President’s Message

Celebrating 75 Years of Excellence in Education

Please join me as Napa Valley College celebrates Founder’s Day with the 2018 NVC Open House and Festival!

If you haven’t had a chance to discover all of the amazing programs offered to the community by Napa Valley College, this daylong celebration offers the perfect opportunity! Looking forward in our 75th year, Napa Valley College is focusing on ensuring that we can continue what we do best: serving our community with high quality, accessible, and affordable educational and community investment opportunities.

From college transfer and career and workforce readiness to lifelong community learning and enrichment, Napa Valley College provides access to quality higher education for residents of the county from all backgrounds, interests, and ages who seek it. Working with our K-12 district partners, we provide college credit through dual enrollment programs for local high school students interested in getting a head start on their academic degrees while also providing excellent transfer opportunities for students seeking to complete their degrees at four-year institutions. We make a college degree affordable and are committed to our community to ensuring that all of our students are prepared to reach their educational and career goals.

We have been honored over the last 75 years to also fulfill the role of community facilitator, helping students find their passion and realize their “American Dream” while also connecting community members to lifelong learning and educational enrichment opportunities. Immigrants, young people searching for purpose, individuals looking to develop second and third careers, and older folks looking to enrich their daily lives all have great opportunities to succeed at Napa Valley College and apply what they learn to strengthen our community.

Please join me in celebrating Napa Valley College’s 75th year by sharing with others know what the college has meant to you, your family, and our community. I invite you to become more involved with the college and welcome your suggestions on how to strengthen the college’s relationship and service to the community. Our doors are open and we stand ready to serve you with a wide range of community investment and learning opportunities. See you on April 14!

Dr. Ronald Kraft
President
### TABLE OF CONTENTS

#### ONLINE COMMUNITY ED/NONCREDIT REGISTRATION
Registration Directions ................................................................. 4

#### COLLEGE CLASSES

**Credit Classes**
- English ....................................................................................................... 4
- Welding ......................................................................................................... 4

**Non-Credit Classes**
- Basic Computers .................................................................................. 5
- ESL (English as a Second Language) ..................................................... 6
- Classes for Older Adults ......................................................................... 7

#### COMMUNITY EDUCATION

**Lifelong Learning**
- Arts and Crafts .................................................................................... 18
- Creative Writing and Languages .......................................................... 21
- Spanish .................................................................................................... 21
- Music ....................................................................................................... 23
- Dance ...................................................................................................... 24

**Napa Valley Cooking School**
- Professional Program ......................................................................... Inside Back Cover
- Food and Wine Enthusiasts ................................................................. 9

**Garden and Outdoors**
- Beekeeping .......................................................................................... 26
- Birding .................................................................................................... 26
- Gardening ............................................................................................... 27

**Online**
- Online Not for Credit .......................................................................... 43

**Professional Development**
- Notary ..................................................................................................... 30

**Upholstery and Interior Design**
- Fabric/Textiles ..................................................................................... 26
- Upholstery ............................................................................................... 27
- Interior Design ....................................................................................... 27

**Wellness**
- Meditation ............................................................................................. 28
- Yoga ......................................................................................................... 28
- Tai Chi ..................................................................................................... 29

**Workshops for Older Adults**
- Reverse Mortgage ................................................................................ 8

#### TRIPS AND TOURS

**Educational Trips** ................................................................................ 31

#### SMALL BUSINESS DEVELOPMENT CENTER

**Business Planning** ............................................................................... 33
**Hospitality** ........................................................................................... 33
**Build a Better Business** .................................................................... 37
**Accounting** .......................................................................................... 38
**Marketing** ............................................................................................. 38
**Social Media** ......................................................................................... 41
**Clases en Español** ................................................................................ 43

#### GENERAL INFORMATION

- Map/Partner Locations ......................................................................... 45
- Refund Policy .......................................................................................... 47
- Registration Form .................................................................................... 48
UPPER VALLEY CAMPUS
The Upper Valley Campus (UVC) is a small and intimate, designated center of Napa Valley College, which is part of the California Community College system. UVC is situated on a beautiful 6.9-acre campus that serves the community of St. Helena and the greater Napa Valley by offering fee-based, non-credit and limited credit classes. UVC is also home to the Napa Valley Cooking School, which oversees both a Food & Wine Enthusiast program and a separate 14-month certificate program designed to provide students with hands-on, technique driven, culinary and pastry skills required for a professional culinary career.

NAPA VALLEY COLLEGE
Mission
Napa Valley College prepares students for evolving roles in a diverse, dynamic, and interdependent world. The college is an accredited open-access, degree- and certificate-granting institution that is committed to student achievement through high-quality programs and services that are continuously evaluated and improved. The college serves students and the community in the following areas: transfer courses, career-technical education and training, basic skills, and self-supporting contract education and community education classes.

Approved by the Board of Trustees November 15, 2012

Values
Napa Valley College is a community of people excited about learning, where students are first and foremost in everything we do. We value, model, and encourage:

- student success
- responsibility
- inclusivity
- creativity
- respect for others
- openness to new ideas
- adaptability
- honesty
- health and wellness
- integrity

Approved by the Board of Trustees, November 13, 2008

Institutional Learning Outcomes
Students who receive a degree from Napa Valley College will demonstrate the following:

- Communication & Collaboration
- Critical Thinking & Information Competency
- Global Awareness & Civic Responsibility
- Personal Responsibility

Follow us on Instagram and Facebook!
thenapavalleycookingschool
@nvcollege
ONLINE REGISTRATION FOR COMMUNITY ED AND NONCREDIT

The best way to secure your place in our Community Education, Food Enthusiast, and Non-credit classes is by Online Registration through WebAdvisor to register easily and instantly!

1. Go to napavalley.edu and select WebAdvisor at the top of the page.

2. On the WebAdvisor page select the WebAdvisor button.

3. Select the Continuing Education button. Then select “Register and Pay for Continuing Education Classes”.

4. If you know the 5-digit course number, enter it in the Course Code Number field, scroll to the bottom of the page and click “Submit”. If you don’t know the course number or would like to register for multiple classes, scroll to the bottom of the page and click “Submit”.

5. When you have found classes you want to register for, check the “Select Box” in the first column of the class list and then click “Submit” at the bottom of the page.

6. Complete the Personal Identification page information. At the bottom of the page, check the box “YOU MUST CERTIFY IN ORDER TO PROCEED…” and then click “Submit”.

7. You will be asked a couple of general questions before the Pay for Class page opens. On the Pay for Class page, click on the “Choose one of the following” dropdown and select “Register Now (Checkout)”.

8. When you are ready to pay for your classes, choose payment type from the drop-down and enter your payment information and click “Pay Now”.

WALK-IN
We have computers available in our Library for you to use for registration.

MAIL
When using the mail-in option, please include a personal check or your credit card information with the registration form on page 48.

Gift Certificates for classes are also available and make a unique gift. Call 707-967-2901 for details.
CREDIT CLASSES
Credit classes offered UpValley:

ENGL-120-72665 Reading & Composition 1
English 120 develops expository, narrative, and argumentative writing based on reading and analysis of essays and other college-level texts. The course emphasizes critical thinking and reasoned support of ideas and reinforces the connections between reading and writing. Students will also be instructed in a range of research methods and practices, including online research, evaluation and correct integration of sources, respect for academic ethics and avoidance of plagiarism. 6,000 to 8,000 words of writing are required.
January 17-May 26
Monday/Wednesday, 12:30PM-1:45PM
Upper Valley Campus, Room 7
Brodie

WELD-100-72972 Weld Theory & Practice 1
The first semester of a two-semester welding course designed to fit the needs of students in other vocational areas and upgrade welders already in industry. This welding course is designed to upgrade and develop manipulative skills, technical knowledge and an appreciation of welding.
January 18-May 24
Tuesday/Thursday 6:00PM-8:15PM
St. Helena High School, Room 208
M. Epperson

WELD-101-72973 Weld Theory & Practice 2
The second of a two-semester welding course designed to fit the needs of students in other vocational areas and upgrade welders already in the industry. This welding course is designed to upgrade and develop manipulative skills, technical knowledge and an appreciation of welding.
January 18-May 24
Tuesday/Thursday 6:00PM-8:15PM
St. Helena High School, Room 208
M. Epperson

For information on registration for credit classes, visit napavalley.edu.
For the most up-to-date schedule, check WebAdvisor
NON-CREDIT CLASSES
Napa Valley College offers non-credit classes and programs to provide students with access to a variety of courses at no cost to assist them in reaching their personal, academic and professional goals. Non-credit instruction serves as a key contributor to “open access” for students with diverse backgrounds. Textbooks and materials fees may apply.

Basic Computer Skills #73326
Join the computer age without fear. Learn basic computer skills and experience what can be done on the computer in a relaxed, no-pressure environment. Explore how computer applications can help you stay in touch and assist you both professionally and personally. You will begin by learning basic mouse and keyboard functions then move on to create and edit a letter or document using Microsoft Word, organize your folders and documents, create an email account, open and send an email (including attachments), and search effectively for topics using the Internet. The slow pace of this course assures that you will receive personal, hands-on instruction. This class is intended for the novice user or the user who has very limited experience with computers. (BUSN 870) Registration will take place in class.
Feb 1-May 3
Thu, 1:00-3:50pm
Upper Valley Campus, Room 3
Stubitsch
No Fee

Farm to Table Gardening #73324
This non-credit / no-fee course is a unique opportunity to take classes in the Upper Valley Campus garden, the educational hub for farm to table cuisine for Napa Valley Cooking School. Adults will work together to maintain and expand the gardens. Through lecture and hands-on experiential learning, students will explore the fundamentals of small scale agriculture, ranging from conventional to organic gardening. The course will cover a basic to intermediate level of gardening and introduce topics such as: plant recognition, soil management, pest control, pollinators, basic planting and harvesting, chicken care, and composting. No previous experience in the natural sciences, horticulture, ecology, landscape design, farming, gardening or other subject area is required.
Feb 8-Apr 12
Thu, 10:00am-12:30pm
Upper Valley Campus, Room 1
Wood
No Fee

NON-CREDIT CLASSES AT UPPER VALLEY CAMPUS
No need to apply to the college for noncredit or Community Ed classes. Follow the directions on page 3.

VISIT WWW.NAPAVALLEY.EDU/UPPERVALLEYCAMPUS
NON-CREDIT: ENGLISH AS A SECOND LANGUAGE (ESL)

English as a Second Language (ESL)
Learn practical English in a friendly, supportive environment! Students will learn useful vocabulary relating to living and working in the US. Students will have many opportunities to converse with their classmates using the new vocabulary. Phonics for reading and spelling, grammar, and verb conjugation are introduced. Today is the best day to begin your English studies! Registration will take place in class.

ESL Intermediate #73232
This course is designed for students whose primary language is not English. The emphasis will be on understanding English both in conversation and writing at the intermediate level. A placement test will be given the first day of class and an assessment exam will be given the last week of class for students wishing to advance.
Jan 17-May 26
Mon/Wed, 8:30-11:30am,
Calistoga Catholic Church
Ruston
No Fee

ESL Multi-Level
This course is designed for students whose primary language is not English. The emphasis will be on understanding English both in conversation and writing at the beginning and intermediate levels. Students are encouraged to take this class to gain proficiency of the English language as well as practice and enrichment for everyday use. A placement test will be given the first day you attend class to assess your level.

ESL Multi-Level #73319 #73233
Jan 17-May 26 Jan 17-May 26
Tue/Thu, 6:00-8:00pm Tue/Thu, 6:00-8:30pm
St. Helena Boys and Girls Club Calistoga Elementary School, Room 9
Wexler Orsini
No Fee No Fee

ESL Multi-Level #73316 #73234
Jan 17-May 26 Jan 17-May 26
Mon 9:00am-12:00pm Mon/Wed, 4:00-7:30pm
Upper Valley Campus, Room 4 Upper Valley Campus, Room 2
Martin Martin
No Fee No Fee

Preparation for College ESL
This course is designed for non-English-speaking students who are interested in eventually pursuing studies at a college level. This course will help to prepare students for Napa Valley College’s credit ESL classes. The emphasis is on basic grammar and vocabulary which the students will need to begin to
function in a college environment. Literacy in native language is recommended.

NON-CREDIT: CLASSES FOR OLDER ADULTS

Visual Expression

This non-credit course provides older adults with the opportunity to expand their knowledge of the visual arts through the study of various artistic techniques, tools and materials. In addition to hands-on projects, students will explore the role of art in current and past cultures.

#73394
Jan 29-May 14
Mon, 9:30-12:30pm
Upper Valley Campus, Room 8
Becker
No Fee

#73397
Jan 31-May 16
Wed, 1:00-4:00pm
Upper Valley Campus, Room 8
Becker
No Fee

#73396
Feb 6-May 1
Tue, 9:30-12:30pm
Upper Valley Campus, Room 8
Wright
No Fee

#73398
Feb 2-Apr 27
Fri, 9:30-12:30pm
Main Campus – Napa, Room 3718
TBD
No Fee

Autobiography Writing #73361

If you’ve lived a life, you have a story to tell. This course, for beginning or seasoned writers, gives you the tools as well as the attitude you need to begin shaping stories from the rich, raw material of your life. You will learn how to touch memories and moments, making them come alive through your writing. Practice exercises, shared in class, help you create a compelling piece using effective imagery, dialogue and details. Pre-registration at Rianda House

Jan 22-May 7 (no class on 2/19, 3/12, 3/19, 3/26)
Mon, 3:00-5:00pm
Rianda House
Manwaring
No Fee
Mindful Singing

This class will provide an opportunity to experience and participate in a music setting through singing and playing rhythm instruments. No previous musical experience necessary.

Chorale  Performance
#73404       #73405
Jan 23-May 22 Jan 17-May 22
Tue, 6:00-7:30pm TBA, TBA
Main Campus – Napa Main Campus – Napa
Von Pohle, Room 147 Wilkes, Room 137
No Fee       No Fee

WORKSHOPS FOR OLDER ADULTS

Reverse Mortgage 101 #72437
You’ve heard about them and seen the TV ads, now come and learn how reverse mortgages really work. If you are a homeowner, age 62+ who would like to utilize the equity in your home without having a required monthly repayment, this FHA-government insured loan may be the answer. We’ll discuss the pros and cons, eligible properties and candidates, options for receiving your money, and everything else you need to know about reverse mortgages. This class will be of value if you are a senior homeowner planning for retirement, already retired, have elderly parents, or if you are a financial planner. Pre-registration is required.
Apr 4
Wed, 12:30-4:30pm
Upper Valley Campus
Schwartz, Room 4
$15
FOOD AND WINE ENTHUSIAST PROGRAM

Wow, what a year! It was so awesome to see the community pull together over the disastrous fires. The love and support we all felt made us so proud to be part of this amazing region. Unfortunately, as we had to cancel many classes, we missed seeing all our regulars and welcoming new people. Consequently, we are re-running many of the canceled classes and hope to see you all here in (fingers-crossed) a nice WET spring. We are proud to offer these classes with the hope that your gastronomic curiosity will be fed! Contact Barbara Alexander at 707-967-2930 for information for private events such as corporate retreats, team-building classes, and private holiday parties. Cooking classes make great holiday gifts!

Chef Barbara Alexander, Executive Chef of the Napa Valley Cooking School, comes from a long background of restaurants in Canada, England and Australia and cooking schools in both Canada and the United States. Chef Barbara instructed culinary programs on both a professional level and food enthusiast level at the acclaimed Culinary Institute of America and Canada’s preeminent Dubrulle Culinary Institute. In her 10 years of operating the culinary programs at the Napa Valley Cooking School she has expanded the culinary offerings considerably and is most proud of the wonderful variety of culinary experts that make up the faculty of the Food Enthusiast Program.

“Chef’s Table” Pop up Restaurant with Chefs A and Chef B

Sensational Spring Supper #73375

The perfect class for all you food enthusiasts to observe two professional chefs preparing a 5 course dinner for 20--and making it look easy! In this class--part demonstration and part reality cooking show--you will be in the midst of two chefs cooking together to make a 5-course dinner. You will receive recipes, preparation tips, and may be invited to join in the plating, or stir the sauce! Come alone or with friends and share an evening with fellow foodies, eating, tasting wines and dining on only the freshest, farm-grown, seasonal ingredients. You will be ready to pull this one off at home and make it look easy. Tonight’s class is a “hats-off” to the classical French background of both chefs, with an all modern touch. The Chefs will delve into their classical training to bring techniques and flavors that work together and represent the season, but with a whole new approach to presentation and simplicity. Menu: Crostini of Clams & Avocado, Cauliflower Variations, Greek Yogurt & Marcona Almonds, Crab Cake & Cilantro Caesar, Wood-Fired Slow Braised Pork in Sage & Milk, Garnet Yam & Parmesan Gnocchi, Roasted Roots & Shoots, Single Malt Butterscotch Pudding with Warm Spice Beignets Demonstration and 6-Course Degustation Dinner
Fri, Feb 2
6:00-9:00 pm
$100
Looking for a holiday present, birthday or anniversary gift that is unique for someone special?

**How about a Napa Valley Cooking School Gift Certificate?**

Gift certificates are available in either $85, $95, or $100 denominations and entitles the recipients to sign up for the Food Enthusiast class of their choice. Let them know you think they’re special!

To purchase a certificate, call (707) 967-2901 or email us at UVC_StHelena@napavalley.edu
Cafes of Paris—Croissant, Kougin Amman and Viennoiserie #73377

Ok, so a trip to Paris isn’t on the books for Spring Break? Well, come and enjoy the ethereal experience of a freshly baked Croissant, Kougin Amman and sweet and savory Danish right here at the Napa Valley Cooking School. Friday night we will make our doughs and do our folds and shaping, meeting again early Saturday morning to bake. We will even make our own confiture and butter! You will be home by mid-morning with a basket of freshly baked treats. Make sure to have some good coffee and friends to enjoy your handiwork.

Hands-On
Fri-Sat, Feb 23-24
Fri 6:00-9:00 pm, Sat 8:00-10:00 am
$125

Dungeness Crab Mania! #73378

Yes it is Dungeness Crab Season in the Bay Area, and a great time to learn new recipes for one of the most famous delicacies of our coastline. Join Chef Barbara for an evening of fun, simple and “entertain-ing-friendly” crab recipes. Look forward to Wok-Fried Chili Crab, Spaghetti with Warm Crab & Meyer Lemon Crème Fraîche, Roasted Garlic Crab, Twice Baked Crab and Gruyere Soufflé & a Cool Thai Crab and Coconut Salad. Register early for this sure-fire sell out class and bring your appetites for a delicious, hands-on crab-fest!

Hands-On
Wed, Mar 14
6:00-9:00 pm
$95

The Magnificent 7—Weekday Wonders #73379

Weeknight cooking—UGH! I know, chefs feel the same way... so join Chef B in an all-new class in how to spark up your weeknights with 7 (actually 8) new recipes that will take the hum-drum out of the drudgery of pulling together a tasty, healthy and simple-to-prepare weeknight meal. Light on the meat, hefty on the veg and grains—and you won’t miss a thing! World -traveling flavors and simple do-ahead techniques will take the stress and the boredom out of your weeknights. Tonight’s Menu includes:

- Mediterranean Chicken and Rice with Yogurt, Mint and Smashed Cucumbers; Grilled Bulgogi Beef “Tostadas”; Poke“Bowl” with Coconut Rice and Ponzu Dressing; Lentil Stew with Charred Broccolini and Eggs; Chicken Larb Lettuce Wraps; Dutch Baby with Sausage, Kale and Creamed Mushrooms; Grilled Eggplant with Creamed Feta, Sundried Tomato Pesto and Herby Couscous and Fava Bean Frittata with Sour Cream and Smoked Trout

Hands-On
Wed, Apr 25
6:00-9:00 pm
$85

“Chef’s Table” Pop up Restaurant with Chefs Barbara and Lui Mod-Latino Streets #73376

The perfect class for all you food enthusiasts to observe two professional chefs preparing a 5 course dinner for 20—and making it look easy! In this class--part demonstration--part reality cooking show, you will be in the midst of two chefs cooking together to make a 5-course dinner. You will receive recipes, preparation tips, and may be invited to join in the plating, or stir the sauce! Come alone or with friends and share an evening with fellow foodies, eating, tasting wines and dining on only the freshest, farm-grown, seasonal ingredients. You will be ready to pull this one off at home and make it look easy.

Tonight’s class is twist: modern fine-dining takes on Mexican Street Food! The menu includes: Fenix Fish Taco, Roasted Vegetable “Chili Verde” with Popped Lime Chili Corn, Halibut Crudo Agua Chile
with Spring Herbs and Flowers, Coffee and Tamarindo Smokey Pork with Charred Pineapple & Frijoles Negros, and Chipotle Chocolate Tart with Horchata Ice Cream.
Demonstration and 7-course Degustation Dinner
Fri, May 4
6:00-9:00 pm
$100

**“Chef’s Table” Pop up Restaurant with Chefs A and Chef B**

**Sensational Spring Supper #73375**

See page 9 for full description!
Demonstration and 6-course Degustation Dinner
Fri, February 2
6:00-9:00 pm
$100

**From Bouillabaisse to Cioppino...Regional Fish Stew #73380**

Join Chef A in an all-new class on Regional Fish Stews. Using what is available on our plentiful coast-lines, Chef will guide us from Bouillabaisse, redolent with saffron and garlic to San Francisco’s famous Cioppino, Spain’s Fideos with Mussels and Chorizo to a Pacific Northwest Creamy Oyster Chowder. Paired with some great local bread and salad, this will be an evening to remember. Sign up early!

**Hands-On**
Thu, March 1
6:00-9:00 pm
$95

**Wood Oven Pizza Workshop #73381**

Great dough, great ingredients, and the college’s beautiful wood-fired pizza oven combine to create one dynamite pizza class. We’ll discover life outside the deep dish syndrome, preparing contemporary thin crispy pizzas with unusually delicious combinations. Learn how to use any oven or outdoor grill you have at home to make pizza, practice the techniques of using a peel, and enjoy wildly tasty combinations (just to name a few) such as: *Spicy Broccoli Rabe with Buffalo Mozzarella; Bacon, Rocket and Tomato; White Clam, Chili Garlic and Parsley; Grilled Artichoke, Roast Garlic, Pancetta and Thyme; Caramelized Onion, Gorgonzola and Arugula Walnut Salad; Grilled Asparagus, Teleme, Prosciutto and White Truffle Oil; Smoked Salmon, Crème Fraiche, Pickled Red Onions and Crispy Capers* (Don’t worry, you don’t need a pizza oven to take this class---tricks to emulate with your home oven will be revealed!)

**Hands-On**
Thu, April 12
6:00-9:00 pm
$85

**Blade Master #73382**

Preparing great food begins with a sharp knife and solid hand skills. None of us are born with great knife skills, but a good teacher can get you on the road to professional results! Knives are the tools of the trade and it’s important to know how to use them correctly. We begin the class with a brief discussion of knife types, what to look for when purchasing, sharpening stones, how to sharpen, and honing with
the steel. Next we all work in the kitchen under the watchful eye of Chef A to ensure proper hand movements while learning various important vegetable cuts that every serious food enthusiast should know. Spend a few hours with Chef A and let a professional show you the tricks of the trade Hands-On Thu, May 17 6:00-9:00 pm $85

Pastry Chef Stephen Durfee is currently working as a Pastry Chef instructor at the acclaimed Culinary Institute of America at Greystone. Prior to his teaching engagement, Stephen Durfee worked for over five years at The French Laundry in Yountville, CA, rotating through the various kitchen stations and eventually becoming pastry chef of the popular restaurant. He won the 1998 James Beard Award for “Pastry Chef of the Year” and was named one of the “10 Best Pastry Chefs in America” in 1999 by Pastry Art & Design. Other professional experience includes working as pas-try chef of the Wheatleigh Hotel in Lenox, MA, and as a pastry instructor at Peter Kump’s New York Cooking School, where he earned his Certificate in Pastry/Baking in 1991. Chef Durfee has also traveled and worked in France, during which time he apprenticed at restaurants in Paris and Chambery.

Puff the Magic Pastry #73383

Puff pastry is a mysterious and wonderful thing...just short of pure magic! Thousands of layers of light crispy pastry...perfect for so many uses. Join Pastry Chef Stephen Durfee as we unfold the mysteries of puff pastry. You’ll be amazed by how simple it really is! We’ll use our finished product to make some beautiful desserts - Creamy Raspberry Mille Feuille (Napoleons), Buttery Pithivier and a classic Apple Tart Tatin. Plus, we’ll turn out some savory turnovers, vol au vents and cheese straws.

Hands-On Sat, March 10 11:00-2:00 pm $85

Vallejo native, Marielle Fabie is a 2012-2013 Napa Valley Cooking School alumni. She landed her first job dis-pens-ing soda and making change in her father’s food truck at the age of 10. Marielle was an exemplary stu-dent at the NVCS and she landed her externship at the Michelin 3 star restaurant Saison in San Francisco where she was quickly hired full-time as a commis and soon onto garde manger. After two years, Fabie took on an opportunity to start a Fine Foods company with former Saison colleague Rodney Wages. Eager to return to the kitchen, Fabie hopes to one day join the ballot of young, talented female chefs and entrepreneurs. Cur-rently Marielle is sous chef at Alexander’s Patisserie in Mountain View.

Hey Cupcake!! #73384

Join in on this fun class with Chef Marielle, who will dazzle you with an array of scrumptious cupcakes. These creations “take the cake”. Their unique flavors and decorations make them perfect gifts, served as elegant desserts or in place of traditional special occasion cakes for parties and celebrations. Cupcakes are “IN”, so come and see why this rage is sweeping through the pastry kitchens of America and beyond. In this fun and easy to replicate class, Chef Marielle will share the secrets of her favorites: Old Fashioned Chocolate with Salted Caramel Buttercream, Double Lemon Meringue, Spiced Carrot with Orange Cream Cheese Frosting, and a Jelly Stuffed PB&J. The class will learn creative fillings, frostings and decorations for the cupcakes, taking home a sample box of their work. Ages 14-100. Register early for this sure fire sell-out!

Hands-On Sat, May 5 11:00-2:00 pm $85

REGISTER AND PAY ONLINE INSTANTLY visit www.napavalleycookingschool.org
Chef Lui Hussong, is an alumnus of the Napa Valley Cooking School, and a current faculty member of the Napa Valley Cooking School. From Ensenada, Mexico, Chef Lui is involved in many varied culinary and wine businesses including Cirio Catering, a winemaker in the award winning San Rafael winery in the Ojos Negros Valley, and the family business of the famous Hussong Bar in Ensenada. Lui’s family—a blend of Lebanese, German and Mexican—has created in him a love of food and wine which he brings to his expertise at the Napa Valley Cooking School. We are lucky to have Chef Lui here as instructor.

Sopas de Mexico—Soups from the Mexican Kitchen #73385

Sopa—a part of every Mexican Meal—the staple of home cooking. Chef Lui brings to the table some of the oldest recipes in Mexico, time-tested recipes of the Mexican grandmother and adds his special modern twist. With the wet cozy weather here to stay, these soups will be a great addition to your weekly menu. Tonight’s menu will include: Caldo de Papa con Carne, Sopa de Fideo, Sopa de Tortilla, Sopa de Frijol Negro, Sopa de Elote, Albondigas

Hands-On
Tue, January 23
6:00-9:00 pm
$85

Traditional Mole #73386

Welcome back to this much requested class from Chef Lui, focusing on the famous Mole of Oaxaca. After spending a week training with a Oaxacan Chef on the intricacies of traditional moles, Chef Lui has created some updated recipes that will take you through the varied, multi-process steps of making a classical mole: toasting and grinding spices, toasting nuts, identifying, toasting and preparing a variety of chilies, adding sweet and sour ingredients and chocolate and grinding and cooking into the famous mole paste which is the base of this delicious classical stew. Chef will also prepare a vegetarian version. Traditional side dishes and garnishes will round out this delicious dinner.

Hands-On
Tue, Feb 6
6:00-9:00 pm
$85

Brunch on the Baja #73387

Over the many years that I have known Chef Lui, he has taught me many great family favorites that are eaten for breakfast, brunch or really anytime in Mexico. With that laid-back Baja vibe (think a Michelada with Breakfast) Chef Lui will teach you some great new recipes to spice up your weekend mornings. Classic Chialquiles, Real Huevos Rancheros, Chicharrones, Birria (Braised Beef in chili Colorado Sauce) Huevos Ahogados (Eggs Drowned in Cactus) Pozole and My personal favorite: Enfigjoladas (Tortillas in Black Bean Sauce with Chipotle and Crema)

Hands-On
Tue March 6
6:00-9:00 pm
$85

Entertaining “Hacks”— All New #73388

Need to host an event or having people over for an upcoming celebration?? Join Chef Lui as he shares some of his “catering hacks” so you can sit down and enjoy your party. Learn quick to make appetizers to please a crowd, versatile dressings for any season, make ahead salads and mains for a hassle free buffet and even a few sweets for the perfect finish. Recipes will include Grilled Tri-Tip with Red Wine Caromel sauce and Wild Arugula, Pasta Salad with Roasted Vegetables and Goats Cheese, Easy Charred Vegetable Platter with Balsamic and Honey Glazed Almonds and a couple of great dips and spreads to
have good nibbles!
Hands-On
Wed, April 18
6:00-9:00 pm
$85

“Chef’s Table” Pop up Restaurant with Chefs Lui and Barbara Mod-Latino Streets

See page 11 for complete description!
Demonstration and 7-course Degustation Dinner
Fri, May 4
6:00-9:00 pm
$100

Chef Kim Wiss is a native New Orleanian and a Napa Valley Cooking School Alumnus and is currently the Tuscan Cuisine Specialist and wine trade marketer for Antica Napa Valley, an Antinori Wine Estate. Previously the Marketing Director for the Vintner’s Association, Kim left this lofty position and followed her passion to cooking school. Kim is currently an adjunct faculty member of the Napa Valley Cooking School teaching our Southern Food component—food, history, and love for Cajun cuisine is a deep rooted passion in this southern gal.

Who’s Your Mama & Can You Make a Roux?
Gumbos and Biscuits with a Louisiana Chef

“Who’s Your Mamma?” and “Can you Make a Roux?” are two of the most important questions asked in Louisiana culture. Gumbo which has been a foundation of Southern cooking since the 18th century, requires the perfect roux as its foundation—and of course, who’s your mama, is the key to everything about your southern character and cooking skills! Louisiana native Chef Kim Wiss is the “mama” of gumbos—ranging from Seafood Gumbo, Duck and Andouille Gumbo, Chicken and Sausage Gumbo, Vegetarian Gumbo and Gumbo des Herbs (and also including a gluten-free version). Kim will teach you how to perfect this much loved dish of the different nationalities that settled in Louisiana--French, African, Spanish, and American Indian. Served with Old-Fashioned Southern Biscuits, Creole Bread Pudding and some music from the bayou, this will be a fun filled evening with recipes to add to your fall repertoire!

Hands-On
Wed, March 21
6:00-9:00 pm
$85

Chef Ken Woytisek has been a professional cook and chef for the last twenty years. He has worked in many well-known Bay Area restaurants during his career, such as Zuni Cafe, Square One, China Moon Cafe, and Campton Place Hotel. Currently, he is a Chef Instructor at the Culinary Institute of America at Greystone where he teaches both Mediterranean and Asian Cuisines having traveled extensively in those regions of the world.

Ramen

This once humble dish, noodle soup, has become a globally iconic Japanese food. There are three elements to a bowl of this savory noodle soup: the broth, noodles, and toppings. It is the broth that is the soul of any ramen dish. There are no set standards or definitions for a ramen recipe. Each region of Japan has its own philosophy of ramen. In this class we shall prepare several of the most popular variations: Sapporo Ramen or Miso Ramen (the first regional style ramen that became so popular throughout Japan, Hakata Ramen or Tonkatsu Ramen (for pork lovers!), Wakayama Ramen (claimed to be the most delicious ramen in all Japan), Tokyo Ramen (a ramen with a slightly Chinese take), Nagoya “Taiwan” Ramen (created by a Taiwanese immigrant chef in Nagoya. A shoyu (soy) ramen with a kick of spices).
I hope you will join me in the preparation of these wonderful ramen soups! Oishē!

**Hands-On**  
**Sat, March 17**  
**11:00-2:00 pm**  
**$95**

**Korea: “Land of the Morning Calm”**  

Korean Cuisine is trending off the charts! Noodles, hot pots, pickled foods, grilled dishes are part and parcel of the Korean table. During this class you will learn how to make some of Korea’s most beloved dishes: Sanjeok, grilled brochettes of meat, vegetables, and mushrooms. Sanjeok brings beauty to the table as it is made by putting ingredients of many color onto skewers. Kalbi, Korean grilled shot rib, perfect for summertime grilling parties. Ssam a quick healthy and delicious snack wrap, Kimbap otherwise known as Korean sushi but with a twist, and practically everyone’s favorite Korean dish, Bulgogi, strips of marinated beef, grilled and wrapped in lettuce and a spoonful of a spicy hot pepper paste. You’ll also learn about the serving of panchan (side dishes) which complement the main items. No Korean table is ever without a variety of panchan to go with the meal.

**Hands-On**  
**Sat, April 21**  
**11:00-2:00 pm**  
**$85**

**FOOD AND WINE ENTHUSIAST: WINE**

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**Victor Orozco** is an accomplished wine master with over 35 years in the field of wine and its appreciation and has ample knowledge about Old and New World wines. Certified Sommelier by the Court of Master Sommeliers, he has educated, trained and motivated a great number of people in such countries as Colombia, Argentina, Chile, France, and the United States. An honorary member of the Commanderie de Bordeaux and the Confrérie des Chevaliers du Tastevin in Burgundy, France, he recently became a Wine Location Specialist (WLS), through a Certificate Program sponsored by Comité Interprofessionnel du Vin de Champagne (CIVC) and the Instituto dos Vinhos do Douro e Porto (IVDP). As a qualified wine taster he generates his own ratings under international parameters.

**Napa Wine: Taste, Service and Understanding**

This is a unique opportunity to learn about “the greatness of wine” in an easy, fun, educational way, and in a relatively short time. On offer this semester are topics of general interest related to tasting, service, and understanding about wine. Learn how to taste and evaluate wine to find its most relevant qualities with a very small margin for error. The different courses offered by our Certified Sommelier Victor Orozco will cover the most important aspects of wine from opening a bottle of wine at home to ordering at a restaurant, besides getting you better qualified to participate at any tasting event anywhere in the world.

Mr. Orozco has developed a teaching method that focuses on the concept of wine, designed to clear up confusing terminology, myths, and a myriad of definitions of wine, which lead to confusion rather than explaining what wine really is, which will give you confidence when facing any type of wine experience. We offer a reduced fee for those signing up for all three classes. Students are required to bring three glass/crystal clear wine glasses to every class. You must be 21 or older to attend.

**Napa Wine – “Taste and Evaluate Wine like a Pro”**

This training requires good quality wine from any region of the world. Napa wines will be the perfect guide to understand one of the most popular tasting methods: Blind wine tastings. This method covers Horizontal and Vertical tastings. Wine tastings are designed to find wines that you will thoroughly enjoy. There’s no right and wrong when it comes to wine tasting. This class will help you evaluate and find the wine that suits your taste and learn the importance of color, aromas and flavors that make wine so
### Napa Wine – “The Keys to Serving Wine”

Whether at home or at your business place, how to store wine, or open a bottle, at what temperature should wine be served, and the kind of glassware to be used, are possibly the most important things you need to know to provide the perfect service. Basic wine knowledge plus other important facts such as decanting, the order in which a wine should be served and, very important, how to pair food and wine, will make your dinner or tasting an unforgettable and impressive experience.

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### Napa Wine – “The Art of Appreciating Wine”

The more we understand wines, the more we can recognize, not only our personal preferences, but those wines that can fully satisfy our guests, friends or family members. Napa wines can be the perfect guide to learn the art of wine appreciation. This class will teach you the meaning and importance of the balance between all the factors that contribute to the flavor and character of the wine, applicable to wines from other regions of the world. This will teach us to speak intelligently about wine.

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### Napa Wine: Taste, Service and Understanding 3-Class Series


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<td>#73356</td>
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LIFELONG LEARNING: ARTS AND CRAFTS

Theo Fabian Becker has a BFA from Rhode Island School of Design and a MA in Studio Art from New York University. Theo has exhibited her work since 1978 in galleries from San Francisco to New York and in Europe. She has been on the adjunct faculty at NVC since 1996 in painting and developed the first graphic design and mural classes.

Deborah Donahower received her Bachelor’s Degree from the University of California at Santa Barbara in Art, emphasizing ceramics and printmaking. Deborah has owned several art and pottery design centers and has taught for the Hudson River Museum in Yonkers, New York and the Branson School in Ross.

Pam Jones received her Bachelor’s Degree in Art from Atlantic Union College in Massachusetts. Pam’s specialties are China Painting, Porcelain Dolls and Lace Draping, Watercolor and Mixed Media. Pam has a studio in her residence.

Irina Makarova-Wysocki received an extensive education in classical piano and acting for stage and movies in addition to fashion design with an emphasis on Haute Couture before becoming successful in the fashion industry. She has extensive experience with couture sewing, a forgotten art in America.

Jean Priestly-Rouas received her Bachelors’ degree in psychology from Boston University, then studied Art at Ursuline College in Ohio and received her Masters’ degree in Art Therapy from Notre Dame de Namur University. She has been teaching art classes for several years across many populations and views art as a valuable form of non-verbal communication and healing tool for all ages.

Nancy Willis received her MFA from the San Francisco Art Institute in 2005. She has worked across oil painting and printmaking mediums to create evocative series of the bed, the dinner party and the chandelier. In 2007, Willis successfully launched Path of the Artist painting tours to France that lead artists through an intimate view of Paris, Bordeaux, and Bergerac. When Willis is not bringing her love of art making into the classroom, she can be found looking to stir things up in and out of her St. Helena studio.

Connie Wright has been on the adjunct faculty at Napa Valley College since 1977. A professional artist, her paintings have been published in San Francisco, Diablo, and Gentry Magazines, and are in private and corporate collections throughout the United States. Visit her website at www.napaartistconniewright.com.

VISITING ARTIST CERAMICS WORKSHOP: A Day in the Studio With Leo Peck #73294

Leo Peck Artist Statement: I have been working in clay for over 35 years. After starting my ceramics career as a functional potter, I ventured into an exciting journey of custom tile and furniture. In recent years, my design goal, which I have now achieved, has been to create functional ceramics – creating light fixtures by merging the translucency of porcelain and my carving, stamping, and glazing designs onto large tiles. Producing the light fixtures brought functional ceramics to a very interesting and enjoyable level for me. I enjoy how they transform their surroundings and enhance their environment.

Please join us for a one-day visiting artist workshop with local ceramic artist Leo Peck. Demonstrations and discussions will include wheel throwing, Leo’s slab built bowl making process, as well as tile making for tables and light fixtures. The workshop will include some hands on interaction with the processes and materials. A light lunch will be provided. Pre-registration is required.

Feb 10
Sat, 10:00am-4:00pm
Main Campus – Napa
Bruggeman, Building 3500
$50

Mosaics

Through short demonstrations, brief lectures and/or slide presentations each week this class will examine aesthetics of mosaics, as well as both the traditional methods and materials used in their making.
Contemporary applications and new techniques in the making of mosaics will also be examined and explored through special demonstrations. A minimum materials fee of $15 in class for supplies furnished by the instructor. Larger projects may require additional materials fee. **Pre-registration is required.**

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<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Description</th>
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<td>LIFELONG LEARNING: ART AND CRAFTS</td>
<td>Contemporary applications and new techniques in the making of mosaics will also be examined and explored through special demonstrations. A minimum materials fee of $15 in class for supplies furnished by the instructor. Larger projects may require additional materials fee. Pre-registration is required.</td>
<td>Jan 17-Mar 14</td>
<td>Wed, 9:30am-12:30pm</td>
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<td>#72464</td>
<td>LIFELONG LEARNING: ART AND CRAFTS</td>
<td>Contemporary applications and new techniques in the making of mosaics will also be examined and explored through special demonstrations. A minimum materials fee of $15 in class for supplies furnished by the instructor. Larger projects may require additional materials fee. Pre-registration is required.</td>
<td>Mar 21-May 23 (no class 3/28)</td>
<td>Wed, 9:30am-12:30pm</td>
<td>Upper Valley Campus</td>
<td>$150</td>
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**Paint Like a Girl Part 2: Contemporary Female Abstract Painters #72471**

If you missed Paint Like a Girl: Abstract Expressionism here’s a chance to get in touch with your female powerhouse painter. Using the AB EX painters Joan Mitchell & Grace Hartung as a springboard, we will explore the methods & practices of some of the best contemporary painters working today. In class projects, research assignments & inspired group critiques make this a rich, vigorous experience. MF/LGBT are all welcome to discover how to let go of past assumptions about painting and connect with the abstract painter within. Bring sketchbook, scissors and paints to first class. A $30 materials fee due instructor first class. **Pre-registration is required.**

**Paint Like a Girl Part 2: Contemporary Female Abstract Painters #72471**

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<td>Feb 9-Mar 23</td>
<td>Fri, 9:30am-2:00pm</td>
<td>Upper Valley Campus</td>
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**Printmaking Workshop: Monotype “The Painterly Print” #72469**

If you are a printmaker or have yet to discover the joys of a hand pulled print, then join us in the beautiful NVC Upper Valley Campus printmaking studio for five weeks of bliss and discovery. Monotype can be the most painterly printmaking process, also the most accessible. After a brief demo or lecture, we’ll create images on Plexiglas plates and transfer to paper using the TAKACH printing press. Create a series, go big, stay small, or just experiment. Bring sketchbook, ideas and printmaking materials if you have them to first class. A materials fee of $25 be paid in class to instructor. **Pre-registration is required.**

**Printmaking Workshop: Monotype “The Painterly Print” #72469**

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<td>Feb 20-Mar 20 (no class 3/6)</td>
<td>Tue, 1:00-5:00pm</td>
<td>Upper Valley Campus</td>
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**Printmaking Workshop: Monotype “The Painterly Print” Drop-In #72470**

Can’t make the entire session? Purchase a drop-in card that will allow you to attend up to 2 classes. A materials fee of $25 per student to be paid in class to instructor. **Pre-registration is required.**

**Printmaking Workshop: Monotype “The Painterly Print” Drop-In #72470**

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<td>Feb 20-Mar 20 (no class 3/6)</td>
<td>Tue, 1:00-5:00pm</td>
<td>Upper Valley Campus</td>
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**Refund Policy:** Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class.
Sewing: Basics  #72467
Always wanted to sew, but never had the opportunity to learn how to do it right? In this class, you will learn basic sewing techniques and be introduced to the art of hand sewing and basic machine stitchery. You will also learn about the nature of fabrics, their qualities and their relevance to clothing design. By applying this knowledge, simple examples will be constructed such as curtain, tablecloths and other items. **Pre-registration is required.**
Jan 23–Mar 20
Tue, 1:00-3:00pm
Upper Valley Campus
Makarova-Wysocki, Room 7
$150

Sewing: Couture  #72468
Expand your knowledge of sewing and design and learn about Haute Couture sewing, which is sewing at a high level. The goal of this class is to develop an appreciation for couture sewing as an expression of inner beauty and creativity. Learn skills you'll be able to apply to many different projects by being introduced to more complicated hand sewing and machine sewing techniques. Your project in this course will be to design and sew a simple summer skirt. **Pre-registration is required.**
Apr 3–May 22
Tue, 1:00-3:00pm
Upper Valley Campus
Makarova-Wysocki, Room 7
$150

Watercolor and Mixed Media  #72472
This class is for all levels and is a perfect class for the novice or returning artist who would like to explore something new or continue on in a favorite medium. Through watercolor, acrylic, collage, or silk painting, you'll be able to utilize a variety of methods and techniques by painting various subjects, which may include still life, the figure, landscape, or abstraction. For the more experienced artist, this will be an opportunity to further explore different techniques and expand upon what you've done in the past. Some starting supplies are loaned as you explore. Come surprise yourself with your abilities in this happy class. **Pre-registration is required.**
Feb 1–Mar 22
Thu, 1:00-4:00pm
Upper Valley Campus
Jones, Room 8
$100

Watercolor and Mixed Media Drop-In  #72474
Can't make the entire session? Purchase a drop-in card that will allow you to attend up to 4 classes in the session you purchase it for. **Pre-registration is required.**
Feb 1–Mar 22
Thu, 1:00-4:00pm
Upper Valley Campus
Jones, Room 8
$60
## CONVERSATIONAL SPANISH – ADVANCED BEGINNING

This course provides guided conversational practice for students at the advanced beginning level of Spanish. We will begin with lesson 25 in the textbook *Madrigal’s Magic Key to Spanish* by Margarita Madrigal. There will also be a review of the first 24 lessons. **Pre-registration is required.**

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<td>Ruston, Room 4</td>
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## CONVERSATIONAL SPANISH – INTERMEDIATE/ADVANCED

This course provides a setting for practice in conversational Spanish. The aim is to increase fluency & acquire vocabulary. We’ll read & discuss original works by Hispanic authors. **Pre-registration is required.**

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## CREATIVE WRITING WORKSHOP - THE LUNCH BUNCH

Join our Lunch Bunch where writers come together to read and discuss your work for revision. The focus is on excellence as students prepare their manuscripts for a reading audience. All genres are welcome. This on-going group welcomes new participants in its inspiring and supportive workshop-style atmosphere. Many participants are now publishing and placing in contests. Everyone agrees that this is a fun class for writers serious about their work. Contact Ana Manwaring at www.anamanwaring.com or 415-827-1468. **Pre-registration is required.**

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## INTRODUCTION TO SCREENWRITING FOR TELEVISION OR MOVIES

In this fast paced comprehensive session, you will learn about special screenwriting terms and formats for television and the big screen. You will also learn how to plot a story, develop characters, and execute your work in the proper screenwriting format. You’ll discover the difference between a treatment, a spec script and a shooting script and when to do each. And, you’ll get an inside look into the business of selling your script to agents and producers and building your career as a screenwriter. A $10 materials fee is payable to the instructor. SPECIAL NOTE: The instructor is a journalist, author, screenwriter, agent, publisher, and adjunct online Professor of Publishing for Harvard. Due to the high demand for this guest instructor nationwide, this workshop may only be offered once a year. **Pre-registration is required.**

Feb 21  
Wed, 3:00-4:00 pm  
Upper Valley Campus  
Krusemark, Room 4  
$20
Meet the Agent/Publisher Q&A – Get Your Manuscript Critiqued #73290
Ever wanted to talk to a real agent or publisher? Tired of having your manuscripts critiqued by non-professionals or paying an editor too much money to change your writing to their voice? Bring your in-progress manuscript for an in-class critique of one page of your poetry, article, short story, screenplay, novel, non-fiction book, or children’s book. Leave a COPY of your manuscript for a professional critique of your entire manuscript (for an optional materials fee of $50 for up to 25 double-spaced pages + $1/page thereafter) and a list of publishers/agents interested in your type of work. A $10 materials fee is payable to the instructor for the in-class critique. SPECIAL NOTE: Instructor is a journalist, author, screenwriter, agent, publisher, & adjunct online Professor of Publishing for Harvard. Due to the high demand for this guest instructor nationwide, this workshop may only be offered once a year.
Pre-registration is required.
Feb 21
Wed, 4:00-5:00 pm
Upper Valley Campus
Krusemark, Room 4
$20

Writing for Online Blogs, Magazines, and Websites #73291
You don’t need a journalism-school degree, newspaper reporting experience, or previously published articles to write for online blogs, magazines, and websites. Some online opportunities offer exposure and networking, while many pay well -- $1 a word and more. In this fast-paced session, you will learn how to: find more than 1,000 opportunities that pay, find story ideas, conduct interviews and find sources, find and study your target market, and create pitches, queries and LOI’s (letters of intent). A $10 materials fee is payable to instructor. Pre-registration is required.
Feb 21
Wed, 5:00-6:00 pm
Upper Valley Campus
Krusemark, Room 4
$20

Beginner’s Guide to Getting Published #73292
Did you know Stephen King was rejected 75 times before he sold his first novel? If your goal is to become a published freelance writer by selling a magazine article, short story, poem, or even a novel to a traditional publisher, this comprehensive workshop will guide you to, and then past the editor’s desk. You will discover how to: become a “published” writer overnight; submit manuscripts the correct way; find the right publisher for your work; write irresistible query letters; determine when and how to get an agent; 100 ways to make money as a freelance writer; and obtain FREE future Q&A opportunities. This step-by-step workshop is a must. A $20 materials fee is payable to the instructor. SPECIAL NOTE: The instructor is a journalist, author, agent, publisher, and adjunct online Professor of Publishing for Harvard. Due to the high demand for this guest instructor nationwide, this workshop may only be offered once a year. Pre-registration is required.
Feb 21
Wed, 6:00-8:00 pm
Upper Valley Campus
Krusemark, Room 4
$40

Explore 50 Different Self Publishing Options #73293
Self Publishing is all the rage, but is it the best option for YOU? (participants must attend “Beginner’s Guide to Getting Published”) And, can you do both? You will discover the pros and cons of all the self publishing options, including print-on-demand and e-book publishing, as well as the Amazon option of...
Create Space. You will leave with a rated description of 50 self publishing companies. A mandatory $10 materials fee is payable to instructor at the door. SPECIAL NOTE: The instructor is a journalist, author, agent, publisher, and adjunct online Professor of Publishing for Harvard. **Pre-registration is required.**

Feb 21
Wed, 8:00-9:00 pm
Upper Valley Campus
Krusemark, Room 4
$20

**Travel Writing: A Sense of Place**

If travel is your passion, and you want to share your experiences through writing, this course is for you! Learn how to capture the essence of a travel experience through prompts and guided contemplation. Gain confidence to publish or simply share with friends! Bring a composition notebook and a pen.

**Pre-registration is required.**

#72461
Jan 24-Feb 28
Wed, 6:30-8:00pm
Upper Valley Campus
Peters, Room 3
$90

#72462
Mar 7-Apr 18
Wed, 6:30-8:00pm
Upper Valley Campus
Peters, Room 3
$90

**LIFELONG LEARNING: DANCE**

**Ballroom Dancing - Smooth**

#73270

Learn to dance the beautiful and elegant Waltz, the fun, versatile Foxtrot and the dramatic Tango. These are smooth dances that glide across the floor. Dance to traditional and contemporary Waltz music (Norah Jones, Come Away With Me), and for Foxtrot (Michael Buble, Frank Sinatra and many others). For the Tango, enjoy fun, dramatic Tango tunes, old and new. Light-weight, smooth-soled shoes are best. No partner necessary, bring a friend or meet new friends! **Pre-registration is required.**

Jan 22-Apr 23 (no class 2/19, 3/26)
Mon, 6:30-7:30pm
Main Campus – Napa
Gai, Room 601B
$120

**Ballroom Dancing - Swing**

#73271

Learn the All-American Swing! Dance to Big-Band Swing classics as well as to contemporary tunes of Brian Setzer’s, Jump, Jive and Wail, The Red-Hot Skillet Lickers and many others. Light-weight, smooth-soled shoes are best. No partner necessary, bring a friend or meet new friends! **Pre-registration is required.**

Jan 23-Apr 17 (no class 3/27)
Tue, 6:30-7:30pm
Main Campus – Napa
Gai, Room 601B
$120

**Refund Policy:** Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class.
## Tap Dance: Intermediate  #72519

Tap dance is a complex, exciting and challenging art form. Tap developed from the blend of African rhythms and European step dancing, drawing from North American folk dance as well. This class is appropriate for students who have received a minimum of five (5) months of tap dance instruction. Students will review tap basics; increase clarity of sound and speed; improve techniques; learn tap combinations and routines; and explore different tap styles. Forty-five minutes of class time will be devoted to special projects and preparation for routines for the Spring dance show. Students to provide their own tap shoes, appropriate exercise or dancewear, and bring a notepad and pen. **Students must have a minimum of one semester of Tap. Pre-registration is required.**  
**Jan 23-May 15 (no class 3/27)**  
**Tue, 6:30-8:15pm**  
Main Campus – Napa  
Rogers & Proske, Room 601A  
$170

## Tap Dance: Performance  #72522

Must be enrolled in Tap Dance or other dance class performing in the Spring Dance Show. **Pre-registration is required.**  
**Jan 23-May 8 (no class 3/27)**  
**Tue, 8:15-9:30pm**  
Main Campus – Napa  
Rogers, Rm 601A  
$37

## LIFELONG LEARNING: MUSIC

### Beginning Blues Harmonica  #72439

Got the “Blues”? Beginning Blues Harmonica will get you jammin’ immediately! Our emphasis will be on playing and having fun as you are introduced to many of the tricks and techniques to make the harmonica cry, laugh, wail and scream! No previous musical experience or harmonica training is required, only a love of the blues and desire to play the harmonica! Students will need a major diatonic harmonica in the key of “C”, available in class for $11 if you don’t have one. There will be a $15 materials fee to be paid to the instructor the day of class that will cover CDs and handouts. **Pre-registration is required.**  
**Apr 4**  
**Wed, 7:45-9:15pm**  
Main Campus – Napa  
Broida, Room 147  
$35

### Healthy Harmonica  #72440

We will play the simplest of pop, folk and blues rhythms and melodies and invigorate them with simple but powerful breathing techniques to make any song deeply expressive. Breathing is our foundation, when playing harmonica and for healthy, vibrant living. No previous musical ability is required—only a desire to have fun and feel more healthy and alive!!! Students will need a major diatonic harmonica in the key of “C”, available in class for $11 if you don’t have one. There will be a $15 materials fee to be paid to the instructor the day of class that will cover CDs and handouts. **Pre-registration is required.**  
**Apr 4**  
**Wed, 6:00-7:30pm**  
Main Campus – Napa  
Broida, Room 147  
$35
Harmonica Combo – Healthy Harmonica & Beginning Blues Harmonica
#72441

Interested in Healthy and Beginning Blues classes? Sign up for both classes. Students will need a major diatonic harmonica in the key of “C”, available in class for $11. There will be a $30 materials fee to be paid to the instructor the day of class that will cover CDs and handouts. Pre-registration is required.

Apr 4
Wed, 6:00-9:15pm
Main Campus – Napa
Broida, Room 147
$50

GARDEN AND OUTDOORS

Birding Napa County
#72460

The late winter in Napa County begins a time of transition for birds along the Pacific Coast. Waterfowl and other aquatic species increase in abundance as southern migrants join the local wintering populations. Birds of prey are building nests and migrating raptors such a Golden Eagle are more common along the foothills above the Valley floor. The breeding season has begun for resident songbirds and the first migrating warblers and flycatchers arrive on nesting territories. Birding in and around the Valley suddenly becomes very interesting after the doldrums of January and February. The four field trips will visit a variety of locations to see as many birds as possible. These may include Lake Hennessey, Huichica Creek and Hudeman Slough in the Napa-Sonoma Marsh, Skyline Park, and various places along the length of the Napa River. This is an introduction into several aspects of birds in the field and an opportunity to improve as a birder, or to become one. All field trips are on good, mostly level gravel trails and total about two miles. Bring binoculars and your favorite field guide. Instructor Murray Berner is the co-author of the Breeding Birds of Napa County. For further instructions about the class, students are to email the instructor before the first day of class at vireocity@hotmail.com. Pre-registration is required.

Mar 13-Apr 10 (no class 3/27)
Tue, 8:00am-12:00pm
Upper Valley Campus
Berner
$100

From Foodie to Farmstead:
Sustainable Practices to Transform Yard to Raised Bed Chicken Haven
#73392

Interested in a spring garden, or looking for advice on simple ways to turn your backyard into a thriving food source? Whether a spiraling sacred geometry in the vibrant green florets of Romanesco Broccoli or the Olive Egger Hen that inspire you, there is something for everyone in this fun and informative seminar. Get your hands dirty as we explore plant selection, crop rotation, and organic growing methods in the newly expanded teaching gardens! In the coop, we will explore the chicken: the bizarre, trendy new pet affectionately referred to as “the new pug” and compare fresh vs. store bought eggs. You will be amazed by how little space and time is required to take control of your food when using regenerative, self-supporting agricultural methods at your site. At the end of the seminar, participants will sample salads and refreshments prepared by students of the Napa Valley Culinary Program. Additionally to the hands-on tools shared during the seminar, participants will leave with printed resources, recipes, seeds, fresh eggs. One lucky participant will win a large basket of produce! From raised beds to raising chickens, this fun and informative farm tour and workshop offers the hands-on experience you will need for your own farmstead. Be sure to bring a water bottle and good walking shoes! Pre-registration is required.

May 12
Sat, 9:00-12:30pm
Wood
$85
This course is perfect for those who have little or no beekeeping experience who seek more knowledge and practical hands-on skills in order begin owning and caring for their own honeybee colonies. Designed primarily for those wishing to explore beekeeping, gain understanding about honeybee behavior, and learn options available for the management of honeybee colonies, this two hour class is also an excellent opportunity for people with prior beekeeping experience to refresh and hone their beekeeping skills while gaining knowledge of the latest information on beekeeping options.

Led by Jon Sevigny, longtime beekeeper, beekeeping mentor, and lead for the Napa Valley Beekeepers’ Association, this engaging mix of hands-on activities and lecture includes essential beekeeping topics and how-to-skills: the importance of bees, honeybee biology basics, beekeeping equipment (what you need, where to get it, how to use it), starting your first hive, maintaining a healthy hive, installing a package/nuc, opening, inspecting, understanding, and identifying your colony and its casts, reading frames, and how to connect with beekeeping resources and the local beekeeping community. A native of Quebec, Sevigny grew up on his family’s maple syrup farm and came to beekeeping after working as a sommelier, wine buyer, and saucier. A frequent bee blogger, he is also involved with the open source Hivetool.org Lab that builds computer monitoring systems for placement in the hive. A hive tool is included in the class fee. Long pants and long sleeved shirt are required. No black or red colors. Hooded veils will be provided. Students must sign a liability waiver at the start of class.

Pre-registration is required.

Apr 21
Sat, 1:00-4:00pm
UVC Gardens (outside)
Sevigny
$95

UPHOLSTERY AND INTERIOR DESIGN

Beginning Upholstery and Beyond

In this upholstery class you will discover a craft that will enable you to bring some of your favorite pieces of furniture into this century and to move beyond the basics and take on more challenging projects. Learn fabric layout for cutting, how to use power sewing equipment and hand tools for basic furniture and automobile upholstery. In addition to learning a new skill, students receive first-hand knowledge on possibly taking these skills and earning some extra cash. Instructor will discuss projects at the first class. (Bring pictures of proposed projects to the first class for instructor review.) A $25 materials fee due instructor first class. Pre-registration is required.

#73272
Jan 17-Feb 21
Wed, 6:00pm-9:00pm
Upper Valley Campus
Peck, Room 8
$110

#73273
Mar 7-Apr 18 (no class 3/28)
Wed, 6:00pm-9:00pm
Upper Valley Campus
Peck, Room 8
$110

A Primer on How to Use Fabric and Textiles in the Home

Interested in adding some special pizazz to your home décor, but unsure how to do it? Not sure where to find interesting high quality textiles and fabrics for that upholstery project? Wishing you had a friend with an experienced eye for using fabrics and textiles in the home who could help guide you through a design project? Look no further! In this engaging short workshop, design and textile expert Deborah Macdonald (principal designer at Textured Design Napa) will cover basic design concepts to show you how to create a fabric and color palette to match your project needs, while helping you learn how to source and select the right fabrics and textiles for your design projects. Ideal for design enthusiasts of all ages, this class includes hands-on exercises and examples of how to successfully mix and match beautiful
Realizing Your Inner Muse to Create Meaningful Interior Design

Whether you are in the midst of a project or have one in the queue, this two day workshop will forever change the way you think about and practice “interior” design. Put away all external influences and notions of what “interior design” should be and let the creator in you come out to play. With an emphasis on inspiring you to transform your gathering spaces, businesses, and homes into places which truly manifest your personal story and authenticity, this hands-on course will use a variety of media to uncover the secrets of how to elegantly marry architectural influences with interiors and seamlessly meld inside and outside spaces in order to create living and work spaces that are as original and multidimensional as those who reside and work within them. Be ready to share the real you in an artistically inspired process that will allow you to discover the beauty that resides within. Led by Lissa Gibbs (MA Design, UC Berkeley), this workshop is ideal for all design enthusiasts and will include hands-on exercises and guest speakers. Bring a blank, unlined notebook. All other materials provided. Pre-registration is required.

Mar 10 & 17
Sat, 10:00am-Noon
Gibbs (with guest speakers), Room 8
$75

WELLNESS

Evening Yoga - New Instructor

Come to my class...really! It doesn't matter whether you can’t touch your toes, or whether you touch your toes behind your ears. You'll leave feeling like the person your inner child wants you to be! We'll cover basic postures, breathing, meditation, and wellness, while emphasizing how to safely work with your body to promote strength and well-being in mind and body. With more than 20 years of practice and teaching experience, noted yoga instructor Michelle Erbs's teaching style is a distillation of alignment and flow. She believes that yoga makes you not only flexible but strong—simultaneously calm and energized. Bring a yoga mat block, and blanket or large towel. Pre-registration is required.

Evening Yoga Drop-In

Unsure about committing to a full session? Is your schedule variable? Here's your chance to drop-in for yoga class. You will be issued a punch card that will allow you to attend up to five classes in the session.

Mindfulness Meditation #72466

Embedded within the workshop is the recognition of the tools you already have for cultivating a different relationship between you and the things that challenge you in your life. This is an opportunity to rediscover and reconnect with that inner wisdom and deep knowing, and to access the qualities and strengths that resides within you, to help you establish ease and non-striving in meditation and everyday activities. This experiential day offers a safe, supportive and caring environment to learn about yourself and to deepen your meditation practice. Pre-registration is required.

Feb 8
Thu, 10:00am-3:00pm
Upper Valley Campus
McIver, Room 5
$30

Morning Yoga (Tuesday) - All Levels

Treat yourself to a healthy start to your day! This class is a mindful flow suitable for all levels as we move through physical postures with our breath. You’ll stretch, strengthen, & tone your muscles, while calming your mind & nervous system. No yoga experience necessary. Bring a yoga mat & blanket/large towel. Instructor will have a limited number of mats available for use. Pre-registration is required.

#72446 #72447
Jan 23-Mar 13 Mar 20-May 22 (no class 3/7)
Tue, 9:00-10:15am Tue, 9:00-10:15am
Upper Valley Campus Upper Valley Campus
Skouras, Room 9 Skouras, Room 9
$112 $126

Morning Yoga (Tuesday) - All Levels Drop-In

Unsure about committing to a full session? Is your schedule variable? Here’s your chance to drop-in for yoga class. You will be issued a punch card that will allow you to attend up to five classes in the session.

#72453 #72454
Jan 23-Mar 13 Mar 20-May 22 (no class 3/27)
Tue, 9:00-10:15am Tue, 9:00-10:15am
Upper Valley Campus Upper Valley Campus
Skouras, Room 9 Skouras, Room 9
$75 $75'

Morning Yoga (Thursday) - All Levels

Treat yourself to a healthy start to your day with a mindful flow suitable for all levels as we move through physical postures with our breath. You will stretch, strengthen, and tone your muscles, while calming your mind and nervous system. No prior yoga experience necessary. Bring a yoga mat and blanket or large towel, if you have one. A limited number of mats will be available. Pre-registration is required.

#72448 #72449
Jan 18-Mar 15 Mar 22-May 24 (no class 3/29)
Thu, 9:00-10:15am Thu, 9:00-10:15am
Upper Valley Campus Upper Valley Campus
Skouras, Room 9 Skouras, Room 9
$126 $126

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class.
Morning Yoga (Thursday) - All Levels Drop-In

Unsure about committing to a full session? Is your schedule variable? Here’s your chance to drop-in for yoga class. You will be issued a punch card that will allow you to attend up to five classes in the session. Pre-registration is required.

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Morning Yoga - Intermediate

This class is an intermediate vinyasa flow class intended for students with significant prior yoga experience, or cross-training athletes. We will create our own heat through a mindful and strengthening standing flow with some yoga conditioning (you will sweat!), followed by a short amount of active stretching to lengthen our muscles, all while paying attention to our breathing. Bring a yoga mat and blanket or large towel, if you have one. Pre-registration is required.

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Morning Yoga Intermediate Drop-In

Unsure about committing to a full session? Is your schedule variable? Here’s your chance to drop-in for yoga class. You will be issued a punch card that will allow you to attend up to five classes in the Jan 19 session or 4 classes in the Apr 13 session. Pre-registration is required.

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Tai Chi #72436

Tai Chi is both a moving meditation and a martial art, based on the principles of harmony and balance. A regular practice reduces stress, stimulates the internal organs, strengthens the immune and nervous systems, improves blood circulation and concentration, increases flexibility and range of motion, and helps balance and coordination. This ancient Chinese exercise is a wonderful source of relaxation. It emphasizes slow breathing, balanced postures, and absolute calmness. It requires no special equipment or place to practice, and adults of all ages and conditions can enjoy the movement involved. Instructor, Joan Comendant is a Certified Professional Senior Fitness instructor with over twenty years of experience teaching Tai Chi. Pre-registration is required.

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PROFESSIONAL DEVELOPMENT

Become a Notary in One Day #73276

Start your own business, become a more valuable employee, provide customer service for your business or organization, or earn additional income. This seminar is designed to equip you with everything you need to become an effective Notary. You’ll learn new legislation as well as how to pass the “new” test (must be taken every four years), identify document signers, keep a journal, fill out certificates and avoid lawsuits. The class includes a practice Notary Public Exam.

Cooperative Personnel Services will register you for the exam from 4:15pm to 5pm. Exam will be from 5pm to 6 pm. Students will not be turned away at the exam for not having a passport picture, but commission will be delayed. Students must be 18 years old and have NO felonies on their record.

PLEASE NOTE: Arrive early. Due to State regulations, no one will be admitted to the classroom after 8:30am. New and Renewing Notaries bring the following:
1) A $40 check made payable to “Secretary of State”; 2) Proper ID – current driver’s license with photo or state issued ID card; 3) Two #2 pencils; 4) 2 X 2 passport color photo

Live Scan Fingerprints required after you pass the exam. Serious conviction may disqualify applicant. A materials fee of $35 will be collected in class. Pre-registration is required.

Apr 5
Thu, 8:00am-6:00pm
Upper Valley Campus, Room 4
$99

Renewing Notaries—3 Hour: State Required Seminar #73277

This is a 3-hour Approved Notary Refresher course. We will review all required laws and regulations. You must take the exam and be fingerprinted again. A 6 hour approved course must be taken first and there can be no lapse in your commission. Otherwise, you are required to take the six hour course again. Cooperative Personnel Services will register you for the exam from 4:15pm to 5:00 pm. The exam will be from 5:00 pm–6:00 pm. New and Renewing Notaries bring the following:
1) A $40 check made payable to “Secretary of State”; 2) Proper ID – current driver’s license with photo or state issued ID card; 3) Two #2 pencils; 4) 2 X 2 passport color photo professional development

Live Scan Fingerprints required after you pass the exam. Serious conviction may disqualify applicant. A $35 materials fee will be collected in class. Pre-registration is required.

Apr 5
Thu, 12:45-6:00pm
Upper Valley Campus, Room 4
$50
Napa Valley College Educational Trips and Tours

Do you have a spirit of adventure and the desire to make dozens of new friends? You are invited to an upcoming seminar to learn more about traveling with Napa Valley College on exciting and affordable group trips to Tuscany and Umbria. Napa Valley College has provided thousands of participants with the opportunity to enjoy enriching and life-changing journeys home and abroad for 40 years. The college does the planning and execution of details so participants can comfortably and safely be escorted to destinations of interest. There’s no need to hesitate...the included unique cancellation waiver allows you to cancel at ANY time, for ANY reason until the day before departure.

Trip price includes: many meals; round-trip airfare and airport transportation; air taxes and any fee surcharges; hotel transfers; first-class 4-star hotel accommodations; motor coach transportation throughout; admission to all attractions mentioned as “included”; porterage of your suitcase; professional tour director; trip cancellation and medical insurance.

Join us for our Trip SEMINAR!
Friday, January 5 - 2:00-3:00 p.m.
Napa Main Campus, Room 838
RSVP (707) 967-2940
No Parking Permit Needed

Countryside of the Emerald Isle Mar 18 – 28, 2018

From ancient castles and historic Dublin to less-traveled roads and charming villages, this adventure brings together the best of the Emerald Isle. Spend two incredible nights experiencing the culture of Dublin, Ireland’s rollicking capital city. Step into the local culture as you stay in a country farmhouse B&B. Cruise down the River Lee. Travel the Ring of Kerry. Experience the wild terrain of West Cork. Jump into everyday life when you visit some favorite local pubs with your tour manager. Experience the great restaurants of Kinsale as part of your culinary journey. Raise a glass and celebrate Ireland.

Cultural Treasures of Japan Mar 10 – 23, 2018

Come to know Japanese culture both ancient and modern. In Tokyo, explore the famous Ginza district, see the Imperial Palace and join a family in their home for a tea ceremony. See Asakusa’s famous Senso-ji, a Buddhist temple dedicated to the Bodhisattva Kannon. Explore the lakeside resort of Hakone. Cruise Lake Ashi. Climb aboard the Kachi Kachi Ropeway and take in epic views of Mt. Fuji. Tour Matsumoto Castle, the “Crow Castle.” Discover Takayama, a town in the Japanese Alps. Sit down at a traditional noodle shop. Marvel at the gassho-zukuri-style homes of Shirakawa. Visit Kanazawa’s Omicho market and the Samurai district. Partake in a gold leaf class. Kyoto is the cultural capital of Japan and a marvel to behold. Explore Kyoto’s Nijo Castle, home of the first Shogun. Take a lesson in the art of stenciling. Board the Shinkansen bullet train to travel to Hiroshima where you’ll visit the Peace Memorial Museum. Finally, sit down to a special farewell dinner in Kyoto that features a Geisha show.

Southern Charm Apr 28 – May 4, 2018

Experience the history, charm and singular hospitality of the Low Country in Georgia and South Carolina. Overnight at the exclusive Jekyll Island Club, once described as “the richest, most exclusive club in the world.” Choose to explore one of America’s oldest plantations, Boone Hall, or the Patriots Point Naval & Maritime Museum. Discover the history of Savannah and antebellum Charleston with 2-night stays in each city. You will uncover a magic that you can only find in America’s friendly South.
Shades of Ireland
June 16 – 25, 2018
From vibrant and history-filled Dublin, across rolling green hills to the dramatic coast, experience all of Ireland’s charm on this magical tour of the Emerald Isle. Live like royalty during an overnight stay on the grounds of a castle. Visit Waterford, Ireland’s oldest city, where you’ll have the opportunity to visit the House of Waterford Crystal. Choose from a selection of Killarney’s best restaurants with our Diner’s Choice program. See the Atlantic from the stunning 700-foot Cliffs of Moher. Experience the world-famous beauty of the Ring of Kerry. See sheepdogs in action on a working farm. Explore Dublin with a local guide – either by foot or on a panoramic city tour – it’s your choice! See beautiful Killarney from your seat on an Irish jaunting car. Journey to historic Blarney Castle, lean back and kiss its famous stone!

Best of The Best of Eastern Canada featuring Montreal, Quebec City, Ottawa, Niagara Falls & Toronto
August 5-12, 2018
From the European-styled, old world elegance of Quebec City to the thundering magnificence of Niagara Falls, you’ll love every moment of this 8-day eastern Canada tour. Enjoy 2-night stays in Montreal, Quebec City and Toronto, as well as an overnight stay in Ottawa and city tours of each of them. Have breakfast of regional specialties at a local sugar shack and learn about maple syrup making. Board a boat to experience Niagara Falls up close and cruise through the spectacular unspoiled 1000 Islands. Watch the busy St. Lawrence River from high atop Montreal’s Mount Royal and experience the energy of multicultural Toronto. Walk the cobblestone streets of Old Quebec. From picturesque countryside to glistening skyscrapers, a truly unforgettable cultural and historical experience awaits you in the heart of Eastern Canada.

Reflections of Italy
September 12 – 21, 2018
Revel in the magic of Italy on this tour that explores the cities of Rome, Florence, Siena, Venice, Assisi, Perugia and Milan. Travel Italy and discover the rolling hills of the scenic Tuscan and Umbrian countryside, explore medieval hill towns and visit the birthplace of St. Francis, Assisi. Discover the masterpieces of the Renaissance in Florence and see hot glass transformed into exquisite art on Murano Island. Linger in romantic Venice for two nights discovering its treasures. Your journey comes to a close in Milan and includes a visit to the magnificent Gothic Cathedral – the Duomo.

Smokies
October 8 – 16, 2018
Experience warm southern hospitality in America’s southeast. Come to know its rich history and deep traditions on this tour highlighted by stays in Atlanta, Gatlinburg and Asheville.

Northern Lights of Finland
November 8 – 15, 2018
Set off to explore Finland and go in search of the shimmering Aurora Borealis (Northern Lights). Come to know Finnish culture and history on a tour of Helsinki with a local expert. Savor the local cuisine in Helsinki’s restaurants. Experience rugged Lapland during a 3-night stay in the north of Finland. Overnight surrounded by wilderness in a glass igloo and a Finnish log cabin. Sip warm berry juice, a Finnish winter tradition. Meet Santa Claus in his home. Embark on a reindeer safari with a local farmer. Mush your way to breakfast in a Finnish sleigh, and lead your own dog sled team. One dynamic experience follows another on this once-in-a-lifetime adventure through Finland.

For more detailed information on these trips, please call 967-2940 and leave your name and address. Or email: Jsercu@napavalley.edu
SMALL BUSINESS DEVELOPMENT CENTER (SBDC)

HELPING ENTREPRENEURS THRIVE

Our mission is to provide business owners and managers with information, training and free one-on-one expert individual business advising. We offer a wide range of short-term workshops and seminars that benefit business owners and managers.

This spring the Napa-Sonoma SBDC in partnership with “Doing What Matters” funded by the California Community College Chancellor’s Office will offer the following low cost sessions (for class updates or more information, please contact the Napa-Sonoma SBDC at (707)256-7250 or visit the SBDC website at www.NapaSonomaSBDC.org):

BUSINESS PLANNING

NxLevel™ Entrepreneurial Orientation

This free orientation will review NxLevel™, a practical, hands-on business development course designed to help small business owners and managers advance their skills in starting, growing and managing their business. By combining education, counseling and networking, NxLevel™ helps entrepreneurs reach their “next level” of success.

Napa County

Weekly classes are scheduled on Tuesday evenings, 6:15-9:15pm, starting in February at Napa Valley College in Napa. Cost of the program is $375 for one person focusing on one business. Spouses and employees are welcome for an additional $50 each. A second set of training materials is optional for $100 each. For questions or more information, contact the Napa-Sonoma SBDC in Napa County at (707) 256-7250.

Free Orientation(s):
Jan 26
Napa Valley College, Bldg 3300
Thu, 6-8 PM, Stelter

Free Orientation(s):
Feb 7
Napa Valley College, Bldg 3300
Tue, 6-8 PM, Stelter

Sonoma County

Weekly classes are scheduled on Tuesday evenings, 6:00-9:00pm, starting in February at the Sonoma County Economic Development Board in Santa Rosa. Cost of the program is $375 for one person focusing on one business. Spouses and employees are welcome for an additional $50 each. A second set of training materials is optional for $100 each. For questions or more information, contact the Napa-Sonoma SBDC in Sonoma County at (707) 595-0060.

Free Orientation(s):
Jan 31
Sonoma Co Economic Development Board
Santa Rosa
Wed, 6-8 PM, DeGaetano
No Fee

Free Orientation(s):
Feb 8
Sonoma Co Economic Development Board
Santa Rosa
Thu, 6-8 PM, DeGaetano
No Fee

CENTER FOR BUSINESS & ENTREPRENEURSHIP: HOSPITALITY

SBDC: TiPS - Training for Intervention Procedures

Instead of taking chances, take TiPS training! TiPS is a certified program providing the skills to help servers, sellers, and consumers of alcohol how to prevent intoxication, drunk driving, and underage drinking. A test will be given at the end of the class and certificates are presented upon completion of
training. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

**Napa County**

| #73254 | #73301 |
| Jan 22 | Mar 13 |
| Napa Valley College, Bldg 3300 | Napa Valley College, Bldg 3300 |
| Tue, 8:30 AM-12 PM | Tue, 8:30 AM-12 PM |
| $45 | $45 |

**SBDC: Food Handler Safety Certification Training**

Taking this course and successfully passing the exam will result in participants receiving the Food Handler’s Certificate and Card, recognized by the Napa County Health Department. By the time you have finished this course, you will have a better understanding of what food-borne illnesses are, how they are caused, and what you can do to help prevent them. To obtain a California Food Handler Card, food handlers will need to successfully pass a food handler test. Food handlers must maintain a valid Food Handler Card for the duration of his/her employment. The cards are valid throughout most of the state including Napa & Sonoma County. Certification is valid for three years from issuance. Each food facility must maintain records documenting that each employee possesses a valid California Food Handler Card that can be provided to local enforcement officials upon request. This requirement was passed by the legislature, signed by the governor, and went into law on July 1, 2011. Please note that a valid photo ID is needed to take the exam. (Training includes Study Guide, Exam, and Card) TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

**Sonoma County**

| #73312 |
| Apr 16 |
| Napa Valley College, Bldg 3300 |
| $25 |

**Sonoma County Economic Development Board, Santa Rosa**

| #73327 |
| Apr 16 |
| Mon, 2-5 PM, Balach |
| $25 |

**SBDC: Food Manager Safety Certification Training**

The National Registry’s Certified Food Safety Professional examination has been developed following the strictest test development procedures. National Registry’s exam and certification is accepted in all states including California. Certification is recognized nation-wide and is good for 5 years. Please note that a valid photo ID is needed to take the exam. (Training includes Study Guide, Exam, and Card) TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250. After you have prepaid for this training, please contact the SBDC at 707-256-7250 to make arrangements to pick up your Study Guide for review before the training.
SBDC: Understanding Food Costs – How Much Does That Chicken Caesar Salad Really Cost?

“How much does that Chicken Caesar Salad cost you and how do you know if you are charging enough?” Whether you are an existing restaurateur looking for a refresher course, or a start-up looking for training, this seminar is for you. Join Napa-Sonoma SBDC Instructor, Louise Dawson, for an afternoon of Understanding Food Cost.

Topics to be discussed include: • Industry benchmarks for food cost • Industry techniques for calculating plate cost • How to price for profitability • Best practices for managing inventory • How to work from a budget. Louise Dawson is a restaurant consultant and advisor who brings over 25 years of experience in the restaurant industry to her seminars. She specializes in restaurant operations for restaurants of all sizes, both nationally and internationally. She has worked with over 500 restaurants, helping them improve their business operations and bottom line. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

SBDC: How to Write a Business Plan for Your Restaurant Project

All successful restaurateurs start with a well-developed business plan that will be requested by any financial institution, investors and most landlords. In the first half of the seminar, Instructor and Restau-
rant Specialist Louise Dawson will review the steps and organizational techniques needed to write a compelling plan for a restaurant that includes:

• Executive Summary & Articulating the core concept  
• The importance of location  
• Sample menus,  
• History of owners, & Understanding the target customer through demographics and presenting a strong marketing plan by defining the business’ positioning and niche through competitive analysis. The instructor will then give an overview on how to put together the financials that accompany the written business plan. This includes the basics on how to project revenue and how to create a chart of accounts, balance sheet and cash flow analysis. There will be plenty of time for Q & A. This is a must take class for any budding restaurateur. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

**Napa County**

#73339  
Feb 19  
Napa Valley College, Bldg 3300  
Mon, 2-5 PM, Dawson  
$45

**SBDC: Winery Compliance - How to Keep Your Winery “Audit Safe”**

Winery owners, GMs, CFOs, come learn about the most common holes that are discovered in the process of a federal or local (county) audit. Find out how you can spot them yourself for your own winery and learn some steps to take to make fixes now to avoid costly audit issues later. This course is designed for already existing small to medium sized wineries in Napa County, but would be of benefit to those considering starting their own wine brand. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

**Napa County**

#73302  
Mar 14  
Napa Valley College, Bldg 3300  
Wed, 9 AM-12 PM, Reynolds  
$45

**SBDC: From Kitchen to Market**

This training will give you a competitive edge in the trendy specialty food industry. Topics covered include the planning and production process, contacts to help get you started, capitalization options, creative marketing ideas, the distribution network with suggestions on how to get into that segment of the business as well, and more. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

**Napa County**

#73336  
Mar 10  
NVC Upper Valley Campus, St Helena  
Sat, 10 AM-1 PM, Minuzzo  
$45

#73289  
Apr 18  
Napa Valley College, Bldg 3300  
Wed, 2-5 PM, Minuzzo  
$45

**Sonoma County**

#73330  
Feb 8  
Sonoma Co Economic Development Board  
Santa Rosa  
Thu, 1-4 PM, Minuzzo  
$45
CENTER FOR BUSINESS & ENTREPRENEURSHIP: BUILD A BETTER BUSINESS
The "Build a Better Business" is a series of start-up trainings to provide you with the perfect quick-solution for getting the foundation you need to successfully launch your business.

SBDC: Business Start-up Orientation
This comprehensive orientation is designed to be a starting place for those considering jumping into business for the first time in Napa or Sonoma County. The workshop will provide you with a start-up booklet, as well as a general overview of the things to consider when starting a business. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

**Napa County**
#73252
Jan 11
Napa Valley College, Bldg 3300
Thu, 12-3 PM, Jinnett
$30

#73257
Mar 8
Napa Valley College, Bldg 3300
Thu, 12-3 PM, Jinnett
$30

#73279
May 10
Napa Valley College, Bldg 3300
Thu, 12-3 PM, Jinnett
$30

**Sonoma County**
#73251
Jan 10
Sonoma Co Economic Development Board
Santa Rosa
Wed, 6-9 PM, Fernandez
$30

#73305
Mar 7
Cotati Chamber of Commerce
Cotati
Wed, 12-3 PM, Fernandez
$30

#73307
May 2
Sonoma County
Wed, 12-3 PM, Fernandez
$30
**SBDC: How to Write a Business Plan**

Do you need help writing your business plan? Does your existing business plan need re-tooling? This is the workshop for you! Attendees will receive a copy of the comprehensive “Business Plan Workbook”, a workbook that guides you through the planning process in an easy to understand, step-by-step, fill in the blanks, process. We provide the expertise - you ask the questions! This workshop gives the road map you need for continuing operations or loan applications. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

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**SBDC: Recordkeeping - Best Practices**

Record organization and retention are keys to operating a successful business. In Recordkeeping (Best Practices), the instructor will help build your business with the framework of good recordkeeping and budgeting. Please note this training is a prerequisite to QuickBooks. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

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**CENTER FOR BUSINESS & ENTREPRENEURSHIP: ACCOUNTING**

**SBDC: Hands-On QuickBooks**

With QuickBooks learn how to easily create professional looking invoices, financial statements and computer-generated checks. QuickBooks also provides the structure to manage accounts receivable and payable, customer and vendor lists as well as track your business’ financial status. This training is hands-on and attendees will need to bring their laptops. The platform will be QuickBooks 2016 Desktop version. Please note this class is limited to 5 people. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

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will take you from concept to a fully executed online store using the Shopify eCommerce platform. We’ll cover product sourcing, digital marketing and everything in between.

Each participant will leave the workshop with:
- An extended 60-day free trial for their new online store
- A full directory of digital resources to help run and grow your business
- A digital copy of the presentation to reference later.

TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

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**SBDC: eCommerce: Build Your Online Business Using Shopify eCommerce Platform, Part 2**

Part 2 of this 3-hour hands on workshop will be more in depth and expand on Part 1 to help you build your online empire! Hands-on - Laptop required. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

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**SBDC: How to Do Business with the State and Become a Certified Small Business**

Learn how the California Department of General Services (DGS) helps to better serve small businesses. DGS will provide strategic information and tools about business services to state agencies including: contracting, procurement, and acquisition solutions; real estate management; leasing and design services;
environmentally-friendly transportation and architectural oversight and funding for the construction of safe schools.

This workshop also includes an opportunity to talk to Advocates from the California Highway Patrol and the California Department of Corrections!

Learn how to get certified! The Small Business (SB) and Disabled Veteran Business Enterprise (DVBE) Certification Programs were established by the State to increase business opportunities for the SB and DVBE community. These programs help SBs and DVBEs participate on a more level playing field when competing for state contracts.

Learn: how to get certified; how to use our data base to get solicitations; and how to market your business to the different state agencies. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

**Napa County**

Mar 22
Napa Valley College, Bldg 3300
Thu, 9:00 AM-12:00 PM, Gross, CA Department of General Services
No Fee

**Sonoma County**

May 24
Sonoma Co Economic Development Board
Santa Rosa
Thu, 9:00 AM-12:00 PM, Gross, CA Department of General Services
No Fee

**SBDC: The Recipe for Sticky Customers**

The secret is understanding how to create emotional connections with your ideal customers.

Explore:
-6 critical elements of building a sticky brand
-How they create an emotional glue
-Why people buy on emotion and justify on facts
-A proven powerful method of persuasion
-How to create your recipe for sticky customers
-Mindmaps for your brand elements
-A roadmap for implementation

Napa-Sonoma SBDC Business Advisor JANET WENTWORTH is the author of “Your Unstoppable Brand” the practical guide to engaging your ideal customers through the power of stories and “Delight by Design” a coloring book with guided reflections for discovering how to captivate your customers and create an Unstoppable Brand. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

**Sonoma County**

#73334
Apr 11
Sonoma County Economic Development Board, Santa Rosa
Thu, 6-8 PM, Wentworth
$45

**SBDC: Create a Marketing Plan You Will Actually Use!**

Traditional marketing plans can be time-consuming, complicated, and off-putting. Many business owners skip the written plan and dive into the marketing activities they think they need, like Facebook, a web
site and an email newsletter. This often leads to incorrect assumptions, a lot of trial and error and ultimately poor sales. There is a better way! The Marketing Model Canvas is a one page marketing plan that covers all the essentials, is relevant, simple and intuitive. It is a plan everyone can understand. In this workshop we cover the 10 blocks that make up this new method of writing a marketing plan to put your business on the path to success. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

Sonoma County
#73313
May 3
Sonoma County Economic Development Board, Santa Rosa
Thu, 6-8 PM, Wentworth
$30

CENTER FOR BUSINESS & ENTREPRENEURSHIP: SOCIAL MEDIA MARKETING
SBDC: Web Site Best Practices for Beginners

Please visit NapaSonomaSBDC.org for class description and to register. For questions contact the Napa-Sonoma SBDC at (707) 256-7250.

Sonoma County
#73335
Feb 28
Sonoma County Economic Development Board, Santa Rosa
Wed, 6-8 PM, Wentworth
$30

SBDC: Instagram for Artists

Please visit NapaSonomaSBDC.org for class description and to register. For questions contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
#73298
Feb 22
Napa Valley College, Bldg 3300
Thu, 6-9 PM, Steffen
$45

SBDC: You Have Instagram – Now What?

Let’s get started with Instagram! We’ll go over how Instagram fits into the social media landscape and demographics of the platform. There will be a live demo on creating an Instagram account, setting your bio & profile pic, how to post, image ideas and hashtags. Learn how to grow your Instagram account organically and different ways to use the platform. TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
#73303
May 17
Napa Valley College, Bldg 3300
Thu, 6-9 PM, Steffen
$45
SBDC: Facebook for Business – Level 1
A Facebook account and personal profile is required for class participation. This workshop is for start-ups and will focus on the difference between a personal profile and a business page. Students of this class should understand basic Facebook practices from their personal profile.
In this class, students will learn:
1. How to set up a business page
2. Page roles for business pages
3. How to invite Facebook friends to “like” a business page
4. Posting and tagging basics, including what to post and when

TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
#73286
Mar 21
Napa Valley College, Bldg 3300
Wed, 6-9 PM, Steffen
$45

SBDC: Facebook for Business – Level 2
An active Facebook business page is required for class participation. This is an intermediate level workshop and is the second class in the Facebook-Best Practices series. This workshop will focus on creating a Facebook marketing plan and posting strategy. Students of this class should know how to:
1. Update their business page profile picture & cover photo
2. Edit their business page’s “About” section & connect their personal profile to their business page
4. Post a status update (text, image, video) acting as their business page
5. Invite friends to “like” their business page & like other business pages & interact within their business news feed
In this class, students will learn:
1. The importance of creating a consistent brand identity
2. The importance of creating a Facebook marketing plan and posting schedule
3. How to use Facebook analytics & how to grow their business page fan base
5. How to set up and use Facebook applications & how to use Facebook advertising

TO REGISTER go to NapaSonomaSBDC.org or for questions contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
#73287
Apr 12
Napa Valley College, Bldg 3300
Thu, 6-9 PM, Steffen
$45
CLASES EN ESPAÑOL

SBDC: Construya un Mejor Negocio: Orientacion Para Inicio de Negocios

Esta orientación integral es diseñada para ser un punto de partida para aquellos que están considerando emprender un negocio por primera vez. Este taller le dará una guía, así como una visión general de las cosas que necesita tener en cuenta al iniciar un negocio. Quota: $30 - Pagar en la puerta. Para registrarse: Llame al 707-293-6088.

Napa County
#73255
Jan 25
Napa Valley College
2277 Napa-Vallejo Hwy, Napa, CA 94558
3300 Cuarto de conferencias
Thu, 6-9 PM, Almaraz
$15

Sonoma County
#73253
Jan 18
Sonoma Economic Development Board
141 Stony Circle, Ste 110, Santa Rosa, CA
Santa Rosa
Thu, 6-9 PM, Almaraz
$15

Registros: Las Mejores Practicas

Organización de registros, retención de registros y entendiendo sus declaraciones, son la llave para poder operar un exitoso negocio! En este taller aprenderás acerca de las buenas prácticas de mantenimiento de registros para su negocio y la importancia de la utilización de sus datos financieros para evaluar las condiciones de Su Negocio. Quota: $30 - Pagar en la puerta. Para registrarse: Llame al 707-293-6088.

Sonoma County
#73333
Mar 15
Sonoma County Economic Development Board
141 Stony Circle, Ste 110, Santa Rosa, CA 95401
Thu, 6-8 PM, Almaraz
$15

La Comercializacion de Supequena Empresa

El desarrollo de un plan de mercadotecnia eficaz es esencial para el éxito de su negocio! Este taller ofrece el proceso y los recursos para la investigación de su tipo de negocio, para identificar y llegar a sus clientes a través de estrategias de mercadotecnia, y la manera de retener a los clientes. Quota: $30 - Pagar en la puerta. Para registrarse: Llame al 707-293-6088.

Sonoma County
#73331
Feb 15
Sonoma County Economic Development Board
141 Stony Circle, Ste 110, Santa Rosa, CA 95401
Thu, 6-8 PM, Almaraz
$15
Learn More!
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• Online Discussion Areas
• 6 Weeks of Instruction
• Courses Sessions Begin Monthly

Our instructor-facilitated online courses are informative, fun, convenient, and highly interactive. Our instructors are famous for their ability to create warm and supportive communities of learners.

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Discover the secrets to setting up fully formatted worksheets quickly and efficiently.

Creating Web Pages
Learn the basics of HTML so you can design, create, and post your very own site on the Web.

Accounting Fundamentals
Gain a marketable skill by learning the basics of double-entry bookkeeping, financial reporting, and more.

Grammar Refresher
Gain confidence in your ability to produce clean, grammatically correct documents and speeches.

Introduction to QuickBooks
Learn how to quickly and efficiently gain control over the financial aspects of your business.

Discover Digital Photography
An informative introduction to the fascinating world of digital photography equipment.

Introduction to SQL
Gain a solid working knowledge of the most powerful and widely used database programming language.

Speed Spanish
Learn six easy recipes to glue Spanish words together into sentences, and you'll be speaking Spanish in no time.

Project Management Fundamentals
Gain the skills you'll need to succeed in the fast-growing field of project management.

Medical Terminology: A Word Association Approach
Prepare for a career in the health services industry by learning medical terminology in a memorable and enjoyable fashion.

Explore a Career in a Dental Office
Discover the wide range of dental office careers open to you. Master basic dental anatomy and terminology, and learn how dental professionals create healthy smiles.

Beginning Writer's Workshop
Get a taste of the writer's life and improve your writing skills in this introduction to writing creatively.

A to Z Grantwriting
Learn how to research and develop relationships with potential funding sources, organize grantwriting campaigns, and prepare proposals...

Solving Classroom Discipline Problems
Veteran teacher reveals the secrets to an orderly classroom. A step-by-step approach to effective, positive discipline.
PARTNER LOCATIONS

AMERICAN CANYON
American Canyon Chamber of Commerce
3427 Broadway, Suite F-3
American Canyon, CA 94503

American Canyon Chamber of Commerce
Palby’s Building, 3860 Broadway, Ste 103
American Canyon, CA 94503

CALISTOGA
Calistoga Junior-Senior High School
1608 Lake St
Calistoga, CA 94515

Calistoga Community Center
1307 Washington St
Calistoga, CA 94515

NAPA
Napa Valley College, Napa Campus
2277 Napa-Vallejo Highway
Napa, CA 94558

ST. HELENA
Boys and Girls Club
1420 Tainter St
St. Helena, CA 94574

Rianda House
1475 Main St
St. Helena 94574

SONOMA COUNTY
Petaluma Chamber of Commerce
6 Petaluma Blvd North, Suite A-2
Petaluma, CA 94952

Santa Rosa Chamber of Commerce
1260 N. Dutton Ave, #272
Santa Rosa, CA 95401

Santa Rosa JC, Petaluma Campus
680 Sonoma Mountain Pkwy
Petaluma, CA 94954
GENERAL INFORMATION

Changes/Cancellations: The Community Education Office reserves the right to cancel, postpone or combine classes, and to change instructors should there be a need. When a class is canceled or changed, every reasonable effort will be made to notify enrollees by phone or e-mail.

Disabled Student Programs and Services (DSPS): To ensure that all students have an equal opportunity to develop their potential at NVC, the DSPS office provides assistance to students who have verified disabilities, including physical limitations or learning disabilities. Off-campus non-credit classes for personal enrichment are available, as are on-campus credit classes in basic English, math, and adaptive physical education. The college campus is physically accessible, and the technical and occupational labs are designed and equipped to accommodate students with special needs. For more information, please make an appointment with the DSPS Counselor, (707) 256-7220, in the General Counseling Center, Building 1300.

Drug-Free Campus: It is an objective of Napa Valley Community College District to achieve a drug-free educational environment. Any student or employee will be expected to behave in accordance with this objective because the use of illegal drugs is inconsistent with the policies of the district and the law of the state. Smoking is allowed is designated smoking areas only.

Fee-Based Classes: Classes which are ineligible for State support must be self-supporting through registration fees. Self-supporting classes are subject to enrollment minimums but are not subject to the noncredit attendance policies. Please see Refund Policy.

Mission: Napa Valley College prepares students for evolving roles in a diverse, dynamic, and interdependent world. The college is an accredited open-access, degree- and certificate-granting institution that is committed to student achievement through high-quality programs and services that are continuously evaluated and improved. The college serves students and the community in the following areas: transfer courses, career-technical education and training, basic skills, and self-supporting contract education and community education classes.

Noncredit State-Funded Classes: Courses eligible for support from the state are free to California residents. Some state-funded non-credit courses have optional materials fees, which are noted in the individual course entries. These optional fees are payable in class to the instructor, in most cases. If you do not want supplies you do not need to pay the fee. Material fees are not refundable. Classes fewer than 15 persons enrolled and IN ATTENDANCE at the first class meeting may be canceled. Once begun, minimum attendance of 10 must be maintained for the class to continue.

Open Classes: It is the policy of the Napa Valley Community College District that, unless specifically exempted by statute, every course, course section or class, the average daily attendance of which is to be reported for state aid, whenever offered and maintained by the district, shall be fully open to enrollment and participation by any person who has been admitted to the college. (Title V, Sec. 51006)

Parking Fees: Parking permits are required on all vehicles which park on the Main Napa Campus of Napa Valley College during the following hours:
• Monday through Thursday, 6 a.m. to 10 p.m.
• Friday, 6 a.m. to 5 p.m.
No permit is required on Saturdays, Sundays and college-recognized holidays. Semester parking permits can only be purchased via the internet by going to www.nvcpd.org and look for the parking permit link. To order your permit you will need to know your vehicle license number, make, model, color, and year of your vehicle. Daily parking permits can be purchased from the parking machines located throughout the college’s parking lots. Cars without parking permits or daily passes will be ticketed.

No permit is required at the Upper Valley Campus in St. Helena.

Prohibition Of Unlawful Discrimination: The College is committed to providing an educational environment free from discrimination and harassment. To that end, Board Policy D1130, Equal Employment and Educational Opportunities and Unlawful Discrimination, states that no person shall be unlawfully denied full and equal access to, the benefits of, or be unlawfully subjected to discrimination, in whole or in part, on the basis of ethnic group identification, national origin, religion, age, sex, gender, race, color, ancestry, sexual orientation, or physical or mental disability, or on the basis of these perceived characteristics or based on association with a person or group with one or more of these actual or perceived characteristics, in any program or activity offered by the Napa Valley Community College District.
Board Policy D1130 applies to application for and treatment in college employment, as well as admission, access, and treatment in college programs and activities, including but not limited to: academic admission, financial aid, educational services, and athletics.

To file a complaint of unlawful discrimination, individuals should contact Charo Albarran, Executive Director of Human Resources, Room 1339K, phone (707) 253-3366. Non-employment complaints must be filed within one year of the date of the alleged unlawful discrimination or within one year of the date on which the complainant knew or should have known the facts underlying the allegation of unlawful discrimination.

Publication Errors: Although we make every effort to avoid mistakes, this schedule of classes is not a contract. The college does not assume liability for errors, typographical or otherwise.

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class. No refunds can be made on requests made after that date. A $5 per person processing fee will be retained on all refunds unless the class is canceled or meeting times are changed by the college.

Registration Information: The best way to secure your place in our classes is to pre-register. Options include:

- Napa Valley College online registration. Online registration can be done anytime, day or night, and is the best option for high-demand classes.
- US postal mail using the registration form on page 48
- Drop-in to the Upper Valley Campus at 1088 College Avenue, St Helena, CA during office hours to use our computers in the Learning Lab to register.

Special Assistance: If you are interested in taking a Community Education course but have a disability that you feel might interfere with your classroom performance, contact the Office of Special Services, (707) 253-3080 to find out about reasonable accommodations available.

Values: Napa Valley College is a community of people excited about learning, where students are first and foremost in everything we do. We value, model, and encourage:

- adaptability
- creativity
- health and wellness
- honesty
- inclusivity
- integrity
- openness to new ideas
- respect for others
- responsibility
- student success

Visitors, Auditors, Children and Pets: Visitors or auditors are not allowed in any class. Except for designated parent education classes targeted to parents and children or classes designed for kids, children under the age of 18 are not allowed to attend Community Education classes unless special approval has been granted by the Community Education Dean. No pets are allowed on the grounds or in classes except for certified dogs assisting the disabled.

Waiting Lists: If an enrollment is received for an activity, which has been filled, the check will be returned and your name will be placed on a waiting list. If you are waitlisted, please do not go to the class unless contacted by our office. If space becomes available, you will be contacted.
To assist the college in complying with federal and state requirements and to provide needed services, you are urged to supply the following voluntary information. This information is confidential and will not affect your admission status.

**REGISTER BY MAIL**

- **Name**: 
  - Last
  - First
  - Middle
  - Other Name Used

- **Address**: 
  - Number & Street
  - City
  - St
  - Zip

- **Home Phone**: ___________________
- **Cell Phone**: ___________________

- **Gender**:
  - Male
  - Female

- **Date of Birth**: _________ / _______ / _______
- **Student ID #**: ___________________

- **Email Address**: ___________________

To provide the necessary information for your application, please fill out the following sections:

### Education Goal:
- [ ] Personal Interest
- [ ] Prepare for a new career
- [ ] Improve basic skills/ESL
- [ ] Move from non-credit to credit coursework
- [ ] Earn a vocational certificate
- [ ] Undecided
- [ ] Discover/formulate career interest, plans, goals
- [ ] Advance a current job / career
- [ ] Maintain a certificate or license
- [ ] Complete high school / GED credits

**Highest Level of Education:**
- [ ] High school diploma / GED
- [ ] Associate Degree (AA/AS)
- [ ] Certificate of high school proficiency
- [ ] Bachelor’s Degree (BA/BS) or higher
- [ ] Currently enrolled grade K-12
- [ ] Currently enrolled in adult school
- [ ] Not a high school graduate / not currently in high school
- [ ] Currently enrolled in adult school
- [ ] Maintain a certificate or license
- [ ] Unknown
- [ ] Currently enrolled grade K-12
- [ ] Currently enrolled in adult school
- [ ] Not a high school graduate / not currently in high school
- [ ] Currently enrolled in adult school
- [ ] Maintain a certificate or license
- [ ] Unknown

**Registration #** | **Class Name** | **Start Date/Time** | **Location** | **Fees**
---|---|---|---|---

|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

**Total:**

### Payment Information

- [ ] Cash
- [ ] Check (Payable to Napa Valley College)
- [ ] MasterCard
- [ ] Visa
- [ ] Discover
- [ ] American Express

**Credit Card Number**

- **Expiration Date**: ___________________
- **Security Code**: ___________________ (3 or 4 digit)

**Authorized Signature**: ___________________

**Card Holder**: ___________________

**Mail to:**

1088 College Avenue / St. Helena, CA 94574

Office (707)967-2900  (M-TH 9am-5pm, F 9am-4pm)

Register online: [www.napavalley.edu/commedreg](http://www.napavalley.edu/commedreg)
The fast-track to a culinary career, with a focus on sustainability, dedication to creating a foundation in traditional, classic culinary techniques and an eye on future of modern culinary world, our 14-month program is unique in the rapidly growing field of culinary education.

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www.napavalleycookingschool.org/apply
707-967-2910