New Opportunities and New Relationships Start Here

It is with pleasure that I share with you the news that Napa Valley College has been selected by BestColleges.com as the #1 two-year college in California!

This honor speaks volumes about the commitment our community has made to quality higher education opportunities for all and I thank you for your tremendous support for the college and its students over the last 73 years. Now more than ever we are extremely proud to serve this great community by offering the best in transfer preparedness coursework, work-force training, and lifelong learning. The work of our dedicated faculty and staff with students is at the core of this success and I’m sure you will join me in giving them all a collective, “Congratulations!”

The programs offered through our community education program remain a key part of our service to the community and our beautiful Upper Valley Campus in St. Helena is a wonderful place to embrace the lessons of the rich beauty which surrounds us here in the Napa Valley. Our fall community education classes and activities bring together so much of what makes the Napa Valley strong and vibrant. From the delights of creative expression found in the annual Napa Valley Open Studios in September to the honored celebration of Dia de los Muertos in November and delectable seasonal treats of the Napa Valley Cooking School’s Winter Restaurant in December, we can confidently say, “Life is good!”

Please take a moment to discover the wonderful range of offerings found in the pages of this schedule of classes and find a class or cultural experience that is right for you. Dare to take that Food Enthusiast class you’ve always considered. Take the time to embrace your inner yogi. Learn a foreign language. Expand your small business. Take that daytrip. Dust off that paintbrush. Get a jumpstart on your college degree. Make that Winter Restaurant reservation. And connect with us! We’d love to hear from you.

Sincerely,

Dr. Ronald Kraft

The Upper Valley Campus (UVC) is a small and intimate, designated center of Napa Valley College, which is part of the California Community College system. UVC is situated on a beautiful 6.9-acre campus that serves the community of St. Helena, and the greater Napa Valley by offering fee-based, non-credit and limited credit classes. UVC is also home to the Napa Valley Cooking School, a 14-month certificate program designed to provide students with hands-on, technique driven, culinary and pastry skills required for a professional culinary career.

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

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8 am – 4 pm, Friday

Front Cover: Lowell Downey, art + clarity
The best way to ensure your place in class is to Pre-Register!

THREE WAYS TO REGISTER

PHONE-IN
Use our secure 24-hour voicemail registration service.
Phone: (707) 967-2900, ex. 1301.
For any additional people, please leave their Full Name, Date of Birth, and authorization to use same Credit Card for payment

MAIL
Include your checks or credit card information with the enrollment form.
Mail to: NV C Upper Valley Campus
1088 Colleg e Ave
St Helena, CA 94575

Email to: UV C_StHelena@napavalley.edu

WALK-IN
You may register at Napa Valley College Upper Valley Campus office,
Monday-Friday from 9am-4pm.
1088 College Ave, St Helena, CA 94575

Call (707) 967-2901 if you do not receive a receipt within 7 business days. You will be notified if the class is full or cancelled.
COLLEGE CLASSES: CREDIT

The 2015 Fall Schedule at the Upper Valley Campus has a variety of credit class offerings. Students may register online through WebAdvisor or in person at either the main Napa campus or our Upper Valley Campus.

ARTS-100-67275: Foundations of Studio Arts 3 units
This course provides a broad introduction to the history, materials, and practices of the studio arts, focusing on the development and contemporary expressions of drawing, painting, ceramics, printmaking, sculpture, photography, and other media.
Aug 17 – Dec 19
Wed, 6:00-8:50pm
Upper Valley Campus
Perry, Rooms 4 & 8
$46/per unit

ARTS-110-66376: Fundamentals of Drawing 3 units
This course focuses on the development of observational skills and drawing techniques, employing a wide range of drawing media and subject matter. Students in this course will develop both technical abilities and creative responses to material and subject matter. No prior experience with drawing is required or expected.
Aug 17- Dec 19
Mon/Wed, 2:00-4:50pm
Upper Valley Campus
Perry, Room 8
$46/per unit

ARTS-120-67277: Fundamentals of Painting 3 units
This introductory studio course focuses on the basic techniques and materials of painting, employing a wide range of painting media and subject matter. Topics include basic color theory, materials, development of both representational and abstract approaches, and strategies for intuitive, individual response to subject matter and materials in directed assignments. Designed for students with no prior experience with painting.
Aug 17- Dec 19
Fri, 9:30-3:20pm
Upper Valley Campus
Willis, Room 8
$46/per unit

FIVE EASY STEPS TO ENROLL:

STEP #1 APPLY FOR ADMISSION
STEP #2 COMPLETE ASSESSMENT
STEP #3 ONLINE ORIENTATION
STEP #4 COUNSELING/ADVISING
STEP #5 REGISTER FOR CLASSES

www.napavalley.edu/StudentServices/AR/Pages/HowtoRegister.aspx

WALK IN TO REGISTER
NAPA
2277 Napa-Vallejo Hwy.
or
ST. HELENA
1088 College Ave.
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Units</th>
<th>Description</th>
</tr>
</thead>
</table>
| CFS-120-67269 | Child Development                               | 3     | This course will examine theories and research regarding physical, cognitive, social, and emotional development from preconception through adolescence. Typical and atypical development will be considered. The impact of the family, culture, and society on the developing person will be explored.  
Aug 17- Dec 19  
Tues/Th, 9:30-10:45am  
Upper Valley Campus  
Smyle, Room 7  
$46/per unit |
| ENGL-90-55987 | Prep for College Read & Writing 1               | 4     | English 90 is a class designed to build the students’ skill level and confidence in academic reading and writing and prepare them for college level work, including research. The course emphasizes the relationship of reading, thinking, and writing, providing instruction in college-level critical reading skills, including the application of advanced reading comprehension skills, critical analysis, evaluation of college-level texts, as well as instruction in college-level essay development, including the concepts of coherence, clarity, and unity, and the correct use of grammar. A minimum of 5,000-6,000 words of writing is required.  
Aug 17- Dec 19  
Mon/Wed, 9:30-11:20am  
Upper Valley Campus  
Bewick, Room 7  
$46/per unit |
| ENGL-120-64306 | Reading & Comp 1                               | 4     | English 120 develops expository, narrative, and argumentative writing based on reading and analysis of essays and other college-level texts. The course emphasizes critical thinking and reasoned support of ideas and reinforces the connections between reading and writing. Students will also be instructed in a range of research methods and practices, including online research, evaluation and correct integration of sources, respect for academic ethics and avoidance of plagiarism. 6,000 to 8,000 words of writing are required.  
Aug 17- Dec 19  
Mon/Wed, 12:30-1:45pm  
Upper Valley Campus  
Bewick, Room 7  
$46/per unit |
| PHOTO-120-67455 | Introduction to Photography                    | 3     | This non-darkroom, lecture/demonstration course is designed to introduce the student to basic concepts of photography and to improve upon technical skills in the operation of both digital and film cameras. Emphasis is placed on developing an understanding of design, composition, and creative vision. The course will explore the many applications of photography, career possibilities, and its impact as a major communication force.  
Aug 17- Dec 19  
Mon/Wed, 6:30-7:45pm  
Upper Valley Campus  
Powell, Room 4  
$46/per unit |
Basic Computer Skills  #67763

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

Aug 20-Nov 19
Thu, 1:00-2:50pm
Upper Valley Campus
Stubitsch, Room 3
No Fee

ENGLISH AS A SECOND LANGUAGE (ESL): NON-CREDIT

English as a Second Language (ESL)

Learn practical English in a friendly, supportive environment! Students will learn useful vocabulary relating to living and working in the US. Students will have many opportunities to converse with their classmates using the new vocabulary. Phonics for reading and spelling, grammar, and verb conjugation are introduced. Today is the best day to begin your English studies! Registration will take place in class. A $10 materials fee will be collected when you register in class.

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. Inscríbase en la clase. Hay una cuota de $10 para materiales.
ESL Multi-Level – Calistoga
This course is designed for students whose primary language is not English. The emphasis will be on understanding English both in conversation and writing at the beginning and intermediate levels. The instruction is geared toward assisting students in acquiring communication skills to be more effective in the community and on the job. Grammatical skills, (both written and spoken) as well as life skills will be emphasized. Basic reading in the students’ native language is encouraged.

#67768
Aug 17-Dec 16
Mon/Wed, 8:40-11:30am
Community Presbyterian Church of Calistoga
Doyon
No Fee

#67754
Aug 18-Dec 17
Tue/Thu, 8:40-11:30am
Community Presbyterian Church of Calistoga
Rogers
No Fee

#67834
Aug 19-Nov 9
Mon/Wed, 6:00-7:30pm
Calistoga Farmworkers Housing Center
Doyon
No Fee

ESL Multi-Level – St. Helena
This course is designed for students whose primary language is not English. The emphasis will be on understanding English both in conversation and writing at the beginning and intermediate levels. The instruction is geared toward assisting students in acquiring communication skills to be more effective in the community and on the job. Grammatical skills, (both written and spoken) as well as life skills will be emphasized. Basic reading in the students’ native language is encouraged.

#67755
Aug 13-Oct 8
Tue & Thu 6:15-8:20pm,
Up Valley Family Center, St Helena
Grove
No Fee

#67757
Oct 13-Dec 10
Tue & Thu 6:15-8:20pm,
Up Valley Family Center, St Helena
Grove
No Fee

ESL Beginning – Computer Assisted
Students who are new to the English language or who wish to brush up on basic grammar and conversational skills will practice English in group and individual exercises. Computer assisted instruction (CIA) will supplement class work to give students additional skills in reading, writing and speaking. Conversation exercises will emphasize correct usage, clarity and spontaneity of expression for students to gain confidence in a variety of situations (socially, at work, academically). A grammar book may be available for purchase for students who wish to progress faster beyond class time. Students from all cultures are welcome to share their stories in a relaxed, friendly environment.

#67759
Aug 19-Dec 16
Wed, 4:00-5:00pm,
Upper Valley Campus
Martin, Room 3
No Fee
ESL Multi-Level – Computer Assisted
This class, conducted in English, will enable students from beginning to advanced to practice reading, writing and speaking while increasing knowledge of verbs, vocabulary and grammar. Group dialogues and presentations will allow students to gain confidence in communicating fluently and clearly in a variety of real life situations. Computer assisted instruction (CIA) will supplement class work and allow students to study at their own pace. Students from all cultures are welcome to share their stories in a friendly environment.
#67760
Aug 19-Dec 16
Wed, 5:00-7:00pm Upper Valley Campus
Martin, Room 3
No Fee

ESL Advanced – Computer Assisted
This class, conducted in English, will allow students already proficient in English to practice more sophisticated dialogues while polishing their grammar, speaking and writing skills. Students will write and receive feedback at each class meeting with the goal of students producing their own stories. Although the class is Advanced, all levels are invited to participate because the richness of sharing experiences promotes learning English in a friendly, welcoming environment. Students from all cultures are welcome to share their stories.
#67761
Aug 19-Dec 16
Wed, 7:00-8:00pm Upper Valley Campus
Martin, Room 3
No Fee

ESL Prep For College
This course is designed for non-English-speaking students who are interested in eventually pursuing studies at a college level or for those students interested in taking their English learning to the next level. The emphasis is on basic grammar and vocabulary which the student will need to begin to function in a college environment. Literacy in native language is recommended.
#67752
Aug 17-Dec 15
Mon/Tue, 8:40-11:30am
Community Presbyterian Church of Calistoga
Ruston
No Fee

#67753
Aug 19-Dec 16
Wed, 5:30-8:30pm
Boys and Girls Club, St Helena
Bagwell
No Fee

#67835
Sept 4-Dec 18
Fri, 9:00-12:00pm
Napa Valley Adult School
Rogers
No Fee
ESL – Computers
Learn basic computer skills in English in a relaxed environment. Explore how computers can help you to communicate better at work and with your friends and family. You will learn how to use a mouse and a keyboard and how to create a letter and an email. You will also learn how to organize folders, create an email account, open and send an email. Additionally you will learn how to search effectively for topics using the Internet. Your teacher will be bi-lingual. This class is for people with very little experience with computers who are also learning to speak English.

#66762
Aug 17-Dec 14
Mon, 5:00-8:00pm
Calistoga High School, Computer Lab
Rogers
No Fee
Childcare is available.

INGLES Y COMPUTADORAS
Calistoga High School, lunes 5:00–8:00 pm en el Laboratorio de computadoras clases gratis. La primaria August 17, 2015
Roxanne Rogers, maestro
habilidades de computacon
usar email
WORD.doc
practicar escribir con maquina
usar CDs y memoria
usar el internet
Texto disponible
SPECIAL CLASSES FOR SPECIAL PEOPLE

Napa Valley College offers a variety of non-credit classes for developmentally, psychologically and/or physically disabled or confined adults at various locations throughout the valley. All classes are free and open to the community who may benefit from instruction. Registration will take place in class.

For further information and specific times, contact the Community Education Office, (707) 967-2900 or the Office of Student Support Services at (707) 256-7348

YOUNTVILLE VETERAN’S HOME
260 California, Yountville

Singing/Music Basic
This class will provide an opportunity to experience and participate in a music setting through singing, movement and playing rhythm instruments. Music fundamentals and history of songs will be presented with discussion and reminiscence encouraged.

CLASS TIMES
Mon 1:00-2:30pm, MacPherson
Mon 2:30-4:00pm, MacPherson
Tue 1:30-3:00pm, Heims
Tue 3:00-4:00pm, Heims
Tue 4:00-5:00pm, Heims
Wed 1:00-2:50pm, MacPherson
Thu 1:30-3:00pm, Heims
Thu 3:00-4:30pm, Heims

HEALTHCARE TRAINING
Napa CPR is an American Heart Association Training Center providing ACLS, PALS, BLS for Healthcare Providers, and CPR courses. In addition, EMS CEU courses and community health classes are available for the general public. For more information regarding our offerings, please go to: www.napacpr.com.

PUBLIC SAFETY
The Napa Valley College Criminal Justice Training Center is one of 39 regional law enforcement training centers in California and accredited by the California Commission on Peace Officer Standards and Training, Standardized Training for Corrections and Napa Valley College. For more information regarding our offerings, please go to: www.nvccjtc.com.
If you are looking to take your culinary knowledge to a new level or engage in an exciting and interactive experience for your next event, the Food and Wine Enthusiast program could be the right choice. Weekend and evening classes are available year around.

We invite you to engage your passion, whet your appetite, sharpen your knives and join us for one (or more) of these great cooking classes.

**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 11 years, expanding the culinary offerings considerably and is most proud of the wonderful variety of culinary experts that make up the Food Enthusiast Program. Prior to her directorship at the Napa Valley Cooking School, Chef Barbara 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.

Visit www.napavalley.edu to learn more

Cooking classes make wonderful gifts for the holiday season, birthdays, or any special occasion. Treat yourself to a class or two, and tuck a gift certificate in to someone special's stocking or birthday card for a fun and tasty experience that keeps on giving!

Available in values of $85, $95, or $100.

707/967-2900
Vegetables—The Center of the Harvest Table  
All those wonderful fall vegetables and what to do with them? If you are looking for tasty ways to incorporate more vegetables into your family’s diet, without sacrificing flavor—this is the class for you. Cold fall nights are perfect for these family dinners that will leave you satisfied and not even missing the meat. Tonight’s menu:

Garlic Dinosaur Kale with Burrata and Grilled Toast, Green Pancakes with Roasted Tomatoes and French Feta, Roasted Winer Vegetable Couscous with Preserved Lemons and Marcona Almonds, Green Risotto with Panagrattato, Late Summer Pepper Shakshuka with Baked Farm Eggs, Creamed Mushrooms and Parsnip Gnocchi Charred Cauliflower with Cumin, Lentils, Chickpeas and Lemon-Mint Skyr.  

Sep 24
Thu, 6:00-9:00pm
Upper Valley Campus Kitchen
Alexander
$85

Harvest Soup Workshop & Take Home Soups for your Freezer  
The bounty of fall ingredients and the cooling weather scream out for soup-supper nights. Learn how to make simple versatile soups that you can do ahead and freeze for the winter months. Some of the great soups we will make in the class will be: Spicy Chorizo, White Bean and Manila Clam Chowder, Napa Valley Pear and Parsnip Soup, Thai Red Curry Pumpkin and Coconut Milk Soup, Roasted Garlic, Wild Mushroom and Barley Soup, French Country Vegetable Pistou, and Spicy Calabrian Tomato. This class will include a take home of 5 different soups to stock your freezer up for the winter! Make sure to bring a cardboard box to transport your soups home!  

Oct 8
Thu, 6:00-9:00pm
Upper Valley Campus Kitchen
Alexander
$95

“Chef’s Table” Pop Up Restaurant— Autumnal Coast, Field & Forest  
Back by Popular Demand---the Chef’s Table with Adam and Barbara---the perfect class for all you food enthusiasts to observe two professional chefs preparing a 5 course dinner for 20-and making it look easy! In this class--part demonstration--part reality cooking show, you will be in the midst of 2 chefs cooking together to make a 5 course dinner. You will receive recipes, a complete prep timetable, and may be invited to join in the plating, or stir the sauce! Come alone or with friends and share an evening with fellow foodies, eating, tasting wines and watching 2 chefs prepare a modern Californian autumnal menu using only the freshest, farm-grown, seasonal ingredients. You will be ready to pull this one off at home and make it look easy.

Autumnal Coast Field & Forest
Gnudi, Sage Brown Butter, Walnuts, Gorgonzola
Beet Tartare, Horseradish Crème Fraiche, Potato Crumbs
Smoked Sablefish, Pan-fried Oyster, Tartar Sauce, Fines Herbs
Braised Pork Shoulder, Pear and Parsnip, Hard Cider Gastrique
Toasted Oat Semifreddo, Rhubarb Air, Raspberry, Earl Grey Glass

Demonstration and Dinner  
Oct 23
Fri, 6:00-9:00pm
Upper Valley Campus Kitchen
Alexander, Busby
$100
Lobster Mania  #67685

Another great class in the “Mania” Series….this time the spotlight is on the Lobster!!  We will take a close look at the Maine Lobster and a brief look at the Spiny Lobster to create some fabulous dishes for special occasions. Included in this class will be a twist on some classics and some exotic recipes that will be sure to attract you shellfish lovers.  Lobster “Clubhouse” with Roasted Tomatoes, Pancetta and Avocado, Lobster “Mac and Cheese” with Orzo and Mascarpone, Wok-Fried Chili Lobster, a twist on the classic Lobster Chowder, Lobster Tostadas, and Vietnamese Spring Rolls of Fresh Lobster with Spicy Dipping Sauce.  Register early! This class is sure to fill up.

Nov 10
Tues, 6:00-9:00pm
Upper Valley Campus Kitchen
Alexander
$100

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. In January 2004 Chef Adam received the honor of Certified Master Chef…one of only 61 in America!  Chef Adam, is Director of Special Culinary Operations at the Culinary Institute of America.

Blademaster – The Knife Skills Class that Started it All  #67686

If you don’t know the difference between a Julienne and Brøunoise, and you think chopping and slicing are the same... our knife skills class is for you. Solid hand skills and proper technique are the foundations of good cooking; Chef Adam can get you on the road to professional results, fast!  We begin the evening with a brief discussion on setting up your work area, types of knives and their uses, tips on purchasing, sharpening, and honing with the steel.  The remainder of the evening is spent working in the kitchen under his expert eye to ensure proper hand movements while learning various important vegetable cuts that every serious food enthusiast should know.  Spend a few hours with Chef Adam and let a professional show you the tricks of the trade.  Light meal included at the end of class.

Hands On
Sep 17
Thu, 6:00-9:00pm
Upper Valley Campus Kitchen
Busby
$85

NEW ONLINE OPTION TO REGISTER
FOR FOOD AND WINE ENTHUSIAST PROGRAM

www.napavalleycookingschool.org/enthusiast-registration.php

Or Call (707) 967-2900
“Chef’s Table” Pop Up Restaurant— Autumnal Coast, Field & Forest #67684

Back by Popular Demand---the Chef’s Table with Adam and Barbara---the perfect class for all you food enthusiasts to observe two professional chefs preparing a 5 course dinner for 20 and making it look easy! In this class--part demonstration--part reality cooking show, you will be in the midst of 2 chefs cooking together to make a 5 course dinner. You will receive recipes, a complete prep timetable, and may be invited to join in the plating, or stir the sauce! Come alone or with friends and share an evening with fellow foodies, eating, tasting wines and watching 2 chefs prepare a modern Californian autumnal menu using only the freshest, farm-grown, seasonal ingredients. You will be ready to pull this one off at home and make it look easy.

Autumnal Coast Field & Forest
Gnudi, Sage Brown Butter, Walnuts, Gorgonzola
Beet Tartare, Horseradish Crème Fraiche, Potato Crumbs
Smoked Sablefish, Pan-fried Oyster, Tartar Sauce, Fines Herbs
Braised Pork Shoulder, Pear and Parsnip, Hard Cider Gastrique
Toasted Oat Semifreddo, Rhubarb Air, Raspberry, Earl Grey Glass

Demonstration and Dinner
Oct 23
Fri, 6:00-9:00pm,
Upper Valley Campus Kitchen
Alexander, Busby
$100

Provincial French Country Cooking #67689

Back by Popular Demand! Here’s a chance to indulge in the delightful and somewhat decadent foods that make for a fabulous family-style French Country dinner. Inspired wine-friendly dishes like: Eggs poached in red wine with duckling lardons and red-wine sauce, Rich slow-cooked Cassoulet of beans and sausage, Frisée Salad with Chicken Confit and Goat Cheese, Baked Oysters Provençale, Coquille Saint-Jacques and more. Simple ingredients cooked with love in a non-rushed evening of deliciousness, dinner follows

Hands On
Nov 12
Thurs, 6:00-9:00pm
Busby
Upper Valley Campus Kitchen
$95

Holiday Hors d’oeuvres #67690

With the holidays just around the corner, it’s that time again to make sure you have the latest and greatest nibbles to make you the holiday star! Simple but elegant bites are our focus, and we’ll discuss rock-solid strategies for preparing in advance to make party preparation a breeze. Roll up your sleeves and get into holiday hors d’oeuvres in this hands-on class that ends with a dazzling display of fabulous bites you’ll be able to simply prepare and delight your guests with. Register early for this sure-fire sellout class.

Hands On
Dec 14
Mon, 6:00-9:00pm
Upper Valley Campus Kitchen
Busby
$95
Chef Marielle Fabie, a Vallejo native, is a 2012-2013 Napa Valley Cooking School alumni. She landed her first job dispensing soda and making change in her father’s food truck at the age of 10. Marielle was an exemplary student at the NVCS and she landed her externship at the Michelin 3 star restaurant Saison in San Francisco where she was quickly hired full-time as a commis and soon onto garde manger. After two years, Fabie took on an opportunity to start a Fine Foods company with former Saison colleague Rodney Wages. Eager to return to the kitchen, Fabie hopes to one day join the ballot of young, talented female chefs and entrepreneurs. Currently Marielle is sous chef at Alexander’s Patisserie in Mountain View.

Macarons! The French Pastry Sensation! #67691
These are the latest rage in the patisseries of Paris. Served as a dessert or packaged with pretty ribbons and given as gifts, these tiny light cookies with delicious fillings in a range of colors and exotic flavors. While working at the Michelin starred Saison in San Francisco, Chef Marielle Fabie perfected the creative and chic macaron and will guide you through the tricks of the trade to making perfect ones at home. Each student will take home a sample of these Parisian Treats!

Hands On
Oct 3
Sat, 11:00am-2:00pm
Upper Valley Campus Kitchen
Fabie
$85

Christmas Cookies #67692
When the scent of freshly baked cookies and the spirit of giving fills the air, we know Christmastime is near. Although a little early this year, this great new class from Chef Marielle will provide you with some cookies for your Thanksgiving break and have you primed and ready for your Christmas baking. Spend a Saturday with the talented and creative Marielle, to create a selection of modern, chic and tasty Christmas treats—good any time of the year!

Hands On
Nov 21
Sat, 11:00am-2:00pm
Upper Valley Campus Kitchen
Fabie
$85

Chef/Pastry Chef Stephen Durfee is currently working as a Pastry Chef Instructor at the acclaimed Culinary Institute of America at Grey-stone. Prior to his teaching engagement, Stephen Durfee worked for over five years at The French Laundry in Yountville, CA, rotating through the various kitchen stations and eventually becoming pastry chef of the popular restaurant. He won the 1998 James Beard Award for “Pastry Chef of the Year” and was named one of the “10 Best Pastry Chefs in America” in 1999 by Pastry Art & Design. Other professional experience includes working as pastry chef of the Wheateleigh 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 Chambéry.
Operation Chocolate with a Master Chocolatier

Join Chef Stephen Durfee for this one day chocolate workshop. This is an introductory course, perfect for amateur chocoholics, but with advanced techniques to challenge those with previous experience. Chef Stephen, who in our eyes makes the valley’s most divine chocolate desserts, sauces, ice creams and cakes and will touch on confections and bon-bons. Easy methods for tempering, fool-proof ganaches and sinfully delicious desserts make this a not-to-be-missed class. Register Early!!

Hands On
Oct 17
Sat, 11:00am-2:00pm
Upper Valley Campus Kitchen
Durfee
$95

Thanksgiving Baking

Here is a great new class from our ever-popular pastry guru—Stephen Durfee—but how many of you knew that he was an excellent hot kitchen chef too, and did that before committing himself to pastry? Well this class will highlight both of Chef Durfee’s talents and leave you with some great new recipes for before, after, and during Thanksgiving. Stephen’s famous “Better than Pumpkin” Butternut Squash Pie, Turkey Pot Pie, Wild Mushroom Bread Pudding, Buttermilk Biscuits, Soft Rolls with Fresh Herbs, Cranberry Orange Kugelhopf, Persimmon Pudding and Panna Cotta with Huckleberry Sauce will certainly add some new ideas for the entire entertainment season.

Hands On
Nov 7
Sat, 11:00am-2:00pm
Upper Valley Campus Kitchen
Durfee
$85

Chef Lui Hussong, is an alumni of the Napa Valley Cooking School, who works as an adjunct Chef Instructor at the Napa Valley Cooking School. He resides in Ensenada, Mexico where he runs Cirio a private catering company. In addition, he works as an owner/winemaker in the award winning San Rafael winery in the Ojos Negros Valley, and as a owner/manager of the famous Hussong Bar in Ensenada. Lui’s family—a blend of Lebanese, German and Mexican—has created in him a love of food and wine and he brings his expertise to the Napa Valley Cooking School. We are lucky to have Chef Lui here as an adjunct instructor for the fall semester.

Mexican Breakfasts

Chef Lui is coming back from Ensenada, Mexico—home of the famous Hussong Bar—to do an all new class! We talked him into doing his famous breakfast dishes that he has taught to me over my years of knowing and cooking with Lui. Although these are classic breakfast items in Mexico, they can easily be served for lunch or a light dinner. In this class Lui will show you how to make the classic Chilaquiles, Real Huevos Rancheros, Chicharrones, Huevos Ahogados(Drowned Eggs with Cactus), Birria (Braised Meat in Chili Colorado Sauce with Tortillas) and Posole. Bring an appetite and roll up your sleeves for this one!

Hands On
Sep 30
Wed, 6:00-9:00pm
Upper Valley Campus Kitchen
Hussong
$85
Sausage Making Workshop  

Here is a great new class for all of you who love things Octoberfest but are afraid to look at the labels on sausages and cured meats. Using only the freshest ingredients, free-range/non feedlot meats and garden produce, Chef Lui will guide you through the whole process on how to make the best fresh sausages, starting with sanitation, equipment, grinding, mixing and stuffing. Delicious fresh modern flavors as well as some classics—you will leave with a sample bag of your sausages to take home.

**Hands On**  
**Oct 14**  
**Wed, 6:00-9:00pm**  
**Upper Valley Campus Kitchen**  
**Hussong**  
**$95**

The Lebanese Mezze Table  

Ensenada, Mexico seems a world away from Lebanon—but Ensenada is Baja’s melting pot founded by immigrants from all around the world during the California gold rush. Chef Hussong’s family, half German-half Lebanese settled in this booming port city which has become a melting pot of cultures and culinary traditions. Here to share some more family recipes, Chef Lui Hussong comes back from Ensenada to make his traditional Lebanese Mezze.

Dolmas, Baba Ghanoush, Tabbouleh, Sfija, Kibbeh, Hummus, Fattoush, Falafel, and Kousa Mahshi. Focused on vegetables, these Lebanese small plates are heathy alternatives for a fun meal.

**Hands On**  
**Nov 17**  
**Tues, 6:00-9:00pm**  
**Upper Valley Campus Kitchen**  
**Hussong**  
**$85**

**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 Hundred Acre’s private chef in the Napa Valley.

Sapore di Fungi—The Flavor of Mushrooms—All New  

This all new class from Chef Mariano is a demo and tasting class. From the Monferatto of Piedmont to the Napa and Sonoma Valleys Chef Mariano will teach you everything you need to know about mushrooms. Season permitting, there may even be a dish or two with the famous Piedmont truffle. Register early for this demo and tasting class of Mariano’s delicious Italian cuisine.

**Demonstration and Tasting**  
**Oct 21**  
**Wed, 6:00-9:00pm**  
**Upper Valley Campus Kitchen**  
**Orlando**  
**$85**
Italian Christmas Traditions

Imagine the romance of spending Christmas in the tradition steeped countryside of Italy! Join Chef Mariano Orlando on a journey to different regions of Italy: Sicilia, Toscana, Emilia-Romagna, Piedmonte, Lazio, Lombardia, re-creating special Christmas recipes from every region! Sign up early for this sure fire sellout class!

Hands On
Nov 19
Thu 6:00-9:00pm
Upper Valley Campus Kitchen
Orlando
$85

Matt Noble, Pro-Brewer at Trumer Pils Berkeley, is an alum of the Napa Valley Cooking School. After cooking professionally at Sol Bar at the Solage Resort, Matt was determined to follow his passion for fermentation and worked crush for Antica Napa Valley Winery. He then secured a job at the applauded Trumer Pils Company in Berkeley where he is currently a senior brewer. Always having a keen interest in brewing, Matt has tasted his way through many different styles of beer and has long brewed beer at home, experimenting with fresh ingredients and making many a batch of excellent brew with his brothers.

Advanced Home Brewing and Choucroute Garnie Lunch – Back by Popular Demand!

Come and enjoy a laid-back afternoon of brewing with a professional brewer from Trumer Pils. Matt will share his passion and knowledge for brewing and the class will be a hands-on experience in brewing a 5 gallon batch of home brew. Recipes and theory notes included this class will teach you how to all-grain brew, from milling the malted barley to adding fresh hops to the boil. A list of equipment and ingredients will be given and also, a demonstration on packaging the finished beer into bottles. Lunch will be a beer-friendly Choucroute Garnie, the famously delicious Alsatian specialty of Sauerkraut and Sausages braised in beer with Dijon Mustard, compliments of the Napa Valley Cooking School.

Matt will call you when the brew is ready and you will be able to pick up your sample bottles of your delicious brew.

Hands On
Oct 24
Sat, 11:00am-2:00pm,
Upper Valley Campus Kitchen
Noble
$85

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class (Complete policy – Pg. 55)
**Chef Kim Wiss**, a 30 year veteran in the food and industry, was born and raised in New Orleans. A graduate of the University of New Orleans, where she earned a Bachelors of Science in Hotel, Restaurant and Tourism Management, then went on to graduate from the Napa Valley Cooking School where she graduated with honors and as Valedictorian of her class. After graduation, she set her sights on Florence, Italy, where she learned traditional Tuscan cuisine under the tutelage of Chef Luciano Ghinassi at the world-renowned Buca Lapi. Kim returned to Napa Valley as Estate Chef and Business Manager for Antinori Family’s Antica Napa Valley wine estate, representing the Antinori Family as guest chef at such restaurants as Proacci in Tuscany, Castello della Sala in Orvieto and Peppoli at Pebble Beach. She also teaches both Tuscan and Southern Cuisine to professional wine trade students and food enthusiasts.

### Celebration on the Bayou—Holidays Cajun Style #67701

Feeling like a new twist for your Thanksgiving or Christmas Celebration? Come spend a fun Friday night with New Orleans native Chef Kim Wiss as she takes you on a trip through Holiday Cajun country. This new, fun and informative class with a delicious menu of Southern delights will be sure to spice up your upcoming holiday entertaining. Get your invites out to friends and family and duplicate tonight’s menu of Chef Kim’s family favorites:

- **Crab Cakes with Herb salad, Oyster Dressing, Chicken and Smoked Sausage Gumbo**
- **Fried Catfish with lump crabmeat and Cajun Hollandaise sauce, Shrimp Stuffed Baked Redfish, Pork Stuffed with Jacob’s Andouille Sausage, Pecan Pie and Creole Pralines.**

**Hands On**

- **Nov 6**
- **Fri, 6:00-9:00pm**
- **Upper Valley Campus Kitchen**
- **Wiss**
- **$85**

**Chef Ken Woytisek** has been a professional cook and chef for the last twenty years. He has worked in many well-known Bay Area restaurants during his career, such as Zuni Cafe, Square One, China Moon Cafe, and Campton Place Hotel. Currently, he is a Chef Instructor at the Culinary Institute of America at Greystone where he teaches both Mediterranean and Asian Cuisines. Chef Ken currently spends some of his time teaching Culinary Arts at the CIA campus in Singapore and travels extensively throughout Asia and the Mediterranean seeking out new foods.

### Bahn Mi—Vietnam and France “Sandwiched” #67702

An all-new class from Chef Ken Woytisek....this one will appeal to all Asian Food-0-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 floss, 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 Ken will introduce you to his favorites in this informative, fun and super tasty class.

**Hands On**

- **October 10**
- **Sat, 11:00am-2:00 pm**
- **Upper Valley Campus Kitchen**
- **Woytisek**
- **$85**
Streets of Southeast Asia—
All New Countries Cambodia, Laos, Malaysia and Indonesia  #67703

Another great new class from Chef Ken our resident expert on all things Asian. This time, Chef Ken, who is freshly back from travels in the lesser-travelled Asian countries, brings a whole new volley of amazing street foods with exotic flavors redolent of spices, coconut, and herbs. Register early for this delicious way to spend a Saturday.

Hands On
Nov 14
Sat, 11:00am-2:00 pm
Upper Valley Campus Kitchen
Woytisek
$85

FOOD AND WINE ENTHUSIAST: WINE

Napa Valley Wine Appreciation Workshop

This wine appreciation class involves Napa wine history, its regions and main grape varieties, a comparative wine tasting of wines from different regions with an emphasis on the Napa region. Students will experience wine tasting and ratings, as well as observations on wine service temperatures, wine aging, and wine and health. Taught by Certified Sommelier, Victor Orozco, this course is unique, fun, and highly educational! Students are requested to bring their own glass/crystal clear wine glasses (2-3) to class. You must be 21 or older to attend. Pre-registration is required.

#67674  #67675
Sep 29  Nov 3
Tue, 6:00-9:00pm  Tue, 6:00-9:00pm
Upper Valley Campus  Upper Valley Campus
Orozco, Room 2  Orozco, Room 2
$65  $65

Wine Appreciation – Old World

This class is a study of the main French, Italian and Spanish wine regions and grapes. Students will have the opportunity to taste wines and learn how to evaluate their quality while learning about serving temperatures, wine aging, and wine health. Taught by Certified Wine Location Specialist (WLS)/Sommelier Victor Orozco. This class is unique, fun and highly educational! Students are requested to bring their own glass/crystal clear wine glasses (2-3) to class. You must be 21 or older to attend. Pre-registration is required.

#67717  #67718
Tue, 6:00pm-9:00pm  Tue, 6:00pm-9:00pm
Upper Valley Campus  Upper Valley Campus
Orozco, Room 2  Orozco, Room 2
$150  $150

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class (Complete policy – Pg. 55)
Sommelier Level 1  

This is a basic course for people interested in becoming a sommelier. Also suitable for a restaurant owner or manager who wants to expand his/her wine knowledge or simply someone who wants to have a better grasp of what a professional sommelier needs to know. Wine history, wine regions, grape varieties, wine making techniques, tastings, service, wine and food pairings, decanting, and wine temperatures will be covered. All of this will be complemented with a full understanding of New and Old World wine styles through tastings of wines from all over the world. Every two weeks there will be a tasting of at least three of the most representative wines from a major region.

There will be a final test and a short essay in order to complete the class. Students scoring at least 70 points in their Sommelier Test will receive a Certificate of Participation signed by Uncorking the Bottle, Armand Cottin (Burgandy, France) and Napa Valley College. Students are requested to bring their own glass/crystal clear wine glasses (2-3) to class. You must be 21 or older to attend. **Pre-registration is required.**

Aug 20-Oct 8 (There will be two classes scheduled on Tuesdays9/1 & 9/15)
Thu, 6:00-9:00pm
Upper Valley Campus
Orozco, Room 2
$450

Sommelier Level 2  

A follow up to our Sommelier Course Level 1, but it can be taken by anyone who has a basic knowledge of wines of the world, grape varieties, regions, and wine service. There will be an emphasis on specific Old World and New World wine regions, grape varieties, food and wine pairings and professional service. Wine ratings and blind tastings will be a great part of every class. A unique and highly educational class given by Wine Location Specialist (WLS) Certified Sommelier Victor Orozco.

The final test will include a questionnaire and a blind tasting of several wines to determine region, grape variety and age of each wine. A certificate of participation, signed by Uncorking the Bottle, Armand Cottin (Burgundy, France) and Napa Valley College will be issued to those students with a passing score of at least 70 points out of 100. Students are requested to bring their own glass/crystal clear wine glasses (2-3) to class. **You must be 21 or older to attend. Pre-registration is required.**

Oct 22-Dec 17 (There will be two classes scheduled on Tuesdays, 11/10 & 11/24)
Thu, 6:00-9:00pm
Upper Valley Campus
Orozco, Room 2
$550
Business of Brewing  

For the dedicated homebrewer and those interested in how craft breweries are run, we are excited to offer a 2-day seminar on the business and processes of craft brewing. Over the two days, students will spend time with local brewers Don Barkley, Stein Servick, Colin Kaminski, and Matt Cromwell learning brewing science, practical techniques, and how the craft beer industry works. The first day will focus on the classroom, while the second day will be spent in the actual Napa Smith brewhouse as students will be led through a hands-on review of the brewing process from start to finish. Students will be shown the techniques professionals use that can be applied to their own brews at home. **All students must be over 21. Pre-registration is required.**

Nov 7-Nov 14  
Sat, 9:00am-5:00pm  
Napa Smith Brewery  
Cromwell  
$200

_Napa Smith Brewery is located 4 miles south of Napa Valley College at 1 Enterprise Way, Napa, CA 94558_

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SAVE THE DATE FOR WINTER RESTAURANT  
DEC 1 - DEC 16, 2015

Each year Napa Valley Cooking School students work together to prepare a multi-course luncheon for up to 80 guests as a way to gain a real-time experience of working in a fine dining restaurant. Past “restaurants” have earned our students a reputation for creative decor, excellent service and superb cuisine.

For more information visit  
[www.napavalleycookingschool.org](http://www.napavalleycookingschool.org)
LIFELONG LEARNING: ARTS AND CRAFTS

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

Deborah Donahower received her Bachelor’s Degree from the University of California at Santa Barbara 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 Branson School in Ross.

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

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

Trudy Molina has been quilting for over 22 years. She became a professional Long Arm Quilter in 2005, providing quilting services for other quilters using a specialized machine and table. During the past 22 years, Trudy has joined three quilt guilds: Vallejo Piecemakers, Napa Valley Quilters, and Newark Piecemakers and has had the honor of teaching several classes at the Vallejo Piecemakers quilt Guild. Since moving to Green Valley in 2010, Trudy’s studio also functions as a classroom and she has instructed numerous beginning quilters in the art of quilting.

Deirdre Shibano holds a California Teaching Credential in Art and has taught classes and workshops throughout the Bay Area. Ms Shibano is also an award-winning, exhibiting artist. You can visit her website at www.deirdreshibano.com.

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

Altered and hand-made books have become a fine-art phenomenon because they are so creative and are such fun to make. They can have a theme, or develop spontaneously. Either way, they become your own personal creation and signature, for you alone or for family, friends and future generations.

First, choose a book, or two or more, that you don’t mind recycling by folding, pasting, painting, drawing, ripping, cutting and altering in many ways. Pick a theme for your book (journals such as personal travel, historical, artistic, gardening). Good places to find books are thrift shops and library sales. Then start searching for items to collage into the books, such as letters, interesting papers, clippings, parts of your journals, photos, found objects, wine labels, tickets, thin fabric, etc. Visual journals also contain images from rubber (or other kinds of) stamps, photo transfers and more. File in boxes, envelopes, or plastic storage bags.

Bring or buy your art supplies: glue (sticks and craft glue), acrylic soft gel medium, scissors (both plain and decorative, water colors and w.c. pencils, paints (not oil), inks, brushes and pens and whatever else you can think of. From here on, it is simply imagination, creativity and just plain fun! For more information and a supply list, please contact me at theos.acct@yahoo.com. Pre-registration is required.

#67728  
Aug 25-Oct 20 (no class 9/22)  
Tue, 10:00am-1:00pm  
Upper Valley Campus  
Becker, Room 8AB  
$152  
Drop-in (up to 5 classes)  
$100

#67729  
Oct 27-Dec 15  
Tue, 10:00am-1:00pm  
Upper Valley Campus  
Becker, Room 8AB  
$152  
Drop-in (up to 5 classes)  
$100

Anyone Can Learn To Draw -The Head & Figure 1  
#67660

This course will continue to examine the fundamentals of drawing: structure, form, proportion, value and composition. We will start the course studying the head and its features. We will then continue to review the proportions of the figure, using standard measuring methods. We will explore various approaches to figure drawing, which will include envelope, block, volume and gesture drawing, among others. Supplies: 18x24 Newsprint pad, drawing board, drawing pencils: 2B, 4B, 6B, 8B, 2 kneaded erasers, soft/medium vine charcoal and white chalk. A model’s fee may apply. Class is limited to 12 students. Feel free to contact me with any questions at deirdreshibano@yahoo.com or call: 510 734-3818. You can also visit my website: www.deirdreshibano.com. Pre-registration is required.

Sep 1-Oct 20 (no class 9/22)  
Tue, 6:30-8:30pm  
Upper Valley Campus  
Shibano, Room 8AB  
$145
Anyone Can Learn To Draw - The Head & Figure 2  

This course will be a continuation of the previous session, but will include a focus on fabric, hair and defining specific features of the face. The sight-size method will be employed, as well as the above noted techniques. The supplies noted above will suffice for the first 2 classes. Class is limited to 12 students. Feel free to contact me with any questions at deirdreshibano@yahoo.com or call: 510 734-3818. You can also visit my website: www.deirdreshibano.com. Pre-registration is required.

Oct 27-Dec 15 (no class 11/24)  
Tue, 6:30-8:30pm  
Upper Valley Campus  
Shibano, Room 8AB  
$145

Classical Approach to Portrait and Figure Painting – Session 1  

In this session, we will be working with a live, clothed model. We will explore alternately, the approach to Portrait Painting, as well as how to articulate the Figure on to a canvas. This will include a focus on composition, measuring for accuracy and cropping, the use of thumb-nail sketches, as well as cool versus warm color balances! A portion of the beginning of the class will be dedicated to a lecture and demonstration. Handouts will be available as well on the specific focus of each class. I will work with artists individually, and in your chosen medium. Artists are welcomed to use mediums other than oils; however the demonstrations and examples will be pertaining directly to oils paints. * The models fee will be divided amongst the number of attendees per session, and will be paid in advance at the first session. Please check out my website: www.deirdreshibano.com. Feel free to contact me with any questions, and the recommended supply list at deirdreshibano@yahoo.com or call: 510 734-3818. Pre-registration is required.

Sep 30-Oct 22 (no class 9/24)  
Thu, 9:30-1:00pm  
Upper Valley Campus  
Shibano, Room 8AB  
$175

Classical Approach to Portrait and Figure Painting – Session 2  

This session will be a continuation of the prior, with the additional focus on fabric, both reflective and transparent. The use of glazes may be applicable! In addition, we will employ setting items such as flowers, glasses and explore the use of stencils and knife work in the background. Class size is limited to 18. The models fee will be divided amongst the number of attendees per session, and will be paid in advance at the first or second session. Pre-registration is required.

Oct 29-Dec 17 (no class 11/26)  
Thu, 9:30-1:00pm  
Upper Valley Campus  
Shibano, Room 8AB  
$175
LIFELONG LEARNING: ARTS AND CRAFTS

**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.**

#67736
Sep 10-Oct 29 (no class 9/24)
Thu, 3:00-5:30pm
Upper Valley Campus
Jones, Room 8
$100
Drop-in (up to 5 classes)
#67738
$60

#67737
Nov 5-Dec 17 (no class 11/26)
Thu, 3:00-5:30pm
Upper Valley Campus
Jones, Room 8
$85
Drop-in (up to 5 classes)
#67739
$60

**Mosaics**

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

#67565
Aug 19-Oct 7
Wed, 9:30am-12:30pm
Upper Valley Campus
Donahower, Room 8AB
$125

#67566
Oct 14-Dec 16 (no class 11/11, 11/25)
Wed, 9:30am-12:30pm
Upper Valley Campus
Donahower, Room 8AB
$125

**Painting and/or Collage for Fun**

This workshop will cover the basics of learning to paint & collage. Start the fun now, collecting items for collage that attract or have some meaning for you. We will be using acrylic soft gel for adhesion and acrylic paints for painting. Or if you’re an oil painter, you can paint over the acrylic collage and must use PVA sealer to coat the paper before adhering it to the painting if there is oil paint under it. And watercolorists can paint first, then collage the results.

You can be minimalist, realist, abstract, complex, vintage, or contemporary; let your inspiration guide you to find things that appeal to you. It’s a treasure hunt first, and then comes the exciting process of putting it all together! Please email for a complete supply list in advance or call to discuss the class (theos.acct@yahoo.com, 707-967-8003). **Pre-registration is required.**

#67721
Aug 24-Oct 26 (no class 9/7 & 9/21)
Mon, 10:00am-1:00pm
Upper Valley Campus
Becker, Room 8AB
$152
Drop-in (up to 5 classes)
#67723
$100

#67722
Nov 2-Dec 14
Mon, 10:00am-1:00pm
Upper Valley Campus
Becker, Room 8AB
$133
Drop-in (up to 5 classes)
#67724
$100
### Painting Workshop: Watercolor, Oils, Acrylics, and Pastels #67651
This class is designed for students to select a medium of their own choice. Beginning students will study color mixing, composition, design, and painting methods. Intermediate and advanced students will learn new skills and develop unique style. There will be group critique and exchange of ideas between teacher and students in a supportive environment. **Pre-registration is required.**

Oct 6-Nov 24  
Tue, 9:30am-12:30pm  
Upper Valley Campus  
Wright, Room 8AB  
$152

### Quilting – Exploring the Split Pinwheel – NEW!! #67643
New for Fall, Exploring the Split Pinwheel. One of the most intriguing blocks of the year, the Split Pinwheel is so versatile. Start with a simple Pinwheel Block and create over a dozen new and exciting blocks. Trudy Molina has been quilting for over 20 years and instructing quilting for over 10 years. Come join the fun! For beginning to experienced quilter, you will be delighted how easy yet complex your blocks can become. Students must have basic quilting/sewing knowledge and have their own sewing machine and various quilting tools. After you’ve registered, please email the instructor at trudster45@comcast.net prior to the first class for pre-class instructions. **Pre-registration required.**

Sep 10-Oct 15  
Thu, 9:00-12:00 noon  
Upper Valley Campus  
Molina, Room 1  
$135

### Sewing: Basics for All Levels  
Always wanted to sew, but never had the opportunity to learn how to do it right? In this class, you will learn basic sewing techniques and be introduced to the art of hand sewing and basic machine stitchery. You will also learn about the nature of fabrics, their qualities and their relevance to clothing design. By applying this knowledge, simple examples will be constructed such as curtain, table cloths and other items. **Pre-registration required.**

 AUG 18-Oct 13  
Tue, 1:00-3:00pm  
Upper Valley Campus,  
Makarova-Wysocki, Room 7  
$100

### Sewing: Couture #67715  
Ready to take your sewing to the next level? Expand your knowledge of sewing and design and learn about Haute Couture sewing, which is sewing at a high level. The goal of this class is to develop an appreciation for couture sewing as an expression of inner beauty and creativity. You will learn skills that you’ll be able to apply to many different projects by being introduced to more complicated hand sewing and machine sewing techniques. Your project in this course will be to design and sew a simple summer skirt. **Pre-registration required.**

Oct 20-Dec 15  
Tue, 1:00-3:00pm  
Upper Valley Campus,  
Makarova-Wysocki, Room 7  
$100
Watercolor: All Levels

For beginners, this class will introduce you to the basic methods and techniques used in watercolor. You’ll learn about color, surface qualities, and composition. You will be able to utilize these methods and techniques by painting various subjects, which may include still life, the figure, landscape, or abstraction. For the more experienced artist, this will be an opportunity to further explore different techniques and expand upon what you’ve done in the past. A step-by-step approach to painting will be used and each week a new watercolor technique will be explored. Anyone can create wonderful watercolors! Pre-registration is required.

#67740
Sep 10-Oct 29 (no class 9/24)
Upper Valley Campus
Jones, Room 8
$100
Drop-in (up to 5 classes)
#67742
$60

#67741
Nov 5-Dec 17 (no class 11/26)
Upper Valley Campus
Jones, Room 8
$85
Drop-in (up to 5 classes)
#67743
$60

LIFELONG LEARNING: COMPUTERS AND DIGITAL DESIGN

AutoCAD Fundamentals #67647

This class teaches the beginning Computer-Aided Drafting (CAD) user fundamentals for the latest release of AutoCAD software program. The user interface, drawing aids, drawing & editing commands, layers, blocks, drawing annotation, dimensioning, and outputting drawing files to hard-copy are covered. Pre-registration is required.

Aug 25-Sep 17
Tue/Thu, 6:00-9:50pm
Main Campus – Napa
Strommen, Room 3901
$341

AutoCAD Advanced #67648

This course builds on knowledge and skills gained in AutoCAD Fundamentals. Topics covered include grips, object selection settings and filters, system variables, advanced line-type creation, block attributes, externally referenced files, working with raster images, dimension style families, editing dimensions, paper-space and printing, and introduction to customization and 3D drawing. Pre-registration is required.

Oct 27- Nov 19
Tue/Thu, 6:00-9:50pm
Main Campus – Napa
Strommen, Room 3901
$341

Inventor Introduction to Solid Modeling #67649

This course teaches the beginning Computer-Aided Drafting (CAD) user the beginning fundamentals of using the latest release of the Autodesk Inventor software program. The user interface, drawing aids, drawing & editing commands, part modeling, assembly modeling, drawing annotation, dimensioning and constraining, and outputting drawing files to hard-copy are covered. Pre-registration is required.

Sep 22-Oct 15
Tue/Thu, 6:00-9:50pm
Main Campus - Napa
Strommen, Room 3901
$341
Mac – Basic #67645

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 OX 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 is required.

Oct 3- Oct 24
Sat, 12:00-3:00pm
Main Campus - Napa
Rogers, Room 3950
$82

Revit Fundamentals #67635

This course teaches the beginning Computer-Aided Drafting (CAD) user the beginning essentials of using the latest releases of the Autodesk Revit software. User interface and drawing and editing commands are covered so that the students can compose sheets to be plotted. Pre-registration is required.

Oct 5-Oct 28
Mon/Wed, 6:00-9:50pm
Main Campus – Napa
Borchardt, Room 3902
$341

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class (Complete policy – Pg. 55)
Practical Conversational Spanish – Advanced Beginning

Practical Conversation class is designed around learning modules that are of varying length and focus. The topics include: striking up a conversation, describing people and things, expressing opinions, expressing wants and needs, arguing a point, and narrating/creating a story. This class will blend grammar, reading and writing to create a solid fluency when speaking the language. Listening activities will be incorporated into the class and will include popular Spanish music, radio announcements and clips from video and TV as well as Hispanic authors. The class will serve as a gateway to intermediate and advance conversational Spanish. Pre-registration is required.

#67744
Aug 27-Oct 15
Wed, 4:30-6:00pm
Upper Valley Campus
Hernandez, Room 4
$80

#67745
Oct 22-Dec 17 (no class 11/26)
Wed, 4:30-6:00pm
Upper Valley Campus
Hernandez, Room 4
$80

Conversational Spanish – Advanced #67646

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

Aug 19-Dec 2 (no class 11/11, 11/25)
Wed 4:30-6:00pm
Upper Valley Campus
Ruston, Room 4
$140

Creative Writing Workshop

Write outside of class and come together to read and discuss your work for revision. The focus is on excellence as students prepare their manuscripts for a reading audience. All genres are welcome. This on-going group welcomes new participants in its inspiring and supportive workshop-style atmosphere. Many participants are now publishing and placing in contests. Everyone agrees that this is a fun class for writers serious about their work. All writers are encouraged to join: new, emerging and seasoned. All you need is the desire to write. Please note our new time: 1:00 pm to 3:30 pm. We’ll break at 3 o’clock for those who cannot stay. Contact Ana Manwaring at www.anamanwaring.com or 415-827-1468. Pre-registration is required.

#67567
Sep 14-Oct 19
Mon, 1:00-3:30pm
Upper Valley Campus
Manwaring, Room 4
$132.00

#67568
Oct 26-Dec 14 (no class 11/23)
Mon, 1:00-3:30pm
Upper Valley Campus
Manwaring, Room 4
$132.00

Open Writer’s Workshop for Beginners #67819

This will be an open workshop for beginning writers. Bring poetry, fiction or nonfiction. We will discuss all work as a group. We will also be reading The Triggering Town by Richard Hugo and 2014 Pushcart Prize Best of the Small Presses. Pre-registration is required.

Sep 22-Nov 10
Tue, 1:00-3:30pm
Upper Valley Campus
Baker, Room 4
$160
LIFELONG LEARNING: DANCE

Ballroom Dancing, Latin & Smooth

Rhythm Dances being taught include Rumba, Cha-Cha and Salsa. The Rumba is a sensual dance done to romantic music and features a romantic feel and languorous beat. Its important characteristic is the “Cuban Motion,” a rolling of the hips that gives it its sensual look. Cha-cha was introduced in the United States and became a dance craze in the 1950’s. It is a lively, fun dance which also utilizes the “Cuban Motion”. Salsa is derived from the Mambo, a street dance that originated in Mexico. A hot, sizzling, fun, dance with lots of spins and tricks! The Smooth dances will include the Tango, Foxtrot, and the always popular Waltz. Please wear comfortable shoes, no sneakers, please. Bring a friend, or meet new friends. No partner needed. **Pre-registration is required.**

#67640   Ballroom Dancing - Rhythm
Aug 24-Oct 19
Mon, 6:30-7:30pm
Main Campus – Napa
Gai, Room 601B
$80

#67641   Ballroom Dancing - Smooth
Oct 26-Dec 14
Mon, 6:30-7:30pm
Main Campus – Napa
Gai, Room 601B
$80

Tap Dance: Beginning & Intermediate

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. Thirty minutes of class time will be devoted to special projects. Students must have tap shoes, appropriate exercise or dancewear, and bring a notepad and pen. **Pre-registration is required.**

Aug 18-Dec 15 (no class 10/20, 11/24)
Tue, 6:30-8:30pm
Main Campus – Napa
Rogers, Room 601A
$176

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class (Complete policy – Pg. 55)
LIFELONG LEARNING: MUSIC

Beginning Blues Harmonica #67638
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. CDs and handouts are included in class. Pre-registration is required.
Oct 19
Mon, 7:45-9:15pm
Upper Valley Campus
Broida, Room 9
$50

Healthy Harmonica #67637
We will play the simplest of pop, folk and blues rhythms and melodies and invigorate them with simple but powerful breathing techniques to make any song deeply expressive. Breathing is our foundation, when playing harmonica and for healthy, vibrant living. No previous musical ability is required—only a desire to have fun and feel more healthy and alive!!! Students will need a major diatonic harmonica in the key of “C”, available in class for $11 if you don’t have one. CDs and handouts are included in class. Pre-registration is required.
Oct 19
Mon, 6:00-7:30pm
Upper Valley Campus
Broida, Room 9
$50

Harmonica Combo – Healthy Harmonica & Beginning Blues Harmonica #67639
Interested in Healthy and Beginning Blues classes? Sign up for both classes and receive a discount. (Students will need a “C” major diatonic harmonica). Instructor will have them available in class for about $11 if you don’t have one. CDs and handouts are included in class. Pre-registration is required.
Oct 19
Mon, 6:00-9:15pm
Upper Valley Campus
Broida, Room 9
$85
NATURE AND OUTDOORS

Birding Napa County #67634

In late September many of the birds that winter in Napa are arriving from their northern breeding grounds, and birds that summer here continue to depart for the tropics. The county is blessed with a variety of easily accessible terrestrial and aquatic habitats where songbirds, waterfowl, raptors and shorebirds congregate during migration. In order to see a diversity of species, we will visit distinctly different habitats during each field trip: Lake Hennessey, Napa River Ecological Reserve, the American Canyon Wetlands - or wherever the dynamics of the season dictate. The field trips will involve a walk of 0.5-2.0 miles round trip. Terrain is level over gravel roads or well-worn footpaths. Bring binoculars and your favorite field guide. Bring binoculars and your favorite field guide. Instructor Murray Berner is the co-author of the “Breeding Birds of Napa County.”

For further instructions about the class, students need to email the instructor before the first day of class at vireocity@hotmail.com. **Pre-Registration is required.**

Sep 29-Oct 20
Tue, 8:00am-12:00pm
Upper Valley Campus
Berner
$90

WELLNESS

Introduction to Hatha Yoga and Meditation – Session 1

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.**

#67707
Sep 24-Oct 15
Thu, 8:30-10:00am
Upper Valley Campus
Walter, Room 9
$30
**Drop-in (up to 5 classes)**
#67710
$48
Introduction to Hatha Yoga and Meditation – Session 2

As this session will build on what was learned in session 1, it is best to not join this class for the first time unless you have some familiarity with yoga postures. Pre-registration is required.

#67708
Oct 29-Nov 19
Thu, 8:30-10:00am
Upper Valley Campus
Walter, Room 9
$30
Drop-in (up to 5 classes)
#67710
$48

Life by Design: Create the Life You Love

Have you ever wanted to hire a personal “Life Coach” but it seemed too costly, and besides you didn’t quite get what exactly it is that they do? Would you like some guidance and personal assistance in learning how, despite your life circumstances, to take charge and create the life you desire?

Come experience the key components and ideas that you would receive through a “life Coaching” Program. Through instruction, demonstration and simple fun exercises you will develop tools and strategies to overcome obstacles and barriers in your life and experience yourself making shifts and accomplishing goals! Bring a specific goal that you want to achieve so this can be an experiential process. Instructor, Catherine Audrey-Quinn is an Occupational Therapist who is also certified as a practitioner in NLP (Neuro-Linguistic Programming) and Performance (Life) Coaching. Pre-registration is required.

Sep 17-Oct 22
Thu, 6:00-8:00pm
Upper Valley Campus
Audrey-Quinn, Room 4
$120

Meditation for all Seasons

Wil Anderson has spent the last 40 years researching and practicing methods by which a human being can achieve the highest levels of clarity and functioning, while having a life. We can all achieve this. As the owner of the Veranda Club Spa for over 20 years, he has had the opportunity to serve individuals and groups processing the full range of the human experience. He continues to work locally and globally to present work that unifies human beings.

Discovering the nature of the mind is crucial as we engage ourselves and others in our daily lives. It is imperative, if we are to quiet the mind, to have the skills to stabilize ourselves in any environment. In our four week process, we will try on different methods that have a balancing effect on our physiology. Many studies are showing hard data that demonstrate meditation’s use to manage stress in the workplace. There are also studies that show that meditation may slow down the aging process. It is advised to wear comfortable clothing. Be prepared to feel extraordinary. Material fee of $10 payable to instructor at first class. Pre-registration is required.

Sep 1-Sep 22
Tue, 6:30-8:00pm
Upper Valley Campus
Anderson, Room 5
$90
Morning Yoga: All Levels

This class is a mindful flow suitable for all levels as it invites you into the perfect blend of physical and spiritual challenge. The unique structure of this class will provide you with a challenge no matter where you are: whether you are new to yoga or already have an existing practice, you will sweat, cleanse, tone and detoxify your body. Bring a yoga mat and blanket or large towel. Pre-registration is required.

#67678
Aug 17-Oct 12 (no class 9/7)
Mon, 9:00-10:15am
Upper Valley Campus
Smiley, Room 5
$84
Drop-in (up to 5 classes)
#67680
$60

#67679
Oct 19-Dec 7
Mon, 9:00-10:15am
Upper Valley Campus
Smiley, Room 5
$84
Drop-in (up to 5 classes)
#67681
$60

Tai Chi

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

#67564
Aug 20-Dec 17 (no class 11/26)
Thu, 10:45-11:45am
Upper Valley Campus
Comendant, Room 9
$70

Yoga for Improved Health – Session 1

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 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. Instructor Mary Walter has worked in clinical medicine for over 20 years. She has a BS in health science and is a licensed physician assistant and certified yoga teacher. Pre-registration is required.

#67705
Sep 22-Oct 13
Tue, 8:30-10:00am
Upper Valley Campus
Walter, Room 9
$30
Yoga for Improved Health – Session 2
As this session will build on what was done in session 1, it is best to not join this class for the first time unless you have some familiarity with yoga postures. **Pre-registration is required.**
#67706
Oct 27-Nov 17
Tue, 8:30-10:00am
Upper Valley Campus Walter, Room 9
$30

Yoga for Improved Health Drop-In
Unsure about committing to a full session? Is your schedule variable? Here’s your chance to drop-in for yoga class. You will be issued a punch card that will allow you to attend up to six classes in either of the two session. **Pre-registration is required.**
Sep 22-Oct 13, Oct 27-Nov 17
Tue, 8:30-10:00am
Upper Valley Campus
Walter, Room 9
$48

Yoga: Hatha Flow 1&2
This class links traditional Hatha postures and breath work into a sequence of movements that flow naturally from one to the next. This class will explore variations of sun salutations, twists, standing and seated poses, along with body balancing. Combine the strength of held postures and the serenity of breath-directed flow for a focused and mindful moving meditation. This class is suitable for those who have basic yoga experience as well as those who wish to deepen their practice. Bring a yoga mat and blanket or large towel. **Pre-registration is required.**
#67656
Aug 19-Oct 7
Wed, 9:00-10:15am
Upper Valley Campus
Smiley, Room 5
$84
**Drop-in (up to 5 classes)**
#67658
$60

#67657
Oct 14-Dec 9
Wed, 9:00-10:15am
Upper Valley Campus
Smiley, Room 5
$84
**Drop-in (up to 5 classes)**
#67659
$60

Yoga: Introduction
This is 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.**
#67652
Aug 20-Oct 8
Thu, 5:30-6:45pm
Upper Valley Campus
Smiley, Room 5
$84
**Drop-in (up to 5 classes)**
#67654
$60

#67653
Oct 15-Dec 10 (no class 11/26)
Thu, 5:30-6:45pm
Upper Valley Campus
Smiley, Room 5
$84
**Drop-in (up to 5 classes)**
#67655
$60
PROFESSIONAL DEVELOPMENT

Become a Notary in One Day  #67573

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.

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.

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.

New and Renewing Notaries bring the following:
1) A $40 check made payable to “Secretary of State”;
2) Proper ID – current driver’s license with photo or state issued ID card
3) Two #2 pencils.
4) 2 X 2 passport color photo

Live Scan Fingerprints required after you pass the exam. Serious conviction may disqualify applicant.
A materials fee of $30 will be collected in class. **Pre-registration is required.**

Nov 19
Thu, 8:00am-6:00pm
Upper Valley Campus, Room 4
$99

Renewing Notaries—3 Hour: State Required Seminar  #67574

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.**

Nov 19
Thu, 12:45-6:00pm
Upper Valley Campus, Room 4
$50
**How to Become a Mystery Shopper**  
#67747

Would you like to get paid to go shopping? Do you like to eat out, go to the movies, buy flowers, play golf? Mystery shopping is used by hundreds of well-known businesses to ensure consistent, top quality service from their employees. Learn how mystery shopper works, what types of forms are used, do’s and don’ts of completing assignments, and how to get into the “shoppers” network from a certified shopper with over 20 years’ experience. Material fee of $20 payable to instructor. *Pre-registration is required.*

Oct 20  
Tue, 6:00-9:00pm  
Upper Valley Campus  
Moran, Room 4  
$55

**Reverse Mortgage 101**  
#67732

You’ve heard about them and seen the TV ads, now come and learn how reverse mortgages really work. If you are a homeowner, age 62+ who would like to utilize the equity in your home without having a required monthly repayment, this FHA-government insured loan may be the answer. We’ll discuss the pros and cons, eligible properties and candidates, options for receiving your money, and everything else you need to know about reverse mortgages. This class will be of value if you are a senior homeowner planning for retirement, already retired, have elderly parents, or if you are a financial planner. *Pre-registration is required.*

Sep 16  
Wed, 10:30am-2:30pm  
Upper Valley Campus  
Schwartz, Room 4  
No Fee

**Social and Emotional Intelligence**  
#67818

This course and cutting-edge curriculum will give you Awareness, as well as Social and Emotional Skills to assist you with three relationships: relationship with Self, Others, and your Environment. This curriculum is currently being used with NCAA Division I and II athletic teams, as well as NFL athletes and corporate and educational institutions. Moreover, the access and use of these new social and emotional skills assists in transforming culture and subcultures in the professional and athletic team setting. This new paradigm will also assist you in your home and family life. *Pre-registration is required.*

Sep 9-Dec 9  
Wed, 6:00-8:00pm  
Main Campus - Napa  
Davis, Room 1638  
$100

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class (Complete policy – Pg. 55)
EDUCATIONAL TRIPS AND TOURS

Visit www.napavalley.edu to learn more about Napa Valley 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.

DAY TRIPS
(for questions about day trips only, call 707-967-2900)

Pickup Locations:
- Napa – Riverpark Shopping Center, Napa – Parking Lot behind the Fresh & Easy Neighborhood Market, 1525 W Imola Ave
- Calistoga – Calistoga Community Center, 1307 Washington St

San Francisco Giants vs St. Louis Cardinals
Join the Giants as they try for a repeat of last year’s World Championship season. They’ll be hosting the St. Louis Cardinals on Sunday, August 30 and we hope you’ll be there for all the action. We’re offering 2 seating options: lower Level Box on the left field side (section 127, rows 36 & 37) or you can join the Bleacher Bums out in section 141. Game time is 1:05 and we’ll get you there early enough so you can grab a bite to eat or just relax and enjoy the pre-game excitement.

Sun, Aug 30
Calistoga pickup: 9:45am-6:15pm (return time approximate depending on length of game)
Napa pickup: 10:30am-5:30pm (return time approximate depending on length of game)

San Francisco Giants vs St. Louis Cardinals

Monterey Bay Aquarium and the National Steinbeck
Monterey County highlights everything that’s best about California. Visit Monterey and see the amazing Monterey Bay Aquarium, as well as historic Cannery Row, made famous by Nobel Prize-winning Salinas writer John Steinbeck. Treasure hunt the galleries of the National Steinbeck Center and enjoy lunch at his birthplace and boyhood home, the Steinbeck House. Visit the iconic Casa De Fruita to explore their amazing fruit stand and more. This overnight trip will give you the opportunity to escape the routine and get away for a fun and educational time.

Includes: Round trip Motorcoach transportation, 1-night stay Carmel Mission Inn, Full American Breakfast, lunch at Steinbeck House, admission Monterey Bay Aquarium, baggage handling & gratuities.

Tue/Wed, Nov 3-Nov 4
Calistoga pickup: Nov 3, 7:00am-Nov 4, 7:00pm
Napa pickup: Nov 3, 8:00am-Nov 4, 6:00pm
#67556 $70 Single Supplement

#67554 $288 Double Occupancy
(When registering, please inform us if requesting a single room)
Harvest Time at Apple Hill

Apple Hill is a group of individual orchards and ranches in El Dorado County around Placerville. Each fall when the apples are in season growers open their ranches to visitors. First, we’ll stop at High Hill Ranch for a snack. Then we’ll take a loop tour of the area, stopping at various locations where you can shop for arts & crafts and home-made pies, cakes, and cider. We’ll return to High Hill Ranch for a Bar-B-Que chicken lunch and finish with a slice of apple pie. Lunch and snack included in the trip price.

Thu, Oct 8
Calistoga pickup: 7:15am-5:45 pm
Napa pickup: 8:00am-5:00pm
$61

EXTENDED TRIPS

(for questions about extended trips only, call 707-967-2940)

Napa Valley College has provided thousands of participants with the opportunity to enjoy an enriching and life-changing journey home and abroad for over 37 years. The college does the planning and execution of details so participants can comfortably and safely be escorted to destinations of interest. There’s no need to hesitate...the included unique cancellation waiver allows you to cancel at ANY time, for ANY reason until the day before departure.

Trip prices include:
Many meals; Round-trip airfare and Airport transportation; Air taxes and any fee surcharges; Hotel transfers; First-class hotel accommodations; Motor coach transportation throughout; Admission to all attractions mentioned as “included”; Porterage of your suitcase; Professional tour director; trip cancellation and medical insurance

“Tropical Costa Rica” January 2016
Lush forests and stunning waterfalls...exotic wildlife and endless coastlines...Costa Rica is truly a slice of paradise. Tour the colorful capital city of San Jose. Other highlights include Coffee Plantation, Guanacaste, Monteverde Cloud Forest, Hanging Bridges, Arenal Volcano, Lake Arenal Cruise, Cano Negro Refuge, Zarcero, National Theatre. Sharing $2,759 each; Single $3,259

“Mysteries of India” February 25 – March 10
The Taj Mahal, temples and tigers – experience all the spice of India on this 15-day tour. See the Taj Mahal bathed in the light of sunrise. Embark on an evening cruise across Lake Pichola. Enjoy magnificent views of the Jag Mandir Palace. Participate in a yoga class, a cooking demonstration, bindi tying, even get a henna tattoo! See the City Palace in Jaipur. Experience two game drives in Ranthambore National Park. Visit the site of Buddha’s first sermon. Take an early morning ride on the holy River Ganges. Sharing $3,104 each; Single $4,054

“Discover Croatia” April 23 - May 4, 2016
Explore Croatia and the countries of the Adriatic. This is a “must see” region filled with ancient cities, medieval architecture, unique cultures, rolling hills and stunning coastal scenery. Begin in the seaside resort of Opatija. Explore Plitvice Lakes National Park, Dubrovnik, Dinner in Cilipi, Split, Diocletian’s Palace, Ljubljana, Lake Bled, and Pletna Boat Ride. Sharing $4,259 each; Single $4,859
“Shades of Ireland” March 10 – 23, 2016

Travel to the magical Emerald Isle. Soak in the landscapes of rolling hills and feel the warmth of an Irish welcome. Highlights: Dublin * Irish Evening * Kilkenny * Waterford Crystal * Blarney Castle * Jaunting Car Ride * Killarney * Ring of Kerry * Farm Visit * Limerick * Cliffs of Moher * Galway * Donegal Town * Lough Eske Castle * Derry * Giant’s Causeway * Glens of Antrim * Belfast * Two Castle Stays. Sharing $4,159 each; Single $4,709

“Pacific Northwest’s Coastal Treasures” June 2016

Explore Seattle, including the waterfront area, historic Pioneer Square, and Pike Place Market. Board our chartered boat—the Viking Star to sail to the San Juan Island chain. Overnight in Friday Harbor, then north, past Roche Harbor on the way to see Orca whales in their natural habitat! In Victoria explore Butchart Gardens and tour the city. Board the MV Coho ferry for a 90-minute ride to Port Angeles, Washington, a charming art town. Explore Olympic National Park. See the enchanted Hoh Rain Forest, one of the few temperate rain forests in the United States.

“Exploring Greece and Its Islands” 2016

Discover the magnificent ruins of ancient Greece in their tranquil Mediterranean settings. This well-paced 15-day journey balances expeditions to Greece’s most important Classical age monuments (like the famed Acropolis) with ample time to wander the winding streets, vineyards, boutiques, marketplaces and beaches on Mykonos and Santorini. Explore the excavations of the ancient city at Akrotiri, the most important prehistoric settlement found anywhere in the Eastern Mediterranean. In Athens, enjoy Greek food, wine and entertainment at a taverna in the lively Plaka district. Learn from local experts on guided tours of Athens, Meteora, Delphi, Olympia and Corinth.

“Australia & New Zealand: Outback to the Glaciers” September 2016


Also coming in 2016 –
• Iceland’s Northern Lights
• New England Fall Foliage

For more detailed information on the trips, please call 967-2940 or email Jsercu@napavalley.edu and leave your name and address.

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class (Complete policy – Pg. 55)
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 fall the BEC will be offering the following trainings (for class updates or more information, please contact the BEC at (707)256-7250 or visit the BEC website at www.BECatNVC.org

### YEP Business Plan Competition

Are you a youth entrepreneur with a great idea for a business? The Napa Valley College Business & Entrepreneurship Center will be holding the 7th Napa Valley College Business Plan Competition on Saturday, December 12th at the Napa Valley College. The competition is designed for high school and college students who want to explore the world of business (ages 14 to 27 qualify). Prizes will be awarded for the top business plans in the high school and college divisions. Receive practical hands-on training from NVC Small Business Development Center Certified Business Advisors and local business leaders! Please call (707)256-7250 for appointments or more information. You can also visit the YEP website at [www.nvcyep.org.](http://www.nvcyep.org)

### NxLevel™ Entrepreneurial Orientation

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

**Napa County:**

Weekly classes are scheduled on Tuesday evenings, 6:15-9:15pm, starting in September at Napa Valley College in Napa. Cost of the program is $375 for one person focusing on one business. Spouses and employees are welcome for an additional $50 each. A second set of training materials is optional for $100 each.

- **Aug 27**
  - No Fee
  - Napa Valley College, Bldg 3300, Conf Rm
  - Thu, 6-8pm

**Sonoma County:**

Weekly classes are scheduled on Thursday evenings, 6:00-9:00pm, starting September 10, 2015 at the Sonoma County Economic Development Board in Santa Rosa. Cost of the program is $375 for one person focusing on one business. Spouses and employees are welcome for an additional $50 each. A second set of training materials is optional for $100 each.

- **Aug 20**
  - No Fee
  - Sonoma County Economic Development Board Conf Rm
  - Thu, 6-8pm

- **Aug 25**
  - No Fee
  - Sonoma County Economic Development Board Conf Rm
  - Tue, 6-8pm
BUSINESS & ENTREPRENEURSHIP CENTER: FOOD SAFETY TRAINING

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. (Training includes Study Guide, Test & Card)

Napa County:
#67622 Oct 13
$40 Napa Valley College, Bldg 3300, Conf Rm
Tue, 4-7pm, Monahan

Sonoma County:
#67623 Oct 16
$40 Sonoma County Economic Development Board Conf Rm
Fri, 9am-12pm, Balach

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 is accepted in all states including California. Certification is recognized nation-wide and is good for 5 years. (Cost includes Study Guide, Test & Card)

Napa County:
#67624 Sep 12
$125 Napa Valley College, Bldg 3300, Conf Rm
Sat, 9am-3pm, Monahan

#67625 Nov 14
$125 Napa Valley College, Bldg 3300, Conf Rm
Sat, 9am-3pm, Monahan

Sonoma County:
#67626 Nov 13
$125 Sonoma County Economic Development Board Conf Rm
Fri, 9am-3pm, Balach

BUSINESS & ENTREPRENEURSHIP CENTER: HOSPITALITY

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.

Napa County:
#67627 Nov 18
$45 Napa Valley College, Bldg 3300, Conf Rm
Wed, 2-5pm, Minuzzo

Sonoma County:
#67628 Sep 22
$45 Sonoma County Economic Development Board Conf Rm
Tue, 2-5pm, Minuzzo
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.

Napa County:
#67621  Sep 30
$40    Napa Valley College, Bldg 3300, Conf Rm
       Wed, 8:30-11:30am, Monahan

BEC: Direct to Consumer – Wine Tasting Room Sales Training

The objective of this course is to give winery tasting room staff and management, as well as those interested in pursuing a tasting room career, the techniques needed to increase sales for the winery by making the tasting room experience memorable for their customers. Stressing the importance of customers leaving the tasting room highly satisfied, the course teaches sales skills and techniques that the staff will immediately put into practice in the tasting room. The course also addresses the importance of retaining customers and how to effectively communicate with them once they have left the tasting room.

Napa County:
#67620  Oct 20
$40    Napa Valley College, Bldg 3300, Conf Rm
       Tue, 9am-12pm, Personette

BEC: Destination Marketing & Customer Relationship Management

We will look at guidelines for formulating destination-oriented marketing goals and strategies; cover the trend issues and challenges influencing tourism destination marketing and identify the elements that combine to create an integrated destination marketing plan, including harnessing social media. At the completion of the destination marketing seminar, the participants acquire professional knowledge, insights and practical tools. The instructor will also cover good customer relationship management tools. Effective CRM will impact: Client Management; Profitability Tracking; Sales Strategy; Regulatory Compliance and Customer Service.

Napa County:
#67619  Oct 27
$40    Napa Valley College, Bldg 3300, Conf Rm
       Tue, 9am-12pm, Balach

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

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

Napa County:
#67632  Nov 3
$40    Napa Valley College, Bldg 3300, Conf Rm
       Tue, 9am-12pm, Reynolds
**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 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.

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<tr>
<td>#67629 Sep 16</td>
<td>#67630 Oct 6</td>
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<tr>
<td>$45 Napa Valley College, Bldg 3300, Conf Rm Wed, 8:30am-12pm, Stelter</td>
<td>$45 Napa Valley College, Bldg 3300, Conf Rm Tue, 8:30am-12pm, Stelter</td>
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**BUSINESS & ENTREPRENEURSHIP CENTER: SOCIAL MEDIA MARKETING**

**BEC: Hands-On Facebook for Business (Beginners)**

A Facebook personal profile and business page is required for class participation. The first of two Hands-On Facebook work-shops is for beginners and will focus on the difference between a personal profile and a business page. We will review: 1) basic navigation; 2) account, security, and privacy settings; 3) proper business page set-up; 4) posting and tagging basics; and 5) how to interact within your newsfeed. Please bring your laptop or tablet and passwords.

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<tr>
<td>#67597 Oct 29</td>
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<td>$45 Napa Valley College, Bldg 3300, Conf Rm Thu, 9am-12pm, Rego</td>
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**BEC: Hands-On Facebook for Business (Advanced)**

A Facebook personal profile and business page is required for class participation. This is an intermediate level workshop and is the second class in the Hands-On Facebook series. This workshop will focus on creating a Facebook marketing plan and posting strategy. We will review: 1) creating a consistent brand identity; 2) how to increase your reach; 3) how to grow your business page fan base; 4) how to set up and use Facebook apps; and 5) how to use Facebook advertising. Please bring your laptop or tablet and passwords.

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<td>$45 Napa Valley College, Bldg 3300, Conf Rm Thu, 9am-12pm, Rego</td>
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**BEC: Hands-On LinkedIn for Business**

A LinkedIn account and profile is required for class participation. This workshop will review: 1) how to create a complete profile; 2) building a network of connections; 3) the importance of recommendations; 4) crafting and linking a company page to your personal profile; and 5) joining and participating in relevant groups.

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<th>Sonoma County:</th>
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<td>#67612 Oct 14</td>
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<td>$45 City of Sonoma Wed, 9am-12pm, Rego</td>
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BEC: Social Media Toolkit for Business Owners (Part 1)

Do you have a social media strategy? This class covers specific social media tools and what they can do, how to create a strategy, and editorial calendars. This class is designed for business owners and marketers for companies. Learning Outcomes include:

- Understanding the variety of social media tools
- Understanding the structure and creation of a social media strategy
- Have a beginning of an editorial calendar. Bring your laptop or tablet and passwords. Also includes one-on-one time with the instructor.

Sonoma County:
#67616 Sep 8
$45 Sonoma County Economic Development Board Conf Rm
   Tue, 5:30-8:30pm, Rego

BEC: Social Media Toolkit for Business Owners (Part 2)

Now that you have a strategy, let’s look at what makes them successful. The class covers managing a campaign (timing), tracking performance, and creating a crisis plan. You will walk out with an action plan for success!

This class is designed for business owners and marketers for companies. Learning Outcomes include:

- How to devote time to the management of campaigns
- How to understand analytics
- How to drive traffic to social networks and points of conversion.

Bring your laptop or tablet and passwords. Also includes one-on-one time with the instructor.

Sonoma County:
#67617 Sep 15
$45 Sonoma County Economic Development Board Conf Rm
   Tue, 5:30-8:30pm, Rego

BUSINESS & ENTREPRENEURSHIP CENTER: SUSTAINABLE AGRICULTURE

BEC: Urban Farming for Profit

This training will provide information on irrigation, growing vegetables and fruits to generate income, supplying affordable, healthy, fresh food to your neighbors and the community. A well-designed and implemented urban farm needs little startup capital and is capable of adapting to changes in rainfall, temperature, fuel prices and economic conditions. This class will meet at Napa Valley College Building 3300 and walk to the farm behind the College. Appropriate attire for outside gardening is recommended.

Napa County:
#67631 Sep 26
$40 Napa Valley College, Bldg 3300, Conf Rm
   Sat, 9am-12pm, Bianco
SMALL BUSINESS DEVELOPMENT CENTER TRAININGS

At the Napa-Sonoma Small Business Development Center, 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 fall we will offer the following low cost sessions in Napa and Sonoma counties (for class updates or more information, please contact the Napa-Sonoma SBDC at (707)256-7250 or visit the SBDC website at www.NapaSonomaSBDC.org):

SMALL BUSINESS DEVELOPMENT CENTER: BUILD A BETTER BUSINESS SERIES

The “Build a Better Business” series of trainings is the perfect quick-solution for getting the foundation you need to successfully launch or build your business.

SBDC: Build a Better Business - Business Startup Orientation

Are you starting a business for the first time? This comprehensive orientation provides the technical assistance needed to form a legal business in Napa or Sonoma County. Topics covered include business structures, taxes and their implications; local, state and federal licensing or permitting requirements; insurance options; and much more. Each participant is provided a start-up guide of the information covered in the workshop.

Napa County:

#67592  Sep 10  $30  Napa Valley College, Bldg 3300, Conf Rm Thu, 12-3pm, Jinnett

#67593  Oct 1  $30  American Canyon Chamber of Commerce Thu, 12-3pm, Jinnett

#67594  Nov 5  $30  Napa Valley College, St Helena Campus, Rm 4 Thu, 12-3pm, Jinnett

#67595  Dec 3  $30  Napa Valley College, Bldg 3300, Conf Rm Thu, 5:30-8:30pm, Stelter

Sonoma County:

#67610  Sep 9 (In Spanish)  $30  Sonoma County Economic Development Board Conf Rm Wed, 6-8pm, Fernandez

#67606  Sep 16  $30  TBA, Cloverdale Wed, 5:30-8:30pm, Liberman

#67607  Oct 7  $30  Windsor Chamber of Commerce Wed, 12-3pm, Liberman

#67608  Nov 4  $30  City of Sonoma Wed, 5:30-8:30pm, Toering

#67609  Dec 2  $30  Sonoma County Economic Development Board Conf Rm Wed, 5:30-8:30pm, Liberman

SBDC: Build a Better Business – Business Plan Basics

Business Plan Basics covers the different elements included in the business plan. This 2-hour workshop reviews the organizational/operational Plan, Marketing Plan and Financial Documents included in most business plans. Hand-out for the workshop includes resources for business plan development.

Napa County:

#67577  Oct 8  $30  Napa Valley College, Bldg 3300, Conf Rm Thu, 12-2pm, Jinnett

#67591  Nov 19  $30  Napa Valley College, Bldg 3300, Conf Rm Thu, 12-2pm, Jinnett
SBDC: Build a Better Business – The 3R’s to Developing Your Marketing Strategy

This workshop provides the process & resources for researching your type of business, for identifying & reaching your custom-ers through marketing strategies, and for ways of retaining those customers. The development of a good marketing plan is es-sential to business success. Find out how to identify customers by researching your industry, your competition, and your mar-ket. Learn the most effective ways of reaching those customers through your marketing strategies. Determine methods for retaining your customers.

Napa County
#67602 Sep 24
$30 Napa Valley College, Bldg 3300 Conf Rm Thu, 12-2pm, Jinnett

SBDC: Build a Better Business - Identify, Evaluate and Update your Marketing Strategy

Learn how you can implement new strategies for marketing your business. This workshop provides an objective look at past and current marketing strategies used by the attendee’s business. New and current ways to market are introduced. Review past and current marketing strategies that you have used in your business. What works/ worked; what doesn’t/didn’t; Identify and Evaluate current marketing strategies that are effective; Increased networking; Encouraging WOM; Effective use of website; Utilizing Social Media; Discuss how what you are doing now can be updated.

Napa County
#67596 Oct 22
$30 Napa Valley College, Bldg 3300 Conf Rm Thu, 12-2pm, Jinnett

SBDC: Build a Better Business – Marketing Your Business on the Web

Marketing your business on the web is a necessity. Learn the do’s and don’ts to marketing your business on the internet.

Sonoma County
#67614 Nov 18
$30 Sonoma County Economic Development Board Conf Rm Wed, 5:30-7:30pm, Wentworth

SBDC: Build a Better Business – Financing for Business

Do you need capital to start or expand your venture? This workshop is designed to familiarize business start-ups and existing businesses needing capital with the key fundamentals of debt equity financing. This workshop will review the options for first-time financing and SBA lending programs. Please note – this workshop is taught in Spanish.

Sonoma County:
#67611 Oct 7
$30 Sonoma County Economic Development Board Conf Rm Wed, 6-8pm, Fernandez
SBDC: Build a Better Business – Business Plan Financials & Cash Flow Analysis
This course starts at the very basics and builds your knowledge and understanding in simple to understand steps. This course is intended to help current small business owners who would candidly answer, “Only my accountant knows” when asked about the financial status of their business. It is also intended for entrepreneurs wanting to start a new business. One of the first things all the books on business startup tell you is that you need a business plan. The second thing is that you can’t prepare a business plan without projecting financial performance data. Also, the instructor will provide a framework to good recordkeeping practices.

Sonoma County:
#67604 Sep 30
$30 Petaluma Chamber of Commerce
Wed, 5:30-7:30pm, DeGaetano

#67605 Nov 10
$30 Sonoma County Economic Development Board Conf Rm
Tue, 5:30-7:30pm, DeGaetano

SBDC: 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.

Napa County:
#67599 Sep 19
$50 Napa Valley College,
Bldg 3300, Conf Rm
Sat, 9am-3pm, Stelter

Sonoma County:
#67613 Oct 24
$50 Sonoma County Economic Development Board Conf Rm
Sat, 9am-3pm, Stelter

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class (Complete policy – Pg. 55)
SMALL BUSINESS DEVELOPMENT CENTER: ACCOUNTING/FINANCIAL

SBDC: Intro to QuickBooks
With QuickBooks learn how to easily create professional looking invoices, financial statements and computer-generated checks. QuickBooks also provides the structure to manage accounts receivable and payable, customer and vendor lists as well as track your business’ financial status. This workshop will cover setting up your company and Chart of Accounts, generating invoices, tracking receivables and payables and creating reports. Pre-requisite of Build a Better Business: Recordkeeping or basic accounting knowledge required. Instructor uses QuickBooks desktop version. Please note that this training is not a hands-on computer workshop.
Napa County:
#67600 Oct 20
$50 Napa Valley College, Bldg 3300, Conf Rm
Thu, 5:30-8:30pm, Binz

SMALL BUSINESS DEVELOPMENT CENTER: GENERAL BUSINESS

SBDC: Patents, Trademarks & Copyrights - Protecting Your Intellectual Property
This class provides an introduction to Patents, Trademarks, Copyrights, and Trade Secrets (the tools for protecting Intellectual Property) and helps attendees understand which tools work for which Intellectual Property. The class also provides attendees with enough information to decide what Intellectual Property their business has and what the next steps to protecting those assets should be. The class will also cover issues like the value of / cost of pursuing foreign protection, as well as the reality of the cost of fighting plagiarism, counterfeiting, and infringement. The class will also cover the risk of accidentally infringing on the Intellectual Property rights of others.
Napa County: Sonoma County:
#67603 Nov 12 #67618 Sep 23
$40 Napa Valley College, $40 Sonoma County Economic
Bldg 3300, Conf Rm Development Board Conf Rm
Thu, 5:30-8:30pm, Toering Wed, 5:30-8:30pm, Toering
SMALL BUSINESS DEVELOPMENT CENTER: MARKETING/SALES

SBDC: Pricing Strategy and Methods for Marketplace Success
This class exposes attendees to alternative approaches to setting the “SELLING PRICE” for products or services. Some of the topics covered include the relationship between “COST” and “SELLING PRICE”, multilevel distribution pricing, competitive nature of pricing, price/value relationship, market price research (simple and complex), and market price sensitivity testing. Class will also explore basic cost/volume relationships and the impact on profit margin. The class also covers pricing strategies for service businesses where the value of the service is very dependent on the resume of the business owner providing the service (consulting).

Sonoma County:
#67615 Oct 21
$30 Sonoma County Economic Development Board Conf Rm
Wed, 5:30-7:30pm, Toering

SMALL BUSINESS DEVELOPMENT CENTER: PROCUREMENT

SBDC: How to do Business with the State & Become a Certified Small Business
Learn how the California Department of General Services (DGS) helps to better serve small businesses. DGS will provide strategic information and tools about business services to state agencies. Also, learn how to get certified! The Small Business (SB) and Disabled Veteran Business Enterprise (DVBE) Certification Programs were established by the State to increase business opportunities for the SB and DVBE community. These programs help SBs and DVBEs participate on a more level playing field when competing for state contracts. To register contact

Napa County:
Sep 10
No Fee Napa Chamber of Commerce
Thu, 9am-12pm, Gross

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class (Complete policy – Pg. 55)
Instructor-Led Online Courses

Hundreds of Titles to Choose From!

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.

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.

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

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

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

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

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

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

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

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

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

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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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Call us Today!

(707) 967-2900
www.ed2go.com/napa
<table>
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<tbody>
<tr>
<td><strong>AMERICAN CANYON</strong></td>
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</table>
| American Canyon Chamber of Commerce  
3427 Broadway, Suite F-3  
American Canyon, CA 94503 |
| American Canyon Chamber of Commerce  
Palby’s Building, 3860 Broadway, Ste 103  
American Canyon, CA 94503 |
| **CALISTOGA** |
| Calistoga Art Center  
1506 Lincoln Ave  
Calistoga, CA 94515 |
| Calistoga Junior-Senior High School  
1608 Lake St  
Calistoga, CA 94515 |
| Calistoga Community Center  
1307 Washington St  
Calistoga, CA 94515 |
| Calistoga Presbyterian Church  
3rd and Washington Streets  
Calistoga, CA 94515 |
| Calistoga Up Valley Family Center  
1500 Cedar St  
Calistoga, CA 94515 |
| **NAPA** |
| Small Business Development Center  
Napa Valley College, Bldg 3300  
Napa, CA 94558 |
| Napa Valley Adult Education  
1600 Lincoln Ave  
Napa, CA 94558 |
| **ST. HELENA** |
| Boys and Girls Club  
1420 Tainter St  
St. Helena, CA 94574 |
| Rianda House  
1475 Main St  
St. Helena 94574 |
| St Helena Up Valley Family Center  
1440 Spring St  
St. Helena 94574 |
| First Presbyterian Church  
1428 Spring St  
St. Helena 94574 |
| **SONOMA COUNTY** |
| SAFE BIDCO  
1377 Corporate Center Parkway  
Santa Rosa, CA 95407 |
| Petaluma Chamber of Commerce  
6 Petaluma Blvd North, Suite A-2  
Petaluma, CA 94952 |
| Santa Rosa Chamber of Commerce  
1260 N. Dutton Ave, #272  
Santa Rosa, CA 95401 |
| Santa Rosa JC, Petaluma Campus  
680 Sonoma Mountain Pkwy  
Petaluma, CA 94954 |
| Sonoma Chamber of Commerce  
651 Broadway  
Sonoma, CA 95476 |
| Sonoma County Economic Development Board  
141 Stony Circle  
Santa Rosa, CA 95401 |
| Sonoma Valley Fire & Rescue Authority  
Training Room  
630 2nd St W  
Sonoma, CA 95476 |
| Rohnert Park Chamber of Commerce  
101 Golf Course Dr  
Rohnert Park, CA 94928 |
| Windsor Chamber of Commerce  
9001 Windsor Ave  
Windsor, CA 95492 |
Directions to UVC Campus

Parking
HIGHWAY 29 / MAIN STREET
Silverado Trail
POPE STREET

POPE STREET

1088 College Avenue
St. Helena

Map Not to Scale

Directions from the East Bay
Take Interstate 80 East towards Sacramento (Toll road)
Take the CA-37 exit toward Napa Highway and continue onto CA-37 W
Turn right onto CA-29N/Sonoma Blvd.
Continue to follow CA-29 N (28 mi)
Turn right onto Pope St.
Turn right onto College Avenue
Upper Valley Campus is on your left.

Directions from the Sacramento Area
Take Interstate 80 West towards San Francisco
Take the CA-12 exit toward Napa/Sonoma (Jameson Canyon): Follow CA-12 for approx. 6.3 miles.
Turn right onto CA-29 N/State Hwy 12 W (signs for Napa/Sonoma)
Continue to follow CA-29 N (22 mi)
Turn right onto Pope St.
Turn right onto College Avenue
Upper Valley Campus is on your left.

Directions from the Golden Gate Bridge and Marin County
Take US-101N
Take the CA-37 exit toward Napa/Vallejo and continue onto CA-37 E
Turn left onto CA-121 N (6.6 mi) and take a slight right to stay on CA-121 N (8.2 mi)
Turn left onto CA-121 N/CA-29 N and stay on CA-29 N for 20 miles.
Turn right onto Pope St.
Turn right onto College Avenue
Upper Valley Campus is on your left.

Directions from Santa Rosa
From US-101 take exit onto CA-12 E toward Sonoma
Turn left onto Farmers Ln
Turn right onto CA-12 E/4th St
Turn left onto Calistoga Rd (7.1 mi)
Continue onto Petrified Forest Rd (4.4 mi)
Turn right onto CA-128 E/Foothill Blvd/CA-29 S (9 mi)
Turn left onto Pope St.
Turn right onto College Avenue
Upper Valley Campus is on your left.
REGISTRATION INFORMATION

Register For Community Education: Complete the registration form in this printed schedule and submit by mail, fax, or walk-in. You can also give us a call at (707) 967-2900 and register on our secure registration line. Other registrations options include:

- Download a registration form online at:
  www.napavalley.edu/CommEd/Pages/ClassEnrollmentInfo.aspx
- Register online for the Food Enthusiast program through the Napa Valley Cooking School website at: www.napavalleycookingschool.org/enthusiast-registration.php

Take An Educational Trip Or Tour: Similar to registering for a community education class, students may complete the registration form in this printed schedule for day trips only. To register for a tour, please call (707) 967-2940 or email JSercu@napavalley.edu to request a brochure for one of the extended trips. Registration forms for Extended Trips will be located on the back of each destination brochure.

Register For Credit Classes: Once a student has submitted an admission application to the college and has participated in the placement and orientation process, the next step is to officially register (enroll) in specific classes. Napa Valley College offers students two ways to register for classes:

- Online Registration through WebAdvisor.
- Registering in person at either our main Napa campus or our Upper Valley Campus.

For more information visit,
www.napavalley.edu/StudentServices/AR/Pages/HowtoRegister.aspx

Become An NVC Student: Applications for admissions to Napa Valley College are accepted at any time for any future semester. All students must complete the Student Success and Support Program (SSSP) in order to successfully enroll at NVC. This includes orientation, assessment and an abbreviated educational plan. The following procedures are required for all prospective students:

1. Complete the Application for Admission by selecting the “Apply to NVC Online” link at www.napavalley.edu
2. Take an assessment test in the Testing and Tutoring Center, Room 1764 in Building 1700, to determine the course placement for English and Math classes. No appointment is necessary.
3. Take the online orientation session at the Online Orientation website at www.napavalley.edu/orientation. All students must complete an orientation regardless of educational goal.
4. All students must complete an abbreviated educational plan with the Counseling Center. (707) 256-7220.
5. Registration for classes can be done through WebAdvisor up to midnight before the first day of classes.

CONTACT US WITH QUESTIONS
Admissions and Records to enroll as an NVC student and to take credit classes, call (707) 256-7200
Alfredo Hernandez to learn more about credit registration and classes, email aherandez@napavalley.edu
Maggie Noble to learn more about the Napa Valley Cooking School or register for Food Enthusiast classes, email mnoble@napavalley.edu
Joann Stubitsch to propose teaching a fee-based course or to learn more about community education classes, email jstubitsch@napavalley.edu
Michele Villante to find out more about non-credit course offerings, email mvillante@napavalley.edu
Upper Valley Campus 1088 College Ave. St. Helena, CA 94574. (707) 697-2900
Email us with questions or to register at UVC_StHelena@napavalley.edu
GENERAL INFORMATION

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, (707) 256-7360. For information regarding the requirements of Sections 503 and 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities, contact Special Services, (707) 2533080 (voice), (707) 2533085 (TDD).

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.

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

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

Noncredit State-Funded Classes: Courses eligible for support from the state are free to California residents. Some statefunded 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.

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

Parking Fees: Parking permits are required 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 oneday permits from coinoperated 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.

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 (707) 253-3366. Non-employment complaints must be filed within one year of the date of the alleged unlawful discrimination or within one year of the date on which the complainant knew or should have known the facts underlying the allegation of unlawful discrimination.

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

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

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

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

**Waiting Lists:** If an enrollment is received for an activity, which has been filled, the check will be returned and your name will be placed on a waiting list. If you are waitlisted, please do not go to the class unless contacted by our office. If space becomes available, you will be contacted.

**NAPA VALLEY COLLEGE MISSION AND VALUES**

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

*Approved by the Board of Trustees November 15, 2012*

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

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

*Approved by the Board of Trustees, November 13, 2008*
REGISTER BY MAIL, EMAIL, PHONE, FAX, OR WALK-IN

☐ Spring  ☐ Summer  ☐ Fall  20 _____

Name ___________________________ ___________________________ ___________________________

Mailing Address ___________________________ ___________________________ ___________________________ ___________________________

Home Phone (______)_________________________ Cell Phone (______)_________________________

☐ Male  ☐ Female  Date of Birth ____/____/_____  Student ID# ___________________________

Email Address ___________________________

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.

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

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

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**Payment Information**
- □ Cash  □ Check (Payable to Napa Valley College)  □ MasterCard  □ Visa  □ Discover  □ American Express

Credit Card # ___________________________ Expiration Date ____/____  Security Code _____

Authorized Signature ___________________________ Card Holder ___________________________

1088 College Avenue Office / St. Helena, California 94574
Office (707) 967-2900 / Fax (707) 967-2909 / UVC_StHelena@napavalley.edu
“Attending Napa Valley Cooking School is the best culinary choice I’ve made, yet. They have opened up new possibilities for my culinary career and made me a better chef!”

- Dalis Lund (Class of 2015)

GROW YOUR PASSION
The Napa Valley Cooking School offers high quality, fast paced, intensive training for aspiring chefs. This 14-month program provides each student with hands-on, technique driven, culinary and pastry skills required for a career in a fine-dining establishment.

LEARN A SKILL
- Low student to faculty ratio
- World class instruction
- Diverse Curriculum
- Michelin Starred Externships
- 100% externship placement

LEARN MORE TODAY!
Classes begin September 8, 2015
napavalleycookinigschool.org

1088 college avenue
st. helena, ca 94574
707-967-2910
INTRODUCING A NEW CLASS THIS FALL!

Business of Brewing

For the dedicated homebrewer and those interested in how craft breweries are run, we are excited to offer a 2-day seminar on the business and processes of craft brewing. Over the two days, students will spend time with local brewers Don Barkley, Stein Servick, Colin Kaminski, and Matt Cromwell learning brewing science, practical techniques, and how the craft beer industry works. The first day will focus on the classroom, while the second day will be spent in the actual Napa Smith brewhouse as students will be led through a hands-on review of the brewing process from start to finish. Students will be shown the techniques professionals use that can be applied to their own brews at home. All students must be over 21.

Pre-registration is required.

#67798
Nov 7-Nov 14
Sat, 9:00am-5:00pm
Napa Smith Brewery
Cromwell
$200

Napa Smith Brewery is located 4 miles south of Napa Valley College at 1 Enterprise Way, Napa, CA 94558