Administrative Staff

Dr. Edna Baehre-Kolovani
Superintendent and President

John Nahlen
Vice-President, Business and Finance

Oscar de Haro
Vice-President, Student Services

Sue Nelson
Vice-President, Instruction

Faye Smyle
Dean of Instruction

Community Education and Upper Valley Campus Staff

Judi Watkins
Associate Dean, Upper Valley Campus

Barbara Alexander
Executive Chef, Napa Valley Cooking School

Laura Lee
Chef/Instructor

Ann Counihan
Administrative Assistant

Susie Moore
Staff Secretary

Office Hours

Spring Office Hours (subject to change)
8 am – 5 pm, Monday – Thursday
8 am – 4 pm, Friday

Extended hours
8 am – 7 pm, Monday – Thursday
8 am – 4 pm, Friday

Welcome!

Welcome to the Spring 2012 semester! We are pleased to share with you our Institute for Business Excellence (IBx) which offers industry relevant workforce training to the Napa Valley. Inside our schedule you will find not only IBx offerings but also non-credit classes and lifelong learning (Community Services) fee-based classes which include our popular Food Enthusiast program with the Napa Valley Cooking School.

If you have any questions, concerns or suggestions regarding our offerings, please contact us at the Upper Valley Campus at 707.967.2901. We would love to hear from you.

Thank you for considering our classes and programs. We look forward to seeing you soon.

on the cover: Cover artist, Don Judah, has always had art as his first love. His formal education in art was limited to high school and college elective classes and numerous evening workshops when time would permit. Retiring after forty four years in health care he had the opportunity to continue his education in art. In the past several years he returned to Napa Valley College to continue his study of fine arts and studied with Vicky Long, artist and instructor. Most recently he has been attending workshops offered by some of the best master pastel painters in the Country.

Don Judah has exhibited locally at Napa Valley Community College, Salon La Rouge, Merryville Winery, St. Supery Winery, and Mumm’s Napa Valley. His work has been accepted for the Mustard Festival the past few years and he has participated in the Napa Valley Open Studios since 2007. Mr. Judah’s series of Napa Valley Chefs is on exhibition at the New Kitchen Gallery in Downtown Napa and the Liken Gallery along the new riverfront development.

The Napa Valley College Community Education Office is located at the Upper Valley Campus, 1088 College Avenue, St. Helena 94574 (north on Silverado Trail to Pope St, turn left on College Ave). You may reach us at (707) 967-2901. Visit our Website on the World Wide Web at www.napavalley.edu

Napa Valley College – (USPS 023-475 – Volume 7, Number 1, November 2011) is published a total of 3 times per year during the months of April, July and November by the staff of Napa Valley College at 2277 Napa-Vallejo Highway, CA 94558. Periodical postage rates are pending at Napa, CA 94558 and additional mailing offices. POSTMASTER: Send address changes to Napa Valley College at 2277 Napa-Vallejo Highway, Napa, CA 94558.

http://www.napavalley.edu | Not-for-Credit Classes
The Institute for Business Excellence

The mission of the Napa Valley College Institute for Business Excellence (IBx) is to provide relevant customized and fee-based workforce training to Napa Valley businesses and organizations.

Goals
• Promote the college as a community resource and to develop business and community relationships
• Provide an alternative method to deliver training to the community
• Work closely with six Centers of Business Excellence to be responsive to business and industry needs

There are six Centers of Business Excellence under the Institute, each focusing on specific industries and business sector training needs. Each Center will deliver fee-based training as well as customized training.

The centers designed to serve vital Napa Valley businesses are as follows:
• Center for Business and Entrepreneurship (BEC)
• Center for Hospitality/Culinary/Wine Industry
• Center for Health Care Training
• Center for Public Safety
• Center for Green & Alternative Technologies
• Center for Trade and Technologies

Watch for more information. See www.napavalley.edu or call (707) 967-2900.
The Center for Business & Entrepreneurship

The goal of the Business & Entrepreneurship Center (BEC) is to **Strengthen** the entrepreneurial spirit in California by encouraging young people to engage in entrepreneurship as a legitimate lifetime career path; **Assist** the regional and statewide efforts to increase the success of business through partnerships and collaborations with industry, education and government; and **Expand** entrepreneurship curriculum across community college campuses. This spring the BEC will be offering the following trainings:

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**NxLeveL™ Entrepreneurial Orientation**

NxLeveL™ is 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.

*Weekly classes are scheduled on Tuesday evenings, 6:15-9:15pm, starting February 7, 2012. 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.*

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**Business & Entrepreneurship Center: Social Media Marketing**

**BEC: Hands on Facebook**

In this training you will learn about the difference between a personal and a business page; the importance of a Facebook plan, setting up your business page properly, how to post correctly, how to increase your reach on Facebook, that it's not all about you and your story, and the potential of Facebook Advertising.

*#62765 Feb 7*  
*$30 Location TBD*  
*Tue, 9:30am-12pm, Monahan*

**BEC: Hands on Linked In**

You will learn about: 1) Optimizing your profile; Building a network of connections; 2) The importance of recommendations; 3) Joining relevant and related Linked In groups; 4) Contributions to groups and why?; 5) Company pages and what they offer; and 6) Managing your Linked In time - mobile apps.

*#62766 Mar 7*  
*$30 Location TBD*  
*Wed, 9:30am-12pm, Monahan*

**BEC: Hands on Twitter**

Learn how to effectively use Twitter to market your business.

*#62767 Apr 3*  
*$30 Location TBD*  
*Tue, 9:30am-12pm, Monahan*

**BEC: Developing Your Website**

In this training you will learn about: How the cheap option may end up costing you a fortune; why uniform messaging and imagery make sense; how a picture is worth a thousand (or more) words; Why video is a smart investment; Why integration is key; CMS vs non CMS; What the heck is SEO and why is it important; and why and how to use Google Analytics.

*#62741 May 8*  
*$30 Location TBD*  
*Tue, 9:30am-12pm, Monahan*

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**Pre-registration is strongly recommended for all fee based classes.**

**Classes are subject to cancellation if there is low enrollment!**

See page 36 for the four easy ways to register.
Our mission is to provide business owners and managers with information, training and expert individual business advising. We offer a wide range of short-term workshops and seminars that benefit business owners and managers. This spring we will offer the following low cost sessions:

### Business Start-up Orientation
This comprehensive orientation is designed to be a starting place for those considering jumping into business for the first time. 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.

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### How to Write a Business Plan
Attendees will receive a copy of the comprehensive workbook “Your Business Plan,” and the instructor will guide you through the planning process in an easy to understand, step-by-step, fill-in-the-blanks process.

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### Secrets to Buying a Business or Franchise
Learn how to reduce your risk and improve your chances of success in buying a business or franchise. This workshop covers the steps necessary for you to succeed in working with professionals, and using simple research and qualification techniques.

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### BROWN BAG LUNCH SERIES
The Brown Bag Series: Brown Bag lunch trainings are the perfect, quick solution for getting the foundation you need to successfully launch your business.

**Brown Bag: Marketing 101**
An SBDC Marketing Advisor will provide the guidelines for developing your business and marketing plan.

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WAKE UP YOUR BUSINESS WEDNESDAYS

The Napa Valley College and Napa Chamber of Commerce Business Builders Committee invite you to attend the informal WUYBW workshops on the 3rd Wednesday of every month from 7:30am-9:30am at the Napa Chamber of Commerce. Participants provide the questions and have the opportunity to network. The following topics will be presented this spring.

WUYBW: Creative Business Thinking/ Essential Small Business Practices
#62975 Jan 18
$20 Napa Chamber of Commerce Wed, 7:30-9:30am, Panel

WUYBW: Creating & Communicating the Leadership Vision
#62976 Feb 15
$20 Napa Chamber of Commerce Wed, 7:30-9:30am, Panel

WUYBW: Show Me the Money – Financing for the Future
#62977 Mar 21
$20 Napa Chamber of Commerce Wed, 7:30-9:30am, Panel

WUYBW: Social Media Overview
#62978 Apr 18
$20 Napa Chamber of Commerce Thu, 7:30-9:30am, Panel

WUYBW: Social Media – A Deeper Look
#62979 May 16
$20 Napa Chamber of Commerce Thu, 7:30-9:30am, Panel

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Brown Bag: Basic Business Planning 101
We don’t fail, we just fail to plan. Get your business plan – the Roadmap to Your Success – going with this lunch time training that covers the key elements of a business plan.
#62678 Jan 19
$20 SBDC Office Thu, 12-2pm, Jinnett
#62687 Feb 16
$20 SBDC Office Thu, 12-2pm, Jinnett
#62688 Mar 15
$20 SBDC Office Thu, 12-2pm, Jinnett
#62689 Apr 26
$20 American Canyon Chamber Thu, 12-2pm, Jinnett
#62690 May 17
$20 SBDC Office Thu, 12-2pm, Jinnett

Brown Bag: Human Resources 101
Get started understanding what your business needs to know about human resources to meet legal requirements and avoid costly mistakes. Employee issues are often a huge headache for business owners and managers. You will learn how to use principles of Human Resources to focus your employees on your mission, values and expectations as well as strategies to increase employee retention.
#62714 Feb 22
$20 SBDC Office Wed, 12-2pm, Cervantes
#62715 Apr 11
$20 SBDC Office Wed, 12-2pm, Cervantes

Brown Bag: Recordkeeping 101
In Recordkeeping 101, an SBDC Business Advisor will help start-up business owners with the framework of recordkeeping and budgeting.
#62700 Jan 24
$20 SBDC Office Tue, 12-2pm, Stelter
#62698 Mar 29
$20 SBDC Office Thu, 12-2pm, Stelter
#62699 May 24
$20 SBDC Office Thu, 12-2pm, Stelter

Brown Bag: Financing 101
Do you need capital to start or expand your venture? This workshop is designed to familiarize businesses with the key fundamentals of debt equity financing. This workshop will review the options for first-time financing with emphasis on the SBA micro lending program.
#62691 Feb 23
$20 SBDC Office Thu, 12-2pm, TBD
#62692 Apr 5
$20 SBDC Office Thu, 12-2pm, TBD

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The Center for Business & Entrepreneurship
The Center for Business & Entrepreneurship

SBDC: Marketing

How to Make $100K as a Consultant!
In this seminar, Rick Crandall will cover all you need to know to start a consulting career or improve your current one.

#62710  Feb 15
$55  Napa Chamber of Commerce
Wed, 6-9pm, Crandall

The Business Side of Art
This training is designed for artists who need key strategies for marketing on the web and want the best marketing tools and resources. A must for all Open Studio artists, all levels! The training will cover methods for promoting and marketing artwork, managing and increasing art sales, planning realistic financial goals and tracking costs. What about blogs, E-newsletters and Search Engine Optimization? Should you be using Social Media? Access preferred vendors and A-list resources. Instructor, Carolynne Gamble, MFA, is also an SBDC Marketing Specialist, Artist and Graphic Designer.

#62701  May 22
$40  Upper Valley Campus
Tue, 5:30-7:30pm, Gamble

SBDC: Accounting/Financial

Wealth Management Strategies – Don’t Lose Your House or Outlive Your Money!
Learn how to: 1) Budget, 2) Invest for retirement, 3) Manage your income during retirement, 4) Leave a legacy for your children and 5) Maximize what you keep control what you give to the government

#62985  Apr 26
$20  Napa Chamber of Commerce
Thu, 5:30-7:30pm, Richmond/Diamond

Understanding Your Business Taxes
This workshop will cover business tax changes, and how these changes will affect your small business.

#62723  Jan 18
$20  Napa Chamber of Commerce
Wed, 5:30-7:30pm, TBD

#62724  Feb 8
$20  Napa Chamber of Commerce
Wed, 5:30-7:30pm, TBD

Small Business Retirement Planning
This workshop covers different retirement plan options for small businesses.

#62721  Mar 21
$20  Napa Chamber of Commerce
Wed, 5:30-7:30pm, TBD

REFUND POLICY
Requests for a refund on a fee-based class not cancelled 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 cancelled or meeting times are changed by the college.
The Center for Business & Entrepreneurship

CSA: Customer Service

“Customer Service” is designed to provide the participant with the necessary skills and attitudes to effectively meet and exceed customer expectations. Participants will define exceptional service, become familiar with external and internal customers, enhance customer service communication techniques, learn how to handle customer complaints in a positive manner and understand key elements of customer satisfaction and retention. Participants will also develop a customer service action plan to take home or to their place of work.

#62708 Apr 25
$30 Napa Chamber of Commerce
Wed, 5:30-8pm, Stelter

SBDC: Employee Handbooks: Communicating Company Policy

An employee handbook is the most important communication tool between you and your employees. This workshop is designed to help you get the most out of an employee handbook while avoiding liability. Employee handbooks can be powerful tools for communicating policies to your employees, and supervisors; however, they can also be a source of employment law liability. This presentation will offer helpful advice on deciding what to include in your employee handbook and discuss new policies you should consider adding or revising.

#62980 Mar 7
$20 Napa Chamber of Commerce
Thu, 5:30-7:30pm, Cunningham

SBDC: Government Subcontracting

This workshop covers the basics for prime contractors who are managing subcontracts; basics for subcontractors who are working with primes or managing other subcontractors. Discussion includes obtaining consent to subcontract, project management and controls, subcontract administration, marketing to prime contractors, common errors, and payment issues from the perspective of both primes and subs.

Jan 26
No Fee Napa Chamber of Commerce
Thu, 1-4pm, Lane

SBDC: Responding to an Invitation to Bid (IFB)

This class will cover understanding the bid package, what are the key elements of bid formats, identifying pre-bid conference requirements and understanding insurance, bonding, and wage determinations. To register online go to www.TheFTC.org or call 866-382-7822.

Apr 24
No Fee Napa Chamber of Commerce
Tue, 1-4pm, Lane

Pre-registration is strongly recommended for all fee based classes.

Classes are subject to cancellation if there is low enrollment!

See page 36 for the four easy ways to register.
WORKFORCE PREPARATION

Become a Notary In One Day

Start your own business, become a more valuable employee, provide customer service for your business or organization, earn additional income and get re-commissioned. This intensive one-day seminar is designed to equip you with everything you need to know to become an effective Notary. You will find out about new legislation as well as how to pass the “new” test (must be taken every 4 years), identify document signers, keep a journal, fill out certificates and avoid lawsuits. The class includes a practice Notary Public Exam. A materials fee of $30 will be collected in class.

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

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.

PLEASE NOTE: Arrive early. Due to State regulations, no one will be admitted to the classroom after 8:30am. Be on time when coming back to classroom from a break. Pre-registration is required. Please contact the UVC ay 707.967.2901 to register

#62807 Mar 1  
$99  Upper Valley Campus, Rm 3  
Thu, 8am-4pm  
Exam, 5-6pm, Rm.3  
Notary Public Seminars

Renewing Notaries—  
3 Hour State Required Seminar

As of January 2009, Renewing Notaries may take a three hour Approved Notary Refresher course. We will review all laws and regulations you are required to know to continue as a Notary. 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 6 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  
Live Scan Fingerprints required after you pass the exam. Serious conviction may disqualify applicant.

A $30 materials fee will be collected in class. Pre-registration is required. Please contact the UVC ay 707.967.2901 to register

#62808 Mar 1  
$50  Upper Valley Campus, Rm3  
Thu, 12:45-4pm,  
Exam, 5-6pm, Rm.3  
Notary Public Seminars

Community Services schedule is online at www.napavalley.edu. See page 11 for directions.
Looking for a way to increase profits, stay on top of marketing innovations, deliver excellent customer service, maintain and retain the best and brightest employees, and network with some of the most successful professionals in the hospitality industry? The Wine Country Hospitality Symposium has it all! Based in the heart of the nation’s culinary and wine industry, the Symposium is a full day of speakers, seminars, lunch and a wine reception that delivers techniques and strategies to catalyze the success of your food and beverage business.

Wine Country Hospitality Symposium
NVC Upper Valley Campus in St. Helena
Tuesday, March 27, 2012
8am to 5pm

BEC: Food Handlers Certification
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 should 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 or her employment. The cards are valid throughout most of the state and Napa County and are 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 began July 1, 2011.

#62457 Jan 28  
$30 Location TBD 
Sat, 8-11am, Cromwell

#62759 Mar 12  
$30 Location TBD 
Mon, 8-11am, Cromwell

#62760 Apr 14  
$30 Location TBD 
Sat, 8-11am, Cromwell

#62761 May 15  
$30 Location TBD 
Tue, 8-11am, Cromwell

BEC: Food Safety Managers 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 are accepted in all states including California. Certification is recognized nation-wide and is good for 5 years.

#62762 Feb 4  
$90 Location TBD 
Sat, 9am-3pm, Cromwell

BEC: 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.

#62763 Feb 27  
$45 Napa Chamber of Commerce 
Mon, 2:30-5:30pm, Minuzzo

#62764 Apr 28  
$45 Upper Valley Campus 
Sat, 9:30am-12:30pm, Minuzzo

Program offerings within the Center for Hospitality, Culinary and Wine Industry are done in collaboration with the Business & Entrepreneurship Center (BEC). To register for BEC classes or for more information contact the Napa Valley College Business & Entrepreneurship Center at 707.253.3210 or visit the Napa Valley Hospitality Institute website at www.nvchi.org
BEC: 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.

#62895 Feb 21
$45 Location TBD
Tue, 8:30-11:30am, Stelter

#62896 Mar 20
$45 Location TBD
Tue, 8:30-11:30am, Stelter

#62897 May 1
$45 Location TBD
Tue, 8:30-11:30am, Stelter

BEC: Marketing Your Small Winery
This seminar will focus on the latest technology being utilized to market wines directly to the consumer (internet, database and direct) and also will evaluate how to use business metrics to best understand where to place your winery products.

#62887 Feb 14
$30 Location TBD
Tue, 8:30-11:30am, Monahan

BEC: Marketing Your Restaurant
In this workshop, the elements of successful marketing are explored. Participants are introduced to target markets, assessing the competition, marketing strategies and how to turn these elements into an action plan. We will cover guerilla-marketing activities such as birthday and loyalty programs, as well as effective email and direct mail marketing. The workshop utilizes the classic elements of marketing, however emphasizes restaurant specific language and examples.

#62885 Mar 13
$30 Napa Chamber of Commerce
Tue, 8:30-11am, Monahan

BEC: Food & Beverage Cost Control
Problems with food cost are a major reason for a restaurant’s difficulty attaining profitability. Percentages lost in cost of goods are directly taken away from the restaurant’s “bottom line.” This workshop offers templates and direction on how to evaluate food cost issues in terms of product costing, inventory tracking and control. It also addresses purchasing, portioning, waste, and internal theft. Participants leave with a thorough system to allow them to evaluate and impact issues within their own restaurant.

#62743 Apr 24
$30 Napa Chamber of Commerce
Tue, 8:30-11:30am, Monahan

BEC: Winery Tasting Room Sales
Instructor, Pamela Personette, provides hands-on hospitality training designed specifically for winery tasting room staff in order to increase sales.

#62899 Apr 26
$40 Napa Chamber of Commerce
Thu, 9-11:30am, Personette

BEC: Restaurant Rx Checkup
The Restaurant Rx Checkup is designed to review the financial health of your restaurant Business.

#62899 May 22
$30 Napa Chamber of Commerce
Tue, 8:30-11am, Monahan

REFUND POLICY
Requests for a refund on a fee-based class not cancelled 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 cancelled or meeting times are changed by the college.
BEC: Everything About Chickens
This class will teach you about chicken houses, designing and building a backyard chicken house, and caring for chickens. This class will also cover laws and regulations pertaining to raising chickens locally. Presenters: Marie Bianco, FFA Presenters, Master Gardeners
#62891 Jan 21
$30 Upper Valley Campus
Sat, 9am-12pm, Bianco

BEC: Putting up the Greenhouse
This class will teach greenhouse designs, building a small backyard greenhouse, and growing in a greenhouse. This class will also cover laws and regulations pertaining to greenhouses.
#62893 Mar 3
$30 Upper Valley Campus
Sat, 9am-12pm, Bianco

BEC: Agropreneur: Increasing Local Food Production
This class will teach you about laws and regulations, pesticides, environmental health, and organic certification.
#62892 Feb 11
$30 Upper Valley Campus
Sat, 9am-12pm, Bianco

Tour Guide Training: Napa Valley
RICHARD MIAMI, an instructor, born and raised in St. Helena to a wine-growing family. Richard has been working in Napa Valley's hospitality industry for many years. He was both the Director of Special Events and tour guide trainer for Domaine Chandon and has consulted on tour guide training for wineries in Napa, Sonoma and Mendocino Counties. Richard has conducted tours at Charles Krug Winery, Clos Pegase, Domaine Chandon and the Robert Mondavi Winery. He was the Film & Performance manager for COPIA: The American Center for Wine, Food and the Arts. Richard holds both a BA and MA in Theater Arts from San Francisco State University. Richard Miami is a wine educator at Robert Mondavi Winery.

This nine-week course focuses on Napa Valley’s wine & tourist industries. Topics include Napa Valley’s history - Spanish mission system, 19th century winemakers, Prohibition, the wine boom of late 20th century, the Judgment of Paris tasting to the emergence of “Cult” Cabernets. Class also covers basic information on winemaking, vineyards, local attractions, wine sensory evaluation including a series of wine tastings of major varietals. Other topics include “tour guiding” techniques such as group dynamics, physical presentation, vocal projection and articulation. If you are starting out in the hospitality industry, just moved to Napa Valley, or have a lot of out-of-town guests. This class will give you “the basics” on how the Napa Valley has become a world-class visitor destination.
MUST BE AT LEAST 21 YEARS OF AGE TO ATTEND. Pre-registration required. To register contact the UVC at 707.967.2901.
#62779 Jan 31-Apr 10
$175 (no class Feb 28)
Upper Valley Campus, Rm8AB
Tue, 6:30-9:30pm, Miami

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!
See page 36 for the four easy ways to register.

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!
See page 36 for the four easy ways to register.
American Heart Association: Basic Life Support for Healthcare Providers and Community

This course is designed to teach the skills of CPR for victims of all ages, use of an automated defibrillator and relief of choking. For Healthcare providers and others who are seeking training that offers a credential (card) documenting successful completion of a CPR course. Required Text: “American Heart Association: Basic Life Support for Healthcare Providers.” Purchase at NVC Bookstore or order online. Book available for purchase in class for $16. Pre-registration is required.

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<th>Course Code</th>
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<tr>
<td>#62746</td>
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<td>Main Campus, Rm 803</td>
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<td>#62748</td>
<td>Apr 4</td>
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<td>#62747</td>
<td>Feb 28</td>
<td>Upper Valley Campus, Rm 1</td>
<td>Th, 4-10pm, Engle</td>
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American Heart Association: HeartSaver: First Aid with CPR

This course includes First Aid Basics (medical and injury emergencies); Adult/Child CPR with mask; and Adult/Child AED. There is a materials fee of $15 for the book which will be collected in class. Required Text: “American Heart Association First Aid-CPR-AED.” Purchase at NVC Bookstore or order online. Books available for purchase in class for $16. Pre-registration is required.

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<td>#62744</td>
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<td>#62745</td>
<td>May 12</td>
<td>Main Campus, Rm 803</td>
<td>Sat, 10am-3pm, Tidwell</td>
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Community Service Schedule

Directions to access schedule online.

**If you have access to a computer,** the following are steps to view or download the online schedule.

- Type [www.napavalley.edu](http://www.napavalley.edu) in the web browser area and press enter key.
  - This will bring you the Napa Valley Colleges home page.
- In the middle of the screen under ACADEMICS, click on Community Education.
  - This will bring you the Community Education home page.
- On the home page, click on the current schedule.

**If you do not have access to a computer,** please call (707) 967-2901 and leave your mailing address and the type of courses you are interested in enrolling. The schedule will be mailed to you.
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! (ABEN750) Registration will take place in class. Textbooks will be available for purchase in class. A $10 fee will be collected to cover the cost of handouts that are distributed during the course.

Inglés Como Segundo Idioma

¡Aprende inglés práctico en un ambiente amable y de apoyo! Los estudiantes aprenderán el vocabulario útil que se relaciona a la vida y el trabajo en los EEUU. Los estudiantes frecuentemente tendrán oportunidades para conversar con sus compañeros de la clase con el nuevo vocabulario. Estudiarán los fónicos para leer y deletrear inglés, la gramática, la conjugación de los verbos estarán introducidos. Hoy es el mejor día para empezar con tus estudios del inglés. (ABEN750) Los libros de texto estarán en venta en el salon de clase. Se colectaran $10 para cubrir el costo de las hojas de trabajo que se reparten durante el curso.

St. Helena Classes

ESL 1, 2, 3

#62658 Jan 18-May 25
Upper Valley Campus, Rm 7AB
Mon/Wed/Fri, 9am-12pm, Pena

#62662 Jan 10-May 24
Upper Valley Campus, Rm 7A
Tue/Thu, 10:00am-12pm, Martin

#62663 Jan 10-May 24
Upper Valley Campus, Rm 7A
Tue/Thu, 5:30-7:30pm, Martin

#62659 Jan 14-May 26
Upper Valley Campus, Rm 7AB
Sat, 9am-12pm, Pena

#62660 Jan 12-May 24
Upper Valley Campus, Rm 7AB
Mon/Thu, 3:30-5pm, Pena

ESL - Computer Skills

#62671 Jan 23-May 21 (Multi)
Upper Valley Campus, Rm 3
Mon, 5:30-8:30pm, Manwaring

Calistoga Classes

ESL 1, 2, 3

#62665 Jan 18-May 23
Community Presbyterian Church of Calistoga
Mon/Wed, 8:30-11:30am, Ruston

Every Monday, 8:30-10:00am, there will be citizenship lessons.

#62666 Jan 17-May 24
Community Presbyterian Church of Calistoga
Tue/Thu, 8:30-11:30am, Meyer

ESL - Intro to ESL Literacy

#62667 Jan 18-May 23
Community Presbyterian Church of Calistoga
Wed, 8:30-11:30am, Meyer

#62664 Jan 19-May 24
Community Presbyterian Church of Calistoga
Thu, 8:30-11:30am, Ruston

ESL 1, 2, 3

#62661 Jan 18-May 23
Calistoga Elementary School, Rm 7
Mon/Wed, 6:30-9:00pm Pena
Childcare is available

#62669 Jan 19-May 24
Calistoga Elementary School, Rm 5
Thu, 6:30-9:00pm, Manwaring
Childcare is available

REFUND POLICY

Requests for a refund on a fee-based class not cancelled 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 cancelled or meeting times are changed by the college.
**Savory Pies**
Savory Pies are the perfect “keep in your freezer” or do-ahead meal that works perfectly for entertaining or comfort-food meals. We will work with a variety of pie dough to create family-style and elegant individual pies that will be sure-fire crowd pleasers. Tantalizing pies, including a twist on the classics will be on tonight’s menu: Free-Range Chicken Pot Pie with Flaky Puff Pastry, a Vegetarian Roasted Pumpkin, Spinach and Fresh Herb-Cream Cheese Pie, Braised Duck and Shiitake Mushroom Pie in Garlic Chive Pastry, and a Salmon Fillet with Creamed Leeks and Roasted Garlic wrapped in Sour Cream Pastry. Chef Alexander will show you how to do these pies ahead for entertaining, from large groups to 2 person suppers.

**Making of the Home Chef**
Welcome back to this Napa Valley Cooking School popular classic! This four-night course is designed for those of you that are beginning cooks, “foodies” and home cooks wanting the secrets of the professional chef. Starting with the basics of knife skills, this hands-on course will give you the basics of vegetable cookery, soups and stocks, fish, meat and poultry using the skills learned in professional kitchens. It will teach the essential skills that you feel your cooking has been missing and give you a glimpse of life in the professional kitchen. In four sessions, this course will elevate you from the status of home cook into “Home Chef.” Be sure to register early for this always “sold-out” class.

**Small Plates—From Happy Hour to Book Club—Modern “tapas” for every occasion**
This all new class from Chef Alexander will appeal to everyone who likes to graze on a multitude of small plates—so popular in the hottest restaurants today. All of these recipes can be extended to make a regular size dinner, however, the emphasis will be on modern “tapas” style dishes using a wide variety of local ingredients. From Lamb and Goat Cheese “Sliders”, to Pomegranate Glazed Quail with Smoked Eggplant and Preserved Lemon, Garlic and Chili Chard with Burrata and Grilled Levain, Sweet Potato and Bellwether Farms Ricotta Gnocchi, Lemongrass Beef “take-away” Thai Salad, Wood Roasted Prawns with Salt and Garlic and Spaghetti “Carbonara” with Slow Roasted Pork Belly will be a few of the dishes that we add to our repertoire tonight… Use these dishes for an informal menu, take them on the road to a book club meeting or happy hour…one dish at a time, or make a buffet of it. This is the hottest trend in culinary eats right now, and Chef Alexander’s menu is sure to tantalize.

**Dungeness Crab Mania!**
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 Alexander for an evening of fun, simple and “entertaining-friendly” crab recipes. Look forward to Wok-Fried Chili Crab, Spaghetti with Warm Crab and Meyer Lemon Crème Fraîche, Roasted Garlic Crab, Twice Baked Crab and Gruyere Soufflé and an aromatic Thai Crab and Coconut Salad. Register early for this sure-fire, sell-out class and bring your appetites for this delicious, hands-on crab-fest!

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**Chef Barbara Alexander**

Chef Barbara Alexander, Executive Chef of the Napa Valley Cooking School, comes from a long background of restaurants and cooking schools. She has headed the culinary programs at the Napa Valley Cooking School for the last 10 years, expanding 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. Prior to her directorship at the Napa Valley Cooking School, Chef Alexander was an instructor at the Culinary Institute of America at Greystone, and instructed for five years at the acclaimed Dubrulle Culinary Institute of Canada, after returning from a seven-year stint in award winning hotels and restaurants in Australia and England.
Backyard Farmsteading for the Foodie — From Raised Beds to Raising Chickens

Knowing the source of your food is the latest trend in the culinary world. The chefs at the Napa Valley Cooking School are blazing a pathway toward sustainability and want to share with you everything they’ve learned, from a foodie’s perspective. Whether you’re interested in starting now, or just thinking about something in the future, come and learn the basic principles of turning your backyard into a thriving food source.

From raised beds to raising chickens, this hands on experience for beginners, will give you all the tools you need. Whether it’s the Purple Cosmo Carrot or the Speckled Sussex Hen that inspires you, there is something for everyone in this fun and informative food-driven seminar. In the garden, get your hands dirty as we explore plant selection, crop rotation, and organic growing methods. In the coop, we will explore the chicken: the bizarre, trendy new pet, affectionately referred to as “the new pug”. Simple to raise with the added benefit of the best tasting fresh daily eggs. We will take the mystery out of breeds and handling, feed, as well as feed and housing and explain the ideology of the relationship between the garden, gardener and the chickens. You would be surprised how little space and how little time are required to take control of your food. During the seminar you will be served a gourmet farmstead breakfast with Mimosas using produce from the student learning garden. You will leave with a packet of lecture materials, recipes, seeds, and some fresh eggs to take home.

*Note the earlier start time

Seminar only
#62954 April 28
$75 Upper Valley Campus Kitchen
Saturday, 9:30am-12:30pm, Alexander, Lee

Chef Adam Busby, CMC
Chef Adam Busby, Certified Master Chef, launched into his long culinary career in the revered kitchens of Michelin Star Restaurant Des Gourmets in Dijon, Burgundy and Jacques Cagna in Paris. After working with some of France’s top chefs he returned to his native Canada to open his own award winning and internationally acclaimed restaurant, Star Anise. Chef Adam is the Director of Education and Executive Chef of the talented team of instructors at the Culinary Institute of America at Greystone. In January 2004 Chef Adam received the honor of Certified Master Chef…one of only 61 in America!

Just Say No To Feedlot Meat!!!

Be your own butcher and stock your freezer with all Natural Beef Pork and Lamb—no hormones, antibiotics or feedlot animals! Back by Popular Demand!

Have you read the Omnivore’s Dilemma, watched Food Inc. or are just plain sick of the way we are raising livestock in this country? Do you shudder at grocery store prices, and wonder where you can buy quality, natural, pasture raised meat that actually is raised by a farmer rather with your health and well being in mind? Well, this class is for you. Spend the evening with Chef Busby and not only learn the basic butchery skills to break down pork, lamb and beef, but go home with a cooler full of high quality, naturally raised, hormone and antibiotic free meat. At the Napa Valley Cooking School we source only the finest quality meat from our supplier Preferred Meats who supply Michelin quality restaurants in the Bay Area. Tonight you will butcher a whole rack of Beeler Farms Natural Pork into delicious bone in and boneless chops, French 2 Racks of Martin Emigh Dixon pasture raised Lamb, grind 4 pounds of lamb shoulder for awesome lamb burgers, cut tasty steaks from Storm Hill and Niman Ranch ½ Rib Eye (6+ pounds), and ½ New York Strip (5+ pounds) as well as grind 5# house-aged natural chuck for burgers. Here’s the kicker....you get to take it all home with you! All fresh, premium farm raised meats, cut and packaged for your freezer. You’ll go home with over $450.00 of custom cut meats—the class is essentially FREE. This class is sure to become a regular at the Napa Valley Cooking School and we are proud to offer it at this sensational price as an introductory offer! We’ll finish the evening with a light supper. Make sure to bring something to carry all your meat home—a cooler is a great idea!

Hands On
62957 March 1
$450 Upper Valley Campus Kitchen
Thu, 6-9:30pm, Busby

Community Services schedule is online at www.napavalley.edu.
See page 11 for directions.
Classic Sauces with Master Chef Adam Busby

We can’t think of a better person to learn this subject from than Master Chef Busby. Classic Sauces—Béarnaise, Bordelaise, Beurre Blanc, Green Peppercorn, Mornay, and Chasseur to name a few. This evening’s class will be a hands-on intensive approach to the classic sauces of French Cuisine that will have you saucing like a pro in no time. Served with their appropriate meats, fish and vegetables, these sauces will remind you why it is so important to perfect the basics and why they have stood the test of time and are still the most unctuous garnishes for your special meals.

**Hands On**

#62955  Feb 16  
$75  Upper Valley Campus Kitchen  
Thu, 6-9:30pm, Busby

Wood Oven Pizza Workshop

Great dough, great ingredients, and the college’s beautiful Woodstone hearth oven team up to create one dynamite pizza class. We’ll discover that there IS life outside the “deep dish” syndrome as we prepare contemporary thin crispy pizzas and slipper breads. Matched with garden fresh salads and some tasty wines, this class is sure to launch you into home pizza production for you and your guests to enjoy. Discover 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, Telemo, Prosciutto and White Truffle Oil; Smoked Salmon, Crème Fraiche, Pickled Red Onions and Crispy Capers

**Hands On**

#62958  April 19  
$75  Upper Valley Campus Kitchen  
Thu, 6-9:30pm, Busby

How Chefs Cook Fish

A new and exciting class from Master Chef Busby; this time he is giving a lesson in sustainable fish butchery and cookery. Chef Adam will spend this evening showing you special chef’s techniques that are used exclusively in high end restaurants to get the fish tasting so good. Choosing the right fish and seafood for the right cooking method; tonight’s skills will include, Stove Top Smoking, Crispy Skin, Potato Crusted, Pan Roasted and Aromatically Steamed and will broaden your repertoire for fish cookery. Sign up early for this much requested Fish Cookery class.

**Hands On**

#62973  April 26  
$95  Upper Valley Campus Kitchen  
Thu, 6-9:30pm, Busby

Chef Dieter Doppelfeld, CMC

Chef Dieter Doppelfeld, Certified Master Chef, served an apprenticeship in Cologne, Germany, and worked in Europe before heading for Chicago and Alaska, where he worked in hotels and as a Culinary Instructor. Chef Doppelfeld was an instructor at both Hyde Park and Greystone at The Culinary Institute of America. Chef Doppelfeld is the subject of the popular chef’s book The Soul of A Chef and is one of only 61 Certified Master Chefs worldwide. Chef Doppelfeld has recently retired and is now teaching/consulting all over the world from Brazil and Japan, to the Napa Valley Cooking School

The Art of Curing and Smoking with Master Chef Dieter Doppelfeld

We are so lucky to have snagged Master Chef Doppelfeld, between his many world travels, for this exciting new class that we have been begging him to teach for years! This class is brand new and who better to teach it than the Master of Curing and Smoking himself. This class is a condensed version of what he teaches to our professional students. Covering curing, brining and smoking, this hands on class will take place over two nights to allow for the proper curing and treatment of the products. Included in this class will be Maple Cured Duck, Citrus Cured Salmon, Smoked Salmon, Cajun Smoked Pork Tasso, Duck Confit and Pastrami Tri Tip.

**Hands On**

#62959  Feb. 21 and 23  
$100  Upper Valley Campus Kitchen  
Tue and Thu, 6-8:30pm, Doppelfeld
Chef Stephen Durfee
Chef/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, Chef 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 pastry chef for 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.

Valentine’s Artisan Chocolates
We are excited to offer this brand new class from the Chocolate Guru, Chef Durfee. Just in time for Valentine’s Day comes this great new class in which you will learn the art of Artisanal chocolate making. Hand and machine tempering, filling chocolate molds, making ganaches, creams and truffles in Chef Durfee’s unique and traditional flavor profiles, will be a few of the skills taught in this class. A discussion of the variety of available chocolates and a selection to take home might just start you on the path to becoming a chocolatier!

Hands On
#62960 Feb 11
$95
Upper Valley Campus Kitchen
Sat, 10:30am-2pm, Durfee

Chef Krista Garcia
Chef Instructor/Pastry Chef Instructor Krista Garcia is a California native and an alumn of the second class at Napa Valley Cooking School (1997). Chef Garcia received her Bachelor of Arts in English Literature writing her thesis on the symbolism of food in literature. While attending culinary school, she wrote a monthly food column for the St. Helena Star entitled, “The Inquisitive Palate: A Monthly Exploration of Food and Lore in the Napa Valley.” as well as heading the pastry department at the famed Catahoula. After moving to Seattle in 1998, Chef Garcia worked as Pastry Chef at the renowned French restaurant, Campagne. Although she thoroughly enjoyed her experiences in the Pacific Northwest, she was eager to return to wine country. Chef Garcia has taught professional students and food enthusiasts at the Santa Rosa Junior College, Sur la Table, and at the Napa Valley Cooking School.

Hey Cupcake!!
Back by Popular Demand!! Join in on this all new and exciting class with Chef Garcia 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”—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 Garcia will share the secrets of her favorites: Cappuccino Cupcake, Lemon Cloud Cupcakes with Lemon Curd, “Hostess with the Mostest”—Double Chocolate with Vanilla Cream Filling, Whipped Cream Vanilla Bean Cupcake with Raspberry Filling and Rose Petal Butter cream. The class will learn creative fillings, frostings and decorations for the cupcakes, taking home a sample box of their work. Register early for this sure-fire sell out!

Hands-On
#62961 Feb 25
$75
Upper Valley Campus Kitchen
Sat, 10:30am-2pm, Garcia

Croissants!
One of the rarest and most satisfying finds at a bakeshop has got to be the perfectly made Croissant: crispy and golden on the outside, tender and buttery in the center. The process of creating this exquisite croissant is both mysterious and a little daunting – come to this brand new class offered by Chef and Pastry Chef Garcia and discover the secrets that make this incredible pastry delicious and do-able. Each participant will be making their own dough to take home with them, shaping and baking dough made in class. At the end of class we will enjoy plain Croissants (for the purists!) true French Frangipane Croissant, and Ham and Cheese Croissants.

Hands-On
#62962 Mar 12
$75
Upper Valley Campus Kitchen
Mon, 6-9:30pm, Garcia
Chef Laura Lee

Chef Laura Lee comes to the Napa Valley Cooking School bringing a wealth of knowledge and experience ranging from The Plaza Café in Carmel-By-The-Sea to her own catering business, two restaurants, a thriving restaurant consulting business, Instructor and curriculum developer for The Home Chef Cooking School, winery chef at both Simi and Signorello Vineyards, and Artisan Cheese promoter with Tomales Bay Foods. Following her true passion for teaching, Chef Laura’s infectious enthusiasm for everything food as well as her “stage” presence has fortuitously brought her to the Napa Valley Cooking School as a full time instructor in the Professional Culinary Program.

Score Big with this Super Bowl Celebration

And here’s the “kicker”—make this party food ahead so you don’t miss the big game! Chef Lee loves to take Americans’ favorite foods, add her twist, and make them bite size. These classic recipes with a twist and Chef Laura’s make-ahead-tips will make your Super Bowl party easy to execute and unforgettable for your guests. Our outrageous menu includes: Bacon and Cheddar Tater Tots, Buffalo Chicken Sliders, Andouille Sausage Corn Dogs, Macaroni and Cheese Bites with “Tomato Soup” Dip, Cheese Stuffed Meatballs, Jamaican Jerk Chicken Wings, Fried Apple Pies and Peanut Butter and Jelly Cookies. Team up with some friends to enroll in this sure fire sell out

Hands On
#62963 Jan 31
$75 Upper Valley Campus Kitchen
Tue, 6-9:30pm, Lee

Cheesemaking 101—Fresh Cheeses

Just like producing your own loaves of hand-crafted bread, making your own cheese provides a level of satisfaction and joy that goes unmatched in the world of home cooking. The transformation of milk into cheese is magical! If you are as addicted to artisan cheese as Chef Lee is then you won’t want to miss this exciting new class! Chef Lee will provide an introduction to the basic principles of making fresh cheese, covering Hand Pulled Mozzarella, Ricotta, Paneer, and Queso Fresco for home cheese makers. As a special treat, each student will be provided with fresh Chèvre to form and infuse with their own custom blend of herbs, spices and zest, and will be able to take their creation home to share with family and friends.

Hands On
#62993 Feb 28
$75 Upper Valley Campus Kitchen
Tue, 6-9:30, Lee

Backyard Farmsteading for the Foodie — From Raised Beds to Raising Chickens

Knowing the source of your food is the latest trend the in culinary world. The chefs at the NVCS are blazing a pathway toward sustainability and want to share with you everything they’ve learned, from a foodie’s perspective. Whether you’re interested in starting now, or just thinking about something in the future, come and learn the basic principles of turning your backyard into a thriving food source. From raised beds to raising chickens, this hands on experience for beginners, will give you all the tools you need. Whether it’s the Purple Cosmo Carrot or the Speckled Sussex Hen that inspires you there is something for everyone in this fun and informative food-driven seminar. In the garden, get your hands dirty as we explore plant selection, crop rotation, and organic growing methods. In the coop, we will explore the chicken: the bizarre, trendy new pet, affectionately referred to as “the new pug”. Simple to raise with the added benefit of the best tasting fresh daily eggs. We will take the mystery out of breeds and handling, feed, as well as housing and explain the ideology of the relationship between the garden, gardener and the chickens. You would be surprised how little space and how little time are required to take control of your food. During the seminar you will be served a gourmet farmstead breakfast with Mimosas using produce from the student learning garden. You will leave with a packet of lecture materials, recipes, seeds, and some fresh eggs to take home.

**Note the earlier start time

Seminar only
#62954 April 28
$75 Upper Valley Campus Kitchen
Saturday, 9:30am-12:30pm, Alexander, Lee

Community Services schedule is online at www.napavalley.edu.
See page 11 for directions.
Lifelong Learning

Cheese Making—The Next Step

For those of you who want to further their cheese making skills and took Basic Cheese Making with Chef Lee—here is an all-new class! Just back from her journey to the farmstead cheese makers in Vermont, and her class in Advanced Cheese Making, Chef Lee will spend tonight’s class moving from basic techniques that you learned in Cheese 101 and introduce recipes and techniques learned in her intensive cheese training in Vermont. To get the most from this class you should have taken Cheese 101 or have some experience making cheese at home.

Hands On
#62964 Apr 3 & Apr 17
$125  Upper Valley Campus Kitchen
Tue, 6-9:30pm, Lee

Ultimate Burgers

Are you a person who roams culinary cities looking for the Ultimate Burger? Do you seek the truth while devouring a big, juicy, perfectly balanced hamburger, cooked to perfection and served on a handmade roll—and know it is one of the best culinary joys? Come and spend the evening with our resident Burger Fanatic who will give you all the tips needed for achieving Burger Nirvana. If you are interested in fine-tuning your cooking skills, getting some excellent recipes and sharing some time with like minded burger addicts, then this is the class for you! Tonight’s repertoire will include: The Ultimate Beef Burger on a Hand-crafted Sesame Bun with Special Burger Sauce; Turkey Shiitake Burger with Caramelized Onions and Gruyere; Moroccan Lamb Burger with Oven Roasted Tomatoes, Feta, and Olive Tapenade; Smoked Salmon Burger with Arugula, Pickled Onions and Preserved Lemon Aioli and a Bacon Studded Buffalo Burger with Blue Cheese and Horseradish Sauce

Hands On
#62967 May 1
$75  Upper Valley Campus Kitchen
Tues, 6-9:30pm, Lee

Chef Mariano Orlando

Chef Mariano Orlando, was born in Balestrate, Sicily and honed his skills in South America and Europe. Before coming to Tra Vigne in St. Helena, Mariano was the co-owner of Caffe Giuseppe in Southern California and cooked at the Hotel Del Conte in Milan. In addition to teaching cooking classes, he also manages to find the time to be a member of the Napa Valley Cooking School’s Board of Advisors, and is currently working as a private chef in the Napa Valley.

Grains and Beans—Healthy , “Cal-Ital” Cooking

An all new class from Chef Orlando. “Cal-Ital” will be the focus in this modern simple to prepare dishes for healthy eating. Grains, from Risotto to Farro will get special attention from Chef Orlando as he shows you his Californian twists on classic Italian preparations. A wide variety of beans will also make their way into your repertoire—adding fiber and heart healthy carbohydrates without missing a beat on the taste factor! Simple to prepare soups to main courses, these new recipes will be great for everyday dining to entertaining.

Hands On
#62968 March 5
$75  Upper Valley Campus Kitchen
Mon, 6-9:30pm, Orlando

Located in the heart of the California’s Wine Country, the Napa Valley Cooking School offers high quality, intensive training for aspiring chefs. The goal of the program is to provide each student with hands-on, quality, culinary and pastry skills required for a career in a fine-dining establishment. The disciplined and professional learning environment, availability of global externships, low student teacher ratio and focus on sustainability make the Napa Valley Cooking School unique. Located in one the country’s top tourist destinations, the program provides students with access to the Napa Valley’s well-known chefs, winemakers, and artisan producers through community involvement.

Call us today to get information on how to begin your culinary career, right here in wine country! (707) 967-2930

www.napavalleycookingschool.org
Chef Ken Woytisek
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.

Bahn Mi—Where Vietnam and France are “Sandwiched”
An all-new class from Chef Woytisek… this one will appeal to all Asian Food-o-philes… where French Classic meets Vietnamese. Introduced at the time of French Colonialism this tasty treat varies immensely throughout Vietnam as well as all the Vietnamese immigrant communities in the States and beyond. It is classically a baguette sandwich made with a variety of fillings such as oven roasted pork belly, grilled pork patties, pate, pork or chicken livers, grilled seasoned chicken, meatballs, fried eggs, cucumber, cilantro, mint, daikon and various versions of a spicy chili sauce. Street vendors in Vietnam hawk this delightful sandwich in its many variations and Chef Woytisek will introduce you to his favorites in this informative, fun and super tasty class.

Hands On
#62969 March 3
$75 Upper Valley Campus Kitchen
Sat, 10:30am-2pm, Woytisek

Hawker Delights: The Street Food of Singapore
It is great to have Chef Woytisek back in town! Just back from a five month assignment in Singapore, Chef Woytisek is excited to share some of his delicious experiences with you and what better way than to introduce you to the Hawker dishes of Singapore. “Hawker Centers” abound in Singapore and each hawker stall specializes in one dish. The choice of foods is overwhelming as there are such a wide variety of cuisines to choose from (Indonesian, Indian, Chinese, Muslim, Malay, Chinese, and Nonya cuisines just to mention a few.) We will prepare popular hawker dishes such as Nasi Udang (Rice with Shrimp Sambal), Hokkien Fried Noodles, Murtabak (an Indian flatbread stuffed with lamb or chicken), Blachan Grilled Fish, and the national dish of Singapore: Singapore Chili Crab. Be sure to sign up soon as this class promises to be an early sell-out!

Hands On
#62970 April 14
$75 Upper Valley Campus Kitchen
Sat, 10:30am-2pm, Woytisek

Maridee Hays has an interdisciplinary background in art that includes drawing, painting and collage. She studied at California State University, San Francisco and received her MA from California State University, Sacramento. Maridee has had one woman shows in San Francisco and Sacramento, including the Crocker Art Museum. She encourages her students to explore their own unique creative processes. Her current focus is on water media, monotype and collage.

Water Media
Enliven your watercolor experience by joining me in this all water media class that focuses on the variety of materials available in today’s market. We will utilize watercolor, aqua crayons, pencils, washable graphite, aqua pastels and a variety of inks. Using a combination of wet and dry techniques, we will create unusual starting points, discover how to punch up and add variety to existing pieces, and explore the grainy textures the crayons and pencils offer us. All levels of experience are welcome. A suggested materials list will be available at the Upper Valley Campus and upon request at maridee@sonic.net. A $5 materials fee will be collected in class.

Pre-registration is required.
#62684 Jan 19-Feb 23
$80 Community Ed Center, Rm 3, Napa
Thu, 9:30am-12:30pm, Hays

#62685 Mar 1-Apr 12
$80 Community Ed Center, Rm 3, Napa
Thu, 9:30am-12:30pm, Hays

#62686 Apr 19-May 24
$80 Community Ed Center, Rm 3, Napa
Thu, 9:30am-12:30pm, Hays
**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.

**Watercolor Flow/Mixed Media**

A perfect class for the new or returning artist-at-heart who would like to explore the way color works. The focus is on silk watercolor painting, ink painting and watercolor. Some starting supplies are loaned as you explore this art. Come surprise yourself with your abilities in this happy class. **Pre-registration is required.**

**#62751** Mar 5-Apr 16  
$95  Community Ed Ctr, Rm 6B, Napa  
Mon, 3-6:30pm, Jones

**#62752** Apr 23-May 21  
$95  Community Ed Ctr, Rm 6B, Napa  
Mon, 3-6:30pm, Jones

**Basic Watercolor Technique: All Levels**

A step approach to painting subjects of nature. Each week a new watercolor procedure will be added. Techniques will be collected in an information book. Paintings will be inspired from these lessons. Cutting mats for frames will be covered in one class. Costs will be kept to a minimum in this fun, relaxed environment. **Pre-registration is required.**

**#62749** Feb 23-Apr 5  
$120  Upper Valley Campus, Rm 8AB  
Thu, 5:30-8:30pm, Jones

**#62750** Apr 12-May 24  
$120  Upper Valley Campus, Rm 8AB  
Thu, 5:30-8:30pm, Jones

**Porcelain & China Creations**

Designed as an introduction to the media of porcelain, this class will cover hand forming, ceramics molding, dollmaking, as well as cleaning and firing techniques. Optional project materials are available for purchase in class. Create some special items for yourself or for a gift. Class fees include a $25 firing fee. **Pre-registration is required.**

**#62753** Feb 28-Apr 10  
$110  Community Ed Ctr, Rm 6B, Napa  
Tue, 10am-2pm, Jones

**#62754** Apr 17-May 22  
$110  Community Ed Ctr, Rm 6B, Napa  
Tue, 10am-2pm, Jones

**Tile and China Painting**

Do you want to create some unique tiles for your home? This interesting class is the place for you. Discover your abilities for designing tiles, dishes, vases and more. Materials are available for purchase, or bring your own. Put your signature style on these décor items for your home. Class fees include a $25 firing fee. **Pre-registration is required.**

**#62755** Feb 28-Apr 10  
$110  Community Ed Ctr, Rm 6B, Napa  
Tue, 5:45-8:45pm, Jones

**#62756** Apr 17-May 22  
$110  Community Ed Ctr, Rm 6B, Napa  
Tue, 5:45-8:45pm, Jones

**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.

**Painting Workshop: Watercolor, Oils, Acrylics and Pastels**

Designed for students to choose a medium of their choice. Beginning students will study color mixing, composition, design, and painting methods. Intermediate and advanced students will learn new skills and develop unique style. Group critique and exchange of ideas between teacher and students in a supportive environment. **Pre-registration is required.**

**#62729** Jan 24-Mar 13  
$152  Upper Valley Campus, Rm 8AB  
Tue, 9am-12pm, Wright

**#62727** Apr 3-May 22  
$152  Upper Valley Campus, Rm 8AB  
Tue, 9am-12pm, Wright

**On-location Watercolor, Oils, Acrylics and Pastels**

Explore a new location each week in our beautiful valley. Work on developing painting skills in the medium of choice. Each session will have group critiques and exchange of ideas between teacher and students in a supportive environment. A backup classroom available on rainy days. **Pre-registration is required.**

**#62728** Apr 2-May 21  
$152  Upper Valley Campus, Rm 1  
(back-up room for bad weather)  
Mon, 1-4pm, Wright
Deborah Donahower received her Bachelor’s Degree from the University of California at Santa Barbara with an Art major, 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 Brandson School in Ross.

Ceramics: Clay Construction, Beginning-Intermediate

Beginners will use coil, slab, and pinch techniques to create a variety of projects including teapots, wind chimes, and masks. Advanced students will focus on large coil work, advanced techniques in slab to explore sculptural form, and throwing on the wheel. A minimum materials and firing fee of $25 per student to be paid in class for the clay and supplies furnished. Larger projects may require additional materials fee. Pre-registration is required.

#62676 Jan 18-Mar 21
$145 Community Ed Ctr, Rm 6A, Napa
Mon/Wed 9:30am-12:30pm, Donahower

#62679 Apr 2-May 23
$135 Community Ed Ctr, Rm 6A, Napa
Mon/Wed 9:30am-12:30pm, Donahower

#62674 Jan 18-Mar 21
$145 Community Ed Ctr, Rm 6A, Napa
Mon/Wed 6-9pm, Donahower

Pastel Painting

Students will explore techniques and projects advancing their skills in these exciting media. Come stretch your imagination and forge new territory with pastels, acrylics and collage painting. Wear old clothes or bring a work apron. A $15 materials fee will be collected in class for portfolio. Pre-registration is required.

#62673 Apr 3-May 22
$135 Community Ed Center, Rm 3, Napa
Tue, 1-4pm, Donahower

Ceramics: Making Mosaics (& Ceramics Open Studio)

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 per student to be paid in class for the supplies furnished. Larger projects may require additional materials fee. Pre-registration is required.

#62677 Jan 19-Mar 22
$120 Community Ed Ctr, Rm 6A, Napa
Thu, 9:30am-12:30pm, Donahower

#62681 Apr 5-May 24
$110 Community Ed Ctr, Rm 6A, Napa

#62680 Apr 2-May 23
$135 Community Ed Ctr, Rm 6A, Napa
Mon/Wed 6-9pm, Donahower

#62683 Jan 21-May 26
$150 Community Ed Ctr, Rm 6A, Napa
Sat, 1:00pm-4:00pm, Donahower

#62678 Apr 3-May 22
$135 Community Ed Ctr, Rm 6A, Napa
Mon/Wed 9:30am-12:30pm, Donahower

#62682 Jan 21-May 26
$150 Community Ed Ctr, Rm 6A, Napa
Sat, 9:30am-12:30pm, Donahower

REFUND POLICY

Requests for a refund on a fee-based class not cancelled 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 cancelled or meeting times are changed by the college.

Community Services schedule is online at www.napavalley.edu. See page 11 for directions.
Artist 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 leading 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 studio in St. Helena.

Open Printmaking Studio
Press time is paramount for those who love the smell of ink. For beginners and advanced printmakers alike who are looking for time and space to print. Come join the company of artists in the light of our gorgeous upper valley print studio, where you can solve technical problems and get feedback on new directions in your work. Escape the winter doldrums by indulging your creative process and walk out the door each week with a series of prints suitable for framing. Pre-registration is required.  
#62902 Feb 1, 8, 15, 22, 29  
$185  – Bring materials first day.  
Upper Valley Campus, Rm 8AB  
Wed, 9:30am-1:30pm, Willis

Painting Workshop
This course is designed to develop the skills of beginning and accomplished artists and to build a basis for beginners. Students will explore possibilities and styles to find their own artistic voice in an exciting variety of mediums, materials, and styles, including painting, drawing and collage. Pre-registration is required.  
#62731 Jan 18-Mar 14  
$170  Upper Valley Campus, Rm 8AB  
Wed, 2:30-5:30pm, Becker

#62732 Mar 21-May 23  
$170  Upper Valley Campus, Rm 8AB  
Wed, 2:30-5:30pm, Becker

#62733 Jan 18-Mar 14  
$170  Upper Valley Campus, Rm 8AB  
Wed, 6:30-9:30pm, Becker

#62734 Mar 21-May 23  
$170  Upper Valley Campus, Rm 8AB  
Wed, 6:30-9:30pm, Becker

Monthly Painting Seminar and Studio
Have the love of painting, but finding obstacles working in isolation? Join artist/instructor Nancy Willis for a monthly intensive to bolster your painting practice. Begin the day with an instructor led critique of the paintings and a brief lecture on problem solving techniques. Gather information and resources within the support of the community of artists and the direction of the instructor. Spend the afternoon painting in the fantastic Upper Valley studio light and receive individual attention on your work. Pre-registration is required.  
#62735 Feb 2, Mar 1, Apr 5, May 3  
$200  – Bring materials first day.  
Upper Valley Campus, Rm 8AB  
Thur, 10:00am-3:00, Willis

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!

See page 36 for the four easy ways to register.
Creative Writing Workshop
Seasoned writers, and new, work on creative projects outside of class and join to read and critique for revision. The focus is on excellence as students prepare manuscripts for submission. All genres welcome. This on-going group welcomes new participants in its inspiring and supportive workshop-style atmosphere. Many participants of this group have placed in contests, published, started blogs, and formed revisio groups. Everyone agrees that this is a fun workshop for serious writers. All writers are welcome—new, emerging and seasoned. You only need the desire to write! Contact Ana Manwaring www.anamanwaring.com ana@anamanwaring.com or call 415-827-1468. Pre-registration is required.

#62737 Jan 19-Feb 23
$105 Upper Valley Campus, Rm 4
Thu, 1:00-3:00pm, Manwaring

#62739 Mar 1-Apr 5
$90 Upper Valley Campus, Rm 4
Thu, 1:00-3:00pm, Manwaring

#62740 Apr 19-May 24
$105 Upper Valley Campus, Rm 4
Thu, 1:00-3:00pm, Manwaring

Advanced Screenwriting…NEW
This class will expand upon what was learned in “Basic Screenwriting,” with particular emphasis on formatting techniques. Students, in small groups and separately, will write movie scenes and watch movie clips that illustrate how certain technique are used. Also addressed will be what to do when your script is completed. Optional textbook is The Screenwriter’s Bible by Dave Trottier. Bag lunch is recommended. A $5 materials fee will be collected in class. Pre-registration required.

#62831 Feb 18-19
$145 Community Ed Center, Napa, Rm 5
Sat, Sun, 10-4pm, Jordan

Basic Screenwriting….NEW
Anne Jordan is the creator and executive producer of several television series, a professional script doctor, and a top screenwriting instructor. Currently she is the Executive Director of the Northern California Screenwriters (and annual Expo) and is working on her first book: The Big Secret-What Hollywood Won’t Tell You.

Did you know that the average Hollywood screenplay sells for $648,000, and that the demand for new stories has never been higher due to the expanding role of cable and webcasts? This class will focus on the basics of screenwriting, including how to write an outline, understand structure, and use of proper formatting to turn your script into a professional-looking product. Optional textbook is The Screenwriter’s Bible by Dave Trottier. Bag lunch is recommended. A $5 materials fee will be collected in class. Pre-registration required.

#62830 Feb 11-12
$145 Community Ed Center, Napa, Rm 5
Sat, Sun, 10-4pm, Jordan

REFUND POLICY
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Birding Napa County

Murray Berner has been birding Napa County for many years. His primary interest is in the distribution and habitat needs of nesting birds, and he is the co-author of the “Breeding Birds of Napa County.” The movement of migratory birds holds a special fascination and will be the focus of four field trips during the peak of fall migration.

The late winter in Napa County begins a time of transition for the 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 as the Golden Eagle are more common along the foothills above the Valley floor. The breeding season has begun for several 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 relative 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.

Pre-registration is required.
#62810 Mar 13-Apr 10
$85 Upper Valley Campus, Lobby
Tue, 8-12pm, Berner

Kids Classes

Kids and Clay
Explore the world of clay with Deborah Donahower. We will pound it, pull it, stretch it, roll it, mold it, cut it, coax it, and glaze it. Let your creativity roll as we build bird houses, three-dimensional fish, fantasy dragons, and creepy-crawly creatures. Make your own cereal bowl to eat from every morning, or create your favorite pet’s food dish. Come get your hands dirty and let your spirit soar. There will be a $15 materials fee collected in class. This class is open to grades 2 through 8. Pre-registration is required.
#62823 Feb 1-Mar 7
$95 Community Education Center, Napa, Rm. 6A
Wed, 3:30-5pm, Donahower

“Valentine Workshop for Parents & Child”
Using your imaginations and a multitude of colorful and fun materials, create lovely, unique valentine cards; Heart Flower Pocket Wall Hangings, Braided Raffia Hearts, and more. There will be a $5 materials fee collected in class. This class is open to grades 2 through 8. Pre-registration is required.
#62822 Feb 4
$15 Community Education Center, Napa, Rm. 3
Sat, 10-12pm, Donahower

“Valentine Workshop for Teens”
Bring your imaginations, favorite CD & magazine and rock out making wild, colorful, creative “Luv Notes: for your “Faves”. There will be a $5 materials fee collected in class. Pre-registration is required.
#62819 Feb 4
$15 Community Education Center, Napa, Rm. 3
Sat, 2-4pm, Donahower

K ids’ Multi-Media
We will have a great time exploring many different media in the world of art. Bring your imagination and we will travel the roads of drawing, painting, wood working paper-mâché, printmaking, sculpture and more. You will learn the basic techniques in each medium and create fun projects to take home. Be amazed at what you can do, the skills you will develop, and most of all, the fun you will have. There will be a $15 materials fee collected in class. This class is open to grades 2 through 8. Pre-registration is required.
#62824 Feb 2-Mar 8
$95 Community Education Center, Napa, Rm. 6A
Thu, 3:30-5pm, Donahower
Conversational Spanish – Intermediate
This course provides guided conversational practice for students at the intermediate level of Spanish. It is appropriate for students who have studied some Spanish in the past. The text is Practical Spanish Grammar, by Marcial Prado. The class will start with Lesson 4. **Pre-registration is required**

#62786 Jan 18-Mar 21
$110 Upper Valley Campus, Rm 4
Wed 4-5:30pm, Ruston

#62787 Mar 4-May 23
$88 Upper Valley Campus, Rm 4
Wed 4-5:30pm, Ruston

Conversational Spanish - Advanced
This course provides a setting for practice in conversational Spanish. The aim is to increase fluency and acquire vocabulary. We will read and discuss original works by Hispanic authors and selected essays from Read and Think Spanish by the Editors of Think Spanish Magazine. We will also review selected lessons from the textbook Advanced Spanish Grammar by Marcial Prado. **Pre-registration is required**

#62788 Jan 19-Mar 22
$110 Upper Valley Campus, Rm 4
Thu, 5:15-6:45pm, Ruston

#62789 Apr 5-May 24
$88 Upper Valley Campus, Rm 4
Thu, 5:15-6:45pm, Ruston

Spanish in a Nutshell, Beginning/High Beginning
This course is for people who have no knowledge of Spanish, as well as for those students continuing on from the fall beginning class. Both absolute beginners and continuing students will be accommodated (occasionally splitting into two groups). We will take you from where you are and quickly move to gain a comprehensive overview of everything you need to know to make further progress in fluency and attain a truly solid foundation for more advanced study of Spanish. Popular songs and clips from Spanish-language TV programs and movies will help to bring the language to life for us. **Pre-registration is required**

#62806 Jan 19-May 24
$198 Upper Valley Campus, Rm 2
Thu, 6:30-8pm, Pena

Spanish in a Nutshell, High Beginning
This course is for people who are continuing on from the beginning class or returning to class after a hiatus. We will take you from where you are and quickly move to gain a comprehensive overview of everything you need to know to make further progress in fluency and attain a truly solid foundation for more advanced study of Spanish. Popular songs and clips from Spanish-language TV programs and movies will help to bring the language to life for us. **Pre-registration is required**

#62805 Jan 23-May 21
$176 Upper Valley Campus, Rm 7A
Mon, 1-2:30pm, Pena

#62804 Jan 19-May 24
$198 Upper Valley Campus, Rm 7A
Thu, 1-2:30pm, Pena

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!
See page 36 for the four easy ways to register.
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. All courses run for six weeks (with a 10-day grace period at the end). Courses are project-oriented and include lessons, quizzes, hands-on assignments, discussion areas, supplementary links, and more. You can complete any course entirely from your home or office. Any time of the day or night.

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$95

Napa Valley College

Introduction to Microsoft Excel
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 new skill by learning the basics of double-entry bookkeeping, financial reporting, and more.

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

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

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

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

Microsoft Excel
Work faster and more productively with Excel’s most powerful tools.

Real Estate Investing
Build and protect your wealth by investing in real estate.

Introduction to Microsoft Access
Store, locate, print, and automate access to all types of information.

Introduction to Microsoft Word
Learn how to create and modify documents with the world’s most popular word processor.

Computer Skills for the Workplace
Gain a working knowledge of the computer skills you’ll need to succeed in today’s job market.

Introduction to PC Troubleshooting
Learn to decipher and solve almost any problem with your PC.

Introduction to PowerPoint
Build impressive slide presentations filled with text, images, video, audio, charts, and more.

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

MORE COURSES AVAILABLE AT OUR ONLINE INSTRUCTION CENTER
www.ed2go.com/napa
Mac: Basic

Ron Rogers has been an avid Mac user since the early 1990's. He has taught use of the Mac operating system in the Napa Valley College Photography program since 1997. He is currently the president of the Napa Valley Mac Users Group (NVMUG).

The Apple Macintosh (Mac) computing platform and its Unix based operating system have become a preferred combination for many individuals and businesses. It provides high quality, long service and low maintenance to users. The operating system is relatively free from malicious viruses that plague the PC industry. The Intuitive operating system is relatively easy to learn and the newer Intel based models will support both the Mac OS and Windows OS. The basic class will cover the following areas:

- Physical computer features (mouse, keyboard, connectors, media, other input devices and monitors).
- Basics of the operating system (navigation, the file system, organization, information panels, setting preferences, and personalizing operations).
- Utilizing basic applications, (Text Edit, Quick-Time, Mail, Address Book, Calendar and Internet browsers).
- Strategies for software updates, backup and basic OS maintenance issues.

Pre-registration required.
#62772  Feb 25-Mar 17
$82 Main Campus, Napa, Rm 3950
Sat, 10am-1pm, Rogers

Music

Healthy Harmonica

Breathing is our foundation, when playing harmonica and for healthy, vibrant living. We will take 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. 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. ($15 materials fee collected by the instructor in class.)

Pre-registration is required.
#62785  Feb 23
$30 Community Ed Center, Napa, Rm 5
Thu, 6:00-7:30pm, Broida

Beginning Blues Harmonica

Got the “Blues”? Beginning Blues Harmonica will get you jammin’ the blues 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 “C” major diatonic harmonica). Instructor will have them available in class for about $11 if you don’t have one. Tapes and handouts are included in a $15 materials fee collected by the instructor in class. Pre-registration is required.

#62784  Feb 23
$35 Community Ed Center, Napa, Rm 5
Thu, 7:45-9:45pm, Broida

REFUND POLICY

Requests for a refund on a fee-based class not cancelled 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 cancelled or meeting times are changed by the college.
Beginning Guitar

Playing a musical instrument is a great source of enjoyment and relaxation. Guitar is an easy and fun instrument to learn. This class will familiarize you with the guitar, including tuning, basic chord method, strumming and fingerpicking techniques, reading tablature, using a capo, and changing strings. You will learn 7 basic chords and 11 variations which can be applied to many genres of music, including folk, country and pop. No former music training is necessary. You will need a guitar, tuner, capo, and the willingness to learn. Instructor will collect a $5 materials fee in class. Pre-registration is required.

#62795 Feb 9-Mar 22
$85  Community Ed Center, Napa, Gallery
     Thu, 7:00-9:00pm, Warren

Intermediate Guitar

An intermediate class for those who already have a basic knowledge of the guitar. Methods of self-development in various techniques used in playing folk, country and popular music will be taught, allowing you to choose your most comfortable style. Topics include flat and ginger-picking, transposing, chord formulas, moveable chords and other facets of basic music theory as it applies to the guitar. Knowledge of tuning a guitar, some basic chords, and basic strumming are necessary. You will be able to use methods taught to continue developing your potential. You will need to supply your own guitar, tuner and a capo. Instructor will collect a $5 materials fee in class. Pre-registration is required.

#62794 Feb 9-Mar 22
$85  Community Ed Center, Napa, Rm 3
     Thur, 7:00-9:00pm, Torr

Piano Your Teachers Never Taught You

Todd Walker has taught more than 30,000 students from beginners to those with years of lessons to play the piano in just one day. Now, in this workshop, he will show you why his students proclaim “I’ve learned more in three hours than I did in three years of lessons.” Now, in his workshop, Todd will teach you 72 chords, 156 hand positions and how to read music from lead sheets and fake books. You will learn how to play any popular song in any key and the tools of the trade that will make you sound like a pro. Then you’ll be able to master your technique by using Todd’s exclusive audio CD and study book. This class also prepares you to take Todd’s other Piano workshops. If you can read the notes C, D, E, F, G, A, B you already know enough to enroll. If not, send a SASE to Piano Magic, P.O. Box 1694, Rocklin, CA 95677 for a free pamphlet. Material fees of $27 will be collected in class for study book and CD. Pre-registration is required.

#62793 Apr 25
$45  Community Ed Center, Napa, Rm 5
     Wed, 6:00-9:00pm, Walker

Digital Photography–Level I

This class is for the beginning digital photographer who has been using their camera but find it’s still a source of frustration. This class is also helpful for those trying to decide which digital camera to buy. We will ‘demystify digital’ through the explanation and demonstration of the Icons, Controls and Menus on the digital camera. We’ll cover how to get a Portrait, Landscape or Macro shot or shoot a Movie and the importance of Scene Modes. Also, how to get a beautiful print or create an efficient email. We’ll discuss the ease in using local or online services to print your photos or create photo books. It is advisable to wait and take “Digital Photography—Level II” at a later date. Bring your camera. A $7 materials fee will be collected in class. Pre-registration is required.

#62796 Feb 8
$60  Upper Valley Campus, Rm 1
     Wed, 6-9pm, Shoemaker
Digital Photography—Level II

Are you still shooting on Auto? This class is for those who have been taking digital photos but want to gain more confidence with their camera. We’ll cover in detail: Aperture and Shutter Priority, Macro, White Balance, Exposure, ISO, Bracketing, Metering, Flash, Histograms, JPEG & Raw file formats, Quality settings and how to solve tough exposure problems. We’ll also cover the latest (greatest) software programs for editing and organization. Bring your camera! A $8 materials fee will be collected in class. **Pre-registration required.**

#62797  Mar 7
$70  Upper Valley Campus, Rm 1
Wed, 5-9pm, Shoemaker

Getting to Know Your Digital Single Lens Reflex Camera

This class is taught specifically for owners of a digital single lens reflex camera. It is advisable to take the “Digital Photography—Level II” before taking this class and/or to understand the terms listed in the ‘Getting More from your Digital Camera’ class listed in this catalog. Here we’ll cover the dials, controls and menus on the DSLR and why, when & how to effectively use them. Bring your cameras! A $8 materials fee will be collected in class. **Pre-registration required.**

#62798  Apr 17
$70  Upper Valley Campus, Rm 1
Tue 5-9pm, Shoemaker

The Herbal Kitchen

**Kami McBride,** author of “The Herbal Kitchen” has helped thousands of people to use herbal medicine in their daily lives in ways that are healthy, safe and fun. She can be reached at www.livingawareness.com.

Do you enjoy eating garlic bread? Does oregano always find its way into your spaghetti sauce? Then you are participating in the ancient tradition of using herbs to enhance the health benefits and digestibility of your food. Come deepen your understanding of the extraordinary pharmacy that already exists in your own kitchen—one that will boost immunity, heal sickness, enhance energy, and ensure overall health and vitality. Learn how to use herbal medicines in your every day cooking and condiment use in ways that are simple and delicious. Lots of samples and recipes. **Pre-registration is required.**

#62811  Mar 7
$32  Community Education Center, Napa, Rm. 5
Wed, 6:30-8:30pm, McBride

Yoga: Introduction

An introduction to yoga including basic postures, breathing, meditation, chanting, philosophy and healthy food choices. Emphasis: working with the body safely to promote strength and well-being while still working toward traditional postures. All classes: brief lecture, handouts, mostly doing yoga. Goal: Experience the essence of yoga/essence of oneself. Bring a yoga mat and blanket or large towel. **Pre-registration is required.**

#62781  Jan 23-May 3
$78  Upper Valley Campus, Rm 9AB
Mon, 8-9am, Dietz
#62780  Jan 19-Apr 30
$78  (no class Mar 22)
Upper Valley Campus, Rm 9AB
Thu, 5:30-6:45pm, Dietz

Pre-registration is strongly recommended for all fee based classes.

Classes are subject to cancellation if there is low enrollment!

See page 36 for the four easy ways to register.
Lifelong Learning

Hatha Yoga and Meditation
This class will feature basic yoga poses, breathing and relaxation techniques, and meditation practices. The practice of yoga seeks to integrate and unify the mind, body and breath. This practice improves physical strength, flexibility and balance as well as mental concentration. It is also a powerful tool for stress reduction. All postures will be done slowly and gently with attention to proper alignment, and moving at one’s own pace. This class is suitable for older beginners, students new to yoga, and those looking for ways to better handle stress. Wear loose clothing or tights, bring a yoga mat, a long strap, and a blanket or thick towel.

Pre-registration is required.
#62802 Jan 19-Apr 26
$80 (no class Mar 22)
Upper Valley Campus, Rm 9AB
Thu, 8:30-10am, Walter

Yoga Heart… NEW!
Judi Watkins, certified yoga instructor, brings her down-to-earth style to the yoga mat. Her interest and practice of yoga began as a need to reduce stress, lose weight and add exercise to a hectic life.

Yoga Heart is a practice that integrates breath, movement and meditation. This yoga class is suitable for all levels. Dress comfortably, bring a yoga mat and thick blanket. Pre-registration is required.

#62833 Jan 18-Mar 21
$80 Main Campus Napa, Rm 607
Wed, 6:00-7:15pm, Watkins

#62834 Apr 4-May 23
$48 Main Campus Napa, Rm 607
Wed, 6:00-7:15pm, Watkins

Yoga for Improved Health
Mary Walter has worked in clinical medicine for over 20 years. She has a BS in health science and is a licensed physician assistant. She has a special interest in health education and preventive medicine.

Are you overweight, out of shape, feeling stiff and achy or stressed out? Do you know you should be getting some exercise and eating better, but aren’t sure where or how to begin. Start here, start now! This class will include: gentle yoga postures to increase strength and flexibility and improve balance; breath work and deep relaxation exercises to decrease stress; basic nutrition information; and health education, examining how life style choices impact our health. This class is suitable for older beginners and all students new to yoga. All yoga is done at one’s own pace, and proper alignment of all basic postures will be taught. Tuesday’s class can be taken alone, although students will further benefit by taking the Thursday morning class as well. Wear loose clothing or tights, bring a yoga mat, blanket or thick towel and a long strap.

Pre-registration is required.

#62799 Jan 17-Apr 24
$85 Upper Valley Campus, Rm 9AB
Tue, 8:30-10am, Walter

#62803 Jan 18-Mar 14
$55 Upper Valley Campus, Rm 9AB
Wed, 5:45-7:15pm, Walter

Tai Chi
Instructor Joan Comendant, has 16 years of experience teaching Tai Chi and is a Certified Professional Senior Fitness instructor.

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. Pre-registration is required.

#62790 Jan 19-Apr 26
$78 (no class Mar 22)
Upper Valley Campus, Room 9AB
Thu, 10:45-11:45am, Comendant

Pre-registration is strongly recommended for all fee based classes.

Classes are subject to cancellation if there is low enrollment!

See page 36 for the four easy ways to register.
Feldenkrais
Experience Pleasurable Movement, a Strong, Reliable Body & a Flexible Mind with Feldenkrais Awareness Through Movement® Lessons. Believe it or not, regaining a freedom of movement that is your birthright can happen at any age! Are aches, pains, or old injuries keeping you from exercising and staying healthy? Does inflexibility and sore joints keep you from being active and doing the things you love? Does your idea of yourself and your abilities limit what you can do? Come explore a series of Awareness Through Movement® lessons that invite your neuro-muscular system to remember its potential and learn something new. Through gentle movement explorations, you will discover how your habits limit you and discover ways to re-pattern your action for efficient, pleasurable, easy, powerful and elegant movement. Awareness Through Movement® is beneficial for people of any age or physical condition, from the very active to those who would like to get moving again. The movements are done very slowly, with attention being focused on the feeling of the action itself. Lessons are done lying on the floor. Students should wear comfortable, loose fitting clothing and bring a thick blanket to class. Pre-registration is required.

#62782 Jan 18-Feb 29
$70  Upper Valley Campus, Room 9AB
     Wed, 9:30-10:30am, Feder

Swim for Fitness
This 12 week course is designed to improve basic aquatic skills (e.g. crawl stroke, back stroke, breast stroke) and provide lifelong fitness through increased endurance and knowledge gained about the major components of a workout. Pre-registration is required.

#62651 Feb 27-May 23
$120  Main Campus, Pool, Napa
      Mon/Wed, 5-6pm, Barsotti

Swim for Fun and Fitness
This 10 week course will be a fun and fitness swimming class that will provide a workout and stroke instruction. Open to students who are water safe, can tread water in deep end of pool, and have some knowledge of the competitive strokes. Pre-registration is required.

#62652 Mar 5-May 16
$100  Main Campus, Pool, Napa
      Mon/Wed, 11am-12pm, Garibaldi

Water X & Fun
This shallow and deep water workout includes dynamic style exercises with variations of upper and lower body movement. You will jog, kick, push, pull and jump through the water to create resistance and improving cardiovascular fitness, muscular strength, endurance and flexibility. This class is designed for both swimmers and non-swimmers to give you a gentle way to exercise joints and muscles pain free. This class is designed for both swimmers and non-swimmers to give you a gentle way to exercise joints and muscles pain free. Students will participate in aerobic activity, stretching, and yoga type movements in the pool that will utilize aquatic exercise equipment including aqua steps, medicine balls, stretch bands, kickboards, buoyancy body bars, noodles, and weights. As the participant, you determine your own intensity by deciding how hard to manipulate the water. Pre-registration is required.

#62650 Mar 3-May 19
$83   Main Campus, Pool, Napa
      Sat, 10-11:30am, Tedesco

Competitive Tennis
This workshop will include on-court skills and strategies for all tennis players who are competitive on the local circuit or ready to join tournaments and/or official USTA matches or league play. College and high school students who have completed three to four semesters of tennis instruction also are welcome to sign up for this session of tennis. Pre-registration is required.

#62644 Feb 27-May 14
$75   Main Campus, Tennis Courts, Napa
      Mon, 5:30-7pm, Thompson

#62645 Feb 29-May 16
$75   Main Campus, Tennis Courts, Napa
      Wed, 5:30-7pm, Thompson

Strength Training and Conditioning
This course provides the student with an individualized approach to achieving muscular strength, endurance, bone density, flexibility as well as understanding the motivational and mental concentration techniques needed for proper conditioning. Stability balls, stretch bands and light weights will be used. Pre-registration is required.

#62648 Mar 1-May 24
$61   Main Campus, North Gym 400, Napa
      Thu, 5:30-7pm, Page

#62649 Feb 27-May 23
$122  Main Campus, North Gym 400, Napa
      Mon/Wed, 5:30-7pm, Page
Lifelong Learning

Dance and Recreation

Ballroom, Latin & Salsa Dancing

Debbie and Ed Baxter have been dancing professionally since 2002. They have performed on stage and taught for many colleges and recreation districts in the Northern California area.

This class will take you from the passionate Tango to the Sizzling Salsa and everywhere in between. You’ll learn basic moves as well as lead and follow techniques. Do all the favorites like Cha Cha, Waltz, Swing, Night Club 2 step, Foxtrot, Tango, Bachata, Merengue, Salsa and much more. No sneakers please. NO PARTNER IS REQUIRED. Pre-registration is required.

#62791 Jan 23-Mar 19
$80 Napa Campus, Rm 601A
Mon, 7—8:30pm, Baxter

#62792 Apr 2-May 21
$80 Napa Campus, Rm 601A
Mon, 7—8:30pm, Baxter

Intermediate Tap Dance

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 know tap dance basics. Students will review tap basics; increase clarity of sound and speed; improve techniques; learn tap combinations and routines; and explore different tap styles. Students must have tap shoes, appropriate exercise or dancewear, and bring a notepad and pen. Pre-registration required.

#62774 Jan 17-Feb 28
$75 Napa Campus, Rm 601B
Tue, 7-8:10pm, Rogers

#62775 Mar 6-May 22
$80 (no class April 10)
Napa Campus, Rm 601B
Tue, 7-8:10pm, Rogers

Tap for Napa Valley College Performance.

Must be enrolled in Intermediate Tap. Pre registration required.

#62777 Jan 17-Feb 28
$15 Napa Campus, Rm 601A
Tue, 8:10-9pm, Rogers

#62778 Mar 6-May 22
$20 (no class April 10)
Napa Campus, Rm 601A
Tue, 8:10-9pm, Rogers

REFUND POLICY

Requests for a refund on a fee-based class not cancelled 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 cancelled or meeting times are changed by the college.
Have you heard about this great community program? Trips and Tours started in 1974 with the goal of providing life-long learning opportunities to the community through educational travel.

Take a one-day trip to Bay Area destinations and beyond:

- Disney Museum - Jan 24
- Marin Center
  - 102 Years of Broadway - Feb 19
- San Francisco Piers
  - Tulipmania - Feb 23
- Woodland Opera House
  - South Pacific - Mar 24
- Marine Mammal Center/Sausalito
  - Apr 17
- Filoli Gardens - May 9
- Beach Blanket Babylon - May 20
- Angel Island/Tiburon - Jun 6

Extended trip destinations include:

- Sunny Portugal - Feb 2012
- Georgia & South Carolina - Mar 2012
- American Spirit Family Trip - Jun 2012
- Russian River Cruise - Jul 2012
- Heart of Texas - Sep 2012
- Angkor Wat & Vietnam - Nov 2012

Join us at our Trip Information Meeting!
2-3 p.m. on the Napa Campus in Room 838
Friday, February 17
2-3pm
Napa Campus, Room 838
Learn details about up-coming Extended Trips
R.S.V.P. please, 967-2901

Trip flyers are available at the St Helena campus.
Call for information or for a detailed Extended Trip brochure.
707-967-2901
Napa Valley College offers a variety of noncredit classes for developmentally, psychologically and/or physically disabled or confined adults at various locations throughout the valley. All classes are free and are open to members of the community who may benefit from instruction. New semester classes begin the week of January 1. Registration will take place in class.

For further information and specific times, call the Community Education Office, 967-2901 or the Office of Special Services at 253-3080.

### Off Campus Locations

**AMERICAN CANYON**
- American Canyon Chamber of Commerce  
  3419 Broadway St. #H11

**CALISTOGA**
- Calistoga Elementary School  
  1327 Berry
- Calistoga Presbyterian Church  
  3rd and Washington Streets

**ST. HELENA**
- NVC Upper Valley Campus  
  1088 College Avenue

**NAPA**
- Chamber of Commerce  
  1556 First Street
- Community Ed Center  
  1360 Menlo Ave.
- Napa Valley College  
  2277 Napa-Vallejo Hwy
- Small Business Dev. Center  
  1556 First St, Suite 103
Registration: See page 36

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.

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. Materials fees are not refundable. Classes fewer than 15 persons enrolled and IN ATTENDANCE at the first class meeting may be cancelled. Once begun, minimum attendance of 10 must be maintained for the class to continue.

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.

Parking Fees: Parking permits are required for vehicles using the parking lots at the NVC Napa campus between 6:30 a.m. and 10 p.m., Monday through Friday. You may either purchase one-day permits from coin-operated dispensers in college parking lots at $2.00 per day (eight quarters, please) or purchase a parking sticker, which allows unlimited, legal parking. NOTE: Cars without either a parking sticker displayed on the bumper or a daily permit displayed as directed will be ticketed. No permit is required at the Upper Valley Campus in St. Helena.

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 cancelled or changed, every reasonable effort will be made to notify enrollees by phone or mail.

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.

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.

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, 253-3080 to find out about reasonable accommodations available.

ADA Compliance: For information regarding the college’s equal opportunity policy, contact Oscar de la Haro, Vice President, Student Services and Title IX Compliance Officer, room 205, 253-3110. For information regarding the requirements of Sections 503 and 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities, contact Windy Martinez, Associate Dean, Special Services, room 210-F, 253-3080 (voice), 253-3085 (TDD).

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.

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.

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 Laura Ecklin, Dean of Human Resources, Room 1339K, phone 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.
REFUND POLICY

Checks will be returned and no credit card charges will be made if requested classes/trips are already closed. Full refunds will be issued if a class is cancelled by the college. Requests for refunds on a class not cancelled by the college must be made at least five working days prior to the beginning of class. No refunds can be made on requests received after that date. A $5 per person processing fee will be retained on ALL REFUNDS unless the class/trip is cancelled or meeting times are changed by the college. Refunds must be requested through the Community Education Office. For Trips and Tours, refunds are granted only if the trip is filled and the reservation can be resold by the Community Education Office.

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!

Community Services schedule is online at www.napavalley.edu.
See page 11 for directions.
Community Education Enrollment

Name _________________________________________________________________________
Last            First        MI            Other Name Used
Mailing Address__________________________________________________________________
Number & Street   City                State  Zip
Phone (____) ______-________   Work (____) ______-________  Cell (____) ______-________
Male ___ Female ___     Date of Birth _____/_____/______      Email: _______________________
Student ID#: ________________________     TERM: ___Spring    ___Summer    ___Fall   20____

Have you lived continuously in California for ONE YEAR prior to the first day of classes?
□ Yes   □ No  Date Moved to CA: _________ If no, will you be living in California during the period of
attendance in the class(es) you are enrolling in today?  □ Yes   □ No

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.

Ethnicity and Race: Are you of Hispanic or Latino ethnicity? □ No □ Yes (If yes, check one or more)
   □ Mexican, Mexican / American, Chicano □ South American
   □ Central American □ Hispanic: other

What is your race? □ White          □ Black or African American
   □ Asian                     □ Indian          □ Chinese        □ Guamanian
   □ Pacific Islander          □ American Indian / Alaska Native □ Cambodian
   □ Central American          □ South American  □ Japanese
   □ Hispanic                  □ Vietnamese
   □ Mexican, Mexican / American, Chicano □ South American
   □ Central American          □ Hispanic: other

What is your primary language? __________________________________________________

ENROLLMENT FORM

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<tr>
<th>Registration #</th>
<th>Class Name</th>
<th>Start Date/Time</th>
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<th>Fees (if any)</th>
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Payment Information
□ Cash   □ Check – Payable to Napa Valley College   □ MasterCard □ Visa
Credit Card Number ____________________________ Exp. Date _________
Authorized Signature __________________________
Card Holder ____________________________________
Napa Valley College offers classes that inform, inspire, and challenge the lifelong learner. Explore our offerings. Find a new passion. Tap into your creative genius. Classes are open to all adult students.

**Arts and Crafts**
- Basic Watercolor techniques
- On-location watercolor
- Painting on china
- Creative arts
- Painting workshop
- Pastels
- Ceramics

**Special Classes**
- Creative Writing
- Food & Wine Classes
- Yoga
- Music
- Tai Chi
- On-line Computer Classes

*Native American Memorial at the Upper Valley Campus. Inscribed on the rock, “Oh great spirit whose voice I hear in the wind, whose breath gives life to the world, hear me. I come to you as one of your many children. I am small and weak, I need your wisdom. May I walk in beauty.”*