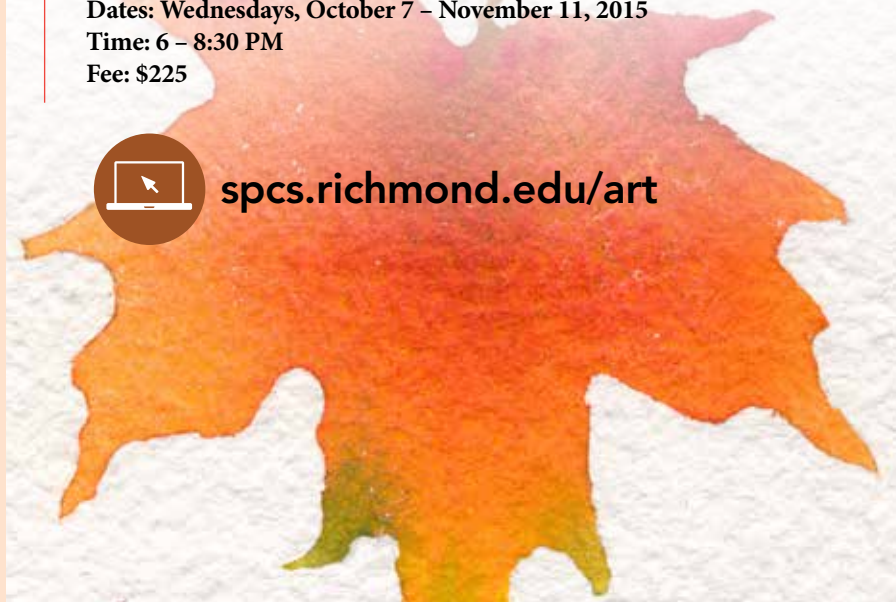
Dates: Wednesdays, October 7 - November 11, 2015

Time: 6 - 8:30 PM

Fee: \$225



spcs.richmond.edu/art



Instagram for Business

ONLINE! With over 100 million users, Instagram is a marketing goldmine. Discover ways to have your audience generate excellent content for you. Build your community while doing it. Learn how to make hashtags work for you, how to make and keep your followers happy, and how moderate input can yield exponential growth. We'll also explore dos and don'ts of Instagram to get you on the fast track to success. Make the most of Instagram and lead your business to unending exposure! An android or iOS device is needed to take full advantage of the exercises in this one-month course.

Dates: September 8 – October 2, 2015

Fee: \$195



spcs.richmond.edu/online/partners



Facebook for Business

ONLINE! Find out what goes on behind the scenes on Facebook Pages and how to increase the chances that your message is seen and acted on. Discover new tools and proven techniques to increase business and expand your reach. Discuss how to adapt your marketing message for the Facebook platform and how to integrate Facebook across all your marketing areas. This is an intermediate class, assuming that you have already started a Page on Facebook and have some basic knowledge of the platform. Note: This is an online instructor-led course. You will need internet access and audio (speakers) to participate. You can participate in the course any time of day, any day of the week.

Dates: October 5 – 30, 2015

Fee: \$245

HELLO RICHMOND! WRITING RICHMOND

NEW! Those of you who love Richmond often have a lot to think and say about it, but little time to explore those creative energies. This three-week course plus excursion allows budding writers to become inspired to record those thoughts, and find out what others in history have said about this terrific place on the Mighty James River. A field trip will include a behind-the-scenes literary look at the Library of Virginia, the state's treasure trove of important knowledge since 1823.

All registered students in this course may bring a guest for free!

Dates: Tuesdays, October 6 – 20, 2015

Time: 5:30 – 7:30 PM

Fee: \$95



spcs.richmond.edu/history

Make the Winter Holidays Special

We're offering a variety of holiday-themed classes for the entire family. For complete course descriptions and to see all of our holiday themed classes, visit our online schedule of classes.

Clockwise from top left:

- Photo 1: Floral Design - Holiday Centerpiece
Saturday, December 12 • 10 AM - noon • \$95
- Photo 2: Kids and Parents: Holiday Treats: Saturday,
December 12 • 10 AM - 1:00 PM • \$69
- Photo 3: Organizing for the Holidays • Thursday,
November 19 • 11:45 AM - 1:15 PM • \$99
- Photo 4: Glass Ornaments: November 23 or 30 •
6:30 - 8:30 PM • \$90
- Photo 5: Holiday Centerpiece Desserts
Friday, November 13 • 10 AM - 1:00 PM • \$99



1



5



2



4



3



INSTITUTE ON PHILANTHROPY
AT THE UNIVERSITY OF RICHMOND



Work While You Learn!
Intensive Week-Long Institutes

Fund Development Certificate
January 17 - 23, 2016

Marketing for Nonprofits Certificate
January 24 - 30, 2016

Planned Giving Institute
March 14 - 18, 2016

Grant Writing & Management Institute
May 9 - 12, 2016

More details available online at
spcs.richmond.edu/philanthropy or
email Kathy Laing at **klaing@richmond.edu**



spcs.richmond.edu/iop



FALL 2015

Class listing

This list shows fall 2015 classes with start dates between August 24 and December 17. To learn more about a class, go online:

1. Visit **spcs.richmond.edu/ta**
2. Select **Enter Search Criteria** to open the search interface
3. Conduct a **Keyword** search using the first few words of the class title
4. Select **Search For Courses**
5. In the search results, select the course title for details and to register online

Of course, you can also search by **Class Days & Class Times** and by **Category** and **Subcategory**.

And you can also **Clear Search Criteria** and then select **Search for Courses** to view everything offered this fall!

Current Think Again Classes

Enter Search Criteria Clear Search Criteria

Class Days

Category Subcategory

Course Times

6 A.M. 11 P.M.

6 A.M. 11 P.M.

Keyword

Search for Courses

The contents of this listing represents the most current information available at the time of publication. Visit our online schedule at **spcs.richmond.edu/ta** for the most current listing.



CUL116.05	Intro to Chocolate and Candy Making	September 15	\$199
CUL116.10	Kids and Parents: Breakfast for Dinner	September 26	\$69
CUL116.11	Meat Prep and Cookery: Poultry	September 29	\$199
CUL116.04	Quickbreads, Tarts, Pies and Meringues	September 14	\$199
CUL116.09	Wine and Dine: Provence	September 25	\$99

Education and Teaching

EDU116.01	Adjunct Faculty Certificate Program	September 7	\$450
LRN116.04	Advanced Teaching Online	September 8	\$195
LRN116.11	Certificate in Teaching Adults	September 8	\$295
LRN116.15C	Certified Blended Instructor Program (CBI)	September 8	\$699
LRN116.13C	Certified Online Instructor Program (COI)	September 8	\$795
LRN116.14C	LERN Certificate in Blended Instruction	September 8	\$495
LRN116.08C	LERN Certificate in Online Teaching	September 8	\$495
LAL116.01	Raising Responsible Kids through Love and Logic	September 25	\$49

eMarketing, Social Media and Web

LRN116.12	Improving Email Promotions	September 8	\$195
LRN116.72	Instagram for Business	September 8	\$195
LRN116.15	Introduction to Inbound Marketing	September 8	\$195
LRN116.35	Introduction to Social Media	September 8	\$195
LRN116.06C	LERN eMarketing Essentials Certificate	September 8	\$495
LRN116.05C	LERN Inbound Marketing Certificate	September 8	\$495
LRN116.04C	LERN Managing Social Media Platforms Certificate	September 8	\$495
LRN116.03C	LERN Mobile Marketing Certificate	September 8	\$595
LRN116.02C	LERN Social Media for Business Certificate	September 8	\$495
LRN116.01C	LERN Video Marketing Certificate	September 8	\$395
LRN116.32	Mobile Marketing	September 8	\$195
LRN116.47	Podcasting	September 8	\$245
LRN116.54	Researching Public Records	September 8	\$195
LRN116.25	Twitter	September 8	\$195
LRN116.39	Video Marketing	September 8	\$245

Environment and Sustainability

LRN116.98	LEED AP+ Building Design and Construction	September 8	\$795
LRN116.97	LEED v4 Accredited Professional for Existing Build	September 8	\$795
LRN116.96	LEED v4 Green Associate Exam Prep & Study Group	September 8	\$695

Fitness and Self Improvement

GOLF116.10	3-Day Golf Camp	September 12	\$140
DAN116.02	Ballroom Dance Teacher Cert - Hustle	September 1	\$475
DAN116.03	Ballroom Dance Teacher Cert - Salsa	September 5	\$475
DAN116.05	Ballroom Teacher Certification Fall 2015	September 1	\$1,900
FSIM116.05	BeMoved	September 14	\$525
FIP115.06	CORE Pilates	September 1	\$250
FIP115.07	Evening Yoga	September 14	\$200
GOLF116.03	Golf - Adult Beginner Plus	September 21	\$175
GOLF116.04	Golf - Adult Intermediate	September 17	\$120
GOLF116.02	Golf - From Tee to Green - Adults	September 13	\$175
GOLFIN116.01	Golf - Indoor Sessions	September 1	\$240
GOLF116.07	Golf Made Fun and Easy - Adult Beginner	September 12	\$120
GOLF116.08	Golf Made Fun and Easy - Adult Beginner	September 16	\$120
GOLF116.06	Golf - Pee Wee Clinic	September 26	\$110
GOLF116.05	Golf Class - Adult / Youth	September 20	\$110
GOLF116.09	Golf Rookie Program	September 19	\$130
GOLF116.20	Private Golf Lessons	September 1	\$375
GOLFP116.01	Private Golf Lessons I	September 1	\$375
GOLFP116.02	Private Golf Lessons II	September 1	\$375
GOLFP116.03	Private Golf Lessons III	September 1	\$375



CRN	Title	Start	Fee	
ORG116.12	Shopping for Professional Success	September 14	\$275	
SPRT116.01	Stand Up Paddle Boarding	September 20	\$130	
FIP115.76	Tai Chi	September 4	\$160	
GOLFA116.01	Windy Hill Golf Academy	September 4	\$700	
Health Services and Medical Technology				
LRN116.22	Dementia Care	September 8	\$495	
LRN116.23	Dementia for Family Care Givers	September 8	\$149	
FSIM116.18	Responding to Allergies and Asthma	September 12	\$60	
LRN116.24	Success with Aging Parents	September 8	\$149	
History and Humanities				
HIS116.10	Music History - Survey of Rock Music of the 1960s	September 9	\$245	
HIS116.01	To the Bitter End: The Conclusion of the Civil War	September 22	\$35	
HR Management and Customer Service				
LRN116.01	Business Coaching Certificate	September 8	\$395	
LRN116.03	Certificate in Customer Research	September 8	\$395	
LRN116.66	Conflict Management	September 8	\$245	
LRN116.09C	LEARN Certificate in Customer Service	September 8	\$245	
LRN116.28	Onboarding New Employees	September 8	\$195	
SHRM116.01	SHRM Learning System	September 15	\$1,250	
SHRM116.03	SHRM Learning System - ONLINE	September 16	\$1,250	
LRN116.38	Supervisory and Leadership Certificate	September 8	\$395	
Interior Decorating and Organization				
ORG116.10	Closet Audit - 3 hours	September 14	\$275	
ORG116.11	Closet Audit - 6 hours	September 14	\$550	
ORG116.06	File It! Don't Pile It!	September 8	\$65	
INT116.001	Home Staging Certificate	September 14	\$1,750	
INT116.05	Interior Decorating and Design	September 26	\$249	
ORG116.01	Organizing Basics	September 9	\$65	
ORG116.100	Personalized File It! Don't Pile It! - 3 hour	September 1	\$350	
ORG116.101	Personalized Organizing Basics - 3 hour	September 1	\$350	
ORG116.102	Personalized Organizing Basics - 6 hour	September 1	\$625	
Language and Culture Studies				
CLTR116.17	Communication and Public Speaking Weekend	September 25	\$295	
ENG116.01	English Language Course Accelerated - Session A	September 9	\$180	
ITAL116.01	Italian - Level I	September 14	\$265	
ITAL116.02	Italian - Level II	September 15	\$265	
ITAL116.03	Italian - Level III	September 16	\$265	
SPN116.01	Spanish - Individual Sessions	September 1	\$450	
SPN116.03	Spanish for Beginners - Level II	September 1	\$325	
SPN116.04	Spanish Level III - Intermediate	September 30	\$220	
Nonprofit Management and Fundraising				
IOP116.2	IOP Nonprofit Masterminds (Mon. or Wed.)	September 28	\$950	
IOP116.1	IOP Nonprofit Masterminds (Tue. or Thu.)	September 28	\$950	
IOP116.7	Nonprofit Media Strategy Workshop	September 25	\$170	
IOP116.3	Video Production: Frame-by-Frame Telling Your Story	September 25	\$175	
Test Preparation				
STEPS116.01	Steps to Success SAT Prep Weekend Workshop	September 26	\$215	
Visual and Media Arts				
PHT116.02	Advanced DSLR Photography	September 17	\$295	
ART116.02	How to Look at Art	September 30	\$85	
ART116.10	Orientation to the Hot Glass Studio	September 14	\$180	
ART116.11	Orientation to the Hot Glass Studio	September 28	\$180	
PHT116.01	Photography: Shooting Like a Pro	September 14	\$295	

**Wedding and Event Planning**

WEP116.02	Preston Bailey Signature Wedding and Event Design	September 1	\$1,295	
WEP116.01	Wedding and Event Planner Certification	September 23	\$1,149	

Youth and Family Programs

FAM116.01	First Aid and CPR	September 13	\$90	
FAM116.30	Honey, What's for Dinner?	September 24	\$65	
ORG116.215	Personalized Becoming an Organized Student	September 1	\$1,350	

OCTOBER**Career Skills and Planning**

LRN116.51	Creative Problem Solving	October 5	\$195	
LRN116.99	Extraordinary Customer Service	October 5	\$145	
LRN116.12C	LERN Certificate in Designing Webinars	October 5	\$345	

Communications and Writing

LRN116.20	Effective Copywriting	October 5	\$195	
COM116.04	Public Speaking Intensive Training	October 29	\$995	
LRN116.48	Self Publishing eBooks	October 5	\$195	
ENG116.15	Writing about Your Travels	October 17	\$189	

Computer Skills and IT Certification

TEC116.22	Getting More from Microsoft Excel	October 12	\$179	
TEC116.12	Getting More from Microsoft Word	October 29	\$179	
TEC116.13	Getting More from Photoshop	October 26	\$179	
TEC116.02	Introduction to Microsoft Word	October 8	\$179	
LRN116.09	Photoshop for Presentations	October 5	\$195	

Culinary and Food Services

CUL116.21	Around the Chef's Table: Fall Feast	October 21	\$99	
CUL116.13	Around the Chef's Table: Quick, Easy Fish Courses	October 1	\$99	
CUL116.14	Brunch Like a Pro	October 2	\$79	
CUL116.20	Cake Decorating	October 19	\$179	
CUL116.16	Crescent City Seafood Classics	October 8	\$99	
CUL116.19	Date Night: Flavors of the Southern Mediterranean	October 16	\$99	
CUL116.23	Dueling Varietals	October 23	\$79	
CUL116.22	Fish and Shellfish Identification, Prep & Cookery	October 22	\$209	
CUL116.24	Food Service Law and Bookkeeping	October 26	\$179	
CUL116.17	Sausage and Bacon Workshop	October 10	\$169	
CUL116.18	Stein and Dine	October 15	\$99	
CUL116.15	Stocks and Sauces	October 5	\$199	
CUL116.25	Vegetarian Diet Planning	October 27	\$59	
CUL116.26	Wine Regions of Spain	October 30	\$79	

Education and Teaching



LRN116.05	Designing Online Instruction	October 5	\$195	
LRN116.45	Developing Hybrid Courses	October 5	\$195	

eMarketing, Social Media and Web

LRN116.13	Boosting Your Website Traffic	October 5	\$195	
LRN116.16	Content Marketing	October 5	\$195	
LRN116.33	Creating Cell Phone Apps for Your Business	October 5	\$245	
LRN116.43	Designing Successful Webinars	October 5	\$195	
LRN116.70	Evernote	October 5	\$195	
LRN116.26	Facebook for Business	October 5	\$245	
LRN116.46	Google Analytics	October 5	\$195	
LRN116.36	Marketing Using Social Media	October 5	\$195	
LRN116.40	YouTube for Business	October 5	\$245	

Financial Planning and Tax Preparation

FIN116.13	Rejuvenate Your Retirement	October 15	\$40	
FIN116.14	Rejuvenate Your Retirement	October 20	\$40	

CRN	Title	Start	Fee	
FIN116.12	Retirement Planning Today	October 1	\$50	
FIN116.10	Retirement Planning Today	October 6	\$50	
FIN116.11	Retirement Planning Today	October 6	\$50	
Fitness and Self Improvement				
DAN116.01	Ballroom Dance Teacher Cert - Nightclub 2 Step	October 27	\$475	
GOLF116.01	Golf - From Tee to Green - Adult/Youth	October 11	\$175	
FSIM116.01	Meditation I: Introduction to Meditation	October 6	\$125	
FSIM116.03	Mental Practice for Performance	October 5	\$75	
FIT116.22	Personal Fitness Trainer Certification	October 13	\$699	
Health Services and Medical Technology				
MED116.04	Clinical Medical Assistant Program	October 13	\$2,599	
MED116.01	Medical Billing and Coding Program	October 13	\$1,899	
MED116.03	Pharmacy Technician Program	October 13	\$1,199	
History and Humanities				
HIS116.07	Hello Richmond! Writing Richmond	October 6	\$95	
HR Management and Customer Service				
LRN116.67	Negotiation: Get What You Want	October 5	\$195	
Interior Decorating and Organization				
ORG116.08	Organizing for Administrative Specialists	October 5	\$875	
ORG116.07	Professional Organizing Certificate	October 5	\$1,450	
INT116.42	The Nuts and Bolts of Interior Design	October 28	\$99	
Language and Culture Studies				
CLTR116.16	Art Weekend - Henri Matisse	October 2	\$295	
CLTR116.18	Communication and Public Speaking Weekend	October 23	\$295	
ENG116.03	English Language Course Accelerated - Session B	October 26	\$180	
FRN116.02	French - Level I	October 8	\$155	
PHYS116.01	Physics for Poets - Understanding your World	October 17	\$85	
CLTR116.10	Professional and Social Etiquette Course	October 17	\$85	
SPN116.05	Spanish - Conversation Course	October 1	\$220	
Nonprofit Management and Fundraising				
IOP116.4	Advanced Data Based Analysis for Fundraising	October 9	\$170	
IOP116.5	LinkedIn for the Nonprofit Sector	October 1	\$65	
Test Preparation				
STEPSP116.01	Steps to Success: PSAT/NMSQT Prep Sessions	October 4	\$50	
STEPS116.02	Steps to Success: SAT Prep Weekend Workshop	October 24	\$215	
Visual and Media Arts				
ART116.01	Basics of Western Art History	October 14	\$35	
ART116.03	East Meets West: Smart Tea Ware	October 13	\$725	
ART116.35	Fall into Watercolor	October 7	\$225	
ART116.04	Form Follows Function - Pottery Course	October 5	\$725	
ART116.33	Fused Glass Jewelry	October 7	\$160	
ART116.20	Glass Pumpkins	October 12	\$90	
ART116.21	Glass Pumpkins	October 19	\$90	
ART116.12	Glassblowing 101	October 26	\$360	
Youth and Family Programs				
YTH116.15	Babysitter Training Basics	October 3	\$75	
FLR116.15	Floral Design - Fall's Fresh Bounty	October 17	\$95	
YTH116.10	It's Only A Matter of Time	October 12	\$45	
LAL116.02	Parenting the Love and Logic Way	October 13	\$179	
YTH116.11	Where's My Homework?	October 12	\$70	




NOVEMBER

Communications and Writing

LRN116.61 Marketing eBooks November 2 \$195 

Computer Skills and IT Certification

LRN116.10 Graphic Design for Visual Presentations November 2 \$195 

TEC116.07 Introduction to Dreamweaver November 9 \$179

TEC116.17 Introduction to InDesign November 30 \$179

LRN116.88 Managing & Marketing Webinars November 2 \$195 

Culinary and Food Services

CUL116.40 Artisanal Breads November 23 \$89

CUL116.38 Aw Shucks! The Great American Oyster Class November 19 \$99

CUL116.36 Date Night: Catering Your Own Home Event November 16 \$99

CUL116.27 Fresh Pasta Workshop November 2 \$79

CUL116.39 Gluten Free Holiday Desserts November 20 \$89

CUL116.28 Herbs and Spices November 3 \$179

CUL116.34 Holiday Centerpiece Desserts November 13 \$99

CUL116.30 Late Fall Local Cooking November 9 \$99

CUL116.37 Nutrition Through the Life Cycles November 17 \$179

CUL116.41 Quick Cooks: Bold, Healthy and Lowfat November 24 \$69

CUL116.42 Staffing, Training, and Management November 30 \$79

CUL116.35 Teen Cooking: Southern Made Simple November 14 \$69

CUL116.33 Wine and Dine: Alsace-Lorraine November 12 \$99

CUL116.31 Wines for the Holidays November 10 \$79

CUL116.29 Wines of the Pacific Northwest November 6 \$79

CUL116.32 Yeast Breads: Basics of Bread Baking November 11 \$199

Education and Teaching

LRN116.06 Fostering Online Discussion November 2 \$195 


LRN116.49 The Flipped Classroom November 2 \$195 

eMarketing, Social Media and Web

LRN116.17 Advanced Inbound Marketing November 2 \$195 

LRN116.34 Advanced Mobile Marketing November 2 \$245 

LRN116.71 Google+ November 2 \$195 

LRN116.37 Integrating Social Media in Your Organization November 2 \$195 

LRN116.27 LinkedIn for Business November 2 \$195 


LRN116.14 Online Advertising November 2 \$195 

Financial Planning and Tax Preparation

FIN116.01 Fundamentals of Financial Planning and Investing November 9 \$55

Fitness and Self Improvement


FSIM116.02 Meditation II: Advanced Meditation Techniques November 3 \$95

LRN116.75 Stress Management November 2 \$145 

History and Humanities

HIS116.05 Hello Richmond! Literary Legends November 10 \$95

HR Management and Customer Service

LRN116.68 Using Personality Profiles – Better Work Performance November 2 \$295 

Interior Decorating and Organization

ORG116.05 Organizing for the Holidays November 19 \$99

INT116.02 The Business of Antiques November 7 \$69

INT116.40 The Business of Home Staging November 4 \$99

Language and Culture Studies

CLTR116.15 Art Weekend - Faces that Tell Stories November 6 \$295

Nonprofit Management and Fundraising

IOP116.6 Successfully Navigating Support from Corporations November 18 \$170

Test Preparation

STEPS116.03 Steps to Success: SAT Prep Weekend Workshop November 14 \$215

TOEFL116.02 TOEFL Preparation Saturday Course November 7 \$80

**Visual and Media Arts**

ART116.32	Beading - Memory Wire Bracelet	November 4	\$70
ART116.30	Chain Maille - European 4-in-1	November 11	\$165
ART116.13	East Meets West: Smart Tea Ware	November 10	\$725
ART116.14	Form Follows Function - Pottery Course	November 9	\$725
ART116.23	Glass Ornaments	November 23	\$90
ART116.22	Glass Ornaments	November 30	\$90

Youth and Family Programs

YTH116.16	Babysitter Training Basics	November 8	\$75
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D E C E M B E R

Career Skills and Planning

AHIT116.02	American Home Inspector Certification	December 11	\$1,795
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Culinary and Food Services

CUL116.55	Around the Chef's Table: Eggtravaganza	December 18	\$99
CUL116.44	Date Night: Dinner in the Winter Palace	December 2	\$99
CUL116.46	Facility Design and Food Service Equipment	December 7	\$59
CUL116.45	Indian Fusion	December 3	\$89
CUL116.48	Innovations in Winemaking	December 10	\$79
CUL116.50	Kids and Parents: Holiday Treats	December 12	\$69
CUL116.47	Mezze	December 8	\$89
CUL116.54	Review: Baking and Pastry	December 17	\$99
CUL116.52	Review: Culinary Arts	December 15	\$99
CUL116.53	Review: Food Service Management	December 16	\$89
CUL116.51	Review: Nutrition & Food Science	December 14	\$69
CUL116.43	ServSafe Certification	December 1	\$149
CUL116.56	ServSafe Re-Certification (Test Only)	December 1	\$99
CUL116.49	Wine and Dine: Hearty Italian	December 11	\$99

Language and Culture Studies

CLTR116.19	Communication and Public Speaking Weekend	December 4	\$295
CLTR116.11	Professional and Social Etiquette Course	December 12	\$85

Visual and Media Arts

ART116.31	Beading - Swarovski Christmas Tree Earrings	December 2	\$70
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Youth and Family Programs

YTH116.17	Babysitter Training Basics	December 5	\$75
FLR116.10	Floral Design - Holiday Centerpiece	December 12	\$95