

THINK AGAIN

SPRING 2017

VARIETY
is the spice of spring

**TONS OF CLASSES IN MORE
THAN 20 TOPIC AREAS**



RICHMOND
School of Professional
& Continuing Studies™

Message from the Staff

variety is the spice of life

It's said that variety is the spice of life. This spring, spice up your life with the abundant variety of non-credit classes from the University of Richmond.

Put some actual spice on your menu with savory options through our Center for Culinary Arts, such as Latin American Delights or Flavors of Morocco. Discover the mixture all around us through Tombstone Tales and More Richmond Monuments. Cultivate variety of your own with Nutrient Dense Gardening. Or plunge into Permaculture, a holistic ecological design system that incorporates food into forests.

Maybe you need to spice up your resume and sharpen some skills. Check out our new IT Security Essentials Certificate or jazz it up with Personal Fitness Trainer Certification. For your family members, our SAT preparation workshops can provide a valuable leg up on test day. We have a medley of new First Aid courses as well, to help you help others.

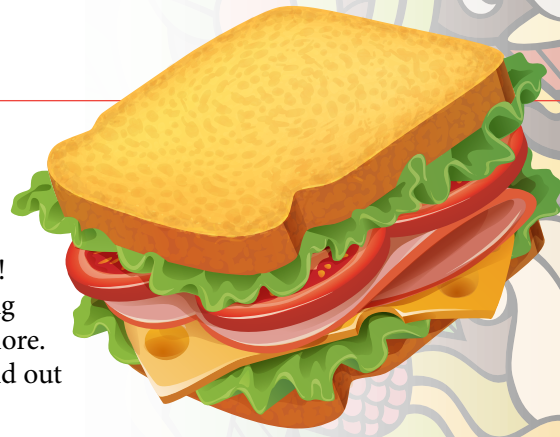
Variety is the spice of spring!

SPRING 2017 CLASS LISTING

LOOK INSIDE this issue for a
8-page insert of the monthly
schedule of classes.

American Sandwich Classics

It's a staple of American lunchboxes and get-togethers everywhere, so join us to celebrate and enjoy the amazing sandwich! We'll be making fresh mustard and mayo from scratch, cooking lobster, frying oysters, slicing roast beef, and doing so much more. And we'll be making our own pickles and potato chips to round out your culinary creations.



Bakery Basics

Get back to basics with the bakery fundamentals of flours, fats, and sugars. You'll elevate your baking prowess/knowledge as this lecture class covers the essential equipment and ingredients used in every bake shop. If you're considering taking future baking classes, or you just need to brush up on the basics, you'll appreciate this solid foundation.

TEEN COOKING: LATIN AMERICAN DELIGHTS

Get your teenager cooking with this new class exploring the flavorful cuisine of Latin America. In this fun, social, hands-on environment, teens aged 13-19 will create a simple Latin American-inspired meal sure to impress family and friends. It's a great way to learn interesting new techniques and develop kitchen skills while making great-tasting food!



Special Diets II: Allergies, Cholesterol and More

Dietary modifications can have a tremendous impact on the symptoms and complications arising from conditions such as irritable bowel syndrome, metabolic syndrome, food allergies, high cholesterol, hypertension, and arthritis. This lecture class will cover vegetarian and vegan options, help you develop strategies, reveal which foods are recommended and which should be avoided, and explore appropriate substitutions to improve your lifestyle.



spcs.richmond.edu/culinary

This spring, learning first aid or CPR can help you truly make a difference. Instructor Carolyn Wallace holds multiple American Red Cross certifications, and she's been offering classes through Think Again for years. With two new courses this spring, you'll have a variety of opportunities to sharpen some skills that may help to save a life.

First Aid and CPR

This class teaches first aid and CPR for adults, children and infants. Learn how to make educated decisions while caring for children in homes and community settings. The American Red Cross handbook is included, along with supplies and materials for performing first aid. This course also satisfies requirements for certain local school systems, including epi-pen training as required by some districts.



WILDERNESS AND REMOTE FIRST AID

This new course provides training for situations when help is three or more hours away and emergency medical services are not available, such as in remote environments or in the midst of urban disasters such as earthquakes and hurricanes.



spcs.richmond.edu/self-improvement

CPR FOR THE PROFESSIONAL RESCUER

This new American Red Cross course is designed for public safety and medical personnel such as lifeguards, law enforcement officers, firefighters, ski patrollers, athletic trainers, emergency medical technicians, pharmacists, day camp/scout camp first aid officers, and anyone else with a duty to act. With coverage including blood-borne pathogen training, you can be ready to help.



Intensive Week-Long Institutes

Fund Development Certificate	January 22 - 27, 2017
Marketing for Nonprofits Certificate	January 29 - February 4, 2017
Planned Giving Institute	March 20 - 24, 2017
Grant Writing & Management Institute	May 1 - 5, 2017

More details available online or email Kathy Laing at klaing@richmond.edu



spcs.richmond.edu/iop



INSTITUTE ON
PHILANTHROPY

AT THE UNIVERSITY
OF RICHMOND

IT Security Essentials Certificate

This series offers working knowledge of background information and relevant security topics, includes hands-on labs to solidify those networking and security topics, and helps students develop a security plan for their business. Enroll in individual classes or the certificate program for a discount. Includes three classes:

1. Introduction to Information Security
2. Introduction to Networking and Security
3. Securing Your Enterprise

spcs.richmond.edu/iss



Digital Advertising & Marketing

In this new face-to-face class, learn effective digital advertising strategies and techniques. The course will address digital advertising for desktop and mobile platforms, using professional design to increase sales, and interpreting analytics to target specific audiences. Activities include hands-on design of digital ads, social media tactics, native advertising, video advertising, interactive ads and more!

spcs.richmond.edu/emarketing



Personal Fitness Trainer Certification

Earn two nationally certified Personal Trainer Certifications for the price of one! Lecture and hands-on training contribute toward becoming a Certified Personal Trainer. Combined with CPR/AED certification and passing required exams, earn a Level 1 Nationally Certified Personal Trainer designation; add a 30-hour internship to achieve Level 2 designation.

spcs.richmond.edu/fitness



Permaculture Design Certificate

We're pleased to continue our partnership with the Shenandoah Permaculture Institute to offer our Permaculture Design Certificate program. By completing this certificate, participants will earn permaculture design credentials that are ready for real-world applications in both your personal life and business opportunities.

spcs.richmond.edu/permaculture





SAT Prep Weekend Workshops

We're offering three weekend workshops that help high school students prepare for the SAT. Workshops meet Saturday 9 a.m.–2 p.m. and Sunday 1-5 p.m. Tuition includes books, materials, lunch on Saturday and refreshments on Sunday. Sessions concentrate on the three major testing areas: Mathematics, Critical Reading and Writing. January, March & April sessions are available.

spcs.richmond.edu/sat

ACADEMIC EXCELLENCE

Develop lifelong skills that will serve you through high school, college and beyond. Learn critical thinking skills, process information effectively, take useful notes, and manage projects efficiently. Rediscover the joy of learning! Designed for rising 9th-12th graders.

spcs.richmond.edu/youth



DISCOVER YOUR DIRECTION

In this unique course high school students will develop stronger decision making skills in light of their personalities, strengths, and weaknesses. Students will develop S.M.A.R.T. (Specific, Measurable, Achievable, Realistic, Timely) goals which can prove useful for academic and personal success in the years ahead! For rising 9th-12th graders.

spcs.richmond.edu/youth



HISTORY AND APPRECIATION OF BEER

Responding to overwhelming interest in our Beer Brewer Professional Certificate, we're offering open-enrollment classes for those interested in the beer industry. Beer Evaluation & Appreciation studies dozens of world beer styles and the differences between ales, lagers and hybrid styles. History of Beer & Brewing seeks to cover the history of beer across the span of civilization.

spcs.richmond.edu/food



TOMBSTONE TALES: RICHMOND'S BURIED HISTORY

NEW! Richmond's diverse and exciting history can be told in many ways, using many existing structures, sites, and colorful characters to make the journey more interesting and fun! We will explore the city's history through its various cemeteries, to understand more about people in the past, their lives, their careers, and their accomplishments. This course includes two sessions in the classroom and two in the field.

spcs.richmond.edu/history



Vintage

NEW! Are you new to Richmond? Or, is Richmond new to you? Join "Hello Richmond!" instructor, Alyson Taylor-White, and find out about your new community in our new three-week course filled with fun and learning which will inspire you to explore on your own. Topics include Richmond's fascinating characters, old neighborhoods, trademark characteristics, and more!

spcs.richmond.edu/history

More Richmond Monuments

NEW! This course is a follow up to our popular Richmond Monuments course. Explore the stories behind several of Richmond's historic monuments. Field trips will be organized to explore each monument. New and returning students welcome.

spcs.richmond.edu/history



*These history classes are all
"Bring a friend for FREE" classes.
See details online.*

Special Programs Building
University of Richmond, VA 23173



Learn American Sign Language

NEW! In these American Sign Language (ASL) classes you will learn fingerspelling, counting, and basic signs such as “How are you,” non-manual signals (NMS), and how to convert English into ASL. Sessions include fun, hands-on activities which will enable you to communicate with our deaf community. Classes are taught by local organization ASL Champs. We are offering two beginner classes: Beginner I and Beginner II. Both are eligible for CEUs; books are included in tuition.

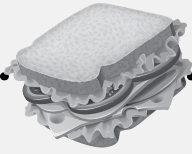
spcs.richmond.edu/language

TOEFL TEST PREP

Our four-day workshop is an excellent opportunity to prepare for the TOEFL exam. The course will include academic writing, speaking and listening practice, as well as timed activities and vocabulary tests. It is designed for international adult students, au pairs, and other non-native English speakers who may be taking the TOEFL exam in the future, as well as for students seeking to refine their English language skills. Course includes materials.

spcs.richmond.edu/testing

*Check out our
complete selection of
language classes online.*



SPRING 2017

Class Listing

This list shows spring 2017 classes with start dates between January and May. To learn more about a class, go online:

1. Visit **spcs.richmond.edu/ta**
2. Conduct a **Keyword** search using the first few words of the class title
3. Select **Submit**
4. In the search results, click the course title for details and to register online

Of course, you can also search by **Class Days** or **Course Times**, as well as **Category** and **Subcategory**.

And you can also **Clear Search** and then select **Submit** to view everything offered this Spring!

Think Again Noncredit Classes

Class Days

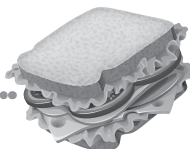
Category Subcategory

Course Times
 6 A.M. 11 P.M.

Keyword

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.

 = Online classes. Some of these classes are open throughout the term so be sure to check our online schedule at spcs.richmond.edu/ta for more details.



CRN Title Start Fee 

JANUARY

Communications and Writing

ENG217.02 Creative Nonfiction January 24 \$279

Computer Skills and IT Certification

TEC217.19 Private Instruction - Computer Software January 1 \$275

Culinary and Food Services

CUL217.01 Around the Chef's Table: Magic of Oil & Vinegar January 6 \$99

CUL217.02 ServSafe Certification January 9 \$159

CUL217.03 ServSafe Re-Certification - TEST ONLY January 9 \$109

CUL217.04 Wine and Dine: Bavarian Classics January 13 \$99

CUL217.05 Kitchen 101 January 17 \$69

CUL217.06 Foods of Emilia Romagna January 19 \$99

CUL217.07 Chocolate Truffle and Bon Bon Workshop January 21 \$179

CUL217.08 Basic Nutrition: Carbs, Proteins and Fats January 23 \$179

CUL217.09 Wine 101 January 25 \$79

BEER217.03 History of Beer and Brewing January 25 \$399

CUL217.10 Around the Chef's Table: Spanish Small Plates January 26 \$99

CUL217.11 Winter Soups and Artisanal Grilled Cheeses January 27 \$99

eMarketing, Social Media and Web

TEC217.05 Private Digital Instruction January 1 \$295

TEC217.04 Private Digital Instruction for Your Business January 1 \$295

Financial Planning and Tax Preparation

RPT217.03 Retirement Planning Today January 28 \$50

RPT217.02 Retirement Planning Today January 31 \$50

Fitness and Self Improvement

FIP217.06 CORE Pilates January 3 \$250

FIP217.13 Masters Swimming January 4 \$100

FIP217.76 Tai Chi January 6 \$160

FIP217.07 Evening Yoga January 9 \$200

FIP217.08 F.I.T. Fusion January 9 \$250

FSIM217.01 BeMoved January 16 \$525

Interior Decorating and Organization

ORG217.02 Closet Audit - 3 hours January 1 \$250

ORG217.01 Closet Audit - 6 hours January 1 \$550

ORG217.03 Downsizing for Anyone - Personalized Session January 1 \$625

ORG217.04 Organizing Basics by SimplifyMe - 3 Hour January 1 \$350

ORG217.06 Organizing for Tweens & Teens - Personalized January 1 \$550

ORG217.05 Organizing Basics by SimplifyMe - 6 Hour January 11 \$625

ORG217.10 Organizing for Professor's Offices January 11 \$625

Language and Culture Studies

FRN217.03 French - Individual Sessions January 15 \$450

ITAL217.01 Italian - Level I January 17 \$160

COMM217.01 Communication and Public Speaking Weekend January 27 \$295

Nonprofit Management and Fundraising

IOP217.FD Fund Development Winter Institute January 22 \$1,850

IOP217.FD7 Fund Development-Role of Volunteers January 23 \$155

IOP217.FD9 Fund Development-Developing a Giving Constituency January 24 \$155

IOP217.FD3 Fund Development-Annual Fund January 24 \$195

IOP217.FD5 Fund Development-Grants January 26 \$155

IOP217.FD1 Fund Development-Art of the Candid Conversation January 27 \$235

IOP217.1MK Marketing for Nonprofits Winter Institute January 29 \$1,850

IOP217.MK3 Marketing Institute - Telling Your Story January 31 \$218

**Test Preparation**

STEPS217.01	SAT Prep Weekend Workshop	January 14	\$215	
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Visual and Media Arts

ART217.30	Raku	January 17	\$280	
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ART217.16	Orientation to the Hot Glass Studio	January 23	\$295	
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ART217.33	Valentine's Clay	January 28	\$90	
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ARTECH217.01	Family Stories: Technology & Art of Storytelling	January 29	\$185	
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Wedding and Event Planning

WEP217.02	Online Signature Wedding and Event Design	January 1	\$1,295	
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WEP217.01	Wedding and Event Planner Certification	January 25	\$1,149	
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F E B R U A R Y


Career Skills and Planning


LRN217.82	Web Design	February 6	\$245	
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LRN217.55	Workplace Ethics and Etiquette	February 6	\$145	
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LRN217.18	Introduction to Data Analysis	February 6	\$195	
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LRN217.73	Mastering Computer Skills for the Workplace	February 6	\$195	
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LRN217.57	Business Writing	February 6	\$195	
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LRN217.84	Dealing with Difficult People in the Workplace	February 6	\$245	
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LRN217.50	Keys to Customer Service	February 6	\$145	
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Communications and Writing

LRN217.21	Female Bullying in the Workplace	February 6	\$195	
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LRN217.53	Powerful Presentation&Effective Speaking Technique	February 6	\$195	
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LRN217.16C	LERN Certificate in Data Analysis	February 6	\$495	
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LRN217.60	Growing Your Business with Self Publishing	February 6	\$195	
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LRN217.17C	LERN Certificate in Business Writing	February 6	\$495	
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LRN217.11C	LERN Certificate in Workplace Communication	February 6	\$595	
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LRN217.10C	LERN Certificate in Self-Publishing for Business	February 6	\$495	
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LRN217.07C	LERN Certificate in Presentation Media	February 6	\$495	
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COM217.10	Public Speaking Intensive Training	February 21	\$995	
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COM217.12	Strategic Design and Use of Visuals: PowerPoint	February 23	\$179	
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COM217.11	The Power of Storytelling in Business and Life	February 23	\$179	
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Computer Skills and IT Certification

LRN217.08	Prezi	February 6	\$195	
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LRN217.42	Introduction to 3-D Printing	February 6	\$195	
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LRN217.62	Introduction to Game Design	February 6	\$245	
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LRN217.19C	LERN Certificate in Basic Game Design	February 6	\$395	
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TEC217.06	Introduction to Microsoft Excel	February 7	\$199	
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TEC217.16	Introduction to Information Security	February 20	\$495	
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TEC217.15	IT Security Essentials Certificate	February 20	\$1,349	
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TEC217.07	Getting More from Microsoft Excel	February 21	\$199	
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TEC217.08	Introduction to Adobe Photoshop	February 27	\$199	
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Culinary and Food Services

CUL217.12	The Art of the Braise	February 2	\$99	
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CUL217.13	Bakery Basics	February 3	\$69	
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CUL217.14	Kids and Parents: Cupcake Baking and Decorating	February 4	\$69	
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CUL217.15	Knife Skills	February 7	\$79	
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CUL217.16	Facility Design and Food Service Equipment	February 9	\$69	
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CUL217.17	Wine and Dine: French Bistro Valentine's	February 10	\$99	
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CUL217.18	Stocks and Sauces	February 15	\$199	
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CUL217.19	Yeast Breads: Basics of Bread Baking	February 16	\$199	
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CUL217.20	Super Foods for Better Health	February 17	\$69	
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CUL217.21	Global Gourmet City Series: Lisbon	February 20	\$99	
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CUL217.22	How to Taste and Pair Like a Sommelier	February 24	\$79	
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CUL217.23	Mardi Gras Classics	February 28	\$99	
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CRN	Title	Start	Fee	
Education and Teaching				
LRN217.04	Advanced Teaching Online	February 6	\$195	
LRN217.14C	LERN Certificate in Blended Instruction	February 6	\$495	
LRN217.11	Certificate in Teaching Adults	February 6	\$295	
eMarketing, Social Media and Web				
LRN217.46	Google Analytics	February 6	\$195	
LRN217.72	Instagram for Business	February 6	\$195	
LRN217.15	Introduction to Inbound Marketing	February 6	\$195	
LRN217.18C	LERN Certificate in Google Tools	February 6	\$495	
LRN217.47	Podcasting	February 6	\$245	
LRN217.25	Twitter	February 6	\$195	
LRN217.12	Improving Email Promotions	February 6	\$195	
LRN217.06C	LERN Digital Marketing Certificate	February 6	\$495	
LRN217.05C	LERN Inbound Marketing Certificate	February 6	\$495	
LRN217.32	Introduction to Mobile Marketing	February 6	\$195	
LRN217.03C	LERN Mobile Marketing Certificate	February 6	\$595	
LRN217.04C	LERN Managing Social Media Platforms Certificate	February 6	\$495	
LRN217.35	Introduction to Social Media	February 6	\$195	
LRN217.02C	LERN Social Media for Business Certificate	February 6	\$495	
Environment and Sustainability				
LRN217.96	LEED v4 Green Associate Exam Prep & Study Group	February 6	\$695	
ENV217.01	Permaculture Design Certificate Program	February 10	\$1,150	
Financial Planning and Tax Preparation				
RPT217.05	Retirement Planning Today	February 16	\$50	
RPT217.04	Retirement Planning Today	February 21	\$50	
Fitness and Self Improvement				
MEDT217.01	Meditation I: Introduction to Meditation	February 21	\$125	
CPR217.01	First Aid and CPR	February 26	\$75	
Health Services and Medical Technology				
LRN217.22	Dementia Care	February 6	\$495	
MED217.02	Clinical Medical Assistant Program	February 28	\$2,599	
History and Humanities				
HIS217.06	Vintage	February 1	\$85	
HIS217.03	Ancestry.com Workshop	February 10	\$60	
HR Management and Customer Service				
SHRM217.01	SHRM Learning System	February 1	\$1,250	
LRN217.28	Onboarding New Employees	February 6	\$195	
LRN217.01	Business Coaching Certificate	February 6	\$395	
LRN217.66	Conflict Management	February 6	\$245	
LRN217.09C	LERN Certificate in Customer Service	February 6	\$245	
LRN217.38	Supervisory and Leadership Certificate	February 6	\$395	
Interior Decorating and Organization				
INT217.03	The Nuts and Bolts of Interior Design	February 28	\$99	
Language and Culture Studies				
ENG217.01	English Language Course - Session A	February 6	\$195	
SPN217.01	Spanish - Level I	February 7	\$255	
SPN217.02	Spanish - Level II	February 8	\$255	
ASL217.01	American Sign Language - Beginner I	February 15	\$105	
SPN217.03	Spanish - Conversation Course	February 23	\$200	
ART217.04	Art Weekend - Gauguin	February 24	\$295	
ITAL217.02	Italian - Level II	February 28	\$160	
Nonprofit Management and Fundraising				
IOP217.MK2	Marketing Institute - Persuasive Writing	February 1	\$155	
IOP217.MK4	Marketing Institute - Direct Marketing	February 2	\$218	
IOP217.MK1	Marketing Institute - A New Social Media World.	February 3	\$218	



Test Preparation

GREPREP217.01 GRE Prep Course February 11 \$699

Visual and Media Arts

ART217.17 Solid Sculpted Glass Hearts February 6 \$80
 ART217.13 Glassblowing 101 February 13 \$550
 ART217.18 Chain Maille - Roosa Necklace February 22 \$195
 ART217.25 Pottery Course - Form Follows Function February 28 \$280

Youth and Family Programs

EFK217.02 Electronic Game Design: Kodu Kart Racing February 5 \$85
 PSYC217.01 Animal Assisted Therapy February 11 \$199
 DISC217.01 Discover your Direction February 19 \$85
 PSYC217.02 Understanding Bullying February 25 \$199

MARCH

Career Skills and Planning

AHIT217.01 American Home Inspector Certification March 6 \$1,795
 LRN217.51 Creative Problem Solving March 6 \$195
 LRN217.65 Career Prep March 6 \$195
 LRN217.19 Intermediate Data Analysis March 6 \$195
 LRN217.83 Change in the Workplace March 6 \$195
 LRN217.64 Neuro-Linguistic Programming (NLP) Fundamentals March 6 \$175
 LRN217.99 Extraordinary Customer Service March 6 \$145
 LRN217.12C LERN Certificate in Designing Webinars March 6 \$345



Communications and Writing

LRN217.20 Effective Copywriting March 6 \$195
 LRN217.48 Self Publishing eBooks March 6 \$195
 COM217.01 Communicating Virtually: Bridging the Distance Gap March 20 \$169



Computer Skills and IT Certification

LRN217.09 Photoshop for Presentations March 6 \$195
 LRN217.63 Intermediate Video Game Design March 6 \$245
 TEC217.09 Introduction to Microsoft Access March 13 \$250
 TEC217.17 Introduction to Networking and Security March 20 \$495
 TEC217.11 Getting More from Photoshop March 21 \$250
 TEC217.12 Introduction to InDesign March 27 \$199
 TEC217.10 Getting More from Microsoft Access March 28 \$250














Culinary and Food Services

BEER217.02 Beer Evaluation and Appreciation March 1 \$399
 CUL217.24 Quickbreads, Tarts, Pies and Meringues March 2 \$199
 CUL217.25 Kids and Parents: Breakfast for Dinner March 4 \$69
 CUL217.26 More Chef's Skills March 6 \$199
 CUL217.27 Marketing and Social Media March 8 \$89
 CUL217.28 Wines of the Italian Piedmont March 9 \$79
 CUL217.29 Special Diets II: Allergies, Cholesterol and More March 15 \$89
 CUL217.30 Wine and Dine: An Evening in Sicily March 16 \$99
 CUL217.31 Mother Sauce Workshop: Bechamel March 20 \$99
 CUL217.32 Cuisine of Southwestern France March 21 \$99
 CUL217.33 Cake Decorating Workshop March 25 \$179
 CUL217.34 Chef's Skills March 27 \$199
 CUL217.35 Brunch Favorites March 28 \$99
 CUL217.36 Move over Marinara: New Pasta Sauce Ideas March 29 \$99
 CUL217.37 Bold, Healthy and Low-Fat Cooking March 31 \$99

Education and Teaching

LRN217.45 Developing Hybrid Courses March 6 \$195



CRN	Title	Start	Fee	
eMarketing, Social Media and Web				
LRN217.16	Content Marketing	March 6	\$195	
LRN217.43	Designing Successful Webinars	March 6	\$195	
LRN217.26	Facebook for Business	March 6	\$245	
LRN217.74	Google Apps for Business	March 6	\$195	
LRN217.13	Boosting Your Website Traffic	March 6	\$195	
LRN217.33	Creating Cell Phone Apps for Your Business	March 6	\$245	
LRN217.36	Marketing Using Social Media	March 6	\$195	
TEC217.03	Web Design for the Everyman	March 23	\$495	
Environment and Sustainability				
ENV217.02	Nutrient Dense Gardening Program	March 7	\$399	
ENV217.03	Small Scale Wildlife Habitat Restoration	March 9	\$399	
Financial Planning and Tax Preparation				
RJV217.02	Rejuvenate your Retirement	March 2	\$40	
RJV217.01	Rejuvenate your Retirement	March 7	\$40	
Fitness and Self Improvement				
GOLFP217.01	Private Golf Lessons I	March 1	\$395	
GOLFP217.02	Private Golf Lessons II	March 1	\$395	
GOLFP217.03	Private Golf Lessons III	March 1	\$395	
GOLFP217.04	Private Golf Lessons IV	March 1	\$395	
GOLFA217.01	Windy Hill Golf Academy	March 3	\$795	
CPR217.02	CPR for the Professional Rescuer	March 12	\$75	
FIP217.21	Intermediate Recreational Tennis	March 13	\$200	
FIT217.01	Personal Fitness Trainer Certification	March 18	\$699	
LIFSU217.03	Basic Life Support for Healthcare Providers	March 26	\$75	
Health Services and Medical Technology				
LRN217.76	Spanish for Medical Professionals	March 6	\$145	
MED217.03	Medical Billing and Coding Program	March 14	\$1,899	
MED217.01	Pharmacy Technician Program	March 14	\$1,199	
History and Humanities				
HIS217.07	Genealogy - Breaking through your Brick Walls	March 4	\$70	
HIS217.04	Tombstone Tales: Richmond's Buried History	March 6	\$95	
HR Management and Customer Service				
LRN217.67	Negotiation: Get What You Want	March 6	\$195	
SHRM217.02	SHRM Learning System - Intensive	March 22	\$1,250	
Language and Culture Studies				
SPN217.04	Spanish - Individual Sessions	March 1	\$525	
FRN217.02	French - Level II	March 2	\$160	
FRN217.04	French - Individual Sessions	March 16	\$450	
COMM217.02	Communication and Public Speaking Weekend	March 17	\$295	
ETQ217.01	Professional and Social Etiquette	March 25	\$85	
ENG217.03	English Language Course - Session B	March 27	\$195	
Nonprofit Management and Fundraising				
IOP217.PG	Planned Giving Institute	March 20	\$1,750	
Test Preparation				
STEPS217.02	SAT Prep Weekend Workshop	March 4	\$215	
Visual and Media Arts				
ART217.08	Watercolor Animals	March 7	\$230	
ART217.07	Momma Mia Movie Adventure	March 10	\$145	
ART217.20	Glassblowing 2	March 20	\$295	
Youth and Family Programs				
PSYC217.003	Death, Dying, and Grief	March 11	\$199	
ACEX217.01	Academic Excellence	March 12	\$65	
FAM217.02	Genograms	March 25	\$199	



APRIL

Career Skills and Planning

LRN217.31	Advanced Data Analysis	April 3	\$195	
BEER217.01	Professional Beer Brewers Certificate	April 10	\$1,999	

Communications and Writing

LRN217.59	Infographics	April 3	\$195	
LRN217.58	Writing News and Press Releases	April 3	\$195	
LRN217.61	Marketing Business Publications	April 3	\$195	
COM217.02	Communication Skills: Improve Your Power Tool	April 10	\$199	

Computer Skills and IT Certification

LRN217.10	Graphic Design for Visual Presentations	April 3	\$195	
LRN217.88	Managing & Marketing Webinars	April 3	\$195	
TEC217.13	Introduction to Microsoft Excel	April 10	\$199	
TEC217.18	Securing your Enterprise	April 17	\$495	
TEC217.14	Getting More from Microsoft Excel	April 24	\$199	

Culinary and Food Services

CUL217.38	Around The Chef's Table: Awesome Offal	April 5	\$99	
CUL217.39	Great Spring Brews	April 6	\$79	
CUL217.40	Classic Italian Desserts	April 7	\$99	
CUL217.41	Business Planning and Market Research	April 10	\$179	
CUL217.42	American Sandwich Classics	April 13	\$99	
CUL217.43	Techniques of Healthy Cooking	April 18	\$199	
CUL217.44	Step Away from the Chardonnay	April 19	\$79	
CUL217.45	Terrific Thai	April 20	\$99	
CUL217.46	Traditional Cookies with a Twist	April 21	\$99	
CUL217.47	Wine Service	April 26	\$69	
CUL217.48	Around the Chef's Table: Tel Aviv	April 27	\$99	
CUL217.49	Scott's Addition Mead and Cider Tour	April 28	\$79	
CUL217.50	Kids and Parents: Intro to Terrific Baking	April 29	\$69	

Education and Teaching

LRN217.49	The Flipped Classroom	April 3	\$195	
LRN217.78	Using Cell Phones in the Classroom	April 3	\$145	

eMarketing, Social Media and Web

TEC217.02	Digital Advertising and Marketing	April 3	\$495	
LRN217.17	Advanced Inbound Marketing	April 3	\$195	
LRN217.71	Google+	April 3	\$195	
LRN217.27	LinkedIn for Business	April 3	\$195	
LRN217.14	Online Advertising	April 3	\$195	
LRN217.34	Advanced Mobile Marketing	April 3	\$245	
LRN217.37	Integrating Social Media in Your Organization	April 3	\$195	
TEC217.01	Social Media Seminar	April 22	\$199	

Environment and Sustainability

LRN217.41	Embracing Sustainability in the Workplace	April 3	\$195	
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Fitness and Self Improvement



GOLF217.10	Golf - Adult / Youth Clinic	April 2	\$110	
LRN217.75	Stress Management	April 3	\$145	
GOLF217.04	Golf - Pee Wee Clinic	April 3	\$110	
FSTCID217.03	Wilderness and Remote First Aid	April 8	\$175	
MEDT217.02	Meditation II: Advanced Meditation Techniques	April 18	\$95	
GOLF217.06	Golf - Adult Beginner	April 22	\$120	
GOLF217.01	Golf Rookie Program	April 29	\$130	

Health Services and Medical Technology

PSYC217.04	Guiding Women Survivors of Abuse	April 8	\$199	
PSYC217.05	Learning The Signs of Alcohol/Drug Addictions	April 22	\$199	

History and Humanities

HIS217.05	More Richmond Monuments	April 3	\$85	
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CRN	Title	Start	Fee	
HR Management and Customer Service				
LRN217.68	Using Personality Profiles for Better Work Perform	April 3	\$295	
Interior Decorating and Organization				
INT217.04	The Business of Home Staging	April 11	\$99	
INT217.02	The Business of Antiques	April 22	\$69	
Language and Culture Studies				
ASL217.02	American Sign Language - Beginner II	April 5	\$105	
ART217.01	Art Weekend - Faces that tell stories	April 21	\$295	
Test Preparation				
STEPS217.03	SAT Prep Weekend Workshop	April 29	\$215	
Visual and Media Arts				
ART217.15	Glass Flowers	April 3	\$80	
ART217.22	Chain Maille - Sassy Swirls Bracelet	April 5	\$210	
ART217.14	Orientation to the Hot Glass Studio	April 10	\$295	
ART217.06	Drawing with Graphite	April 25	\$230	
ART217.12	Wire Wrapping 101	April 25	\$70	
Youth and Family Programs				
GOLF217.31	Mini-Masters Golf Camp (half-day)	April 10	\$325	
GOLF217.30	Masters Golf Camp (full-day)	April 10	\$595	
ETQ217.02	Youth Etiquette Academy	April 23	\$95	

MAY

Culinary and Food Services				
CUL217.51	Preventative Nutrition: Alzheimers and More	May 1	\$89	
CUL217.52	Going Local, Sustainable and Seasonal	May 4	\$69	
CUL217.53	Dining Room Operations	May 8	\$89	
CUL217.54	ServSafe Certification	May 9	\$159	
CUL217.55	ServSafe Re-Certification - TEST ONLY	May 9	\$109	
CUL217.56	Vegetarian Workshop	May 10	\$199	
CUL217.57	Wine and Dine: Spring Vegetarian	May 11	\$99	
CUL217.58	Spring Into Vegetarian Grilling	May 16	\$99	
CUL217.59	No Roll Sushi Night	May 18	\$99	
CUL217.60	Flavors of Morocco	May 19	\$99	
CUL217.61	Teen Cooking: Latin American Delights	May 20	\$69	
CUL217.62	Seasonal Seafood and Sides	May 23	\$99	
CUL217.63	Wines for Summertime Enjoyment	May 24	\$79	
CUL217.64	Frozen and Plated Desserts	May 25	\$199	
Financial Planning and Tax Preparation				
PSRET217.01	Passport to Retirement	May 11	\$50	
PSRET217.02	Passport to Retirement	May 16	\$50	
Fitness and Self Improvement				
GOLF217.09	Golf - Adult Intermediate	May 25	\$120	
Health Services and Medical Technology				
PSYC217.06	Understanding The Battered Child	May 13	\$199	
Interior Decorating and Organization				
INT217.01	Sketching Rooms and Scale Drawings	May 20	\$169	
Nonprofit Management and Fundraising				
IOP217.GW	Grant Writing & Management Institute	May 1	\$1,799	
Test Preparation				
TOEFL217.01	TOEFL Preparation	May 7	\$110	
Youth and Family Programs				
YTH217.01	Babysitter Training Basics	May 6	\$75	