Napa Valley College

Spring 2013
Community Education
Welcome Spring 2013! Welcome to our non-credit and community service (fee-based) programs. Now is the time to fully embrace your resolutions for the new year; whether it’s to start a new business, learn a new skill, explore your creativity, or find a new passion.

Inside our schedule, you will find a wide array of programs that will “feed” your body, mind and spirit. Our schedule includes non-credit classes, community service classes, small business and entrepreneur classes, work force training classes, along with our very popular food enthusiast classes.

We invite you to take a class with us. Join us for a workshop, an evening class, or a series. Explore some of what the wonderful Napa Valley has to offer.

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

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Pre-registration is strongly recommended for all fee based classes. Classes are subject to cancellation if there is low enrollment! See page 32 for the three easy ways to register.
Business & Entrepreneurship

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

NxLeveL™ Entrepreneurial Orientation

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

Weekly classes are scheduled on Tuesday evenings, 6:15-9:15pm, starting February 5, 2013 in Napa. Cost of the program is $375 for one person focusing on one business. Spouses and employees are welcome for an additional $50 each. A second set of training materials is optional for $100 each.

#63935 Jan 24
$375 Napa Chamber of Commerce
Thu, 6-7:30pm, Stelter

BEC: SOCIAL MEDIA MARKETING

BEC: Hands-On Facebook for Business I (Beginner)

A Facebook personal profile and business page is required for class participation. The first of two Hands-On Facebook workshops is for beginners and will focus on the difference between a personal profile and a business page. We will review: 1) basic navigation; 2) account, security, and privacy settings; 3) proper business page set-up; 4) posting and tagging basics; and 5) how to interact within your newsfeed. This workshop will be instructed by Heather Piazza, Marketing Advisor for Napa Valley College’s Small Business Development Center and Owner of Piazza Marketing Concepts. Heather has over twelve years of marketing experience. She has spent the last three years specializing in social media strategies.

#63914 Jan 15
$30 Napa Valley College
Tue, 9:30am-12pm, Piazza

BEC: Hands-On Facebook for Business II (Intermediate)

A Facebook personal profile and business page is required for class participation. This is an intermediate level workshop and is the second class in the Hands-On Facebook series. This workshop will focus on creating a Facebook marketing plan and posting strategy. We will review: 1) creating a consistent brand identity; 2) how to increase your reach; 3) how to grow your page fan base; 4) how to set up and use Facebook apps; and 5) how to use Facebook advertising. This workshop will be instructed by Heather Piazza, Marketing Advisor for Napa Valley College’s Small Business Development Center and Owner of Piazza Marketing Concepts.

#63937 Jan 29
$30 Napa Valley College
Tue, 9:30am-12pm, Piazza

BEC: Hands-On Pinterest for Business

A Pinterest account and profile is required for class participation. Pinterest is growing rapidly. Now is the time to learn how Pinterest can work for your small business. In this workshop we will review: 1) how to create boards; 2) how to pin; 3) creative strategies; 4) how to follow others; 5) adding Pinterest to your virtual circle; and 4) top tips for success. This workshop will be instructed by Heather Piazza, Marketing Advisor for Napa Valley College’s Small Business Development Center and Owner of Piazza Marketing Concepts.

#63938 Feb 26
$30 Napa Valley College
Tue, 9:30am-12pm, Piazza

BEC: Hands-On Twitter for Business (Beginner)

A Twitter account and profile is required for class participation. In this workshop, we will help you overcome your tweet anxiety in exchange for knowledge on how to effectively use Twitter to promote your business. We will review Twitter basics, including how to: tweet, increase your followers, create and manage lists, and develop a successful Twitter strategy. This workshop will be instructed by Heather Piazza, Marketing Advisor for Napa Valley College’s Small Business Development Center and Owner of Piazza Marketing Concepts.

#63916 Apr 23
$30 Napa Valley College
Tue, 9:30am-12pm, Piazza
**Business & Entrepreneurship**

**BEC: Hands-On LinkedIn**

A LinkedIn account and profile is required for class participation. This workshop will review: 1) how to create a complete profile; 2) building a network of connections; 3) the importance of recommendations; 4) crafting and linking a company page to your personal profile; and 5) joining and participating in relevant groups. This workshop will be instructed by Heather Piazza, Marketing Advisor for Napa Valley College’s Small Business Development Center and Owner of Piazza Marketing Concepts.

#63915 May 21
$30 Napa Valley College
Tue, 9:30am-12pm, Piazza

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**Small Business Development Center Trainings**

**SBDC: Start-up Trainings**

**SBDC: Business Startup Orientation**

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

#63839 Jan 10
$10 Napa Chamber of Commerce
Thu, 2-4:30pm, Jinnett

#63840 Feb 7
$10 Upper Valley Campus
Thu, 2-4:30pm, Jinnett

#63841 Mar 7
$10 Napa Chamber of Commerce
Thu, 6-8:30pm, Stelter

**SBDC: How to Write a Business Plan**

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

#63884 Feb 16
$50 Napa Chamber of Commerce
Sat, 9am-3pm, Stelter

#63885 Apr 27
$50 Napa Chamber of Commerce
Sat, 9am-3pm, Stelter

**REFUND POLICY**

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

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

Classes are subject to cancellation if there is low enrollment!

See page 32 for the three easy ways to register.
**SBDC: LLCs Corporations – Liability Protection or Traps for the Unwary? A Primer on Business Entity Selection**

This class will address the benefits and consequences of conducting business under the various entity options available in California. The class will focus on the following questions: As a sole proprietor, would it be wise to form a corporation or an LLC? Should my partnership be based upon a written agreement, and is a general partnership the best option for my business? Which business entity type will be most beneficial for tax purposes? Which business entity type will best protect me from liabilities resulting from the business? Additionally, the basic costs, procedures and maintenance requirements for the various business entities will be discussed.

**#63899 Feb 5**

$20 Napa Chamber of Commerce
Tue, 5:30-7:30pm, Myer

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**SBDC: Marketing**

**SBDC: How to Make $100K as a Consultant!**

In this seminar, Rick Crandall will cover all you need to know to start a consulting career or improve your current one.

**#63883 Jan 29**

$55 Napa Chamber of Commerce
Tue, 6-9pm, Crandall

**SBDC: The Business Side of Art**

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

**#63838 Apr 16**

$40 Upper Valley Campus
Tue, 5:30-7:30pm, Gamble

**SBDC: Mobilize Your Business: Finding, Enticing and Keeping Customers in the Smartphone Age**

Learn how to be found by mobile users looking for your products and services right now. This fast-growing group of consumers are ready to buy and are relatively inexpensive to reach - compared to traditional advertising. A few simple steps will put you in front of your competitors and ready to profit from the biggest change in buying behavior in this century. All attendees will receive presentation notes, a checklist for “mobilizing” their marketing and resource list.

**#63928 Apr 30**

$20 Napa Chamber of Commerce
Tue, 5:30-7:30pm, Knight

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**SBDC: Customer Service Academy**

**SBDC: CSA: Organizational Time Management**

This training is designed to provide participants with strategies and tools to make maximum use of your limited time. It will cover how to prioritize, identify time wasters, delegation techniques and goal setting. Participants get a handle on clutter, filing, record-keeping and emails.

**#63882 May 14**

$30 Napa Chamber of Commerce
Tue, 5:30-7:30pm, Stelter
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.

#63891 Mar 5
No Fee  Napa Chamber of Commerce  
Tue, 10am-12pm, Gross

#63892 May 7
No Fee  Napa Chamber of Commerce  
Tue, 10am-12pm, Gross

SBDC: Brown Bag Lunch Series

The Brown Bag Series:

Brown Bag lunch trainings are the perfect quick solution for getting the foundation you need to successfully launch your business.

SBDC: Brown Bag: Marketing 101
Developing a good marketing plan is essential to your business success. This workshop will explore the avenues to market your business and the research necessary to identify your customers and competitors. An SBDC Marketing Advisor will provide the guidelines for developing your marketing plan.

#63892 Jan 17
$20 American Canyon Chamber of Commerce  
Thu, 12-2pm, Jinnett

#63892 Feb 14
$20 SBDC Office  
Thu, 12-2pm, Jinnett

#63892 Mar 14
$20 Upper Valley Campus  
Thu, 12-2pm, Jinnett

#63892 Apr 18
$20 SBDC Office  
Thu, 12-2pm, Jinnett

#63892 May 9
$20 SBDC Office  
Thu, 12-2pm, Jinnett

SBDC: Brown Bag: Recordkeeping 101
Record organization and retention are key to operating a successful business. In Recordkeeping 101, an SBDC Advisor will help business start-ups with the framework of good recordkeeping and budgeting.

#63892 Jan 31
$20 SBDC Office  
Tue, 12-2pm, Stelter

#63892 May 16
$20 Upper Valley Campus  
Thu, 12-2pm, Stelter
SBDC: Brown Bag: Human Resources 101
Get started understanding what your business needs to know about Human Resources to meet legal requirements and avoid costly mistakes. Employee issues are often a huge headache for business owners and managers. You will learn how to use principles of Human Resources to focus your employees on your mission, values and expectations as well as strategies to increase employee retention.

#63827 Feb 13
$20 SBDC Office
Wed, 12-2pm, Cervantes

#63828 Apr 17
$20 SBDC Office
Wed, 12-2pm, Cervantes

SBDC: Brown Bag: Financing 101
Do you need capital to start or expand your venture? This workshop is designed to familiarize businesses with the key fundamentals of debt equity financing. This workshop will review the options for first-time financing with emphasis on the SBA micro lending program.

#63825 Feb 9
$20 SBDC Office
Sat, 10am-1pm, Staff

#63826 Apr 13
$20 SBDC Office
Sat, 10am-1pm, Staff

SBDC: Accounting/Financial
SBDC: Understanding Your Small Business Taxes
This workshop will cover business tax changes; and how these changes will affect your small business.

#63895 Feb 19
$20 Napa Chamber of Commerce
Tue, 5:30-7:30pm, Hurst

#63896 Mar 19
$20 Napa Chamber of Commerce
Tue, 5:30-7:30pm, Hurst

SBDC: Intro to QuickBooks
This workshop will cover setting up your company and Chart of Accounts, generating invoices, tracking receivables and payables and creating reports. Please note that this training is not a hands-on computer training.

#63886 Jan 19
$50 Napa Chamber of Commerce
Sat, 9am-12pm, Beck

#63887 Mar 16
$50 Napa Chamber of Commerce
Sat, 9am-12pm, Beck

#63888 May 18
$50 Napa Chamber of Commerce
Sat, 9am-12pm, Beck

Community Services schedule is online at www.napavalley.edu. See page 9 for directions.

Pre-registration is strongly recommended for all fee based classes. Classes are subject to cancellation if there is low enrollment! See page 32 for the three easy ways to register.
Wine Country Hospitality Symposium
Looking for a way to increase profits, stay on top of marketing innovations, deliver excellent customer service, maintain and retain the best and brightest employees, and network with some of the most successful professionals in the hospitality industry? The Wine Country Hospitality Symposium has it all! Based in the heart of the nation’s culinary and wine industry, the Symposium is a full day of speakers, seminars, lunch and wine reception that delivers techniques and strategies to catalyze the success of your food and beverage business.

Wine Country Hospitality Symposium
NVC Upper Valley Campus in St. Helena
Tuesday, March 26, 2013, 8am to 4pm

To register or for more information contact the Napa Valley College Business & Entrepreneurship Center at 707-253-3210 or visit the BEC website at www.becatnvc.com.

BEC: Food Handlers Certification
Taking this course and successfully passing the exam will result in participants receiving the food handler’s certificate and card, recognized by the Napa County Health Department. By the time you have finished this course you should have a better understanding of what food borne illnesses are, how they are caused, and what you can do to help prevent them. To obtain a California Food Handler Card, food handlers will need to successfully pass a food handler test. Food handlers must maintain a valid food handler card for the duration of his or her employment. The cards are valid throughout most of the state and Napa County and are valid for three years from issuance. Each food facility must maintain records documenting that each employee possesses a valid California Food Handler Card that can be provided to local enforcement officials upon request. This requirement was passed by the legislature, signed by the governor and began July 1, 2011.

#63901 Jan 29
$30  Napa Chamber of Commerce
      Tue, 8-11am, Monahan

#63902 Feb 26
$30  Napa Chamber of Commerce
      Tue, 8-11am, Monahan

BEC: Food Safety Managers Training
The National Registry’s Certified Food Safety Professional examination has been developed following the strictest test development procedures. National Registry’s exam and certification is accepted in all states including California. Certification is recognized nation-wide and is good for 5 years.

#63905 May 21
$90  Napa Chamber of Commerce
      Tue, 9am-3pm, Monahan

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

#63899 Apr 16
$30  Napa Chamber of Commerce
      Tue, 8:30-11:30am, Monahan

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

#63918 Feb 5
$30  Napa Chamber of Commerce
      Tue, 8:30-11:10am, Monahan

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

#63920 Mar 12
$30  Napa Chamber of Commerce
      Tue, 8:30-11:30am, Monahan
## Hospitality, Culinary and Wine

### 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.

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<th>Location</th>
<th>Time</th>
<th>Instructor</th>
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<tr>
<td>#63912</td>
<td>Feb 9</td>
<td>Upper Valley Campus</td>
<td>Sat, 9:30am-12:30pm, Minuzzo</td>
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<tr>
<td>#63911</td>
<td>Apr 17</td>
<td>Napa Chamber of Commerce</td>
<td>Wed, 2:30-5:30pm, Minuzzo</td>
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### BEC: TiPS - Training for Intervention Procedures
Instead of taking chances, take TiPS training! TiPS is a certified program providing the skills to help servers, sellers, and consumers of alcohol how to prevent intoxication, drunk driving, and underage drinking. A test will be given at the end of the class and certificates are presented upon completion of training.

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<td>#63924</td>
<td>Feb 21</td>
<td>Napa Chamber of Commerce</td>
<td>Thu, 8:30-11:30am, Stelter</td>
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<tr>
<td>#63925</td>
<td>Mar 28</td>
<td>Napa Chamber of Commerce</td>
<td>Thu, 8:30-11:30am, Stelter</td>
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<td>#63926</td>
<td>Apr 23</td>
<td>Napa Chamber of Commerce</td>
<td>Tue, 8:30-11:30am, Stelter</td>
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### Special Event Planning Basics
In this short course, participants will learn the foundations of successful event planning, including how to plan, market, operate and evaluate an event. This class will be highly interactive, include creativity exercises and a field trip to a local special event venue. You will leave the classroom with a better understanding of the necessary steps to create a successful event, as well as having had the opportunity to network with local special event professionals. This course is ideal for anyone interested in working in special events, as well as for those who would like to better appreciate events in general.

*Pre-registration is required.*

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<td>#63772</td>
<td>Jan 23- Feb 13</td>
<td>Upper Valley Campus, Rm 3</td>
<td>Wed, 6:00-8:00pm, O’Bannon</td>
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### BEC: Sustainable Agriculture

#### BEC: Everything About Chickens
This class will teach you about chicken houses, designing and building a backyard chicken house, and caring for chickens. This class will also cover laws and regulations pertaining to raising chickens locally.

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<tr>
<td>#63921</td>
<td>Jan 19</td>
<td>Upper Valley Campus</td>
<td>Sat, 9am-12pm, Staff</td>
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#### BEC: Agropreneur: Increasing Local Food Production
This class will teach you about laws and regulations, pesticides, environmental health, and organic certification.

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<td>#63922</td>
<td>Feb 16</td>
<td>Upper Valley Campus</td>
<td>Sat, 9am-12pm, Staff</td>
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#### BEC: Agricultural Tourism Opportunities
Agricultural tourism provides guests with education, entertainment, and a healthy dose of fresh air. It provides the agricultural property hosts with extra income, future sales, and increased publicity. This class will introduce you to the benefits of adding agricultural tourism opportunities to your property and provide examples of successful operations.

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<td>#64003</td>
<td>Mar 5</td>
<td>Upper Valley Campus</td>
<td>Tue, 5:30-7:30pm, O’Bannon</td>
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*Pre-registration is strongly recommended for all fee based classes.*

*Classes are subject to cancellation if there is low enrollment!*  
*See page 32 for the three easy ways to register.*
Healthcare Training

Napa CPR is an American Heart Association Training Center capable of 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.

Please go to www.napacpr.com to check out current offerings.

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 current offerings, please go to www.nvccjtc.com.

Community Service Schedule

Directions to access schedule online.

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

· Type www.napavalley.edu in the web browser area and press enter key.
   This will bring you the Napa Valley Colleges home page.

· In the middle of the screen under ACADEMICS, click on Community Education.
   This will bring you the Community Education home page.

· On the home page, click on the Current Schedule.

If you do not have access to a computer, please call (707) 967-2901 and leave your mailing address and the type of courses you are interested in enrolling. The schedule will be mailed to you.

REFUND POLICY

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Basic Education

GED Preparation (AEBN 650)
It's not too late to get a high school diploma. This class prepares students for the successful completion of the high school equivalency examination. The course will cover math, social science, English, natural science, and literature. Upon successful completion of this course, students can register to take the GED exam (available at the Testing Center, Napa Valley College Main Campus). Registration will take place in class. Textbooks will be available to purchase in class.

#63994 Jan 23-May 15 (no class 3/26 and 3/27)
Upper Valley Campus, Rm 5
Tue/Wed, 7:15-9:20pm, Martin

English as a Second Language (ESL)

English as a Second Language (ESL) (ABEN 750)
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. Textbooks will be available for purchase in class. A $10 fee will be collected to cover the cost of hand-outs that are distributed during the course.

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

ST. HELENA CLASSES
ESL Multi-Level
#63947 Jan 23-May 30
(no class 3/25 and 3/27)
Upper Valley Campus, Rm 7AB
Mon/Wed, 9:00-11:50am, Pena

#63949 Jan 24-May 30
(no class 3/26 and 3/28)
Upper Valley Campus, Rm 7AB
Tue/Thu, 9:00-11:50am, Pena

#63946 Jan 24-May 30
(no class 3/25 and 3/28)
Upper Valley Campus, Rm 7AB
Mon/Thu, 3:30-5:00pm, Pena

#63946 Jan 25-May 30 (no class 3/29)
Upper Valley Campus, Rm 4
Fri, 9:00-11:50pm, Pena

#63939 Jan 23-May 15
(no class 3/26 and 3/27)
Upper Valley Campus, Rm 5
Tue/Wed, 5:00-7:05pm, Martin

ESL and Computers Multi-Level
#63941 Jan 24-May 30 (no class 3/28)
Upper Valley Campus, Rm 3
Thur, 5:00-7:50pm, Manwaring

CALISTOGA CLASSES
ESL Multi-Level
#63494 Jan 23-May 29
(no class 4/1 and 4/3)
Community Presbyterian Church of Calistoga
Mon/Tue, 8:30-11:20am, Ruston
(Every Monday, 8:30-10:00am, there will be citizenship lessons.)

#63492 Jan 24-5/30 (no class 4/2 and 4/4)
Community Presbyterian Church of Calistoga
Wed/Thu, 8:30-11:20pm, Meyer

ESL Multi-Level
#63945 Jan 23-May 30
(no class 3/25 or 3/27)
Calistoga Elementary School, Rm 7
Mon/Wed, 6:30-8:20pm Pena
Located in the heart of California’s Wine Country, the Napa Valley Cooking School offers high-quality, intensive training for aspiring chefs. The goal of the program is to provide each student with hands-on, quality culinary and pastry skills required for a career in a fine-dining establishment. The disciplined and professional learning environment, availability of global externships, low student-teacher ratio, and a focus on sustainability make the Napa Valley Cooking School unique. Located in one of the country’s top tourist destinations, the program provides students with access to Napa Valley’s well-known chefs, winemakers, and artisan producers through community involvement.

Call us today to get information on how to begin your culinary career, right here in Wine Country!
(707) 967-2930
www.napavalleycookingschool.org

Marielle Fabie – Hey, I’m Marielle Fabie from Vallejo, CA. I found out about NVCS through a guidance counselor at the Napa Valley College main campus where I was studying nursing. I have always been passionate about cooking and decided to trade in my scrubs for a chef coat and I’m so happy I did. I graduated from NVCS and am now working as a commis and the only female cook in the kitchen at Saison in San Francisco.

Carlo Gallardo – Hi, I’m Carlo. I was born in Mexico and raised in Santa Monica. I’m a line cook at Il Posto in Napa. My friend, Rudy was a student at Napa Valley Cooking School and inspired me not only to want to be a great chef someday, but he told me to start that journey at NVCS. A highlight, so far, has been working with my classmates and Sergio in our school’s garden. I never knew how easy it was to grow garlic.

Maggie Chutz – Hello, I’m Maggie Chutz and I am a graduate of NVCS and the new Instructional Assistant here at the school! A few years ago, I left Pennsylvania and a career as a graphic designer to apprentice at an organic farm in South Carolina. Eventually, my love for farming grew into a passion for cooking and I looked for the best culinary program in the country that conveyed a sincere commitment to sustainable food sourcing. After a long search, I found that Napa Valley Cooking School was the only program that delivered. I am thrilled to now be a part of the culinary educational staff and work under Executive Chef, Barbara Alexander.
Food Enthusiast

With the cooler winter and spring months just around the corner, what better time to hone your cooking skills, learn some new techniques and add some new recipes to your repertoire?

We are excited to introduce some well-known local chefs both familiar and new to our Food Enthusiast schedule for the spring. Pastry Chef Tobey deChristopher; Sushi Chef Ingi Son of Morimoto Napa; Chef Kang Kuan, Executive Chef of Morimoto Napa; Chef Dominic Orsini, Executive Chef of Silver Oak Cellars; Executive Chef Kim Wiss of Antica Winery; Chef Krista Garcia; Chef Woytisek; Chef Mariano Orlando; Chef Stephen Durfee; Chef Lui Hussong as well as beloved Chef Adam Busby are all bringing their special talents to share with the serious enthusiast that participate in our fabulous cooking classes.

Let’s not forget those aspiring young chefs! This spring, “Chef Maggie” offers 2 new classes (ages 8-15) – I Can Cupcake and Wacky Sushi.

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

Chef Barbara Alexander, Executive Chef of the Napa Valley Cooking School, comes from a long background of restaurants and Cooking Schools. She has headed the culinary programs at the Napa Valley Cooking School for the last 10 years, expanding the culinary offerings considerably and is most proud of the wonderful variety of culinary experts that make up the faculty of the Food Enthusiast Program. Prior to her directorship at the Napa Valley Cooking School, Chef Barbara was an instructor at the Culinary Institute of America at Greystone, and instructed for five years at the acclaimed Dubrulle Culinary Institute of Canada, after returning from a seven-year stint in award winning hotels and restaurants in Australia and England.

“Chef’s Table—Pop Up Restaurant” is the perfect class for all you food enthusiasts --part demonstration--part reality cooking show, you will be in the midst of 2 chefs cooking together to serve you a 6- course dinner and reveal their secrets for simple entertaining. You will receive all recipes and may be invited to join in the plating, or stir the sauce! A fun Valentine Idea, whether you come solo or with your favorite Valentine to share an evening with fellow foodies, eating, tasting wines and watching 2 chefs prepare a modern California menu using only the freshest, farm-grown, seasonal ingredients with a very modern twist!!

“Pop-Up Restaurant” Chefs Barbara and Adam do an Iconic San Francisco Dinner

Ahhh, San Francisco…City by the Bay, Alcatraz, Hippies of the Haight the Golden Gate…. Tonight, the icons that make “The City” so famous are well represented by the iconic dishes invented here at the Tadich Grill, Palace Hotel, Fisherman’s Wharf, Buena Vista Café and Bar and the over-stuffed jail of 1850 in the “hang town” of Placerville—all with a modern twist of course! A great Valentine’s Day gift or treat ---singles, doubles and triples all welcome (hey, it’s San Francisco after all!!)

Crab Louis
Hangtown Fry
Baby Gems with Green Goddess
Fisherman’s Wharf Cioppino
Rice-a-Roni a San Francisco Treat
It’s It Ice Cream Sandwich
Irish Coffee

Demonstration and 6-course dinner
#63973 Feb 14
$100 Upper Valley Campus Kitchen
Thurs, 6-9:30pm, Alexander, Busby

REFUND POLICY
Requests for a refund on a fee-based class not cancelled by the college must be made at least five (5) working days prior to the beginning of the class. No refunds can be made on requests made after that date. A $5 per person processing fee will be retained on all refunds unless the class is cancelled or meeting times are changed by the college.
Dungeness Crab Mania!
Yes it is Dungeness Crab Season in the Bay Area, and a great time to learn new recipes for one of the most famous delicacies of our coastline. Join Chef Barbara for an evening of fun, simple and “entertaining-friendly” crab recipes. Look forward to Wok-Fried Chili Crab, Spaghetti with Warm Crab and Meyer Lemon Crème Fraîche, Roasted Garlic Crab, Twice Baked Crab and Gruyère Soufflé and an aromatic Thai Crab and Coconut Salad. Register early for this sure fire sell out class and bring your appetites for this delicious, hands-on crab-fest!

**Hands-On**
**#63989 Feb 26**
**$95** Upper Valley Campus Kitchen
Tue, 6-9:30pm, Alexander

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**Regional Chinese Dinner**
The Cuisines of Regional China, are some of the most exciting in the world…and so hard to find in the Napa Valley. Tonight we will produce a great Chinese meal that you can replicate quickly and simply at home. Cook one of the dishes for a family meal or cook them all for an exotic dinner party. Simple and bursting with flavor dishes such as Tea and Spicy Smoked Duck Breast with Pickled Cucumbers, Whole Steamed Fish with Ginger and Green Onion, General Tsao’s Szechwan Chicken with Dry-fried Green Beans, Fragrant Chicken and Shiitake Lettuce Wrap and Twice Cooked Ribs with Holy Basil will make a great feast at the end of the night

**Hands-On**
**#63976 Apr 16**
**$75** Upper Valley Campus Kitchen
Tue, 6-9:30pm, Alexander

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**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! Currently, Chef Busby is busy with a start-up venture, Avenir Culinary Systems.**

“Pop-Up Restaurant” Chef Barbara and Adam do an Iconic San Francisco Dinner
Ahhh, San Francisco…City by the Bay, Alcatraz, Hippies of the Haight the Golden Gate….Tonight, the icons that make “The City” so famous are well represented by the iconic dishes invented here at the Tadich Grill, Palace Hotel, Fisherman’s Wharf, Buena Vista Café and Bar and the over-stuffed jail of 1850 in the “hang town” of Placerville—all with a modern twist of course! A great Valentine’s Day gift or treat ---singles, doubles and triples all welcome (hey, it’s San Francisco after all!!!)

Crab Louis
Hangtown Fry
Baby Gems with Green Goddess
Fisherman’s Wharf Cioppino
Rice-a-Roni a San Francisco Treat
It’s It Ice Cream Sandwich
Irish Coffee

**Demonstration and 6-course dinner**
**#63973 Feb 14**
**$100** Upper Valley Campus Kitchen
Thu, 6-9:30pm, Alexander, Busby

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Savory Pies
Savory Pies are the perfect “keep in your freezer” or do-ahead meal that works perfectly for entertaining or comfort-food meals. We will work with a variety of Pie Doughts to create family-style and elegant individual pies that will be sure-fire crowd pleasers. Tantalizing pies, including a twist on the classics will be on tonight’s menu: Free-Range Chicken Pot Pie with Flaky Puff Pastry, a vegetarian Roasted Pumpkin Spinach and Fresh Herb-Cream Cheese Pie. Braised Duck and Shiitake Mushroom Pie in Garlic Chive Pastry, and a Salmon Fillet with Creamed Leeks and Roasted Garlic wrapped in Sour Cream Pastry. Chef Barbara will show you how to do these pies ahead for entertaining, from large groups to 2 person suppers.

**Hands-On**
**#63975 March 12**
**$75** Upper Valley Campus Kitchen
Tue, 6-9:30pm, Alexander
Lifelong Learning

Just Say No To Feedlot Meat!!!

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

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

Hands-On
#63990 Feb 28
$495 Upper Valley Campus Kitchen
Thu, 6-9:30pm, Busby

Wood Oven Pizza Workshop

Great dough, great ingredients, and the college’s beautiful Woodstone hearth oven team up to create one dynamite pizza class. We’ll discover that there IS life outside the “deep dish” syndrome as we prepare contemporary thin crispy pizzas and slipper breads. Matched with garden fresh salads and some tasty wines, this class is sure to launch you into home pizza production for you and your guests to enjoy. Discover wildly tasty combinations (just to name a few) such as: Spicy Broccoli Rabe with Buffalo Mozzarella; Bacon, Rocket and Tomato; White Clam, Chili Garlic and Parsley; Grilled Artichoke, Roast Garlic, Pancetta and Thyme; Caramelized Onion, Gorgonzola and Arugula Walnut Salad; Grilled Asparagus, Teleme, Proscuitto and White Truffle Oil; Smoked Salmon, Crème Fraiche, Pickled Red Onions and Crispy Capers.

Hands-On
#63985 Mar 14
$75 Upper Valley Campus Kitchen
Thu, 6-9:30pm, Busby

Global Flavors from the Live Fire Grill

Winter Grilling can really spice up your cold days, and in the Napa Valley we are lucky with our mild weather to grill outside year round. Join Chef Adam Busby for an evening of bright and exotic flavors on the live fire grill. Rubs, sauces, and dressings will liven up these global flavors and add a whole new spectrum of grilling to your repertoire. Tonight’s menu will include: Caribbean “jerk” Pork Tenderloin with Pineapple Salsa, Black Beans and Roti Bread, Thai Barbeque Chicken with Table Salad and Spicy Dipping Sauce, Bistec Fiorentina with Salsa Verde and Panzanella Salad, Tandoori Lamb Leg with Lentil Salad and Yogurt Cucumber Raita.

Hands-On
#63988 May 9
$75 Upper Valley Campus Kitchen
Thu, 6:00-9:30pm, Busby

Community Services schedule is online at www.napavalley.edu.
See page 9 for directions.
Lifelong Learning

Chef Maggie Chutz, a Pennsylvania native is a recent graduate of Napa Valley Cooking School and currently an Assistant Chef Instructor in the Professional Culinary Program. Maggie is our resident “Kids in the Kitchen Chef”, and we are lucky to have secured her to share her passion for educating young people and adults about the total food cycle from seed to plate. In addition to her busy full-time NVCS schedule, Maggie currently works as an on-call chef in severa winery kitchens and gardens to keep her finger in the pie.

KIDS IN THE KITCHEN: I Can Cupcake
Young bakers and artists are invited to the NVCS kitchen to create their own cupcakes. With the assistance of our Professional Track students and under the guidance of ‘Chef Maggie,’ students will learn how to make delicious frostings from scratch and design their own batch of cupcakes to take home. This class is guaranteed fun, especially if they share when they get home! Ages 8 – 12

**Hands-On**
#63986 March 28  
$60 Upper Valley Campus Kitchen  
Thurs, 6:00-8:00pm, Chutz

KIDS IN THE KITCHEN: Wacky Sushi
In this class, young students will learn how to roll their own sushi; however, the menu is anything but traditional! Think strawberries and cream cheese or peanut butter and jelly rolls, as well as fun ways to incorporate vegetables! The class is hands on and fun with focus. Kids will learn basic principles of sushi-making and a little about Japanese dining etiquette, too. Ages 8 – 12

**Hands-On**
#63987 May 2  
$60 Upper Valley Campus Kitchen  
Thurs, 6:00-8:00pm, Chutz

Pastry Chef Toby deChristopher has been involved in the culinary arts, artisan bread baking and confectionery arts spanning a career of 34 years. She has developed food products, recipes and has done food testing for various corporations. For the past 7 years, she has been making wedding cakes and teaching the art of wedding cake making, specializing in sugar flowers and cake decorating. Beginning cake makers and cake enthusiasts are welcome in her classes as well as seasoned professionals. You will learn techniques that result in the finest of fancy cake making.

Basic Buttercream Cake Decorating Class—All New!
Have you always wanted to know how cake makers get that absolutely flawless smooth finish on their cakes? Have you always wanted to learn to pipe butter cream roses, peonies, pear blossoms, fancy borders and scrolls in Italian meringue butter cream? Come to the Basic Butter cream Decorating Class taught by Chef Toby deChristopher where you will learn to do all that. You will be taking home a beautifully decorated layer cake. Beginners are welcome in this hands-on class.

**Hands-On**
#63983 Apr 13  
$75 Upper Valley Campus Kitchen  
Sat, 10:30-2:00pm, deChristopher

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

Hey Cupcake!!
Back by Popular Demand!! Join in on this all new and exciting class with Chef Krista Garcia who will dazzle you with an array of scrumptious cupcakes. These creations “take the cake”—their unique flavors and decorations make them perfect gifts, served as elegant desserts or in place of traditional special occasion cakes for parties and celebrations. Cupcakes are “IN”—come and see why this rage is sweeping through the pastry kitchens of America and beyond. In this fun and easy to replicate class, Chef Krista will share the secrets of her favorites: “Cappuccino” Cupcake, Lemon Cloud Cupcakes with Lemon Curd, “Hostess with the Mostest”—Double Chocolate with Vanilla Cream Filling, Whipped Cream Vanilla Bean Cupcake with Raspberry Filling and Rose Petal Butter cream. The class will learn creative fillings, frostings and decorations for the cupcakes, taking home a sample box of their work. Register early for this sure fire sell out!

**Hands-On**
#63984 Apr 23  
$75 Upper Valley Campus Kitchen  
Tue, 6:00-9:30pm, Garcia
Lifelong Learning

Sushi Chef Ingi Son, started his culinary career as the child of a restaurant family in Busan, South Korea. After serving the mandatory military service in South Korea, Chef Ingi decided to broaden his horizon and landed in Los Angeles where he began some college level courses, and later moved on to Las Vegas to pursue his culinary education at the college of Southern Nevada and UNLV. Upon receiving his degree, Chef Ingi worked at many of the well know casinos in Las Vegas, as well as some of the trendiest restaurants in Washington DC area and in New York as the Sushi Chef at Nobu 57. Chef Ingi joined the Morimoto Napa team soon after the restaurant opened in 2010, and was promoted to head sushi chef in the summer of 2011. Chef Ingi’s eternal curiosity, sense of wonder and his non-Japanese sushi heritage allows a greater sense of freedom in his approach to the art of sushi.

Sushi & Sashimi: Fundamentals and History – All New Class with Morimoto’s Sushi Chef and Executive Chef!

Sushi is viewed by many to be firmly rooted in tradition and somewhat shrouded in mystery, and unalterable in its execution.
What many of us consider to be the fundamentals of sushi today is actually a still frame photo taken out of context in a long evolving film filled with many plots and sub plots. In understanding how sushi evolved from a method of preserving fish on fermented rice, to its status as the ultimate trendy food, one can see the evolution of a cuisine from its humble roots as a provincial cuisine of necessity to a worldly cuisine of status. By learning what the Japanese consider to be the “number one” sushi fish over the centuries, one can appreciate the temporal migration of Japanese tastes affected by many internal and external influences. In this class, we will work on the fundamentals of sushi making, including proper rice preparation, methods of safely handling seafood such as shell fish and fin fish, as well classic Sashimi technique, sushi techniques, and the ultimate in Japanese sensibility--the arrangement a Sashimi platter. This class will become an essential tool for you to whip out a dazzling amuse bouche or a refreshing first course with very little preparation and time, and is a must have technique for adding depth to your repertoire.

Hands-On
#63978 May 4
$95 Upper Valley Campus Kitchen
Sat, 10:30am-2:00pm, Son

Chef Kang Kuan, Executive Chef for Morimoto Napa started his career as a soil scientist, and environmental toxicologist. His inherent love for food and processes eventually led him away from the earth science field to the culinary science field. He has cooked at the famed Swedish restaurant, Aquavit in New York, Maestro at the Ritz Carlton in McLean Virginia, and as Sous Chef for Thomas Keller at the French Laundry. Iron Chef Masaharu Morimoto tapped Chef Kuan to take over the kitchen at his Napa restaurant last March, giving Chef Kuan a much desired chance to showcase his blend of Chinese heritage, Japanese sensibility and French finesse.

Morimoto Favorites—with Executive Chef Kang Kuan
Iron Chef Masaharu Morimoto is not just known for his famed television show, his prowess in sushi and sashimi, but he is also applauded for his repertoire of dishes in the hot kitchen--a succinct summation of his worldly travels.
In this class, we will demonstrate some of the “wow” dishes of Morimoto’s acclaimed Napa restaurant that best represent his views on flavors, textures and techniques. As well as a few surprises from Chef Kang, this class will include the famous: Braised Black Cod and Asian Vegetable Ragout, Angry Chicken, Black Truffle Bacon Marmalade Mochi, Rock Shrimp Tempura, and Toban Yaki Seafood Stew. Although it is always fun to have a night out at the serenely hip Morimoto Restaurant, it will be great to add these new recipes to your repertoire at home! Register early to save your space in this all new class!

Hands-On
#63979 Apr 27
$75 Upper Valley Campus Kitchen
Sat, 10:30am-2:00pm, Kuan

Chef/Pastry Chef Stephen Durfee, is currently working as a Pastry Chef Instructor at the acclaimed Culinary Institute of America at Greystone. Prior to his teaching engagement, Stephen Durfee worked for over five years at The French Laundry in Yountville, CA, rotating through the various kitchen stations and eventually becoming pastry chef of the popular restaurant. He won the 1998 James Beard Award for “Pastry Chef of the Year” and was named one of the “10 Best Pastry Chefs in America” in 1999 by Pastry Art & Design. Other professional experience includes working as pastry chef of the Wheatleigh Hotel in Lenox, MA, as pastry instructor at Peter Kump’s New York Cooking School, where he earned his Certificate in Pastry/Baking in 1991. Chef Durfee has also travelled and worked in France, during which time he apprenticed at restaurants in Paris and Chambery. Chef Durfee will represent the USA as Chocolatier in the Coupe de Monde de la Patisserie in Lyon, January 2013! Good Luck Chef Durfee!

All Things Chocolate!
We are excited to offer this brand new class from the Chocolat Guru, Stephen Durfee. Spend your Saturday with Chef Durfee to perfect the Chocolate Mousse, Flourless Chocolate Cake, Tempering Chocolate for Candies and Décor, Perfectly Luscious Ganache, and Chocolate Chip Ice Cream. Chef Durfee will discuss different brands of chocolate and their uses. Register early for this chocoholics dream.

Hands-On
#63980 Mar 9
$85 Upper Valley Campus Kitchen
Sat, 10:30am-2:00pm, Durfee
Executive Chef Dominic Orsini, Silver Oak Cellars. At Silver Oak, Dominic focuses on creating menus and recipes that “let the wine shine.” Describing his style as “soulful” Italian with “big-city appeal,” he also draws from French and Spanish culinary traditions. Excluding a two-year stint as sous chef at the legendary Waldorf-Astoria Hotel in New York, Dominic has spent his career almost exclusively in Wine Country. He has worked in a range of highly regarded Napa Valley kitchens, including Brannan’s Grill and Bar Vino in Calistoga. The Meritage Resort in Napa, where he was banquet chef de cuisine; and at the Roux Restaurant in St. Helena from 2002-2003, which was named one of the “Top 50 Restaurants 2002” by the San Francisco Chronicle.

Chef’s Sunday Night Suppers
Join Chef Dominic Orsini in a trip down memory lane. Growing up in an Italian-American family influenced this “family-man” chef who loves to cook for his family at home. But like most busy chefs, Chef Orsini doesn’t want to spend his entire day off, cooking. Focusing on spending time with his family but still eating well, Chef Dominic will show you how he creates his Sunday night meals to be simple and tasty. Using some store bought ingredients, things he grows or picks up at the Farmers’ Market and that special talent that makes him the Executive Chef of the acclaimed Silver Oak Winery, Chef Dominic will emphasize simplicity and flavor while putting together some of his Sunday night classics. Sample his family’s favorites: Baked Grits Mill Soft Polenta with Osso Bucco Sauce, Pasta Al Forno, Organic Chicken Fricassee with Buttered Rice Pilaf, his pastry chef wife’s amazing Apple Crisp with Vanilla Bean Mascarpone. If we are lucky, we might even get to sample a drop or two of Silver Oak Cab. Register early for this sure fire winner!

Hands-On
#63982 Mar 5
$75 Upper Valley Campus Kitchen
Tue, 6:00-9:30pm, Orsini

Chef Kim Wiss, a 30 year veteran in the food and wine industry, was born and raised in New Orleans. A graduate of the University of New Orleans, where she earned a Bachelor of Science in Hotel, Restaurant and Tourism Management, then went on to graduate from the Napa Valley Cooking School where she graduated with honors and as Valedictorian of her class. After graduation, she set her sights on Florence, Italy, where she learned traditional Tuscan cuisine under the tutelage of Chef Luciano Ghinassi at the world-renowned Buca Lapi. Kim returned to Napa Valley as Culinary Director and Business Manager for Antinori Family’s Antica Napa Valley wine estate, representing the Antinori Family as guest chef at such restaurants as Proacci in Tuscany, Castello della Sala in Orvieto and Pappoli at Pebble Beach. She also teaches both Tuscan and Southern Cuisine to professional wine trade students and food enthusiasts.

Mastering Shrimp in the Deep South
Ever wonder what southerners do with all the shrimp they catch in their bayous and waterways? Well now is the perfect opportunity for you to find out. Spend the evening with our resident New Orleans Chef to master the art of those special Southern recipes. Whether it is learning to boil shrimp for your upcoming summer seafood boil or serving elegant shrimp at your next dinner party, you will be an expert (and have a full belly) by the end of class. Some of Chef Kim’s specialties include: Pascal’s Manale’s famous BBQ Shrimp, Shrimp Boil, Fried Shrimp Po’Boys, Shrimp and Grits, Shrimp Creole, Shrimp Stuffed Mirlitons, Shrimp in Remoulade Sauce and Shrimp and Crab Cakes.

Hands-On
#63991 Mar 7
$95 Upper Valley Campus Kitchen
Thurs, 6:00-9:30pm, Wiss

Classic Tuscan Wine Dinner with Antica Napa Valley - Antinori Family Wine Estate
Chef Kim wears two very tall hats. She is both the Executive Chef and Consumer and Trade Business Manager at Antica Winery in Napa. Tonight she brings us a class that will highlight the Antinori Family Tuscan Heritage as well as their wine. Chef Kim will introduce you to the specialties she mastered while working in Tuscany for the Antinori Family. Tonight’s menu will feature: Tuscan Crostini, Onor Ripei, Maiale in Crosta, Spinach and Ricotta Gnudi and Apple Cake, paired of course with some delicious wines from Antica Napa Valley.

Hands-On
#63993 Apr 11
$75 Upper Valley Campus Kitchen
Thurs, 6:00-9:30pm, Wiss

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

Lake of Plenty—The Iconic Foods of Burma—Mingala!

There is a saying in Burma: “The same kind of dish that is cooked by the house down the road and a house up the road do not taste the same.”

Join me in an exploration of the foods of Burma. I would like to share with you my experiences of cooking with local families at Lake Inle, one of the most beautiful regions in Burma and home of the Shan cuisine. Burmese cuisine is heavily influenced by the foods of Thailand, China, and India but prepared in ways that make them uniquely Burmese. We will prepare the unofficial national dish Mohinga, a fish soup popular at breakfast, Samusa, Burmese-style Samosas, Lahphet tholik, a salad of pickled tea leaves with fried peas, peanuts, garlic, toasted sesame, green chili and dressed with peanut oil, fish sauce, and lime. In addition, we will prepare Shan Tohu a type of tofu made with chickpea flour and eaten as fritters or in a salad, and Mala Hi, stir-fried vegetables in a spicy bean paste sauce. To finish off our meal we will make Sticky Rice with Shredded Coconut.

**Hands-On**

#63977 Mar 30  
$75  
Upper Valley Campus Kitchen  
Sat, 10:30-2:00pm, Woytisek

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

Chef Mariano Zuppa—Italiano

In this class Mariano will focus on the famous winter soups of Italy…served as starters or main courses, these soups reflect the great flavors of regional Italy. Mariano’s amazing soups—favorites of the faculty at the Napa Valley Cooking School will provide you with a great soup menu, perfect as a soup party or any one as a starter. The soups will include: Zuppa Coda, Ribollita, Minestrone, Consomme Monacchini, Zuppa di Zucca, Fungi Misti, Aqua Cotta and a few new surprises from Chef Mariano.

**Hands-On**

#63981 Jan 29  
$75  
Upper Valley Campus Kitchen  
Tue, 6:00-9:30pm, Orlando

Community Services schedule is online at www.napavalley.edu.  
See page 9 for directions.

Pre-registration is strongly recommended for all fee based classes.  
Classes are subject to cancellation if there is low enrollment!  
See page 32 for the three easy ways to register.

http://www.napavalley.edu  |  Not-for-Credit Classes
Lifelong Learning

Arts and Crafts

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.

Porcelain & China Creations

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

Pre-registration is required.

#63964 Jan 29-Mar 5
$110 Community Ed Ctr, Rm 6B, Napa Tue, 10:00am-2pm, Jones

#63966 Mar 12-Apr 23 (no class 3/26)
$110 Community Ed Ctr, Rm 6B, Napa Tue, 10:00am-2pm, Jones

#63967 Apr 30-May 28
$110 Community Ed Ctr, Rm 6B, Napa Tue, 10:00am-2pm, Jones

Tile and China Painting

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

#63965 Jan 29-Mar 5
$110 Community Ed Ctr, Rm 6B, Napa Tue, 5:45-8:45pm, Jones

#63968 Mar 12-Apr 23 (no class 3/26)
$110 Community Ed Ctr, Rm 6B, Napa Tue, 5:45-8:45pm, Jones

#63969 Apr 30-May 28
$110 Community Ed Ctr, Rm 6B, Napa Tue, 5:45-8:45pm, Jones

Watercolor Flow/Mixed Media

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

Pre-registration is required.

#63809 Jan 28-Mar 18
$95 Community Ed Ctr, Rm 6B, Napa Mon, 3:00-6:00pm, Jones

#63811 Apr 1-May 13
$95 Community Ed Ctr, Rm 6B, Napa Mon, 3:00-6:00pm, Jones

Basic Watercolor & Drawing Techniques: All Levels

A step-by-step approach to painting subjects of nature. Each week a new watercolor technique will be explored. In this class you will create great and fun paintings that you will love. Anyone can create wonderful watercolors!

Pre-registration is required.

#63810 Jan 24-Feb 28
$120 Upper Valley Campus, Rm 8AB Thu, 5:30-8:30pm, Jones

#63812 Mar 7-Apr 11 (no class 3/28)
$120 Upper Valley Campus, Rm 8AB Thu, 5:30-8:30pm, Jones

#63936 Apr 18-May 23
$120 Upper Valley Campus, Rm 8AB Thu, 5:30-8:30pm, Jones

Deborah Donahower received her Bachelor’s Degree from the University of California at Santa Barbara with an AR 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.

Ceramics: Clay Construction, Beginning-Intermediate

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

#63774 Jan 23-Mar 20
$145 Community Ed Ctr, Rm 6A, Napa Mon/Wed 9:30am-12:30, Donahower

#63775 Apr 1-May 29
$145 Community Ed Ctr, Rm 6A, Napa Mon/Wed 9:30am-12:30, Donahower

#63776 Apr 1-May 29
$145 Community Ed Ctr, Rm 6A, Napa Mon/Wed 6:00-9:00pm, Donahower

#63777 Jan 23-Mar 20
$145 Community Ed Ctr, Rm 6A, Napa Mon/Wed 6:00-9:00pm, Donahower

(707) 967-2901 | Community Education 19
Ceramics: Making Mosaics

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

\textbf{#63778 Jan 24-Mar 21}  
\$125  Community Ed Ctr, Rm 6A, Napa  
Thu, 9:30am-12:30pm, Donahower

\textbf{#63779 Apr 4-May 30}  
\$125  Community Ed Ctr, Rm 6A, Napa  
Thu, 9:30am-12:30pm, Donahower

Pastel Painting

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

\textbf{#63780 Jan 29-Mar 19}  
\$135  Community Ed Center, Rm 3, Napa  
Tue, 1:00-4:00pm, Donahower

\textbf{#63507 Apr 2-May 28}  
\$135  Community Ed Center, Rm 3, Napa  
Tue, 1:00-4:00pm, Donahower

Kids and Clay

Explore the world of clay with Deborah Donahower. We will pound it, pull it, stretch it, roll it, mold it, cut it, coax it and glaze it. Let your creativity roll as we build bird houses, three-dimensional fish, fantasy dragons, and creepy-crawly creatures. Make your own cereal bowl to eat from every morning or create your favourite pet’s food dish. Come get your hands dirty and let your spirit soar. There will be a $15 materials fee collected in class. This class is open to grades 2 through 8. \textit{Pre-registration is required.}

\textbf{#63781 Mar 1-Apr 12}  
\$100  Community Ed Ctr, Rm 6A, Napa  
Fri, 3:30-5:00pm, Donahower

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

New Ideas in Painting/Session One: The Color of Winter

Winter doldrums got you down? Spend some time putting color back in the cheeks of spring’s first blush. In this six-week class explore the natural beauty that surrounds us through light and color. Unlike most locales, winter in Napa means bright vivid greens, wet saturated browns and reds, mustard yellow, and a myriad of other colors waiting to be seen. We will pull the painting palette from our local winter/spring landscape to create evocative paintings with complex color. In (and outside) class projects will be assigned to enhance your understanding of how light, color, and atmosphere can affect visual representation and meaning. Bring materials first day of class. For beginners and advanced painters. Paper available for purchase in class. \textit{Pre-registration is required.}

\textbf{#63822 Feb 1-Mar 15 (no class Feb 15)}  
\$225  Upper Valley Campus, Rm 8AB  
Fri, 9:30am-2:30pm, Willis

\textbf{#63823 Mar 22-May 10 (no class Mar 29 and Apr 19)}  
\$225  Upper Valley Campus, Rm 8AB  
Fri, 9:30am-2:30pm, Willis

New Ideas in Painting/Session Two: Extreme Painting Makeover

Okay, everyone has one; a tired old painting that gets under our skin with dissatisfaction. Can’t live with it but can’t let it go. Don’t know whether to burn, shred, or leave it to your least favorite relative? In this fun and fast six-week session we will not only take existing work as the basis of NEW and IMPROVED pieces of art, but create work to build upon. Working with something you are dissatisfied with is a great way to take creative RISK and re-connect with your work.

A few buzz words you might hear this class...veiling, glazing, collage, power sander, and PAINT IT OUT. Roll up your sleeves, let the changes begin and come out with fresher ideas about solving painting problems. Bring materials first day of class. For beginners and advanced painters. Paper available for purchase in class. \textit{Pre-registration is required.}

\begin{center}
\textbf{REFUND POLICY}  
Requests for a refund on a fee-based class not cancelled by the college must be made at least five (5) working days prior to the beginning of the class. No refunds can be made on requests made after that date. A $5 per person processing fee will be retained on all refunds unless the class is cancelled or meeting times are changed by the college.
\end{center}
Love and the Monotype - NEW!

Are you curious about printmaking but don’t know your etching from your relief print, or are you a practicing printmaker, burning the midnight oil just to keep the press turning?

Well maybe it is time to come together for the immediacy and mystery of the monotype. In this accessible printmaking process one can transfer an image created with printing ink on a Plexiglas plate onto beautiful cotton paper by running it through our awesome Takach press. The light and atmospheric conditions one can find in monotype are like no other process and just like falling in love, may leave you breathless. This spring LOVE and Monotype are in the air…. Bring sketchbook to first class. A materials fee of $25 per student to be paid to instructor for ink, etc. Paper available for purchase in class. **Pre-registration is required.**

<table>
<thead>
<tr>
<th>Date</th>
<th>Class Location</th>
<th>Fee</th>
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<tbody>
<tr>
<td>#63824 Feb 21 - Apr 1 (no class 2/12 or 3/25)</td>
<td>Upper Valley Campus, Rm 8AB</td>
<td>$225</td>
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<tr>
<td></td>
<td>Mon, 9:30am-2:30pm, Willis</td>
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**Connie Wright** has been an adjunct faculty member at Napa Valley College since 1977. A professional artist, her paintings have been published in San Francisco, Diablo, and Gentry Magazines, and are in private and corporate collections throughout the United States.

Painting Workshop: Watercolor, Oils, Acrylics, and Pastels

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

**Pre-registration is required.**

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<thead>
<tr>
<th>Date</th>
<th>Class Location</th>
<th>Fee</th>
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<tbody>
<tr>
<td>#63743 Jan 29-Mar 19</td>
<td>Upper Valley Campus, Rm 8AB</td>
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<td>Tue, 9:30am-12:30pm, Wright</td>
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<tr>
<td>#63759 Apr 2-May 14</td>
<td>Upper Valley Campus, Rm 8AB</td>
<td>$152</td>
</tr>
<tr>
<td></td>
<td>Tue, 9:30am-12:30pm, Wright</td>
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**Carolynne Gentry** and Carolynne Gentry has a MFA from San Francisco State University. Carolynne exhibits throughout the Valley and is an active participant in the Open Studios of Napa Valley. Her passion for mandalas emerged from her studies of metaphysics and Eastern religions. In effort to bring balance to her life, Carolynne discovered that creating mandalas brings a sense of inner peace and harmony. Carolynne is a teacher for Napa Valley and Solano Community Colleges.

**Magic Mandalas for Handmade Cards**

Mandalas are symmetrical, geometric forms usually enclosed in a circle, representing balance and harmony. They are used in meditation and ritual in Buddhism and Hinduism.

Paper and scissors make Magic Mandalas. It’s all in the technique. Using National Geographic magazines and nontoxic solvent, cosmic art appears. Dry the pages, cut the shapes and assemble paper collage mandalas. It’s so easy. The intriguing paper sets the stage. Three fun-filled sessions are designed for creative spirits, artists and artisans. A materials fee of $20 per student to be paid to instructor.

**Pre-registration is required.**

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<thead>
<tr>
<th>Date</th>
<th>Class Location</th>
<th>Fee</th>
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<tbody>
<tr>
<td>#63748 May 4, 11, 18</td>
<td>Upper Valley Campus, Rm 8AB</td>
<td>$60</td>
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<tr>
<td></td>
<td>Sat, 10:30am-1:30pm, Gamble</td>
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**Alicia Serratos** is a jewelry designer specializing in wire wrapped designs using semi-precious stones. Alicia enjoys bringing her knowledge and expertise to the classroom to share with aspiring designers and hobbyists alike.

Jewelry Design – NEW!

Students will learn to create their own custom designs including a necklace and pair of earrings using pearls, stones and crystals. Whether it is in preparation for a big event or simply to customize your wardrobe; put your creativity into action. With this class you will now have access to do so with your fingertips. This class includes demonstration, hands-on and one-on-one assistance. Jewelry materials are included in registration fee. Students must bring to class: a wire cutter, round nose pliers and needle nose pliers.

**Pre-registration is required.**

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<tr>
<th>Date</th>
<th>Class Location</th>
<th>Fee</th>
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<tbody>
<tr>
<td>#63793 Feb 5-6</td>
<td>Upper Valley Campus, Rm 2</td>
<td>$48</td>
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<tr>
<td></td>
<td>Tue/ Wed 6:30-8:30pm, Serratos</td>
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Chandelier Earring – NEW!

Building upon skills learned in Jewelry Design, students will learn more complicated techniques in wire wrapping to create a pair of stunning chandelier earrings. This class includes demonstration, hands-on and one-on-one assistance. Jewelry materials are included in registration fee. Students must bring to class: a wire cutter, round nose pliers and needle nose pliers. (Jewelry Design is prerequisite for this class). **Pre-registration is required.**

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<tr>
<th>Date</th>
<th>Class Location</th>
<th>Fee</th>
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<tbody>
<tr>
<td>#63794 Feb 19</td>
<td>Upper Valley Campus, Rm 2</td>
<td>$40</td>
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<td></td>
<td>Tue 6:00-9:00pm, Serratos</td>
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Jewelry Design and Chandelier Earring – NEW!

Interested in both classes, sign up for both of them together and receive a discount! **Pre-registration is required.**

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<tr>
<th>Date</th>
<th>Class Location</th>
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<tr>
<td>#63794 Feb 5, 6, 19</td>
<td>Upper Valley Campus, Rm 2</td>
<td>$75</td>
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<tr>
<td></td>
<td>Tue/ Wed 6:00-9:00pm, Serratos</td>
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(707) 967-2901  | Community Education  21
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 at the adjunct faculty at NVC since 1996 in painting and developed the first graphic design and mural classes.

Painting Workshop
This course is designed to develop the skills of beginning and accomplished artists and to build a basis for beginners. Students will explore possibilities and styles to find their own artistic voice in an exciting variety of mediums, materials, and styles, including painting, drawing and collage. Bring materials first day of class. **Pre-registration is required.**

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<tr>
<th>Course Code</th>
<th>Start Date</th>
<th>Location</th>
<th>Time</th>
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<tbody>
<tr>
<td>#63745</td>
<td>Jan 23-Mar 20</td>
<td>Upper Valley Campus, Rm 8AB</td>
<td>Wed, 2:30-5:30pm, Becker</td>
</tr>
<tr>
<td>#63749</td>
<td>Apr 3-May 29</td>
<td>Upper Valley Campus, Rm 8AB</td>
<td>Wed, 2:30-5:30pm, Becker</td>
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</tbody>
</table>

**Language**

Conversational Spanish - Intermediate
This course provides guided conversational practice for students at the intermediate level of Spanish. It is appropriate for students who have studied some Spanish in the past. There are two nine-week sessions. The text is Practical Spanish Grammar by Marcial Prado. The first session will start with lesson 6. **Pre-registration is required.**

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<tr>
<th>Course Code</th>
<th>Start Date</th>
<th>Location</th>
<th>Time</th>
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<tbody>
<tr>
<td>#63786</td>
<td>Jan 23-Mar 20</td>
<td>Upper Valley Campus, Rm 4</td>
<td>Thu, 4-5:30pm, Ruston</td>
</tr>
<tr>
<td>#63787</td>
<td>Apr 3-May 29</td>
<td>Upper Valley Campus, Rm 4</td>
<td>Thu, 4-5:30pm, Ruston</td>
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</tbody>
</table>

Conversational Spanish - Advanced
This course provides a setting for practice in conversational Spanish. The aim is to increase fluency and acquire vocabulary. We will read and discuss original works by Hispanic authors. There are two nine-week sessions. **Pre-registration is required.**

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<tr>
<th>Course Code</th>
<th>Start Date</th>
<th>Location</th>
<th>Time</th>
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<tbody>
<tr>
<td>#63788</td>
<td>Jan 24-Mar 21</td>
<td>Upper Valley Campus, Rm 4</td>
<td>Wed, 4:30-6pm, Ruston</td>
</tr>
<tr>
<td>#63789</td>
<td>Apr 4-May 30</td>
<td>Upper Valley Campus, Rm 4</td>
<td>Wed, 4:30-6pm, Ruston</td>
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</tbody>
</table>

Spanish in a Nutshell - Beginning
We will start from scratch, with the most fundamental nuts and bolts of the language, and over the course of the fall gain a general overview of everything you need to know to begin communicating in the language and establish a solid foundation for future study of the language. Popular songs and clips from Spanish-language TV programs and movies will help to bring the language to life for us. **Pre-registration is required.**

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<tr>
<th>Course Code</th>
<th>Start Date</th>
<th>Location</th>
<th>Time</th>
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<tbody>
<tr>
<td>#63735</td>
<td>Jan 24-May 30</td>
<td>Upper Valley Campus, Rm 7</td>
<td>Thu, 12:30-2:00pm, Pena</td>
</tr>
<tr>
<td>#63733</td>
<td>Jan 24-May 30</td>
<td>Upper Valley Campus, Rm 7</td>
<td>Thu, 6:15-7:45pm, Pena</td>
</tr>
</tbody>
</table>

Spanish in a Nutshell - Beginning Intensive
We will start from scratch, with the most fundamental nuts and bolts of the language, and over the course of a single morning and afternoon, provide a general overview of everything you need to know to begin communicating in the language and establish a solid foundation for future study of the language. **Pre-registration is required.**

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<tr>
<th>Course Code</th>
<th>Start Date</th>
<th>Location</th>
<th>Time</th>
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<tbody>
<tr>
<td>#63731</td>
<td>Feb 9</td>
<td>Upper Valley Campus, Rm 7A</td>
<td>Sat, 9:00am-12:00pm/1:30-4:30pm, Pena</td>
</tr>
</tbody>
</table>
Online Courses

Learn More...

Online Courses Include:

- Expert Instructor
- 24-Hour Access
- Online Discussion Areas
- 6 Weeks of Instruction
- Hundreds of courses to choose from
- New sessions begin each month

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Organizations name here

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

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

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

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

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

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

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

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

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

GRE Preparation - Part 1
Discover powerful strategies for success in the verbal and analytical sections of the GRE.

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

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

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

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

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

Introduction to Dreamweaver
Harness the broad range of capabilities. Dreamweaver brings to Web development:
Creative Writing Workshop

Seasoned writers, and new, work on creative projects outside of class and join to read and critique for revision. The focus is on excellence as students prepare manuscripts for submission. All genres welcome. This on-going group welcomes new participants in its inspiring and supportive workshop-style atmosphere. Many participants of this group have placed in contests, published, started blogs, and formed revision groups. Everyone agrees that this is a fun workshop for serious writers. All writers are welcome—new, emerging and seasoned. You only need the desire to write! Contact Ana Manwaring www.anamanwaring.com ana@anamanwaring.com or call 415-827-1468. A materials fee of $2.50 will be collected by the instructor. Pre-registration is required.

#63750 Jan 24-Feb 28
$118 Upper Valley Campus, Rm 4
Thu, 1:00-3:00pm, Manwaring

#63752 Mar 7-Apr 18 (no class on 3/28)
$118 Upper Valley Campus, Rm 4
Thu, 1:00-3:00pm, Manwaring

Computers

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

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

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

Pre-registration is required.

#63728 Mar 2-Mar 23
$82 Main Campus, Napa, Rm 3950
Sat, 10:00am-1:00pm, Rogers

Computers for Beginners

If you want to learn how to use a computer for writing, emailing, or looking things up on the internet, but need someone to show you how, starting with the basics (turning on the computer, using a mouse, etc.), this class is for you. Pre-registration is required.

#63740 Feb 23
$20 Upper Valley Campus, Rm 3
Sat, 9:00am-12:00pm, Pena

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

Classes are subject to cancellation if there is low enrollment!

See page 32 for the three easy ways to register.
Healthy Harmonica

Breathing is our foundation, when playing harmonica and for healthy, vibrant living. We will take the simplest of pop folk and blues rhythms and melodies and invigorate them with simple but powerful breathing techniques to make any song deeply expressive. No previous musical ability is required-only a desire to have fun and feel more healthy and alive!!! Students will need a major diatonic harmonica in the key of “C”, available in class for $11 if you don’t have one. $15 materials fee collected by the instructor in class.

Pre-registration is required.
#63768 Feb 20
$30 Upper Valley Campus, Rm 9AB
Wed, 6:00-7:30pm, Broida

Beginning Blues Harmonica

Got the “Blues”? Beginning Blues Harmonica will get you jammin’ the blues immediately! Our emphasis will be on playing and having fun as you are introduced to many of the tricks and techniques to make the harmonica cry, laugh, wail and scream! No previous musical experience or harmonica training is required, only a love of the blues and desire to play the harmonica! (Students will need a “C” major diatonic harmonica). Instructor will have them available in class for about $11 if you don’t have one. Tapes and handouts are included in a $15 materials fee collected by the instructor in class.

Pre-registration is required.
#63767 Feb 20
$35 Upper Valley Campus, Rm 9AB
Wed, 7:45-9:30pm, Broida

Birding

Birding Napa County

Murray Berner has been birding Napa County for many years. His primary interest is in the distribution and habitat needs of nesting birds, and he is the co-author of the “Breeding Birds of Napa County.”

The late winter in Napa County begins a time of transition for the birds along the Pacific Coast. Waterfowl and other aquatic species increase in abundance as southern migrants join the local wintering populations. Birds of prey are building nests and migrating raptors such a Golden Eagle are more common along the foothills above the Valley floor. The breeding season has begun for several resident songbirds and the first migrating warblers and flycatchers arrive on nesting territories. Birding in and around the Valley suddenly becomes very interesting after the relative doldrums of January and February.

The four field trips will visit a variety of locations to see as many birds as possible. These may include Lake Hennessey, Huichica Creek and Hudeman Slough in the Napa-Sonoma Marsh, Skyline Park, and various places along the length of the Napa River. This is an introduction into several aspects of birds in the field and an opportunity to improve as a birder, or to become one. All field trips are on good, mostly level gravel trails and total about two miles.

Pre-registration is required.
#63754 Mar 12-Apr 9 (no class Mar 26)
$85 Upper Valley Campus, Lobby
Tue, 8:00am-12:00pm, Berner

REFUND POLICY

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

Health and Wellness

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

Pre-registration is required.
#63591 Jan 24-Mar 14
$72 Upper Valley Campus, Rm 5
Thu, 5:30-6:45pm, Dietz

#64025 Apr 4-May 23
$72 Upper Valley Campus, Rm 5
Thu, 5:30-6:45pm, Dietz

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

#63782 Jan 29- May 7 (no class 3/25)
$85 Upper Valley Campus, Rm 9AB
Tue, 8:30-10:00am, Walter

#63783 Jan 29- Mar 19
$50 Main Napa Campus, Rm 607
Tue, 5:30-7:00pm, Walter

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

Pre-registration is required.
#63784 Jan 31-May 9 (no class 3/25)
$85 Upper Valley Campus, Rm 9AB
Thu, 8:30-10:00am, Walter

#63785 Apr 2-May 7
$40 Main Napa Campus, Rm 607
Tue, 5:30-7:00pm, Walter

It’s Not a Diet, It’s a Lifestyle - Developing a Strategy for Successful Weight Loss
If you are serious about wanting to lose weight, this class will provide information and motivation to help you succeed. In this eight week course, we will discuss the complex causes and numerous health risks of overweight/obesity. We will review current research on this subject and explore numerous related topics including: understanding food labels what is a healthy eating plan; the problem with sugar and refined carbohydrates; resources available to assist you: the importance of physical activity; and developing mindfulness around eating – learning to pay attention to when and where and why you eat what you do. Although there will be a strong educational component to this class, I also hope to assist you in the development of your vision and goals, and an individual wellness plan unique to your needs and wants. You can change behavior and develop new habits.

Pre-registration is required.
#63536 Jan 31-Mar 21
$60 Upper Valley Campus, Rm 2
Thu, 5:30-6:30pm, Walter

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.

Stress Management through Movement - New!
This class is designed to give you all the exercise you’ll ever need. The exercises, as they are taught, allow you to change your state within 15 minutes as a result of integrating the mind and body through the breath. Observe the changes in your state after a few days. Your essential beauty becomes the active element in your living leaving you freer, calmer, and better directed. Wear loose clothing and bring a mat. A $15 materials fee will be collected in class. Pre-registration is required.

#63769 Mar 23
$150 Upper Valley Campus, Rm 9AB
Sat, 9:00am-3:00pm, Anderson
Meditation for all Seasons - New!
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. Supplies will be approximately $30 and purchase information will be given at first class. Pre-registration is required.

#63771 Apr 3-May 22
$240 Upper Valley Campus, Rm 2
Wed, 7:00-8:00pm, Anderson

Tai Chi
Instructor Joan Comendant, has 17 years of experience teaching Tai Chi and is a Certified Professional Senio Fitness instructor.

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

#63741 Jan 24-May 30
$70 Upper Valley Campus, Room 9AB
Thu, 10:45-11:45am, Comendant

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

#63739 Feb 25-May 20
$82 Main Campus, Tennis Courts, Napa
Mon 5:30-7:00pm, Thompson

#63742 Feb 27-May 22
$82 Main Campus, Tennis Courts, Napa
Wed 5:30-7:00pm, Thompson

Arica Chua Ka™ (Self Bodywork) - New!
Arica Chua Ka™ is presented in a two-day format as a ritual to clean the body of negative physical, emotional, intellectual, and spiritual charge. This charge is stored in the body at muscle attachments and between the muscle fibers themselves. Over time we look at life through the lens of our historical process. Experience the lightness of your entire being as you remove that history. The change created as a result of your own effort through the guidance of a professional brings you to a remarkable level. Wear loose clothing, a massage tool is provided (Ka), and a treatment table will be used to learn back work. Pre-registration is required.

#63770 Apr 13, Apr 14
$450 Upper Valley Campus, Rm 9AB
Sat, Sun, 8:00am-4:00pm, Anderson

T’ai Chi for Health
Instructor Thomas Cobb, has trained in T’ai Chi for over 40 years and has learned several T’ai Chi and Qigong forms, advanced internal discipline, applications and push hands. He is a certified instructor, teaching in California and France.

T’ai Chi has a long history of fostering good health through a combination of meditation, skillful movement and awareness training. T’ai Chi is seen as mysterious and even magical but in reality very practical and through centuries of development has shown to have a positive impact on health. Join us in a journey of self-discovery and self-mastery suitable for people of every age and condition. Pre-registration is required.

#63746 Feb 19
$65 Upper Valley Campus, Room 9AB
Tue, 6:00-9:00pm, Cobb

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

#63734 Feb 25-May 22 (no class 3/25 or 3/27)
$110 Main Campus, North Gym 400, Napa
Mon/Wed, 5:30-7:00pm, Page

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

(707) 967-2901 | Community Education
Photography

Getting Started in Digital Photography
This class is for the beginning digital photographers who have been using their cameras but find it’s still a source of frustration. This class is also helpful for those trying to decide which digital camera to buy. We will ‘demystify digital’ through the explanation and demonstration of the Icons, Controls and Menus on the digital camera. We’ll cover how to get great Portrait, Landscape or Macro shots, how to shoot a Movie, and the importance of Scene Modes. Also, how to get a beautiful print or create an efficient email. We’ll discuss the ease in using local or online services to print your photos or create photo books or slideshows. Bring your camera and your camera’s manual. A $7 materials fee will be collected in class. Pre-registration is required.

#63729 Feb 5
$65 Upper Valley Campus, Rm 1  
Tue, 6:00-9:00pm, Shoemaker

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

#63732 Feb 21
$70 Upper Valley Campus, Rm 1  
Thu, 5:00-9:00pm, Shoemaker

Dance

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

Pre-registration is required.

#63757 Jan 28-Mar 11 (No class 2/18)
$80 Napa Campus, Rm 601B  
Mon, 7:00-8:30pm, Dean

#63758 Apr 1-May 20
$80 Napa Campus, Rm 601B  
Mon, 7:00-8:30pm, Dean

Tap Dance: Intermediate
Tap dance is a complex, exciting and challenging art form. Tap developed from the blend of African rhythms and European step dancing, drawing from North American folk dance as well. This class is appropriate for students who know tap dance basics. Students will review tap basics: increase clarity of sound and speed; improve techniques; learn tap combinations and routines; and explore different tap styles. Students must have tap shoes, appropriate exercise or dancewear, and bring a notepad and pen.

Pre-registration is required.

#63743 Jan 22-Mar 5
$75 Napa Campus, Rm 601B  
Tue, 7:00-8:00pm, Rogers

#63761 Mar 12-May 21 (No Class 3/26)
$80 Napa Campus, Rm 601B  
Tue, 7:00-8:00pm, Rogers

Tap Dance: Performance
Must be enrolled in Tap Dance: Intermediate. Pre-registration is required.

#63760 Jan 22-Mar 5
$15 Napa Campus, Rm 601B  
Tue, 8:00-9:00pm, Rogers

#63762 Mar 12-May 21 (No Class 3/26)
$20 Napa Campus, Rm 601B  
Tue, 8:00-9:00pm, Rogers

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

See page 32 for the three easy ways to register.
Educational Trips and Tours

Trips and Tours started in 1974 with the goal of providing life-long learning opportunities to the community through educational travel.

Take a one-day trip to Bay Area destinations:

<table>
<thead>
<tr>
<th>Legion of Honor</th>
<th>Woodland Opera House, “Peter Pan”</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unique art museum on the headlands above the Golden Gate. Your trip includes access to the “Royal Treasures From the Louve” exhibit. Lunch is on your own; try the Legion of Honor Café.</td>
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<tr>
<td><strong>#63704 Jan 24</strong></td>
<td><strong>#63705 May 4</strong></td>
</tr>
<tr>
<td><strong>$51 Thu, 9:00-4:00pm</strong></td>
<td><strong>$59 Sat, 10:00-6:00pm</strong></td>
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</tbody>
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<table>
<thead>
<tr>
<th>Tulipmania and PIER 39</th>
<th>Korbel Winery/Garden Tour</th>
</tr>
</thead>
<tbody>
<tr>
<td>Popular festival showcasing thousands of tulips and seasonal garden favorites. Lunch is on your own with many dining and shopping options on PIER 39.</td>
<td></td>
</tr>
<tr>
<td><strong>#63702 Feb 26</strong></td>
<td>An extended tour through historic cellars ending with a tasting of wines. You can also take a tour of the garden with its impressive collection of roses. Lunch on your own; pack a picnic lunch or purchase lunch from the Deli.</td>
</tr>
<tr>
<td><strong>$29 Tue, 9:00-4:00pm</strong></td>
<td><strong>#63706 Jun 6</strong></td>
</tr>
<tr>
<td></td>
<td><strong>$39 Thu, 8:45-3:00pm</strong></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Marin History Museum</th>
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</thead>
<tbody>
<tr>
<td>This museum is dedicated to collecting, preserving, and exhibiting the artifacts and stores of Marin County. After the museum, you will visit the Village Shopping Center where you can do some shopping and have lunch on your own.</td>
</tr>
<tr>
<td><strong>#63708 Apr 18</strong></td>
</tr>
<tr>
<td><strong>$35 Thu, 10:30-5:00pm</strong></td>
</tr>
</tbody>
</table>

An Educational One-Day Trip flyer is available at the St Helena campus or can be viewed online on the Community Education page at [www.napavalley.edu](http://www.napavalley.edu).

If you would like a packet mailed to you for an individual Extended Trip, please call 707-967-2901 and let us know which trip you’re interested in.

Extended Trip Information Meeting!
**Thursday, January 10, 2013**
10:30 a.m. - 11:30 a.m.
Room 848
Napa Valley College, Main Campus
2277 Napa-Vallejo Highway, Napa

Take an extended trip to global destinations:

- Discover Panama: The Land Between the Seas - Feb 26 - Mar 6, 2013
- Reflections of Italy - Mar 18 - Mar 27, 2013
- Cruising the Best of Scandinavia - May 19 - Jun 10, 2013
- Canadian Rockies by Train / Calgary Stampede - July 6 - Jul 14, 2013
- Exploring Britain and Ireland - Sep 13 - Sep 27, 2013
Special Classes for Special People

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

For further information and specific times, call the Community Education Office, 967-2901 or the Office of Student Support Services at 256-7350.

ANGWIN

Crestwood
295 Pinebreeze Dr.

Creative Journey
Thu 1:00-2:50pm, Helmer

Expressive Movement
Thu 10:30am-11:50pm, Helmer

Expressive Art
Mon/Wed 2:30-3:50pm, Priestley

YOUNTVILLE

Veteran’s Home
California Drive

Singing/Music Basic
Mon 1:00-2:20pm, MacPherson
Mon 2:30-3:50pm, MacPherson
Tue 1:30-2:50pm, Heims
Tue 3:00-3:50pm, Heims
Wed 1:00-3:00pm, MacPherson
Thu 1:30-2:50pm, Heims
Thu 3:00-4:20pm, Heims

Creative Journey
Tue 4:00-4:50pm, Heims

ST. HELENA

Rose Haven
520 Sanitarium Road

Expressive Movement
Thu 10:00am-11:50pm, Isaksen
Thu 2:30-4:20pm, Isaksen

Off Campus Locations

AMERICAN CANYON

American Canyon Chamber of Commerce
3427 Broadway, Ste F-3

CALISTOGA

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

NAPA

Chamber of Commerce
1556 First Street
Community Ed Center
1360 Menlo Ave.
Napa Valley College
2277 Napa-Vallejo Hwy
Small Business Dev. Center
1556 First St, Suite 103

ST. HELENA

NVC Upper Valley Campus
1088 College Avenue

http://www.napavalley.edu | Not-for-Credit Classes
General Information

Registration: See pages 32-33 for information on registration by mail, phone, fax, or walk-in.

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

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

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

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

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

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

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

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

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

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

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

Title V, Sec. 51006)

Prohibition of Unlawful Discrimination
The college is committed to providing an educational environment free from discrimination and harassment. To that end, Board Policy D1130, Equal Employment and Educational Opportunities and Unlawful Discrimination, states that no person shall be unlawfully denied full and equal access to, the benefits of, or be unlawfully subjected to discrimination, in whole or in part, on the basis of ethnic group identification, national origin, religion, age, sex, gender, race, color, ancestry, sexual orientation, or physical or mental disability, or on the basis of these perceived characteristics or based on association with a person or group with one or more of these actual or perceived characteristics, in any program or activity offered by the Napa Valley Community College District.

Board Policy D1130 applies to application for and treatment in college employment, as well as admission, access, and treatment in college programs and activities, including but not limited to: academic admission, financial aid, educational services, and athletics.

To file a complaint of unlawful discrimination, individuals should contact Laura Ecklin, Dean of Human Resources Room 1339K, phone 253-3366. Non-employment complaints must be filed within one year of the date of the alleged unlawful discrimination or within one year of the date on which the complainant knew or should have known the facts underlying the allegation of unlawful discrimination.
MAIL-IN
Please include your checks or credit card info with the completed enrollment form.
Mail to: Napa Valley College
Upper Valley Campus 1088 College Ave. St Helena, CA 94574

PHONE-IN
Use our 24 hour voicemail registration service. Registration numbers are: (707) 967-2900, ex. 1301 or ex. 1302.

WALK-IN
You may register at Napa Valley College Upper Valley Campus office, Monday-Thursday from 9am-7pm. 1088 College Ave St. Helena.

Call 967-2901 if you do not receive a receipt or have a problem with it.
YOU ARE NOT REGISTERED until you receive written confirmation from the college.

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

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

Community Services schedule is online at www.napavalley.edu.
See page 9 for directions.
## Community Education Enrollment Form

### Name:
- Last
- First
- MI
- Other Name Used

### Mailing Address:
- Number & Street
- City
- State
- Zip

### Phone Information:
- Work
- Cell

### Date of Birth:
- Date Moved to CA:

### Education Information:
- Student ID:
- TERM:
- Spring
- Summer
- Fall
- 20

### Consent:
- Have you lived continuously in California for ONE YEAR prior to the first day of classes?
- Yes
- No

### Dietary Information:
- Ethnicity and Race:
  - Are you of Hispanic or Latino ethnicity?
  - Mexican, Mexican / American, Chicano
  - South American
  - Central American
  - Hispanic: other

### Race:
- White
- Asian
- Pacific Islander
- Black or African American
- Indian
- Chinese
- Guamanian
- American Indian / Alaska Native
- Cambodian
- Japanese
- Hawaiian
- Vietnamese
- Filipino
- Samoan
- Korean
- Laotian

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

### Citizenship:
- U.S. Citizen
- Permanent Resident
- Temporary Resident / Amnesty
- Refugee / Asylee
- Student Visa (F1 or M1)
- Other Visa
- Unknown

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

### What is your primary language?

### ENROLLMENT FORM

<table>
<thead>
<tr>
<th>Registration #</th>
<th>Class Name</th>
<th>Start Date/Time</th>
<th>Location</th>
<th>Fees (if any)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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</tr>
</tbody>
</table>

### Payment Information
- Total Fees: $____
- Cash
- Check – Payable to Napa Valley College
- MasterCard
- Visa

### Credit Card Number:_________ 3-Digit Security Code:____ Exp. Date:____

### Authorized Signature:_________

### Card Holder:_________

---

(707) 967-2901 | Community Education
LIFELONG LEARNING

Napa Valley College offers classes that inform, inspire, and challenge the lifelong learner. Explore our offerings. Find a new passion. Tap into your creative genius. Classes are open to all adult students.

Arts and Crafts
Basic Watercolor techniques
Creative arts
Painting workshop
Pastels
Ceramics

Special Classes
Creative Writing
Food & Wine Classes
Health & Wellness
Music
Computers
On-line Courses

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

Napa Valley College
Community Education
1088 College Avenue
St. Helena, CA 94574

Postal Customer

Non-Profit Org.
U.S. Postage
PAID
Napa, CA
Permit No. 81
ECRWSS