

# THINK AGAIN

SPRING 2015

## EXPLORE YOUR



## OF LEARNING

■ 100s of classes in more than 20 topic areas including art, history, writing, sports, languages, cooking and baking. Plus online and in-class professional development courses and certificates.



**RICHMOND**  
School of Professional  
& Continuing Studies™

Message from the Staff

# Explore your love of learning

FOLLOW YOUR PASSION IN A PERSONAL ENRICHMENT CLASS.

Learning isn't just about seeking professional development or earning a degree or certificate. It's about following your passion wherever it takes you.

Have you always wanted to improve your baking skills? Or maybe you have an amazing idea for designing a piece of jewelry. We have classes for you — in our **Baking and Pastry Arts** program and in our **Chain Maille** and other **Arts** classes.

Maybe following your passion means learning more about our city. If so, take one of our **Hello Richmond!** history classes. Or maybe following your passion leads you to a new fitness goal. Consider one of our **Sports & Games** or **Personal Fitness** classes.

Wherever your passion takes you, we'll help you on your way.

FOOD

## SPRING 2015 *Class Listing*

**LOOK INSIDE** this issue for an 8-page insert of the monthly schedule of classes for the months of January-April

## Learn by doing!

At our Center for Culinary Arts, we build our cooking and baking classes around a hands-on experience. That means students don't just watch – they actually cook and bake.

You'll learn fundamental chef skills. You'll have your own workstation and work side by side with other students to prepare a dish. Our small class size and expert chefs help ensure a rich and highly engaging learning experience. Plus enjoy a generous portion of all of the dishes you help prepare as you reflect on your class and what you learned.

Cooking and baking classes are a great way to socialize and relax. Get a group of your buddies or "besties" together. Maybe your book club or even a group from the office.

If hands-on isn't your thing, we also offer several demonstration-style classes each semester. Check out our *Wine and Dine* series, including our new *Around the Chef's Table* classes.



## New baking classes – candies, cakes and tarts!

We've added three new baking electives to our class schedule for spring. These hands-on classes are great options for Baking and Pastry Arts Certificate students or anyone interested in expanding their baking skills.

*Intro to Chocolate and Candy Making* is two fun evenings of chocolates and candies. This class will explore the tempering process for couverture chocolates and processes for working with cooked sugar. We will make caramel, marshmallow, brittle, toffee, chocolate dipped fruits and truffles. Just \$199.

Come learn how to make beautiful stacked and tiered cakes: it's much simpler than you think! In *Stacked and Tiered Cakes*, we'll discuss the best types of cakes, fillings, and icings to use, as well as proper equipment. Get advice from someone who has made hundreds of stacked and tiered wedding and special occasion cakes. We will discuss design and work on some basic buttercream techniques and the use of fondant. Just \$99.

In *Traditional Pies and Tarts*, we'll focus on the processes for making and using traditional pie and tart doughs. We will make traditional favorites like frangipane tarts, linzertortes, and tart tatin, along with custard and chiffon pies, easy crostatas, and galettes. We'll also discuss different serving ideas and accompaniments. Just \$99.



[spcs.richmond.edu/culinary](http://spcs.richmond.edu/culinary)

## More Wine and Dine options for your palate's pleasure

This spring, the Center for Culinary Arts offers several new *Wine and Dine* options that will take you on a Mediterranean tour of wine regions.

Spend *A Night in Casablanca* to sample today's Moroccan cuisine and paired wines. Cross the Mediterranean for *Greek Delights* and celebrate the cuisine and styles of Greece. Cross the Ionian Sea on Valentine's Day for an *Italian Valentine's* romantic dinner, eating delicious food and sharing fine wine.

Or try something a little closer to home with a gastronomic sampling of the food and wines of *The Great Northwest*.

*Wine and Dine* classes are \$99 and include both a cooking demonstration and dinner with paired wines.

## New spring break option for elementary schoolers

Join us this spring break for our combination of Art in the **mornings** and Martial Scouts in the **afternoons**.

During this exciting three-day adventure, K-5 students will enjoy drawing and cartooning in the **mornings** led by Young Rembrandts.

Our new "Martial Scouts" class in the **afternoon** led by Broken Wing Enterprises, includes uniquely designed sessions infused with rewarding activities and experiences. Students will earn special badges based on values such as honesty, respect, and caring, accountability, and will receive a medal upon completion of the course.

Other spring break options include Spring Break Chess for Kids and Spring Break Adventure with Little Scholars.

Spaces are limited, so register today!



[spcs.richmond.edu/organization](http://spcs.richmond.edu/organization)



## Turn your passion for organizing into a new profession

Our Professional Organizing Certificate is ideal for anyone looking for tips and tricks for organizing personal or professional interior spaces, and especially for those seeking to start a professional organizing business.

This 40-hour certificate will equip you with knowledge of professional organizing practices, organizing specialties, and typical characteristics of organizers and their clients. Learn about the fundamental principles and concepts of organizing, such as categorizing, sorting, purging, and space planning.

The program was developed and is taught by professional organizers Kathy Jenkins and Susan Hayman.

Jenkins is a member of the National Association of Professional Organizers (NAPO),

Leader of the NAPO Student Special Interest Group, NAPO Golden Circle, NAPO Education Committee, The Institute for Challenging Disorganization and Faithful Organizers. She has obtained a Level I Certificate of Study in Understanding the Needs of the CD Client and is one of the creators of the NAPO in the Schools Elementary Program.

A graduate of the University of Georgia, Hayman is a Golden Circle member of NAPO (National Association of Professional Organizers), Immediate Past President of NAPO-Richmond, Co-Chair of NAPO's Chapter Relations Committee, a member of NAPO's Small Business Organizing Special Interest Group, and N.E.W. (Network of Enterprising Women).

**This week-long training program meets February 23-27, 2015.**

## Give your high-schooler the confidence to excel on Test Day

Our uniquely designed and popular Weekend Workshops return with monthly sessions this spring. Our STEPS to SUCCESS program is led by highly experienced educators who offer intense practice and review of questions commonly found on the tests, and we have helped over a thousand area students maximize their test-day performance. Get college prep in a college environment, with all books, materials, and lunch on Saturday and refreshments on Sunday included. Class sessions concentrate on the three major testing areas: Mathematics, Critical Reading, and Writing. With changes for the SAT on the horizon, it is more important than ever to get the most up-to-date preparation.

[spcs.richmond.edu/test-prep](http://spcs.richmond.edu/test-prep)



[spcs.richmond.edu/youth](http://spcs.richmond.edu/youth)





## INTRODUCTION TO SCREENWRITING

Geared for the new screenwriter, this class will demonstrate how to avoid amateur mistakes by learning professional tricks of the trade for writing accomplished and marketable scripts that producers and agents will want to read.

Instructor Helene Wagner will cover a variety of topics, including the creative process, fictive reality, principles of formatting, writing in images for the screen, dramatic protagonist and antagonist, building characters, three-act structure, narrative voice, theme and much more.

Students will receive individual attention as they write their first screenplay pages.

Wagner, co-owner of Virginia Film Tours LLC, has had six screenplays optioned by major Hollywood production companies with one cast for CBS. She is also the Founder and Director of the Virginia Screenwriters' Forum.



[spcs.richmond.edu/communications](http://spcs.richmond.edu/communications)

## Facebook for Business

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.

This is an online instructor-led course offered through The Learning Resources Network (LERN), one of our online academic partners. 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.

The Learning Resources Network (LERN) specializes in online teaching. LERN online certificates and courses are provided by expert instructors. Participate anytime day or evening, from any computer.

SPCS has partnered with LERN to provide online courses and certificates in several in-demand fields like eMarketing and social media for business, the green work-

place, health and training and education. Check out our other offerings by visiting our online schedule.



[spcs.richmond.edu/eMarketing](http://spcs.richmond.edu/eMarketing)



## Golf Academy at Windy Hill

Windy Hill's Golf Academy provides an extraordinary opportunity for the junior golfer who wants to experience a coach-supervised practice session and learn how to compete on the golf course.

Each participant will receive ten group practice sessions and ten competitive on-course sessions.

Additionally, each participant will receive unlimited range balls and unlimited greens times at Windy Hill during the entire period of the Academy. This is a great way for junior golfers to get to the next level!

Former UR women's golf coach Jill Briles-Hinton, LPGA Tour Professional and Teaching Division Member, leads the Academy at Windy Hill Sports Complex.

We're also offering options for younger and less experienced golfers. The Golf Rookie Program is designed for students age 7-17 with little or no experience. And our Pee Wee Golf Clinic is designed for ages 3-6 and teaches the basics of the grip, swing, and parts of the golf course.

Check out our online schedule to see all of our spring golf classes for kids and adults.



[spcs.richmond.edu/fitness](https://spcs.richmond.edu/fitness)

## Discover the history surrounding us

Whether you're a long-time Richmonder or new to the area, our "Hello Richmond!" series will pique your interest in the fascinating, sometimes quirky, history and culture of our capital city. This spring, we're featuring:

- Hello Richmond! Chronicles of Courage
- Hello Richmond! Literary Legends
- Hello Richmond! The Real Housewives of RVA
- Hello Richmond! What You Always Wanted to Know

Native Richmonders will learn new details and compare their own ideas of what is "really Richmond" with others, while newer arrivals will gain entry to the remarkable history of Richmond in Virginia and in the South.

Instructor Alyson Taylor-White has covered Virginia history as a travel writer and history interpreter for more than twenty years.

This spring, we invite history buffs to go beyond Richmond and explore even more about Virginia history. Join instructor Robert Dunkerly for two new courses.

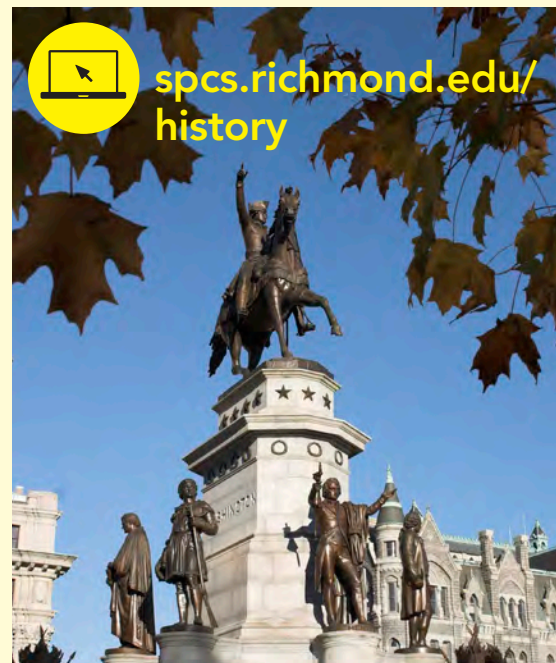
*The George Washington You Don't Know* examines what makes a good leader: character, experience, or both? This course explores the

early life of our first President, focusing on various challenges he faced and how he succeeded or failed in overcoming them.

*Virginia's African American Experience* goes behind the myths and legends of African Americans in our Commonwealth. Dunkerly will discuss slavery's rise and fall, daily life and culture, and important people who made a difference.



[spcs.richmond.edu/history](https://spcs.richmond.edu/history)



## Learn Spanish This Spring

If you have been hesitant about attempting to learn a new language, now is a great time to try. Learning Spanish could be a valuable asset for you, and we offer a tiered course system to step you through the learning process.

Spanish for Beginners – Level I will focus on the foundation of the language, covering basic grammar, pronunciation, and vocabulary as well as an introduction to the Spanish culture.

Did you take Spanish in high school or college and you want to refresh your skills? Are you pursuing a new challenge professionally and want to use your Spanish-speaking skills? Then Spanish for Beginners – Level II is right for you.

If you're beyond the beginner level, check out our Spanish Conversation Course. This course is for those with intermediate to advanced Spanish skills who are ready to practice their speaking. The course will focus on Spanish expressions and vocabulary beyond textbooks, emphasizing listening and reading comprehension. Take your language abilities to the next level!



[spcs.richmond.edu/language](https://spcs.richmond.edu/language)

# EXPLORE YOUR CREATIVE SIDE

We're offering new art classes this spring, all designed for the beginner artist to explore their creative side.

Drawing can be simply enjoyable and learned by anyone. In *Creative Drawing*, discover both practical and fundamental guidance for using six graphite pencils to render three-dimensional forms and create expressive drawings. An introduction to the elements of drawing will challenge beginner and intermediate students alike.

*Introduction to Clay* is a good place to begin learning the fundamentals of working with clay. Guided projects offer learning and encouragement in this journey of clay basics. This course meets at the Visual Arts Center of Richmond, one of our educational partners.

Find the sparkle in painting glass, pottery and metal with vibrant watercolors. In *Watercolor Sparkle*, you'll explore brush techniques for controlling the paint and gain confidence in applying pale layers to create three-dimensional form and pleasurable results. Great for seasoned painters, too.

Our other visual and media arts classes for spring include photography, glass blowing, chain maille and beading. And all of our art classes are great to take with a friend or small group.



[spcs.richmond.edu/art](http://spcs.richmond.edu/art)

## IOP Nonprofit Forum on Strategy with David La Piana

**Monday, September 29 • 3-5 p.m. • \$35**

The Institute on Philanthropy introduces a new series, the IOP Nonprofit Forum. The forum provides an opportunity to hear from nonprofit sector leaders addressing realworld issues facing nonprofits in Central Virginia. Each forum will address a specific topic.

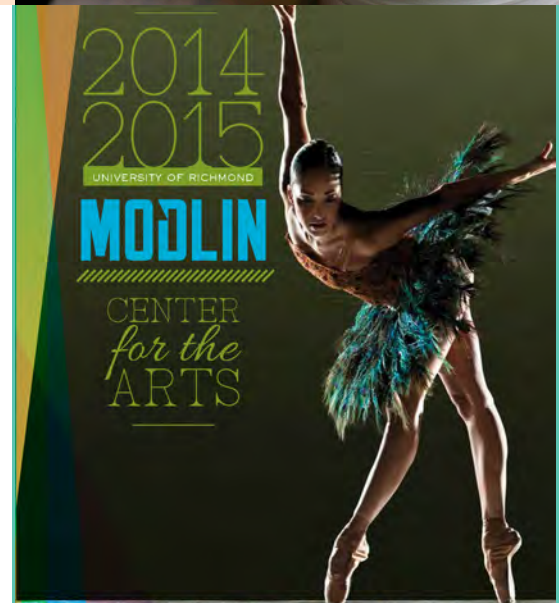
The inaugural IOP Nonprofit Forum focuses on strategy with David La Piana, internationally recognized nonprofit strategy expert. La Piana will present his research-based approach, called Real-Time Strategic Planning, that offers a responsive, practical alternative to the three-year planning cycle — and leads to better results.



INSTITUTE ON PHILANTHROPY  
AT THE UNIVERSITY OF RICHMOND



[spcs.richmond.edu/iop](http://spcs.richmond.edu/iop)



The very best in Music,  
Theatre, Dance, and Visual Art  
[modlin.richmond.edu](http://modlin.richmond.edu)



**INSTITUTE ON PHILANTHROPY**  
AT THE UNIVERSITY OF RICHMOND



## ***Work While You Learn!*** ***Intensive Week-Long Institutes***

Fundraising & Development  
January 18 - 24, 2015 & July 12 - 18, 2015

Nonprofit Marketing Institute  
January 25 - 31, 2015 & July 19 - 25, 2015

Planned Giving Institute  
March 23 - 27, 2015

Grant Writing & Management Institute  
May 4 - 8, 2015

More details available online or email  
Kathy Laing at [klaing@richmond.edu](mailto:klaing@richmond.edu)



[spcs.richmond.edu/iop](http://spcs.richmond.edu/iop)





# SPRING 2015

## *Class listing*

This list shows spring 2015 classes with start dates between January 1 and April 30. 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 spring!

**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](http://spcs.richmond.edu/ta) for the most current listing.

 = Online classes. Some of these classes are open throughout the spring so be sure to check our online schedule at [spcs.richmond.edu/ta](https://spcs.richmond.edu/ta) for more details.



CRN	Title	Start	Fee	
<b>JANUARY JANUARY JANUARY JANUARY JANUARY JANUARY JANUARY</b>				
<b>Communications and Writing</b>				
ENG215.09	How to Write Literary Historical Fiction	January 7	\$399	
ENG215.02	Creative Nonfiction	January 13	\$279	
<b>Culinary and Food Services</b>				
CUL215.01	Kitchen Essentials: Knife Skills and Much More	January 8	\$89	
CUL215.02	ServSafe Certification	January 12	\$149	
CUL215.83	ServSafe Re-Certification - TEST ONLY	January 12	\$99	
CUL215.85	Fresh, Fast Fish	January 14	\$69	
CUL215.03	Winemaking 101	January 15	\$79	
CUL215.04	Wine and Dine: A Mid Winter's Night	January 16	\$99	
CUL215.05	Dining in the French Country Manner	January 20	\$99	
CUL215.06	Brioche and Pate a Choux	January 21	\$179	
CUL215.07	Hearty Winter Soups	January 22	\$89	
CUL215.08	Basic Nutrition: Carbs, Proteins and Fats	January 26	\$159	
CUL215.09	Date Night: An Evening in the Eternal City	January 29	\$99	
CUL215.10	Wines of Northeastern Italy	January 30	\$79	
<b>Financial Planning and Tax Preparation</b>				
FIN215.20	Fundamentals of Financial Planning and Investing	January 26	\$55	
FIN215.05	Retirement Planning Today	January 27	\$50	
<b>Fitness and Self Improvement</b>				
DAN215.05	Ballroom Teacher Certification Spring 2015	January 6	\$1,900	
DAN215.01	Ballroom Dance Teacher Cert - Rumba	January 6	\$475	
DAN215.06	Ballroom Dance Teacher Cert - Bolero	January 10	\$475	
<b>Health Services and Medical Technology</b>				
CMT215.07	Nutrition for Therapists	January 7	\$39	
MTC215.01	Massage Therapy Student Clinic	January 10	\$25	
CMT215.01	Complementary Bodywork Techniques: Sports Massage	January 12	\$625	
MTC215.02	Massage Therapy Student Clinic	January 24	\$25	
CMT215.02	Safety, Sanitation and Hygiene	January 25	\$195	
CMT215.03	Pathology- Hybrid	January 27	\$625	
CMT215.05	Anatomy, Physiology, Kinesiology - Hybrid Course	January 28	\$1,095	
CMT215.04	Ethics for Massage Therapists	January 31	\$119	
<b>History and Humanities</b>				
HIS215.20	Music History - Survey of Rock Music of the 1960s	January 7	\$195	
<b>Interior Decorating and Organization</b>				
ORG215.002	Closet Audit - 6 hour	January 5	\$500	
ORG215.004	Closet Audit - 3 hours	January 5	\$250	
<b>Language and Culture Studies</b>				
ITAL215.02	Italian - Level II	January 5	\$265	
ITAL215.01	Italian - Level I	January 6	\$265	
ITAL215.03	Italian - Level III	January 7	\$265	
<b>Nonprofit Management and Fundraising</b>				
IOP215.FD	Fundraising & Development Winter Institute	January 18	\$1,750	
IOP215.FD3	Fundraising Intensive Institute - Day 3 Annual Fnd	January 20	\$215	
IOP215.FD5	Fundraising Intensive Institute - Day 4 am Grants	January 21	\$144	
IOP215.FD2	Fundraising Intensive Institute - Day 4 Major Gift	January 21	\$144	
IOP215.FD6	Fundraising Intensive Inst-Day 5 am Planned Giving	January 22	\$144	
IOP215.FD1	Fundraising Intensive Institute - Day 6 Art of Can	January 23	\$144	
IOP215.1MK	Nonprofit Marketing Winter Institute	January 25	\$1,650	
IOP215.MK1	Persuasive Writing for Nonprofits	January 28	\$140	
IOP215.MK4	Navigating the World of Media Outreach for NP's	January 28	\$140	
IOP215.MK2	Direct Mail & Constituent Communication	January 29	\$170	
IOP215.MK3	Don't Blink! A New Media World	January 30	\$205	



### Visual and Media Arts








ART215.31	Chance Discovery: Found Image Collage	January 14	\$295
ART215.50	Orientation to the Hot Glass Studio	January 19	\$180
PHT215.02	Advanced DSLR Photography	January 26	\$295

### FEBRUARY FEBRUARY FEBRUARY FEBRUARY FEBRUARY FEBRUARY FEBRUARY FEBRUARY

### Career Skills and Planning

LRN215.29	Get Things Done	February 2	\$245	
LRN215.30	Interview Skills	February 2	\$295	
LRN215.55	Workplace Ethics and Etiquette	February 2	\$145	
LRN215.50	Keys to Customer Service	February 2	\$145	

### Communications and Writing

LRN215.21	Female Bullying in the Workplace	February 2	\$195	
LRN215.52	Intercultural Communication	February 2	\$195	
LRN215.53	Powerful Presentation&Effective Speaking Technique	February 2	\$195	
LRN215.60	Growing Your Business with Self Publishing	February 2	\$195	
LRN215.11C	LERN Certificate in Workplace Communication	February 2	\$595	
LRN215.10C	LERN Certificate in Self Publishing and eBooks	February 2	\$495	
LRN215.07C	LERN Certificate in Presentation Media	February 2	\$495	
ENG215.07	Writing a Book Proposal that Sells: For Nonfiction	February 3	\$199	
ENG215.03	Finding Your Voice	February 7	\$199	
COM215.04	Public Speaking Intensive Training	February 16	\$799	
ENG215.15	Travel Writing	February 21	\$189	






### Computer Skills and IT Certification

LRN215.08	Prezi	February 2	\$195	
TEC215.23	Introduction to Microsoft Access	February 4	\$159	
TEC215.08	Introduction to Microsoft Excel	February 11	\$179	
TEC215.11	Getting More from Microsoft Excel	February 25	\$179	

### Culinary and Food Services

CUL215.11	Catering Your Own Home Event	February 3	\$99	
CUL215.12	Local Cooking 101	February 4	\$99	
CUL215.13	Around the Chef's Table: Easy Hors d'oeuvres	February 5	\$99	
CUL215.14	Date Night: Cooking for Mardi Gras	February 6	\$99	
CUL215.86	Quick, Easy Pasta Sauces	February 10	\$69	
CUL215.15	Super Delicious Super Grains	February 11	\$89	
CUL215.16	Wine and Dine - Italian Valentine's	February 13	\$99	
CUL215.17	Mastering and Pairing Sauces	February 16	\$99	
CUL215.18	Yeast Breads: Basics of Bread Baking	February 17	\$199	
CUL215.19	Cake Decorating	February 18	\$199	
CUL215.20	Understanding and Enjoying Wine	February 20	\$79	
CUL215.21	Kids and Parents: Cookies and Cocoa	February 21	\$69	
CUL215.22	Food Labeling/Analysis & Menu Planning	February 23	\$179	
CUL215.23	Date Night: Little Havana	February 26	\$99	
CUL215.24	Chocolate, Chocolate, Chocolate	February 27	\$99	

### Education and Teaching

LRN215.04	Advanced Teaching Online	February 2	\$195	
LRN215.13C	Certified Online Instructor Program (COI)	February 2	\$795	
LRN215.05	Designing Online Instruction	February 2	\$195	
LRN215.08C	LERN Certificate in Online Teaching	February 2	\$495	
LRN215.11	Certificate in Teaching Adults	February 2	\$295	

### eMarketing, Social Media and Web

LRN215.72	Instagram for Business	February 2	\$195	
LRN215.15	Introduction to Inbound Marketing	February 2	\$195	
LRN215.01C	LERN Video Marketing Certificate	February 2	\$395	
LRN215.47	Podcasting	February 2	\$245	
LRN215.54	Researching Public Records	February 2	\$195	
LRN215.25	Twitter	February 2	\$195	



CRN	Title	Start	Fee	
LRN215.12	Improving Email Promotions	February 2	\$195	
LRN215.06C	LERN eMarketing Essentials Certificate	February 2	\$495	
LRN215.05C	LERN Inbound Marketing Certificate	February 2	\$495	
LRN215.32	Introduction to Mobile Marketing	February 2	\$195	
LRN215.03C	LERN Mobile Marketing Certificate	February 2	\$595	
LRN215.04C	LERN Managing Social Media Platforms Certificate	February 2	\$495	
LRN215.35	Introduction to Social Media	February 2	\$195	
LRN215.02C	LERN Social Media for Business Certificate	February 2	\$495	
LRN215.39	Video Marketing	February 2	\$245	
<b>Financial Planning and Tax Preparation</b>				
FIN215.06	Retirement Planning Today	February 5	\$50	
FIN215.01	Rejuvenate Your Retirement	February 10	\$40	
FIN215.02	Rejuvenate Your Retirement	February 19	\$40	
<b>Fitness and Self Improvement</b>				
FSIM215.02	BeMoved	February 9	\$250	
FSIM215.05	Meditation I: Introduction to Meditation	February 17	\$125	
<b>Health Services and Medical Technology</b>				
CMT215.14	Complementary Bodywork:Introduction to Thai	February 1	\$250	
LRN215.22	Dementia Care	February 2	\$495	
LRN215.23	Dementia for Family Care Givers	February 2	\$149	
LRN215.24	Success with Aging Parents	February 2	\$149	
MTC215.03	Massage Therapy Student Clinic	February 7	\$25	
CMT215.08	Science & Art of Massage Part II	February 19	\$789	
MTC215.04	Massage Therapy Student Clinic	February 21	\$25	
<b>History and Humanities</b>				
HIS215.01	Hello Richmond! What You Always Wanted to Know	February 3	\$95	
HIS215.07	The George Washington You Don't Know	February 16	\$35	
HIS215.06	Virginia's African American Experience	February 19	\$35	
<b>HR Management and Customer Service</b>				
LRN215.03	Certificate in Customer Research	February 2	\$395	
LRN215.28	Onboarding New Employees	February 2	\$195	
LRN215.01	Business Coaching Certificate	February 2	\$295	
LRN215.66	Conflict Management	February 2	\$245	
LRN215.09C	LERN Certificate in Customer Service	February 2	\$245	
LRN215.38	Supervisory and Leadership Certificate	February 2	\$395	
OSHA215.03	OSHA 10 Hour Certification for General Industry	February 3	\$199	
<b>Interior Decorating and Organization</b>				
INT215.41	The Nuts and Bolts of Interior Design	February 19	\$99	
ORG215.07	Professional Organizing Certificate	February 23	\$1,450	
<b>Language and Culture Studies</b>				
ENG215.11	English Language Course Accelerated - Session A	February 2	\$180	
CLTR215.13	Art Weekend - Gauguin	February 6	\$295	
SPN215.01	Spanish for Beginners - Level I	February 17	\$325	
SPN215.12	Spanish for Beginners - Level II	February 18	\$325	
FRN215.01	French - Level I (Part 2)	February 26	\$145	
<b>Nonprofit Management and Fundraising</b>				
IOP115.6	Taking Your Donors to the Next Level	February 20	\$170	
IOP114.forum	IOP Nonprofit Forum on Strategy	February 25	\$35	
<b>Visual and Media Arts</b>				
ART215.61	Glassblowing 101	February 2	\$360	
ART215.27	Watercolor Sparkle	February 4	\$225	
PHT215.03	Photography: Sports & Action	February 5	\$295	
ART215.22	Chain Maille - Tulips in Maille Bracelet	February 11	\$150	
<b>Youth and Family Programs</b>				
YTH215.10	Chess for Kids!	February 1	\$145	


**MARCH MARCH MARCH MARCH MARCH MARCH MARCH MARCH**
**Career Skills and Planning**

LRN215.51	Creative Problem Solving	March 2	\$195	
LRN215.99	Extraordinary Customer Service	March 2	\$145	
LRN215.12C	LERN Certificate in Designing Webinars	March 2	\$345	
AHIT215.02	American Home Inspector Certification	March 9	\$1,795	
DEV215.01	You're On the Air! How to Make it in Voice-Overs	March 11	\$49	

**Communications and Writing**

LRN215.20	Effective Copywriting	March 2	\$195	
LRN215.48	Self Publishing eBooks	March 2	\$195	
ENG215.06	Introduction to Screenwriting	March 3	\$199	
ENG215.01	Successful Novel Writing: What Comes After Plot?	March 3	\$199	
COM215.01	Building Better Newsletters	March 24	\$259	

**Computer Skills and IT Certification**

LRN215.09	Photoshop for Presentations	March 2	\$195	
TEC215.17	Introduction to InDesign	March 4	\$179	

**Culinary and Food Services**

CUL215.25	Herbs and Spices	March 3	\$199	
CUL215.26	Catering Essentials	March 4	\$199	
CUL215.27	Traditional Pies and Tarts	March 6	\$99	
CUL215.28	Around the Chef's Table: Great First Courses	March 6	\$99	
CUL215.29	Fish and Shellfish Identification, Prep & Cookery	March 10	\$209	
CUL215.30	Wine and Dine: The Great Northwest	March 12	\$99	
CUL215.31	Chef's Skills	March 16	\$199	
CUL215.33	Everything is Better with Bubbles	March 20	\$79	
CUL215.32	Phytochemical and Functional Foods	March 20	\$69	
CUL215.34	Jazzy Breakfast and Brunch Ideas	March 21	\$99	
CUL215.35	Gluten Free Baking	March 23	\$79	
CUL215.36	Paris Bistro	March 25	\$99	
CUL215.37	Around the Chef's Table: Sauce Skills	March 26	\$99	
CUL215.38	Stacked and Tiered Cakes	March 30	\$99	
CUL215.87	Quick Cooks: Salads for Spring	March 31	\$69	

**Education and Teaching**

LRN215.06	Fostering Online Discussion	March 2	\$195	
-----------	-----------------------------	---------	-------	--

**eMarketing, Social Media and Web**

LRN215.80	Advanced Designing Multimedia for eLearning	March 2	\$245	
LRN215.16	Content Marketing	March 2	\$195	
LRN215.43	Designing Successful Webinars	March 2	\$195	
LRN215.70	Evernote	March 2	\$195	
LRN215.26	Facebook for Business	March 2	\$245	
LRN215.46	Google Analytics	March 2	\$195	
LRN215.13	Boosting Your Website Traffic	March 2	\$195	
LRN215.33	Creating Cell Phone Apps for Your Business	March 2	\$245	
LRN215.36	Marketing Using Social Media	March 2	\$195	
LRN215.40	YouTube for Business	March 2	\$245	

**Financial Planning and Tax Preparation**

FIN215.07	Retirement Planning Today	March 17	\$50	
FIN215.08	Retirement Planning Today	March 26	\$50	

**Fitness and Self Improvement**

DAN215.03	Ballroom Dance Teacher Cert - Cha Cha	March 3	\$475	
FSIM215.01	Navigating Life's Transitions	March 5	\$100	
DAN215.07	Ballroom Dance Teacher Cert - East Coast Swing	March 7	\$475	
GOLF215.01	Golf Rookie Program	March 7	\$125	
GOLF215.15	Golf - Adult Beginner Plus	March 16	\$150	
FSIM215.04	Meditation II: Advanced Meditation Techniques	March 17	\$95	
FIT215.22	Personal Fitness Trainer Certification	March 21	\$699	



CRN	Title	Start	Fee	
GOLF215.20	Golf - From Tee to Green - Adult/Youth	March 21	\$175	
GOLF215.35	Golf - From Tee to Green - Adults	March 22	\$175	
GOLF215.23	Golf - From Tee to Green - Juniors	March 22	\$175	
<b>Health Services and Medical Technology</b>				
MTC215.05	Massage Therapy Student Clinic	March 7	\$25	
CMT215.09	Functional Anatomy and Clinical Kinesiology	March 9	\$519	
CMT215.06	Science & Art of Massage Part I	March 11	\$789	
MTC215.06	Massage Therapy Student Clinic	March 21	\$25	
CMT215.13	Condition-Specific Massage	March 24	\$490	
<b>History and Humanities</b>				
HIS215.03	Hello Richmond! Literary Legends	March 3	\$95	
<b>HR Management and Customer Service</b>				
LRN215.67	Negotiation: Get What You Want	March 2	\$195	
<b>Interior Decorating and Organization</b>				
INT215.40	The Business of Home Staging	March 17	\$99	
<b>Language and Culture Studies</b>				
SPN215.20	Spanish - Individual Sessions	March 1	\$450	
ENG215.10	English Language Course Accelerated - Session B	March 9	\$180	
SPN215.14	Spanish - Conversation Course	March 12	\$210	
CLTR215.10	Communication and Public Speaking Weekend	March 13	\$295	
<b>Nonprofit Management and Fundraising</b>				
IOP214.PG	Planned Giving Institute	March 23	\$1,750	
<b>Test Preparation</b>				
TOEFL215.02	TOEFL Preparation Saturday Course	March 7	\$80	
<b>Visual and Media Arts</b>				
ART215.51	Orientation to the Hot Glass Studio	March 2	\$180	
ART215.23	Beading - Grab Bag Jewelry!	March 11	\$95	
ART215.60	Glassblowing 101	March 16	\$360	
ART215.30	Introduction to Clay	March 23	\$295	
ART215.26	Creative Drawing	March 25	\$225	
<b>Youth and Family Programs</b>				
YTH215.20	Youth Etiquette Academy	March 21	\$85	
FAM215.01	Downton Abbey Knits	March 31	\$125	

**APRIL APRIL APRIL APRIL APRIL APRIL APRIL APRIL**

<b>Career Skills and Planning</b>				
DEV215.06	Life Planning and Career Transition	April 1	\$139	
LRN215.291	Get Things Done	April 6	\$245	
LRN215.301	Interview Skills	April 6	\$295	
LRN215.551	Workplace Ethics and Etiquette	April 6	\$145	
<b>Communications and Writing</b>				
LRN215.211	Female Bullying in the Workplace	April 6	\$195	
LRN215.521	Intercultural Communication	April 6	\$195	
LRN215.531	Powerful Presentation&Effective Speaking Technique	April 6	\$195	
LRN215.61	Marketing eBooks	April 6	\$195	
<b>Computer Skills and IT Certification</b>				
TEC215.05	Advanced Microsoft Excel	April 1	\$159	
LRN215.10	Graphic Design for Visual Presentations	April 6	\$195	
LRN215.88	Managing & Marketing Webinars	April 6	\$195	
TEC215.19	Introduction to Adobe Photoshop	April 8	\$179	
TEC215.07	Introduction to Dreamweaver	April 15	\$179	
TEC215.13	Getting More from Photoshop	April 22	\$179	
<b>Culinary and Food Services</b>				
CUL215.39	Healthy Cooking: Roasting and Sauteing	April 2	\$99	
CUL215.40	Menu Planning	April 3	\$69	
CUL215.41	Business Planning and Market Research	April 6	\$159	
CUL215.88	Quick Cooks: Easy, Elegant Four-Course Meal	April 9	\$69	

**CRN****Title****Start****Fee**

CUL215.42	Date Night: Fondue	April 10	\$99
CUL215.43	Intro to Chocolate and Candy Making	April 14	\$199
CUL215.44	Flavors of Morocco	April 15	\$99
CUL215.45	Wine and Dine - Greek Delights	April 17	\$99
CUL215.46	Heart Healthy Eating	April 21	\$69
CUL215.47	The Science of Cooking for Non-Scientists	April 22	\$99
CUL215.48	More Chef's Skills	April 23	\$179
CUL215.49	Wines of Sonoma County	April 24	\$79
CUL215.50	Kids and Parents: Pizza Party Fun	April 25	\$69
CUL215.82	Meat Prep and Cookery	April 28	\$199
CUL215.52	Awesome Entree Salads	April 29	\$89

**Education and Teaching**

LRN215.45	Developing Hybrid Courses	April 6	\$195	
LRN215.041	Advanced Teaching Online	April 6	\$195	

**eMarketing, Social Media and Web**

LRN215.17	Advanced Inbound Marketing	April 6	\$195	
LRN215.71	Google+	April 6	\$195	
LRN215.721	Instagram for Business	April 6	\$195	
LRN215.27	LinkedIn for Business	April 6	\$195	
LRN215.471	Podcasting	April 6	\$245	
LRN215.541	Researching Public Records	April 6	\$195	
LRN215.14	Online Advertising	April 6	\$195	
LRN215.34	Advanced Mobile Marketing	April 6	\$245	
LRN215.321	Introduction to Mobile Marketing	April 6	\$195	
LRN215.031C	LERN Mobile Marketing Certificate	April 6	\$595	
LRN215.37	Integrating Social Media in Your Organization	April 6	\$195	
LRN215.351	Introduction to Social Media	April 6	\$195	
LRN215.021C	LERN Social Media for Business Certificate	April 6	\$495	

**Fitness and Self Improvement**

GOLF215.27	Golf - Made fun and easy - Adult Beginner	April 1	\$120	
GOLF215.32	Golf - Adult Intermediate	April 2	\$120	
GOLF215.29	Golf - Made fun and easy - Adult Beginner	April 4	\$120	
LRN215.75	Stress Management	April 6	\$145	
GOLF215.34	3-Day Golf Camp	April 6	\$125	
GOLF215.10	Golf - Pee Wee Clinic	April 11	\$110	
GOLF215.26	Golf Rookie Program	April 11	\$125	
GOLF215.25	Golf Class - Adult / Youth	April 12	\$110	
SPRT215.01	Stand Up Paddle Boarding APRIL	April 19	\$130	
GOLF215.30	Golf - Adult Beginner Plus	April 20	\$150	
GOLF215.07	Golf - Pee Wee Clinic	April 20	\$110	
GOLF215.21	Golf - From Tee to Green - Adult/Youth	April 25	\$175	
GOLF215.28	Golf - Made fun and easy - Adult Beginner	April 29	\$120	
GOLF215.31	Golf - Adult Intermediate	April 30	\$120	

**Health Services and Medical Technology**

LRN215.221	Dementia Care	April 6	\$495	
LRN215.231	Dementia for Family Care Givers	April 6	\$149	
LRN215.241	Success with Aging Parents	April 6	\$149	
MTC215.07	Massage Therapy Student Clinic	April 11	\$25	
CMT215.10	Student Clinics for Therapists	April 11	\$675	
CMT215.11	Complementary Bodywork:Draping Your Client	April 11	\$119	
MTC215.08	Massage Therapy Student Clinic	April 25	\$25	

**History and Humanities**

HIS215.02	Hello Richmond! The Real Housewives of RVA	April 7	\$95	
-----------	--	---------	------	--

**HR Management and Customer Service**

LRN215.281	Onboarding New Employees	April 6	\$195	
LRN215.011	Business Coaching Certificate	April 6	\$295	

CRN

Title



Start

Fee



LRN215.68	Using Personality Profiles for Better Work Perform	April 6	\$295	
LRN215.381	Supervisory and Leadership Certificate	April 6	\$395	

**Interior Decorating and Organization**

INT215.26	Sketching Rooms and Scale Drawings	April 11	\$169
INT215.42	The Nuts and Bolts of Interior Design	April 16	\$99

**Language and Culture Studies**

CLTR215.12	Art Weekend - Faces that tell stories	April 24	\$295
ENG215.04	Life Skills: practical English language course	April 25	\$85

**Visual and Media Arts**

ART215.21	Chain Maille - Tulips in Maille Necklace	April 1	\$225
ART215.52	Orientation to the Hot Glass Studio	April 13	\$180
ART215.24	Precious Metal Clay and Molds	April 22	\$185

**Youth and Family Programs**

YTH215.01	Spring Break with Little Scholars	April 6	\$410
GOLF215.40	Spring Break Golf Camp - Masters (full-day)	April 6	\$595
GOLF215.41	Spring Break Golf Camp - Mini-Masters (half-day)	April 6	\$325
YTH215.15	Spring Break Chess for Kids	April 7	\$145
YTH215.02	Spring Break with YR & BWE	April 7	\$410
YTH215.25	Babysitter Training Basics	April 25	\$85