Welcome to the Summer Session at the Upper Valley Campus, in St. Helena.

The NVC mission is to prepare students for their roles in a diverse, dynamic and interdependent world. This year’s Summer Session is one of the biggest in the College’s history with more classes and start dates than we’ve ever offered. If you are a returning student, I hope you are moving toward the completion of your educational goals.

If you are new to Napa Valley College, I encourage you to take advantage of the services available on both campuses to help you succeed.

The beautiful Upper Valley Campus provides you with a multicultural learning experience through community education courses and college classes that will prepare you for a more successful future. I urge you to visit the 7 acre campus, including eleven permanently installed bronze sculptures by artist Fred Parhad portraying chefs, authors, and vintners – many with deep Napa Valley and Bay Area ties and the Culinary Library, which consists of a life-long collection of cookbooks generously donated by Belle Rhodes. Join us for some of our upcoming summer programs as part of Summer Arts @ NVC St. Helena. These include an outstanding series of outdoor theater productions brought to life by Shakespeare Napa Valley, open rehearsals hosted by Music in the Vineyards throughout the month of August, and public readings during the last week of July as part of the 35th Annual Napa Valley Writers' Conference.

Student success is our highest priority and the faculty, staff, and administrators are available to assist you with your training and education through outstanding curriculum and student support services. Please visit us during our summer office hours Monday – Thursday from 8:00am – 5:00pm to learn about our expanded programs and services.

Along with our outstanding faculty, staff and administrators, I am dedicated to supporting you in your choice of Napa Valley College.

Sincerely,

Dr. Ronald Kraft

The Napa Valley College Community Education Office is located at the Upper Valley Campus, 1088 College Avenue, St. Helena 94574 (north on Silverado Trail to Pope St, turn left on College Ave). You may reach us at (707) 967-2900. Visit our Website at www.napavalley.edu
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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 info with the enrollment form.

Mail to: NVC Upper Valley Campus
1088 College Ave
St Helena, CA 94575

Email to: UVC_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.
UPPER VALLEY CAMPUS

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

NAPA VALLEY COLLEGE MISSION 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
Visit napavalleycookingschool.org to learn more

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
napavalleycookingschool.org

1088 college avenue
st. helena, ca  94574
707-967-2910
COLLEGE CLASSES: CREDIT

The 2015 Summer Schedule has a variety of credit classes with multiple starts dates to fit any lifestyle. You may register online through WebAdvisor or in person at either the Napa campus or the Upper Valley Campus in St. Helena.

CiSA-110-67471: Introduction to Microcomputers 3 units
This is an introduction to microcomputers and microcomputer applications, introducing important concepts for the effective use of the user interface, word processor, spreadsheet, database, and Internet. These concepts will be reinforced by hands-on experience both inside and outside of the classroom.
HYBRID CLASS: 18 hours face to face and 54 hours online.
Jun 15-Jul 23
Tues, 9:30-12:20 pm
Upper Valley Campus
Murphy, Room 3
$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.
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 Beginning
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 level.

#67333
*First class is Thursday, 6/4/15. All students who wish to attend ESL classes at the St. Helena Family Center must attend this orientation class. A placement test will be given to determine which class level you will be assigned to. Please contact the St. Helena Family Center (707-963-1919) to inquire about the location of the orientation meeting and the classes.
Jun 4-Aug 4
Tue, 6:15-8:20pm,
Up Valley Family Center, St Helena Meyer
No Fee

#67548
Jun 8-Jul 21
Mon/Tue, 9:00-12:00pm
Calistoga Presbyterian Church Bagwell
No Fee
ESL Intermediate  
This course is designed for students whose primary language is not English. The emphasis will be on understanding English both in conversation and writing at the intermediate level. *First class is Thursday, 6/4/15. All students who wish to attend ESL classes at the St. Helena Family Center must attend this orientation class. A placement test will be given to determine which class level you will be assigned to. Please contact the St. Helena Family Center (707-963-1919) to inquire about the location of the orientation meeting and the classes.
Jun 4-Aug 6
Thu, 6:15-8:20pm,
Up Valley Family Center, St Helena
Meyer
No Fee

ESL Multi-Level
This course is designed for students whose primary language is not English. The emphasis will be on understanding English both in conversation and writing at the beginning and intermediate levels.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Start Date</th>
<th>End Date</th>
<th>Days</th>
<th>Time</th>
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<td>Wed/Thu, 9:00-12:00pm</td>
<td>Calistoga Presbyterian Church Rogers</td>
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<tr>
<td>#67336</td>
<td>Jun 3-Jul 22</td>
<td></td>
<td>Wed, 5:00-7:00pm</td>
<td>Upper Valley Campus</td>
<td>No Fee</td>
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ESL English/Spanish Multi-Level Conversation Workshop
This class provides an opportunity for conversation practice in English and Spanish. Students help each other with the language they are learning. Half of the class will be conducted in Spanish and half in English.

#67337
Jun 3-Jul 22
Wed, 7:00-8:00pm
Upper Valley Campus
Ruston, Room 7AB
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.
Jun 8-Jul 21
Mon/Tue, 9:00-12:00pm
Calistoga Presbyterian Church Rogers
No Fee

ESL Computers in Spanish/English  
This class is designed for non-English speaking students to learn computer literacy in English.
Jun 22-Jul 20 (No class 7/6)
Mon, 6:00-9:00pm
St. Helena Boys & Girls Club Manwaring
No Fee
July 26 – July 31, 2015

thirty fifth annual

Napa Valley Writers’ Conference

fiction

Robert Boswell
Lan Samantha Chang
Michelle Huneven
Antonya Nelson

poetry

Jane Hirshfield
D.A. Powell
Arthur Sze
Mary Szybist

A week of small, intensive workshops devoted to new poetry & exploring the craft of fiction

Napa Valley College | St. Helena, CA | 707.967.2900

napawritersconference.org
Chef Adam Busby, Certified Master Chef, launched into his long culinary career in the revered kitchens of Michelin Star Restaurant Des Gourmets in Dijon, Burgundy and Jacques Cagna in Paris. After working with some of France’s top chefs he returned to his native Canada to open his own award winning and internationally acclaimed restaurant, Star Anise. Chef Adam spent 8 years as Director of Education and Executive Chef of the talented team of instructors at the Culinary Institute of America at Greystone. In January 2004 Chef Adam received the honor of Certified Master Chef...one of only 61 in America!

Chef and Pro-Brewer Matt Noble, is an alumnus of the Napa Valley Cooking School. After cooking professionally at Michelin-starred Sol Bar at the Solage Resort, Matt followed his passion for fermentation and participated in the 2012 crush for Antica Napa Valley Winery. That experience gave him the platform to secure a job at the acclaimed Trumer Pils Company in Berkeley where he is currently a senior brewer. Always having a keen interest in home-brewing, Matt has tasted his way through many different styles of beer, experimenting with fresh ingredients and making many a batch of excellent brew with his brothers and other beer enthusiasts.

NEW ONLINE OPTION TO REGISTER FOR FOOD AND WINE ENTHUSIAST PROGRAM

www.napavalleycookingschool.org/enthusiast-registration.php

Or Call (707) 967-2900
Fire and Water- Demonstration and Tasting with Master Chef Adam Busby  #67540
An all new demo class from Chef Adam Busby. After all the questions about how we get our meat cooked so perfectly during our popular restaurant, we talked our resident Master Chef into doing a Restaurant Secrets class. Sit back and watch as Chef Adam shows you some restaurant worthy techniques for cooking the perfect proteins! Imagine getting it right, EVERY time, no matter when the guests arrive. From Steak and Poultry to Fish and Vegetables, Chef Adam will show you some easy home sous-vide techniques. Starting with water and using low, temperature controlled cooking then finishing with fire—in grill pans, sauté pans and flambé, this class is chock full of technique that restaurant chefs use to acquire the perfect doneness in proteins. Paired with sauces and a salad, you will taste these cooked to perfection proteins while sipping some summer wines. Recipe packet included.
Demonstration
Jun 26
Fri, 4:30-6:30pm
Busby, Upper Valley Campus Kitchen
$85

Blademaster – The Knife Skills Class that Started it All  #67541
If you don’t know the difference between a Julienne and Brunoise, 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
Jul 1
Wed, 6:00-9:00pm
Busby, Upper Valley Campus Kitchen
$85

Cold Lager with Matt – NEW!  #67549
Matt Noble from Trumer Pils in Berkeley is back in the NVCS kitchen to brew a new batch with you Food and Wine (& Beer) Enthusiasts. Matt will guide you through the steps of home brewing and talk through the European cold lager fermentation conditioning required of this popular style of beer over grilled German style sausage sandwiches. If this sounds like an ideal summer Saturday, sign up now as this class is bound to sell out fast! Make in June an pick up in mid-August; 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
Jun 20
Sat, 10:30-2:00pm
Noble, Upper Valley Campus Kitchen
$85
Victor Orozco, a teacher of sommelier courses at the NVC Upper Campus, is a Sommelier with over 30 years in the field of wine appreciation, wine and food pairing. He has a great knowledge and experience with Old World, New World wines, as well as old and rare wines. Victor is a member of two of the most exclusive wine societies, La Confrérie des Chevaliers du Tastevin and the Commanderie de Bordeaux, in France. He has been designated a Certified Sommelier by the Court of Master Sommeliers and taken three of the four tests to become a Master Sommelier.

Wine Appreciation – New World  #67253

This wine appreciation class will cover some to the most important New World wine producing regions (Australia, Argentina, Chile, and California), their wines and grape varieties, with emphasis in Napa Valley wines. Every class will feature a tasting with wines from every region next to Napa wines to show the contrast between American wines and wines from those unique wine producing regions. 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.

Jul 2-Jul 9
Thu, 6:00pm-9:00pm
Upper Valley Campus
Orozco, Room 7
$150

Wine Appreciation – Old World  #67254

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.

Jul 16-Jul 23
Thu, 6:00pm-9:00pm
Upper Valley Campus
Orozco, Room 7
$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. 47)
Presented during the peak of tourism season, Shakespeare Napa Valley’s productions have significantly enhanced the area’s profile as a cultural leader in the North Bay region and have provided another meaningful dimension to the Napa Valley as a destination for visitors.

This summer Shakespeare Napa Valley is moving to St Helena where we will present a remount of Jennifer King’s hugely successful production of *The Comedy of Errors* by William Shakespeare and *William Shakespeare’s Long Lost First Play (abridged)* by Reed Martin and Austin Tichenor, in the beautiful outdoor stage on the Napa Valley College Upper Valley Campus.

We encourage you to plan your visit to tour the Upper Valley Campus highlights, which include eleven permanently installed bronze sculptures by artist Fred Parhad portraying chefs, authors, and vintners, or spend the afternoon in the Culinary Library with an extensive collection of cookbooks and a large part consisting of the life-long collection of cookbooks generously donated by Belle Rhodes.

You can also plan to take a Wine Appreciation Blind Tasting class on a Thursday night with certified Sommelier, Victor Orozco. These classes are designed to integrate Shakespearean themes and educate you in the world of wine tasting!

**PURCHASE THEATER TICKETS**
You may purchase and print out your tickets in the comfort of your own home online at www.napavalleytheater.org or by phone at 707-256-7500. Walk-up tickets are not guaranteed as shows do sell out! Pre-purchasing by phone or online is highly recommended.

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The Comedy of Errors
By William Shakespeare
Directed by Jennifer King

With two sets of twins unaware the other exists, heavy mix-ups and witty dialogue tell the story. The hilarity begins when both sets of twins are shipwrecked as infants, and the father can only save one of each set. Years later, one Antipholus and one Dromio arrive in Ephesus in search of their long-lost brothers only to find that everyone there seems a little odd... Dromio of Ephesus is the slave of Antipholus of Ephesus, and Dromio of Syracuse is the slave of Antipholus of Syracuse. Farcical mix-ups occur when all the twins converge in Ephesus. Comedic chaos gives way to clarity and a baffling day on the set makes for a joyous conclusion to The Comedy of Errors.

June 12 – 21, 2015
Thursday - Sunday
7:00pm (campus venue opens at 5:30pm for seating)
Upper Valley Campus Outdoor Stage
See previous for pricing

William Shakespeare’s Long Lost First Play
(abridged)

By Reed Martin and Austin Tichenor.
Produced in association with Shakespeare Notre Dame Festival

Making its world premiere at the Upper Valley Campus, this fun Shakespearean spoof will have audiences of all ages rolling in the aisles with laughter. The premise: An ancient manuscript has been found in a parking lot in Leicester, England (alongside an unimportant-looking pile of bones that got tossed in a dumpster). This 425-year old text turns out to be the literary Holy Grail: William Shakespeare’s Long Lost First Play puts many of Shakespeare’s most famous lines into surprising and comic contexts.

June 26 - July 12 (no performance 7/4)
Thursday - Sunday
7:00pm (campus venue opens at 5:30pm for seating)
Upper Valley Campus Outdoor Stage
See previous for pricing
WINE APPRECIATION BLIND TASTINGS - NEW!

There could not be a more appropriate time for educational wine tastings expressing somehow the incisive perception of Shakespeare about people and their delight with wine and the pleasures of food!

Join us as we welcome Shakespeare Napa Valley and celebrate their move to the St. Helena Campus. This series of wine tastings and comparisons is designed to challenge your perceptions and broaden your wine horizons. Come to the class and stay for the play. Make it a wonderful evening out.

Blind Tasting: French and American Pinot Noir – NEW!

This class incorporates a blind tasting to make the class fun and highly educational, creating an interesting conversation about the different wines being tasted, the kind of scores they would get, and how exciting the final scores may be.

Shakespeare wrote about the greatness and the unsuspected of wine! A rich and sweet wine brought to England from Greece in the 16th century, Malvasia is now produced on the island of Madeira. Shakespeare writes about Malmsey in Love’s Labour’s Lost (5.2.240) and 2 Henry IV (2.1.36), but the most famous reference to Malvasia in all of literature can be found in Richard III, when Richard orders the execution of his brother, the Duke of Clarence. Richard’s hired assassins decide to drown Clarence in a large cask (but) of the brew. When they arrive at the Tower of London to carry out the task, the unsuspecting Clarence asks for a cup of wine. The Second Murderer offers this ghastly retort: “You shall have wine enough, my lord, anon” (1.4.153). You must be 21 or older to attend. Pre-registration is required.

Class Only
#67255
Jun 11
Thu, 5:00pm-7:00pm
Upper Valley Campus
Orozco, Room 7
$65

Class and Shakespeare Performance
#67408
Jun 11
Thu, 5:00pm-7:00pm
Upper Valley Campus
Orozco, Room 7
$85

Blind Tasting: Italian and American Wine – NEW!

This class incorporates a blind tasting to make the class fun and highly educational, creating an interesting conversation about the different wines being tasted, the kind of scores they would get, and how exciting the final scores may be.

William Shakespeare was a man with deep interest in wine and food. References about either are often found in his writings. This is one of them showing how he saw people: “A man cannot make him laugh – but that’s no marvel; he drinks no wine.” Othello: Act 2, Scene 3. You must be 21 or older to attend. Pre-registration is required.

Class Only
#67256
Jun 18
Thu, 5:00pm-7:00pm
Upper Valley Campus
Orozco, Room 7
$65

Class and Shakespeare Performance
#67409
Jun 18
Thu, 5:00pm-7:00pm
Upper Valley Campus
Orozco, Room 7
$85
Blind Tasting: Spanish and American Wines – NEW!

This class incorporates a blind tasting to make the class fun and highly educational, creating an interesting conversation about the different wines being tasted, the kind of scores they would get, and how exciting the final scores may be.

Shakespeare had a particular interest on wine, ales and food. In one of his plays, when Erasmus wrote in 1522, “O happy Burgundy which merits being called the mother of men since she furnishes from her mammaries such a good milk”, it was then echoed by Shakespeare, who refers in King Lear to “the vines of France and milk of Burgundy”.

What better way to echo Shakespeare’s love for the rich and divine! **You must be 21 or older to attend. Pre-registration is required.**

**Class Only**

#67257

Jun 25

Thu, 5:00pm-7:00pm

Upper Valley Campus

Orozco, Room 7

$65

**Class and Shakespeare Performance**

#67410

Jun 25

Thu, 5:00pm-7:00pm

Upper Valley Campus

Orozco, Room 7

$85

Blind Tasting: Complete Series – NEW!  

#67412

Having a difficult time deciding between the tastings? Come to all three! Enjoy the opportunity to advance your knowledge of wine and learn about the sometimes subtle differences in these three blind tastings and you may come away with some new favorites. **You must be 21 or older to attend. Pre-registration is required.**

Jun, 11, Jun 18, Jun 25

Thu, 5:00pm-7:00pm

Upper Valley Campus

Orozco, Room 7

$180

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. 47)
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.

Jean Priestley-Rouas received her Bachelor’s Degree in psychology and her Masters in Art from Notre Dame de Namur University in Belmont California. Jean incorporates all of her skills and knowledge of Art Therapy, Trauma Informed Care and Core Gifts in structuring her classes.

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.

Jules Stout became enamored with the ceramics of the restaurants and shops of Japan Town while in high school. Ten years later Jules took a beginning wheel class while working on her BA in Child Development at CSU Sacramento. Since 2003 Jules has developed her clay working skills through participation in the wood-fire community of Scott Parady’s Anagama kiln and by assisting in the ceramics departments at CSU Sacramento and Sacramento City College. Currently working on a Master’s Degree in Child Development, Jules continues her education in clay by attending visiting artist workshops and demonstrations at various schools, art centers, and galleries including Mendocino Art Center, TRAX Gallery & Anderson Ranch Arts Center. Jules is currently an Artists-in-Residence at The Sonoma Community Center and will begin a nine month residency at the Mendocino Art Center in September.

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

Classical Approach to Portrait and Figure Painting  #67250

In this class, we will be working from a live model. We will be using a limited palette, which you may adjust, but I recommend not adding too many colors, so that the painting appears cohesive. 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.
Classical Approach to Portrait and Figure Painting continued: 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. Please feel free to contact me with any questions, and additional information regarding the recommended supply list at deirdreshibano@yahoo.com. * The models fee will be divided amongst the number of attendees per session, and will be paid in advance at the first session. Pre-registration is required.

Jun 18-Jul 23
Thu, 9:30-1:00pm
Upper Valley Campus
Shibano, Room 8AB
$155

Collage Self-Portrait with Mixed-Media Painting #67244

“Collage” comes from the French “coller”, or to glue. Picasso and Braque popularized fine art collage in the 20th c., though there are much earlier versions of this intriguing medium, from all over the world. For great ideas, check out go online and check out Pinterest.

Start the fun now, hunting and collecting flat items for collage that have meaning specifically to you, e.g. photos, letters, envelopes, wrapping paper, tickets, scraps of fabric, pressed leaves or flowers, magazine pics or type, old artworks that you wouldn’t mind cutting up, diary pages, interesting trash or found objects, etc. Don’t forget to check your junk drawer, the thrift shop, or the hardware store. Note: If what you collect is precious or not waterproof, make a laser copy of it at a copy shop (NOT ink jet or it will dissolve).

We will be gluing and coating in acrylic soft gel, which is the simplest method, onto a canvas or art board. Or if you are an oil painter, you must seal paper or fabric with PVA size on both sides. Sort your collections into folders or envelopes in a box and label them by color, texture, or subject for easy access.

Bring your collection, paint, brushes, and canvas or panels to the first class. Please call or email me in advance for a more complete supply list: theos.acct@yahoo.com or 707.967.8003. Then come and have a ball playing and rearranging your treasures before gluing them down. It’s like a game that everyone enjoys! Pre-registration is required.

Jun 17-Jul 22
Wed, 2:30-5:30pm
Upper Valley Campus
Becker, Room 8AB
$114

Collage Self-Portrait with Mixed-Media Painting Drop-In #67247

Busy this summer, vacation planned and don’t want to commit to the entire session? This is the opportunity to keep your schedule flexible and to drop-in for up to 4 classes. 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.

Jun 17-Jul 22
Wed, 2:30-5:30pm
Upper Valley Campus
Becker, Room 8AB
$85
Degas and the Monotype  
#67483
In this three week session we will explore Degas experience with monotype, using his approach of making, unmaking and remaking. For beginners and experienced printmakers alike. Spend four weeks with Degas and add a little joie de vivre to your summer. Bring sketchbook and materials to the first class. Contact instructor for more info at nancy@nancywillis.com. A materials fee of $20 per student to be paid to instructor. Pre-registration is required.

Jul 7-Jul 21  
Tue, 9:30am-2:30pm  
Upper Valley Campus  
Willis, Rm 8AB  
$150

Mixed Media  
#67251
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.

Jun 18-Jul 23  
Thu, 3:00-5:30pm  
Upper Valley Campus  
Jones, Room 8  
$85

Mosaics  
#67248
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.

Jun 17-Jul 22  
Wed, 9:30am-12:30pm  
Upper Valley Campus  
Donahower, Room 8AB  
$100

New Ideas in Painting: Moving Towards Abstraction  
#67482
In this brisk three week class, we will take the complicated and make it simple. We will be looking to artists who have paved the way to abstraction for inspiration and focus on color, application techniques and reduction of compositional subject matter. A materials fee of $20 per student to be paid to instructor. Bring painting supplies and an example of your work to the first class or contact instructor for more info at nancy@nancywillis.com. Pre-registration is required.

Jul 1-Jul 15  
Wed, 6:00am-9:00pm  
Upper Valley Campus  
Willis, Rm 8AB  
$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. 47)
Painting and/or Collage Workshop  

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.

Jun 15-Jul 20  
Mon, 2:30-5:30pm  
Upper Valley Campus  
Becker, Room 8AB  
$114

Painting and/or Collage Workshop Drop-In  

Busy this summer, vacation planned and don’t want to commit to the entire session? This is the opportunity to keep your schedule flexible and to drop-in for up to 4 classes. 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.

Jun 15-Jul 20  
Mon, 2:30-5:30pm  
Upper Valley Campus  
Becker, Room 8AB  
$85

The Power of Art  

This course will be directed toward older adults who are ready to discover and express their own unique creative talent by experimenting with different forms of art media like watercolor, acrylic, colored pencils, collage... and healing symbols like tree of life, mandalas... All levels are welcome. Pre-registration is required.

Jun 15-Jul 13 (no class 7/6)  
Mon, 1:30pm-4:30pm  
Priestley-Rouas, Calistoga Art Center  
$40

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.

Jun 18-Jul 23  
Thu, 5:30-8:30pm  
Upper Valley Campus  
Jones, Room 8  
$85
Children’s Art and Painting (Ages 6-14)  
Expose your child to a world of painting. They will be given the opportunity to try acrylic, watercolor, oil, tempera, and silk painting and will learn aspects of art and artist styles and techniques with hands-on projects. All levels, all FUN! Pre-registration is required.
Jun 18-Jul 23
Thu, 1:00-3:00pm
Upper Valley Campus
Jones, Room 8
$85

LIFELONG LEARNING: ARTS AND CRAFTS

Ceramics – Basics and Beyond (Beginner to Intermediate)  
Have you been waiting to try your hand at creating in clay? Would you like to push your current clay skills to a new level? Are you interested in making work in a lively studio community? Come join me at The Calistoga Art Center for six weeks of creative production. Demonstrations will include pinch, coil, slab and wheel throwing techniques. Trimming, texturing and handle/spout attachments will also be covered. Discussions will include design, decoration and glaze techniques. The focus of this course will be on students refining their personal style and constructing high quality, structurally sound functional pots and/or sculptural forms. Materials fee of $25 per 25lbs of clay to be paid to instructor. Pre-registration is required.
Jun 15-Jul 22
Mon/Wed, 5:30-8:30pm
Calistoga Art Center
Stout
$180

CALISTOGA ART CENTER: ADDITIONAL SUMMER CLASSES

Acting
This 4 week class is designed for the Adult/teen actor and will teach you the fundamentals of the craft, highlighting quick and powerful ways to make your performance more natural and spontaneous. No experience is necessary.
Jul 9-Jul 30
Thursday, 7:00pm-9:00pm
Instructor: Sharie Renault
$100

Craft Lab
Form new synapses as you stretch your brain and fingers to learn a new craft each month. Students will learn a new craft technique each month & have time to practice in class. Past classes included paper bead making & indigo dying. Sign up for one or all the Craft Labs.
Every first Friday of the Month
6:30pm-8:30pm
Instructor: Anna Johannson
$15

For more information or to sign up for these two classes, contact the Calistoga Art Center at (707) 942-2278 or visit their website at CalistogaArtCenter.org.
### AutoCAD Fundamentals #67232
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.
**Jun 15-Jun 25**
**Mon/Tue/Wed/Thu, 6:00-9:50pm**
**Main Campus - NAPA**
**Strommen, Room 3902**
$341

### Beyond the Auto Settings #67431
When you take pictures with your camera do you set it to AUTO because you don’t know what the other settings can do? In this class you will learn the basics of how to see photographically and understand what the tools on your camera do so you will consciously be more creative the next time you pick up your camera. Pre-registration is required.
**Jun 9-Jun 16**
**Tue, 5:00-8:00pm**
**Upper Valley Campus**
**Cavalier, Room 4**
$115

### Conversational Spanish-Intermediate #67249
This course is designed to challenge students and expand their knowledge of the Spanish language through an engaging approach. The main goal of this course is to improve student’s conversational skills through active, responsible participation in discussions, debates and oral presentations in class. In addition, this course seeks to build students’ oral proficiency at the upper intermediate to advanced level. This course will provide students with a contextualized content-based approach to oral communication resulting in a fluent oral language production. Even though, the emphasis of this course is on oral proficiency and not on grammar; some reading and writing are also practiced. (Reading and listening materials provide opportunities for students to be exposed to authentic language use and to integrate these forms into their speaking and writing). We will use Practical Spanish Grammar by Marcial Prado as a textbook. Pre-registration is required.
**Jun 3-Jul 22**
**Wed 5:00-7:00pm**
**Upper Valley Campus**
**Hernandez, Room 4**
$80

### ESL English/Spanish Multi-Level Conversation Workshop #67337
This class provides an opportunity for conversation practice in English and Spanish. Students help each other with the language they are learning. Half of the class will be conducted in Spanish and half in English. Students from the Intermediate Conversational Spanish class are invited to attend this No-Fee Class!
**Jun 3-Jul 22**
**Wed, 7:00-8:00pm**
**Upper Valley Campus**
**Ruston, Room 7AB**
No Fee
Creative Writing Workshop  #67229
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 ana@anamanwaring.com or 415-827-1468 for assignments. Pre-registration is required.
Jun 15-Jul 20 (no class 7/6)
Mon, 1:00-3:30pm
Upper Valley Campus
Manwaring, Room 4
$127

LIFELONG LEARNING: DANCE

Swing Dance  #67228
Swing, the all-American rhythm dance with turns and spins. Dance to contemporary as well as Big Band era tunes! Please wear comfortable smooth-soled shoes. Bring a friend, or meet new friends. No partner needed. Pre-registration is required.
Jun 15-Aug 10  (no class 6/22, 6/29)
Mon, 6:30-7:30pm
Main Campus – NAPA
Gai, Room 601A
$70

LIFELONG LEARNING: MUSIC

Beginning Blues Harmonica  #67240
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. Pre-registration is required.
Jun 30
Tue, 7:45-9:15pm
Upper Valley Campus
Broida, Room 8
$50

Healthy Harmonica  #67241
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. Pre-registration is required.
Jun 30
Tue, 6:00-7:30pm
Upper Valley Campus
Broida, Room 8
$50
WELLNESS

Combo – Healthy Harmonica & Beginning Blues Harmonica

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. Tapes and handouts are included in a $15 materials fee collected by the instructor in class. Pre-registration is required.

Jun 30
Tue, 6:00-9:15pm
Upper Valley Campus
Broida, Room 8
$80

Music Memory and Singing for Adults

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.

#66985
Jan. 22 – May 12
Thu, 1:00-2:30pm
Calistoga Community Center
MacPherson
No Fee

#66986
Mar 19 – May 14 (no class 4/2)
Thu, 1:00-2:30pm
Calistoga Community Center
MacPherson
No Fee

#66991
Jan. 23 – May 20 (no class 2/13)
Fri, 10:00-11:30am
Rianda House
MacPherson
No Fee

#66992
Mar. 27 – May 22 (no class 4/3)
Fri, 10:00-11:30am
Rianda House
MacPherson
No Fee

WELLNESS

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 eight 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.

Jun 16-Jul 7
Tue, 6:30-8:00pm
Upper Valley Campus
Anderson, Room 5
$90
Yoga: Introduction  #67544
This is an introduction to yoga including basic postures, breathing, meditation, chanting, philosophy and healthy lifestyle choices. This class is geared toward students with no prior yoga experience or for those who wish to move at a slower pace. This introduction class will provide a beautiful way to gently awaken the body, mind, and spirit. Bring a yoga mat and blanket or large towel. Pre-registration is required.
Jun 17-Jul 22
Wed, 5:30-6:45pm
Upper Valley Campus
Smiley, Room 5
$63

Yoga: Hatha Flow 1&2  #67545
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.
Jun 15-Jul 20
Mon, 9:00-10:15am
Upper Valley Campus
Smiley, Room 5
$63

Morning Yoga: All Levels  #67546
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.
Jun 17-Jul 22
Wed, 9:00-10:15am
Upper Valley Campus
Smiley, Room 5

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. 47)
Music in the Vineyards
Napa Valley Chamber Music Festival
21st Annual Season:
July 31 – August 23, 2015

Napa Valley’s world-renowned chamber music festival, Music in the Vineyards will celebrate its 21st season this August and we would love you to be a part of it! Four weeks of concerts at 15 different Napa valley wineries, where the music, the ambiance and the wine all share the stage. This year we are delighted to partner with Napa Valley College where we once again will be using the Upper Valley Campus as our rehearsal venue. On Thursday afternoons we throw open the doors and welcome you to listen to our open rehearsals with our distinguished musicians on:

- **Thursday, August 6th, 2-4pm:** Music by Franz Schubert, (Grande Duo in A for violin and piano) and Sergei Taneyev (string quintet)
- **Thursday, August 13th, 2-4pm:** Music by Franz Schubert (string trio) and Felix Mendelssohn (piano trio)
- **Thursday August 20th, 2-4pm:** Music by Antonín Dvořák (piano quintet) and Aaron Jay Kernis (Air for flute and piano)

Admission is FREE and each week will feature the repertoire that will be performed the following weekend. Join us on campus at 1088 College Avenue, St. Helena.

For full information or to sign up for our mailing list visit: musicinthevineyards.org or call (707) 258-5559
PROFESSIONAL DEVELOPMENT

Become a Notary In One Day #67230

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.

Jul 9
Thu, 8:00am-6:00pm
Upper Valley Campus, Room 4
$99

Renewing Notaries—3 Hour: State Required Seminar #67231

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.

Jul 9
Thu, 12:45-6:00pm
Upper Valley Campus, Room 4
$50
EDUCATIONAL TRIPS AND TOURS

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, Napa
- Calistoga – Calistoga Community Center, 1307 Washington St.

Be sure to sign up early. As we sometimes have to purchase tickets up to 12 weeks in advance for many trips, we need to have a certain number signed up in order to proceed with those trips.

Sunset Celebration #66969
Join us as we travel to Menlo Park where every year Sunset Magazine brings to life the pages of its magazine for a two-day celebration. This festival is a live example of what readers love about Sunset. You’ll get a behind-the-scenes look at the test kitchens and lush gardens, plus tips from the experts as you gear up for summer. Bring a bag with you for any purchases or freebies you come across. Make a Hawaiian lei, paint a pot, have lunch, grab a snack, or shop at more than 80 tents of cooking equipment, garden accessories, and gifts. Lunch on your own.
Sat, Jun 6
Calistoga pickup: 8:15am-5:45 pm
Napa pickup: 9:00am-5:00pm
$63

Oakland A’s vs Minnesota Twins #67550
The Oakland A’s will attempt to top their 2014 season and we’ll be there to join in the fun. We’ll travel to the Oakland Coliseum and watch the A’s take on the Minnesota Twins for what’s sure to be a victory for our team. Game time is 1:05 and we’ll get you there in time to grab a bit to eat or to take in some of the pre-game excitement. Seating will be in the Field Reserved Level of Section 108.
Sun, Jul 19
Calistoga pickup: 9:45am-6:15pm
Napa pickup: 10:30am-5:30pm
(return time approximate depending on length of game)
$64

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. 47)
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  Napa pickup: 10:30am-5:30pm
(return time approximate depending on length of game)

Lower Level Box Seat  #67551
20 Seats Available
$123/each

Bleacher Seat  #67552
24 Seats Available
$77/each

Monterey Bay Aquarium and the National Steinbeck Center Overnight Trip

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 for time 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. (Pick-up and Drop-off times will be confirmed in the Fall Schedule; we wanted to give you a chance to sign up early so you won’t be left out!)

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: 7:00am-8:00pm  #67554
(approximate, will be confirmed in Fall Schedule)
Napa pickup: 8:00am-7:00pm  #67556
(approximate, will be confirmed in Fall Schedule)

$288 Double Occupancy (When registering, please include who you will share room with)
$35 Single Supplement (When registering, please inform us if requesting a single room)

Harvest Time at Apple Hill  #675523

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

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

“Wonders of Newfoundland” August 4 - 13, 2015
Discover a blend of natural beauty, quaint villages, stunning ocean views and friendly people. Taste flavors of the region at a local restaurant in the oldest building in St. John’s. Stroll the coast to a remote lighthouse for a picnic lunch. Board a cruise of Witless Bay Ecological Reserve in search of whales and puffins. At Prime Berth Fishing Heritage Centre learn the traditions of a fishing family passed down for generations. In Gros Morne National park, take an unforgettable cruise on a rare freshwater fjord.

“Southern Italy & Sicily” September 24 - October 5, 2015
Explore the hidden treasures of the area and enjoy breathtaking scenery, historic cities, centuries-old hilltop villages and wonderful cuisine. Tour Agrigento’s Valley of the Temples. Travel to the historic hilltop town of Taormina. Explore the stunning Amalfi Coast and Sorrento. Visit a local winery for a wine tasting and dinner featuring regional specialties. In Pompeii, walk in the footsteps of ancient Romans who perished in the foothills of Mount Vesuvius. The last evening in Rome is a farewell dinner.

“Niagara Falls” October 16-22, 2015
Cruise on the Erie Canal. Then ride a vintage train through the countryside. Cross the border into Canada to see Niagara Falls up close on your Maid of the Mist cruise. Visit the Sonnenberg Gardens and Mansion. Visit Cooperstown, home of the National Baseball Hall of Fame. Stop at West Point for lunch and a tour. Then on to New York City, “the city that never sleeps.” Need more time in New York? Please inquire about the 4-night extension.

“Canyon Country” October 22-30, 2015
Traverse through canyon country – including three national parks – and be immersed in some of America’s most awe-inspiring scenery. Begin in the colorful city of Scottsdale. Other highlights include Oak Creek Canyon, Kaibab National Forest, Grand Canyon, Lake Powell, Monument Valley, Bryce Canyon National Park, Zion National Park, and Las Vegas.

“Tropical Costa Rica” November 5 - 13, 2015
Lush forests and stunning waterfalls...exotic wildlife and endless coastlines...Costa Rica is truly a slice of paradise. Your tour begins in the colorful capital city of San Jose. Other highlights include Coffee Plantation, Guanacaste, Monteverde Cloud Forest, Hanging Bridges, Arenal Volcano, Lake Arenal Cruise, Cooking Demonstration, Cano Negro Refuge, Zarcero, National Theatre

“Discover Croatia” April 23 - May 4, 2016
Join us and 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. Our tour begins in the seaside resort of Opatija. Other highlights include Plitvice Lakes National Park, Dubrovnik, Family-Style Dinner in Cilipi, Split, Diocletian’s Palace, Ljubljana, Lake Bled, Pletna Boat Ride, and some Wine Tasting

For more detailed information on the trips, please call 967-2940 and leave your name and address. Or email Jsercu@napavalley.edu
Presented in partnership with Napa Valley College’s, Upper Valley Campus in St. Helena

VESTA Summer Workshop Series

Retailing Wine:
Customer Service Training Workshop
June 22, 2015 9:00 a.m. - 4:00 p.m.
Advanced registration: $300 per person (lunch included)
$360 per person after 6/15/2015
Elizabeth Slater of In Short Marketing travels the country and is recognized throughout North America as an authority on marketing wines, wineries, and wine regions to consumers.

Workshop Topics:
* Customer Satisfaction  * Events  * Increasing tasting room sales
* Social Media  * Shaping Your Story  * Wine Clubs

Workshop is designed for all marketing and front-line staff.

Unlocking Wine
Sensory Evaluation of Wines
July 15, 2015
8:00 a.m. - 5:00 p.m.
Cost: $150 per person (lunch included)
Presenter Melba Allen, Wine Export Agent, OENO-COM France will guide attendees through sensory test methods.

- Introduction to Tasting
- White and Red Sensory Standards
- Palate attributes
- Workshop designed for tasting room staff & servers

Art of Home Craft Brewing
Dr. Barry Gump, Florida International University, will present this workshop for novice to intermediate home brewers. Attendees will learn about the home brewing process from simple extract brewing through mini-mash, to all grain brewing. Learn about:

- Ingredients
- Brewing Processes
- Bottling or Kegging Your Beer
- Choosing Equipment
- Brewing Calculations

Session will also include some beer sensory activities.

August 15, 2015
8:00 a.m.—5:00 p.m.
Cost: $100 per person (lunch included)

Enroll Now!

www.vesta-usa.org/Events
(417)837-2513

Upper Valley Campus
(707)967-2901 or UVC_STHELENA@napavalley.edu
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 summer 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):

**Napa Valley College YEP Business Boot Camp**

The NVC Youth Entrepreneurial Program Business Boot Camp is a 5-day entrepreneurial “boot-camp” designed for high school & college students ages 14-27, who want to learn to start a full-time or part-time small business or simply explore the world of business enterprise.

The YEP Business Boot Camp is scheduled to start at the Napa Valley College on June 15, 2015 in Sonoma and June 22, 2015 in Napa. The 30 hour program is structured to offer practical and hands-on learning from Napa Valley College Certified Business Advisors and Local Business Leaders from wine, hospitality, service, technology and retail industry. An outcome of the 30-hour camp is the development of an individual or team business plan to act as a road map for start-up and future growth.

Napa Valley College YEP Agricultural Entrepreneurship Boot Camp

EXPLORE THE WORK OF AGRICULTURE AND LEARN IN AN ENVIRONMENT THAT IS CHALLENGING AND FUN!

- Production of Produce and Flowers
- Irrigation
- Water Management
- Soils Management
- Composting
- Growing Native Plants

Throughout this intensive one week course, students will explore project management, marketing research, competitive forces in the marketplace and how a farmer can realize profits for all of that hard work. On the final day of this boot camp, students will present the plan they have created during this camp. Scholarships are available. For more information, call 707.256.7255 or email Charlie Monahan at CMonahan@napavalley.edu.

**Napa Valley College YEP Agricultural Entrepreneurship Boot Camp**

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<tr>
<th></th>
<th>NAPA COUNTY</th>
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<tr>
<td>#</td>
<td>#67214</td>
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<tr>
<td>Date</td>
<td>Jun 22-26</td>
<td>Jun 15-19</td>
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**Napa Valley College, Bldg 3300 Conf Rm**

Mon-Fri, 9am-3pm, Monahan

$200
BUSINESS & ENTREPRENEURSHIP CENTER: BUSINESS PLANNING

NxLeveL™ Entrepreneurial Orientation
This orientation will review NxLeveL™, a practical, hands-on business development course designed to help small business owners and managers in Napa and Sonoma Counties 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.

Cost of the 11-week program is $375 for one person and one set of books 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.

To register for the Napa-Sonoma NxLeveL Orientation contact the Napa-Sonoma SBDC at 707-256-7250 or visit the Napa-Sonoma SBDC website at NapaSonomaSBDC.org. Weekly classes at Napa Valley College are scheduled on Tuesday evenings, 6:15-9:15pm starting on September 16th and in Sonoma County weekly classes are scheduled at the Sonoma County Economic Development Board on Thursday evenings, 6:15-9:15pm starting on September 10th.

NAPA COUNTY ORIENTATION
Aug 27
Napa Valley College,
Bldg 3300, Conf Rm
Thu, 6-8pm, Stelter
No Fee

SONOMA COUNTY ORIENTATION
Aug 20
Sonoma County EDB, Santa Rosa
Thu, 6-8pm, Toering
No Fee

Aug 25
Sonoma County EDB, Santa Rosa
Thu, 6-8pm, Toering
No Fee

BUSINESS & ENTREPRENEURSHIP CENTER: HOSPITALITY

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 will have a better understanding of what food-borne illnesses are, how they are caused, and what you can do to help prevent them. To obtain a California Food Handler Card, food handlers will need to successfully pass a food handler test. Food handlers must maintain a valid Food Handler Card for the duration of his/her employment. The cards are valid throughout most of the state and Napa County. They 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 went into law on July 1, 2011. (Training includes Study Guide, Test, and Card)

NAPA COUNTY
#67187
Jun 9
Napa Valley College, Bldg 3300, Conf Rm
Tue, 8:30-11:30am, Monahan
$30

#67188
Aug 4
Napa Valley College, Bldg 3300, Conf Rm
Tue, 8:30-11:30am, Monahan
$30
BEC: Food Safety Managers Training  
#67189

It is still required under the California State Health Code that one person in each food service operation has a Food Manager Safety Certification. The National Registry’s Certified Food Safety Professional Examination was developed following the strictest test development procedures. National Registry’s exam and certification is accepted in all states, including California. Certification is recognized nationwide and is good for five years. The class typically lasts 6 hours and participants must pass the 80 question exam. (Cost includes Study Guide, Test, and Card). After registration, please contact the BEC at 707-256-7250 to make arrangements to pick up a Food Manager Safety book to review before the start of the training.

Aug 1
Napa Valley College, Bldg 3300, Conf Rm
Sat, 9am-3pm, Monahan
$90

BEC: Wineries - How to Keep Your Winery “Audit Safe”  
#67196

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.

Jun 10
Napa Valley College, Bldg 3300, Conf Rm
Wed, 8:30-11:30am, Reynolds
$40

BEC: TiPS - Training for Intervention Procedures  
#67198

Instead of taking chances, take TiPS training! TiPS is a certified program providing the skills to help servers, sellers, and consumers of alcohol how to prevent intoxication, drunk driving, and underage drinking. A test will be given at the end of the class and certificates are presented upon completion of training.

Jun 16
Napa Valley College, Bldg 3300, Conf Rm
Tue, 8:30am-12pm, Stelter
$45

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
#67190
Jul 22
Napa Valley College, Bldg 3300, Conf Rm
Wed, 2-5pm, Minuzzo
$45

SONOMA COUNTY
#67197
Jun 11
Sonoma County Economic Development Board, Santa Rosa
Thu, 2-5pm, Minuzzo
$45

BEC: Winery Tasting Room Sales  
#67199

Instructor, Pamela Personette, provides hands-on hospitality training designed specifically for winery tasting room staff in order to increase sales.

Napa County
Aug 4
Napa Valley College, Bldg 3300, Conf Rm
Tue, 9am-12pm, Personette
$40
BUSINESS & ENTREPRENEURSHIP CENTER: SOCIAL MEDIA MARKETING

BEC: Hands-On Facebook for Business I (Beginners)  #67207
A Facebook account and personal profile is required for class participation. The first of two Hands-On Facebook workshops is for start-ups and will focus on the difference between a personal profile and a business page. Students of this class should understand basic Facebook practices from their personal profile, including: 1) How to connect with friends; 2) How to post a status update; 3) How to like business, brand, and organization pages.

In this class, students will learn 1) How to set up a business page; 2) How to connect a business page to a personal profile; 3) How to invite Facebook friends to “like” a business page; 4) Posting and tagging basics, including what to post and when; 5) How to interact within the business page’s newsfeed. Please bring your laptop or tablet and passwords.

Napa County:
Jun 9
Napa Valley College, Bldg 3300 Conf Rm
Tue, 9:00am-12pm, Rego
$30

BEC: Hands-On Facebook for Business II (Advanced)  #67206
An active Facebook 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. Students of this class should know how to 1) Update their business page profile picture & cover photo; 2) Edit their business page’s “About” section; 3) Connect their personal profile to their business page; 3) Post a status update (text, image, video) acting as their business page; 4) Invite friends to “like” their business page; 5) Like other business pages and interact within their business newsfeed.

In this class, students will learn 1) The importance of creating a consistent brand identity; 2) The importance of creating a Facebook marketing plan and posting schedule; 3) How to use Facebook analytics; 4) How to grow their business page fan base; 5) How to set up and use Facebook applications; 6) How to use Facebook advertising. Please bring your laptop or tablet and passwords.

NAPA COUNTY
Jun 16
Napa Valley College, Bldg 3300 Conf Rm
Tue, 9am-12pm, Rego
$30
SMALL BUSINESS DEVELOPMENT CENTER TRAININGS

Serving Napa and Sonoma Counties, 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 summer we will offer the following low cost sessions (for class updates or more information about SBDC services, please contact the Napa-Sonoma SBDC at (707)256-7250 or visit the SBDC website at NapaSonomaSBDC.org):

SMALL BUSINESS DEVELOPMENT CENTER: BUILD A BETTER BUSINESS

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

SBDC: Build a Better Business-Business Startup Orientation

This comprehensive orientation is designed to be a starting place for those considering jumping into business for the first time in Napa or Sonoma County. The workshop will provide you with a start-up booklet, as well as a general overview of the things to consider when starting a business.

NAPA COUNTY

#67201
Jun 4
Napa Valley College, Bldg 3300, Conf Rm
Thu, 12-3pm, Jinnett
$30

#67202
Jul 9
NVC Upper Valley Campus, St Helena
Thu, 2-5pm, Jinnett
$30

#67203
Aug 6
Napa Valley College, Bldg 3300, Conf Rm
Thu, 5:30-8:30pm, Stelter
$30

SONOMA COUNTY

#67179
Jun 3
Sonoma County Economic Development Board, Santa Rosa
Wed, 12-3pm, Liberman
$30

#67180
Jul 8
Sonoma County Economic Development Board, Santa Rosa
Wed, 5:30-8:30pm, Liberman
$30

#67181
Aug 5
Sonoma County Economic Development Board, Santa Rosa
Wed, 12-3pm, Liberman
$30
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<td><strong>SBDC: Build a Better Business – Understanding Small Business</strong></td>
<td>Sonoma County</td>
<td>Sonoma County Economic Development Board, Santa Rosa</td>
<td>Jun 10</td>
<td>5:30-8:30pm</td>
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<td>Financials &amp; Recordkeeping</td>
<td>Sonoma County</td>
<td>Sonoma County Economic Development Board, Santa Rosa</td>
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<td>$30</td>
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<td><strong>SBDC: Build a Better Business – Developing a Marketing Plan</strong></td>
<td>Sonoma County</td>
<td>American Canyon Chamber of Commerce</td>
<td>Jun 11</td>
<td>12-2pm</td>
<td>Jinnett</td>
<td>$30</td>
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<td><strong>SBDC: Build a Better Business - Financing 101</strong></td>
<td>Napa County</td>
<td>Napa Valley College, Bldg 3300, Conf Rm</td>
<td>Jun 18</td>
<td>12-2pm</td>
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<td><strong>SBDC: Build a Better Business-Business Plan Basics</strong></td>
<td>Sonoma County</td>
<td>Sonoma County Economic Development Board, Santa Rosa</td>
<td>Jul 16</td>
<td>12-2pm</td>
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<td><strong>SBDC: Build a Better Business-Business Plan Basics</strong></td>
<td>Napa County</td>
<td>Napa Valley College, Bldg 3300, Conf Rm</td>
<td>Jul 16</td>
<td>12-2pm</td>
<td>DeGaetano</td>
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SBDC: Build a Better Business—How to Write a Business Plan
Do you need help writing your business plan? Does your existing business plan need re-tooling? This is the workshop for you! Attendees will receive a copy of the comprehensive “Business Plan Workbook”, a workbook that guides you through the planning process in an easy to understand, step-by-step, fill in the blanks, process. We provide the expertise - you ask the questions! This workshop gives the road map you need for continuing operations or loan applications.

NAPA COUNTY
#67208
Jun 20
Napa Valley College, Bldg 3300, Conf Rm
Sat, 9am-3pm, Stelter
$50

SONOMA COUNTY
#67184
Jul 18
Sonoma County Economic Development Board, Santa Rosa
Sat, 9am-3pm, Stelter
$50

SBDC: The 3R’s to Developing Marketing Strategy
This workshop provides the process & resources for researching your type of business, for identifying & reaching your customers through marketing strategies, and for ways of retaining those customers. The development of a good marketing plan is essential to business success. Find out how to identify customers by researching your industry, your competition, and your market. Learn the most effective ways of reaching those customers through your marketing strategies. Determine methods for retaining your customers.

SONOMA COUNTY
Jun 24
Windsor Chamber of Commerce
Wed, 12-2pm, Balach
$30

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
Jul 15
Sonoma County Economic Development Board, Santa Rosa
Wed, 12-2pm, Toering
$30
SBDC: Social Media Starter Kit for Business, Pt 1 (Start-Up)  #67185

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
Jul 22
Sonoma Valley Fire & Rescue Authority, Sonoma
Wed, 5:30-8:30pm, Rego
$30

SBDC: Social Media Starter Kit for Business, Pt 2 (Advanced)  #67186

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
Jul 29
Sonoma Valley Fire & Rescue Authority, Sonoma
Wed, 5:30-8:30pm, Rego
$30

SMALL BUSINESS DEVELOPMENT CENTER: GENERAL BUSINESS

SBDC: Patents, Trademarks & Copyrights: Protecting Your Intellectual Property  #67209

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
Jul 30
$30
Napa Valley College, Bldg 3300 Conf Rm
Thu, 5:30-7:30pm, Toering
SMALL BUSINESS DEVELOPMENT CENTER: PROCUREMENT

SBDC: How to do Business with the State & Become Certified

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.

NAPA COUNTY
Jul 23
Napa Chamber of Commerce
Thu, 9am-12pm, Gross
No Fee
To register contact the Napa SBDC at 707-256-7250 or go to NapaSonomaSBDC.org.

SONOMA COUNTY
Aug 27
Sonoma County Economic Development Board, Santa Rosa
Thu, 9am-12pm, Gross
No Fee
To register contact the Napa SBDC at 707-256-7250 or go to NapaSonomaSBDC.org.

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. 47)
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

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.

Singing/Music Basic
- 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.
Enjoy food? Interested in science? Love art? Here’s a chance to combine all three and learn the skills behind them! In this week long camp students will have a chance to experiment with metals and different artistic and culinary elements to construct an understanding of the world of tomorrow. Students will have the opportunity to navigate through four different classes that will engage them in the principles of science, metal, art and food. Come join the fun at Napa Valley College Teen Camp this summer.

**ART**

**Metal Jewelry**
Over the course of 4 days, you’ll learn jewelry tool safety, tool uses, & basic jewelry design. Techniques include filing, sanding, hammer texturing, metal stamping, jewelry construction, bead work & drawing instruction. Fun projects include ID bracelets, Metal Pendants, Basic Earring design, some advanced metalsmithing techniques, & lots of materials, where students learn new skills.

**FOOD**

**Cream Puffs and Éclairs**
Spend the afternoon creating delicious éclairs and cream puffs—all the rage from Paris to Tokyo! In this Teens Only class you will learn the classic Pate a Choux and then fill your creations with Chocolate, Vanilla Bean and Salted Caramel before dipping in rich chocolate glaze and decorating with fondant!

**Macaroons! The French Pastry Sensation!**
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. This Teens Only class a variety of different flavored and colored as pretty to display as they are to eat. Each student will take home a sample of these Parisian Treats!

**SCIENCE**

**Science Adventure Seminar**
Experience and experiment with a new science adventure in this awesome seminar full of chemistry, mathematics, and other spectacular sciences. Working in groups while learning the relationship of mathematics in the world of science, you’ll explore the power of water, vinegar and other house hold items through a series of fun experiments. The hands-on experiments will let you get creative and get messy with science as you learn about how the world works!

Classes begin daily, Monday - Thursday at 9:00am through 3:00pm with 15-minute morning and afternoon breaks. There will be a 30-minute lunch break. Students should bring lunch and additional snacks. To have a great time, wear comfortable old clothing! Pre-registration is required. Parents: drop-off is 8:45am; pick-up is promptly at 3:00pm.

#67557
Jun 15-Jun 18
Mon - Thu, 9:00-3:00pm
Upper Valley Campus
$240
INSTRUCTORS

Denise Ward
Denise Ward has been designing jewelry since 1989. Her work has been found in contemporary crafts galleries throughout the United States. Inspired by the jewelers of ancient designs, her work reflects jewelry from antiquity in a modern mood with bright colors and intriguing imagery. Working in mixed media, prevalently anodized aluminum, Ward uses color as her design motif and adding glass, stones, hardware store jewels and wire.

Denise Ward has instructed jewelry design workshops since 1992. You can find her work on her website: www.wardworksart.com

Chef Marielle Fabie
Marielle Fabie is a 2013 Napa Valley Cooking School alumni. She landed her first job at the age of 10, dispensing soda and making change in her father’s food truck and finally climbing the ranks to head up the deep fryer and flat top by age 12. Marielle made a transition to the Napa Valley Cooking School after taking the leap from nursing major to culinary arts. She landed an externship at two Michelin starred restaurant Saison in San Francisco where she was quickly hired full-time as a commis.

After two years, Chef Marielle took on an opportunity to start a Fine Foods company with former Saison colleague, Rodney Wages. Currently working in Mountain View at a French Patisserie, Marielle will be bringing her talent to the Napa Valley Cooking School.

Alfredo Hernandez
Alfredo Hernandez is a Napa Valley College alum and a University of California, Berkeley graduate. Alfredo has worked with students ranging from K-12 grades. His passion and value for education and exploration has led him to want to become an educator at a high school level. He is extensively involved with tutoring different subjects with high school level students. Alfredo is currently finishing his Single Subject Teaching Credential at Sonoma State University. Alfredo is a fluent English and Spanish speaker and is part of the Napa Valley College-Upper Valley Campus staff. He serves as a Student Service Specialist and adjunct faculty.

KIDS METALSMITHING ART CAMP NAPA (AGES 8-12)

In this 4-day Art Camp you’ll learn all about jewelry tool safety, tool uses, & basic jewelry design. Techniques include filing, sanding, hammer texturing, metal stamping, jewelry construction, bead work & drawing instruction. Fun projects include ID bracelets, Metal Pendants, Basic Earring design, some advanced metalsmithing techniques, & lots of materials, where students learn new skills. There will be new projects for those who attended last year!

15-minute morning & afternoon breaks & a 30-minute lunch break. Students should bring lunch & additional snacks. Wear comfortable old clothing. Pre-registration is required. Parents: drop-off is 8:45am; pick-up is promptly at 3:00pm.

#67558
Jun 22-Jun 25
Mon - Thu, 9:00-3:00pm
Ward, Napa Main Campus, Rm 3004
$165
Learn More!

- Expert Instructor
- 24-Hour Access
- Online Discussion Areas
- 6 Weeks of Instruction
- Courses Sessions Begin Monthly

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

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.

Enroll Now! Call us Today!

(707) 967-2900 www.ed2go.com/napa
PARTNER LOCATION

AMERICAN CANYON

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

CALISTOGA

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

Calistoga Community Center
1307 Washington St
Calistoga, CA 94515

Calistoga Presbyterian Church
3rd and Washington Streets
Calistoga, CA 94515

CALISTOGA

Calistoga Presbyterain 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

ST. HELENA

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
Napa Valley College Upper Valley Campus

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 12W (signs for Napa/Sonoma)
Continue to follow CA-29N (22mi)
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 (6.6mi) and take a slight right to stay on CA-121 N (8.2mi)
Turn left onto CA-121 N/CA-29N and stay on CA-29N 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 (7.1mi)
Continue onto Petrified Forest Rd (4.4mi)
Turn right onto CA-128 E/Foothill Blvd/CA-29 S (9mi)
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 mchutz@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
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.
REGISTRATION FORM

To assist the college in complying with federal and state requirements and to provide needed services, you are urged to supply the following voluntary information. This information is confidential and will not affect your admission status.

**REGISTER BY MAIL, EMAIL, PHONE, FAX, OR WALK-IN**

- ☐ Spring  ☐ Summer  ☐ Fall  20 _____

Name ________________________________

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Mailing Address ________________________________

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

**Highest Level of Education:**

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

3 or 4 digits

Authorized Signature ______________________  Card Holder __________________________

1088 College Avenue Office / St. Helena, California 94574
Office (707) 967-2900 / Fax (707) 967-2909
THE COMEDY OF ERRORS
Directed by Jennifer King
June 12 - 21 at 7pm (Thurs. - Sun.*)
This short and cheeky adaptation will pluck at your heartstrings and tickle your funny bone — and don’t be surprised if you become part of the action.

WILLIAM SHAKESPEARE’S LONG LOST PLAY (abridged)
By Reed Martin and Austin Tichenor
Produced in association with Notre Dame Shakespeare Festival.
June 26 - July 12 at 7pm (Thurs. - Sun.*) no performance 7/4
A fun Shakespearean spoof that will have audiences of all ages rolling in the aisles with laughter and delight.

BOX OFFICE: (707) 256-7500 or shakespearenapavalley.org
Adults - $20
Seniors - $15
Students and Veterans - $10
Children 12 and under –FREE
*(Sundays are Pay What You Can)

Venue opens at 5:30 for seating. All shows start at 7pm.
Food and alcohol-free beverages are allowed on the premises.

1088 College Dr. St. Helena, CA 94574