COMMUNITY
EDUCATION & EVENTS

SUMMER
2021
President’s Message

While most of our classes continue to be offered online this summer, Napa Valley College has not wavered from its commitment to lifelong learning. We are committed to offering high-quality academic and community education programs that will make it easier for you to complete your personal, educational and career goals.

This summer you will find a selection of not-for-credit courses taught by industry experts and designed to quickly deliver specific skills and knowledge to help advance personal or professional development.

Classes like wellness, quilting, painting, writing, and upholstery will be offered, some in person and some online. We also will continue our popular Food enthusiast programs in person in small cohorts.

Our faculty, staff, and administrators are always available to assist you with your training and education through outstanding curriculum and student support services, and we are all dedicated to supporting you in your choice of Napa Valley College.

All the Best,
Dr. Ronald Kraft
President

Director’s Message

Our Community Education programs at the Upper Valley Campus and throughout Napa County support the lifelong learning goals of students of all ages and backgrounds.

As we strive to stay on top of the trends in technology, fitness, recreation and personal development, we continue to present a well-rounded core of classes in the arts, foreign languages, personal finance and much more. Our staff seeks out opportunities to provide a variety of educational and personal enrichment opportunities, and our summer schedule does just that. If we can be of any help, please do not hesitate to contact us. It is an honor and a privilege to serve the Napa County community.

Shawntel Ridgle
Director, Upper Valley Campus and Community Education

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ONLINE LEARNING
the solution for today’s busy adult
Convenient - Affordable - Effective

Take a course on topics ranging from A-Z Grant Writing, Photography, to Web Design and more all from the comfort of your home or office at times that are convenient for you.

Each course comes equipped with a knowledgable and caring instructor, lively discussions with your fellow students, and practical information that you can put to immediate use.

For more information visit our website!

www.ed2go.com/napa
UPPER VALLEY CAMPUS
The Upper Valley Campus (UVC) is a small and intimate, designated center of Napa Valley College, which is part of the California Community College system. UVC is situated on a beautiful 6.9-acre campus that serves the community of St. Helena and the greater Napa Valley by offering fee-based, noncredit and limited credit classes. The UVC also features the Napa Valley Cooking School’s Food & Wine Enthusiast program.

NAPA VALLEY COLLEGE COMMUNITY EDUCATION PROGRAM LEARNING STATEMENT
After attending a Napa Valley College Community Education class, students will be able to use the information received from the class for personal and/or professional development, including a better understanding and/or mastery of specific stated subjects and/or skills.

NAPA VALLEY COLLEGE
Mission
Napa Valley College prepares students for evolving roles in a diverse, dynamic, and interdependent world. The college is an accredited open-access, degree- and certificate-granting institution that is committed to student achievement through high-quality programs and services that are continuously evaluated and improved. The college serves students and the community in the following areas: transfer courses, career-technical education and training, basic skills, and self-supporting contract education and community education classes.
Approved by the Board of Trustees November 15, 2012

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

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

Approved by the Board of Trustees, November 13, 2008

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

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

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

1. Go to www.napavalley.edu

2. Select WebAdvisor at the top of the page.

3. On the WebAdvisor page select the WebAdvisor button.

4. Scroll down and select the Continuing Education button. DO NOT LOGIN. The Continuing Education option allows you to register for these classes without logging in to WebAdvisor.

5. Then select “Register and Pay for Continuing Education Classes”.

6. If you know the 5-digit course number, enter only the number in the Course Code Number field, scroll to the bottom of the page and click “Submit”. DO NOT FILL IN ANY OTHER FIELDS * If you don’t know the course number or would like to register for multiple classes, scroll to the bottom of the page and click “Submit”.

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

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

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

10. When you are ready to pay for your classes, choose payment type from the dropdown and enter your payment information, then click “Pay Now”. No payment required for noncredit classes.
NONCREDIT CLASSES (NO FEE)
Napa Valley College offers noncredit classes and programs to provide students with access to a variety of courses at no cost in order to assist them in reaching their personal, academic and professional goals. Noncredit instruction serves as a key contributor to “open access” for students with diverse backgrounds. Textbooks and materials fees may apply.

NONCREDIT (NO FEE): ESL
English as a Second Language (ESL) - Inglés Como Segundo Idioma
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.

Aprende inglés práctico en un ambiente amable y de apoyo! Los estudiantes aprenderán el vocabulario útil que se relaciona a la vida y el trabajo en los EEUU. Los estudiantes frecuentemente tendrán oportunidades para conversar con sus compañeros de la clase con el nuevo vocabulario. Estudiarán los fónicos para leer y deletrear inglés, la gramática, la conjugación de los verbos estarán introducidos. Hoy es el mejor día para empezar con tus estudios del inglés. Inscríbete en la clase.

<table>
<thead>
<tr>
<th>CLASS #</th>
<th>LOCATION</th>
<th>START DATE</th>
<th>END DATE</th>
<th>DAY/TIME</th>
<th>INSTRUCTOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENGLISH AS A SECOND LANGUAGE (ESL)</td>
<td>Online</td>
<td>6/15/21</td>
<td>7/29/21</td>
<td>Tue/Thu 6:00-8:00pm</td>
<td>Wexler</td>
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</tbody>
</table>

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

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<tr>
<th>CLASS #</th>
<th>LOCATION</th>
<th>START DATE</th>
<th>END DATE</th>
<th>DAY/TIME</th>
<th>INSTRUCTOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>75209</td>
<td>Online</td>
<td>6/14/21</td>
<td>7/28/21</td>
<td>Mon/Wed 9:00-11:30am</td>
<td>Klieman</td>
</tr>
</tbody>
</table>

Certified American Heart Association (AHA) Training Center
with current, practicing professionals providing exceptional course training.

Instructor-led courses (in-person)
Blended courses (online portion with in-person Skills Sessions)

Healthcare Professionals (Nurses, First Responders, Doctors, and more)
- BLS Provider
- ACLS Provider
- PALS Provider

General Public (Workforce: Construction, Childcare, Caregivers, Health & Fitness, Hospitality, & more)
- Heartsaver First Aid/CPR/AED
- Heartsaver CPR/AED
- Heartsaver for K-12 Schools

General Community (Community Groups, New Parents, Babysitters)
- Family & Friends CPR

Visit our website for more information and to view & register for upcoming classes.

www.napacpr.com
FOOD AND WINE ENTHUSIAST PROGRAM

This semester, we will continue to offer a series of in-person Food Enthusiast classes with limited enrollment.

These classes will be offered in a per 2-person pod setting with a very limited number of participants, so if you see a class you’re interested in we recommend you sign up quickly. Of course your health and safety is important, so depending on circumstances a class may need to be cancelled due to the Covid 19 situation at class time.

Napa Valley Cooking School Instructors

Pat Burke

Pat Burke is a Napa resident with a long career of Napa-wide BBQ awards to his honor. Born in Oakland, CA, he learned to enjoy BBQ at an early age. Fascinated with its history and many styles, he began cooking competitively in the professional BBQ circuit in 2001. His love for cooking brought him to share his passion at the Food and Wine Enthusiast Program at Napa Valley College in 2017. Pat has also been a Chef for the Oakland Raiders football team during their NFL training camp at the Napa Valley Marriot.

Toni Chiappetta

Toni was raised in Ct. by parents who worked in the food industry and has worked in restaurants mainly on the east coast before coming to Napa. She studied music in Boston before ending culinary school at the Cambridge School of Culinary Arts and an intensive 6 week study with Albert Kumin. She was a pastry chef at Table 29 and Bistro Don Giovanni before striking out on her own with Swee pie Bakery in 1994. The bakery started as a small opera on in rented kitchen space before moving to its current loca on in Sept of 2000.

Traci Dutton

Traci Dutton is a beverage, food and hospitality expert based in the Napa Valley. With over 20 years of tenure as a sommelier, consumer and professional educator, and beverage specialist at the Culinary Institute of America’s California Campus, she has continued to build relationships in all areas of the industry, create and track trends & sharing tastes, and hone the service & hospitality skills that are the foundation of her work ethic. Today Traci continues her work with the CIA while consulting, writing and running her own vintage cookery & libations store, Heirloom Variety, located in Calistoga.

Greg Miraglia

Greg Miraglia is a long time educator and food/restauranteur who brings his many years of culinary expertise and passion to the Napa Valley Cooking School gained from his time as a cook for the Napa Valley Wine Train and in the NV Cooking School Professional Chef Program. In addition, his work in the culinary arts, Greg is also a radio program host and producer on Outbeat Radio, a weekly LGBT program on KRCB Radio.

Chef Savanna Petri

Savanna completed her Associates degree from the CIA (Greystone) in St. Helena, Chef Savanna worked at Peju Province Winery in Rutherford as Estate Sous Chef, where she mastered the art of food and wine pairing through a variety of vineyard events and on-site cooking classes. A dedicated to both the culinary arts and public service lead her to teach at CIA Copia and the Napa Valley Cooking School, combining her real world culinary experience at Elaine Bell Catering and Thomas Keller’s Bouchon Bistro with her eight years of service in the US Air Force.
**Chef Elena Sirignano**

With over 25 years in the industry as a chef, sommelier, culinary instructor, bean-to-bar chocolate maker, manager, and specialty foods entrepreneur on both the East Coast and in the Napa Valley, Chef Elena has been part of the Napa Valley restaurant scene since 1992, where she has worked with Thomas Keller as a member of the original French Laundry kitchen team and has been part of both front and back of the house operations at Bistro Don Giovanni, Pat Kuleto’s Mar ni House, Bouchon, and Bouchon Bakery. An experienced culinary instructor, Chef Elena has taught at Delaware Technical & Community College and the Culinary Institute of America Greystone and COPIA. She is the founder/owner of Mayacama Chocolate.

<table>
<thead>
<tr>
<th>Course Title</th>
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<tbody>
<tr>
<td><strong>At Home Bread Baking</strong></td>
<td>#77254</td>
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<tr>
<td>Lead by industry veteran bread baker, Toni Chiapetta, this 2-part class will begin on a Friday evening, then finish on Saturday morning. You’ll review with Chef Toni the best ingredients to use and common bread terminology. You’ll gain understanding of how to make focaccia and the importance of flavor development from pre-ferments as used in numerous types of loaves.</td>
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<tr>
<td>Hands-on</td>
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<td>Pre-registration required.</td>
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<tr>
<td>Fri, Jun 11, 6:00-8:30pm; Sat, Jun 12, 9:00 am-12:00 pm</td>
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<tr>
<td>Upper Valley Campus, Belle Rhodes Teaching Kitchen, St Helena</td>
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<tr>
<td>Chiapetta</td>
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<tr>
<td>$220 per 2-person pod</td>
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<th>Course Title</th>
<th>#</th>
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<tr>
<td><strong>Summertime Wines &amp; Foods to Pair</strong></td>
<td>#77255</td>
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<tr>
<td>Farmers markets, barbeque, fresh foods, family and friends. What’s missing? Fabulous wines! In this class you’ll learn about warm weather refreshers, easy ways to serve wines at backyard or beach parties, dig into why we like to “Think Pink” when the thermometer is red, and come up with the best times to pull out the oldest and best in your cellar even if your guests are in shorts and flip flops. Starting with a little summer school on wine tasting, we’ll then riff on all the wonderful foods to pair with each.</td>
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<tr>
<td>Pre-registration required.</td>
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<tr>
<td>Fri, Jun 18, 6:00-8:00pm</td>
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<tr>
<td>Upper Valley Campus, Belle Rhodes Teaching Kitchen, St Helena</td>
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<tr>
<td>Dutton</td>
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<tr>
<td>$150 per 2-person pod</td>
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<th>Course Title</th>
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<tr>
<td><strong>Filipino/Southeast Asian</strong></td>
<td>#77256</td>
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<tr>
<td>Have fun with Filipino and Southeast Asian Cuisine with this hands-on, in-person class. Learn to make sweet &amp; savory dishes like Leche Flan, Pancit Canton noodles, Lumpia, and Sisig with Restaurateur and Napa Valley Cooking School alumni, Roline Casper.</td>
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<tr>
<td>Hands-on</td>
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<tr>
<td>Pre-registration required.</td>
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<tr>
<td>Fri, Jun 25, 5:30-8:30pm</td>
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<tr>
<td>Upper Valley Campus, Belle Rhodes Teaching Kitchen, St Helena</td>
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<tr>
<td>Casper</td>
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<tr>
<td>$170 per 2-person pod</td>
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Please note the Napa Valley College refund policy:

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

Join your fellow “Chopped” enthusiasts in an all-win class as Chef Pat Burke returns to the kitchen and opens his basket of culinary tricks to show you multiple ways to prepare delectable lamb chops, pork chops, and beef chops. This “hands-on” class will also feature wonderful sides that complement each unique chop. Bring your appetite as you’ll then enjoy a lunch while critiquing all of the winning meats. Everyone is a winner and goes home with a belly full of delicious meat chops!

Hands-on
Pre-registration required.
Sat, Jul 10, 12:00-3:00pm
Upper Valley Campus, Belle Rhodes Teaching Kitchen, St Helena
Burke
$220 per 2-person pod

Bubbles & Brunch Vegetarian Style Pop-Up

Of all the ways we like to entertain, brunch may be the thing we love the most. Join in on the fun as you learn while watching us prep, cook, and serve a delicious, eye opening vegetarian meal without having to get up at the crack of dawn. Sweet and savory dishes plus bubbles and noontime cocktails will start your weekend off right. Plenty of coffee will be available!

Demonstration
Pre-registration required.
Sat, Jul 24, 10:00-12:00pm
Upper Valley Campus, Belle Rhodes Teaching Kitchen, St Helena
Dutton & Sirignano
$250 per 2-person pod

Knife Skills: Making the Cut

Great cooking is more than great recipes — it’s about techniques. In this essentials class, you will learn several basic knife skills and fundamental cuts that will boost your kitchen confidence. With your cuts, you will make your very own salsa to enjoy with fresh tortilla chips. At the end of class, you’ll take home unused cuts to use in your own culinary creations!

Hands-on
Pre-registration required.
Sat, Jul 31, 10:00-1:00pm
Upper Valley Campus, Belle Rhodes Teaching Kitchen, St Helena
Petri
$160 per 2-person pod

Gallettes Galore

Galettes make the perfect fall holiday dessert or holiday lunch entrée. Learn to make sweet and savory galettes featuring a full proof pastry recipe. Everyone will make their own pastry and assemble a galette. While they are baking, you will enjoy a lunch featuring a savory galette and salad.

Hands-on
Pre-registration required.
Sat, Aug 21, 9:00-12:00pm
Upper Valley Campus, Belle Rhodes Teaching Kitchen, St Helena
Miraglia
$170 per 2-person pod
LIFELONG LEARNING: ARTS AND CRAFTS

Intro to Portrait Painting  #77294

In this Intro to Portrait Painting class, we will explore how to create a realistic portrait using proven methods of both traditional and current techniques. Each Portrait will take approximately three sessions.

We will start with an underpainting, noting the structure of the head and the value pattern that will allow us to create form. The subsequent sessions will be a process of adding color. We will learn how to create flesh tones using a limited palette, and experience proven techniques to ensure a likeness.

The class is designed to supply you with a toolbox of skills that will take the fear out of portrait painting! All levels are welcomed ... Handouts will be available for every class, and a SUPPLY LIST is available upon registration by contacting deirdres665@gmail.com. We will be using either regular oil paint, or water-based oil paint. Please feel free to contact Deirdre with any questions or concerns.

Pre-registration is required.
Jun 15-Jul 20
Tue, 5:30-7:45pm
Upper Valley Campus, St Helena, Rm 8
Shibano
$240

Printmaking: Experimental Monotype  #77295

See what Degas loved about this accessible printmaking process in this three-session printmaking class. It is a great time to get back into the light filled art studio at the Upper Valley campus. We are limiting class size to six to allow for plenty of safe and socially distanced space. We will explore a painterly additive process, an abstract subtractive approach and use photo and organic material as resource. For beginner and experienced printmakers who are looking to create a small series of unique prints and have access to the Takach press. $50 material fee due at first class meeting includes all inks, most paper & supplies for class.

Pre-registration is required.
Jun 15-29
Tue, 9:30am-2:00pm
Upper Valley Campus, St Helena, Rm 8
Willis
$275

SEWING AND UPHOLSTERY

Quilters’ Workshop  #77296

Interested in joining a community of quilters this summer? Want to start a quilting project as a beginner but unsure of how to go about it? Need some extra help in realizing or finishing a current quilting project? Bring your own materials, tools, patterns, and interest to this low key weekly gathering of local quilters in our beautiful light-filled Art Room in St. Helena and work together under the guidance of experienced quilter and St Helena native Julie Bollander.

Pre-registration is required.
Jun 14-Aug 2 (no class 7/5)
Mon, 12:30pm-5:00pm
Upper Valley Campus, St. Helena
Bollander, Room 8
$28

Beginning Upholstery and Beyond  #77297

In this class you will discover a craft that will enable you to bring some of your favorite pieces of furniture into this century and to move beyond the basics and take on more challenging projects. Learn fabric layout for cutting, how to use power sewing equipment and hand tools for basic furniture and automobile
upholstery. In addition to learning a new skill, students receive first-hand knowledge on possibly taking these skills and earning some extra cash. Experienced Instructor, Robert Peck, will discuss projects at the first class and work with you to realize your project goals. (Bring pictures of proposed projects to the first class for instructor review.) A $30 materials fee due to instructor first class.

Pre-registration is required.

Jun 16-Jul 21
Wed, 6:00pm-9:00pm
Upper Valley Campus, St Helena
Peck, Room 8
$120

LIFELONG LEARNING: WRITING

Introduction to Screenwriting for Television or Movies (Online)

In this comprehensive session, you will learn about special screenwriting terms and formats for television and the big screen. You will also learn how to plot a story, develop characters, and execute your work in the proper screenwriting format. You will discover the difference between a Treatment, a Spec Script and a Shooting Script and when to do each. And, you’ll get an inside look into the business of selling your script to agents and producers. The instructor is a journalist, author, screenwriter, agent, publisher, and adjunct online Professor of Publishing for Harvard.

In order to participate in this class, a er you complete your registration, send an email to the instructor at LeeAnne@KrusemarkGrinnell.com. A detailed tutorial will be emailed to set up your free Zoom account, then the webinar login information and materials will be sent the day of class.

Pre-registration is required.

Jun 22
Tue, 6:00-7:00 pm
Online
Krusemark
$35 (Class fee includes materials fee)

Beginner’s Guide to Getting Published (Online)

If your goal is to become a published freelance writer by selling a magazine article, short story, poem, or even a novel to a traditional publisher, this comprehensive workshop will guide you to, then past the editor’s desk. You will discover how to:
• become a “published” writer overnight
• submit manuscripts the correct way
• find the right publisher for your work
• write irresistible query letters
• determine when and how to get an agent
• 100 ways to make money as a freelance writer

If you really want to succeed, this step-by-step workshop is a must!

In order to participate in this class, a er you complete your registration, send an email to the instructor at LeeAnne@KrusemarkGrinnell.com. A detailed tutorial will be emailed to set up your free Zoom account, then the webinar login information and materials will be sent the day of class.

Pre-registration is required.

Jun 22
Tue, 7:00-9:00 pm
Online
Krusemark
$55 (Class fee includes materials fee)
Explore 50 Different Self Publishing Options (prerequisite) (Online)  #77267
Self Publishing is all the rage, but is it the best option for YOU? (participants must attend “Beginner’s Guide to Getting Published”) And, can you do both? You will discover the pros and cons of all the self publishing options, including print-on-demand and e-book publishing, as well as Amazon options. You will leave with a rated description of 50 self publishing companies.

In order to participate in this class, after you complete your registration send an email to the instructor at LeeAnne@KrusemarkGrinnell.com. A detailed tutorial will be emailed to set up your free Zoom account, then the webinar login information and materials will be sent the day of class.

Pre-registration is required.
Jun 22
Tue, 9:00-10:00 pm
Online
Krusemark
$35 (Class fee includes materials fee)

WELLNESS

Easy Nutrition (Online)  #77268
Be empowered to transform your life through food. Learn basic nutritional terms and how the pieces all fit together. Understand how to decrease inflammation and give your body everything it needs to fight disease. Learn how your gut health is directly responsible for your overall health. Things like seasonal allergies, asthma, food sensitivities, skin irritations, IBS, mood swings, and many other conditions could be a few easy steps away from being healed.

In order to participate in this class, after you complete your registration send an email to the instructor at sarahgcoach4life@gmail.com. Your instructor will send you directions to access the class.

Pre-registration is required.
Jun 15
Tue, 10:00-11:30am
Online
Goff
$30

Healthy Habits for Healthier Life (Online)  #77269
We all know what to do, so why don’t we do it? Understand the brain reward system and learn proven, effective steps to following through in a way that you never thought possible. Uncover what you truly desire and how to create a healthy habit that will last a lifetime! Learn my proven system to uplevel your current routine so you can move towards better health in a way that’s easy and rewarding. Create a personal roadmap to navigate your own path to wellness!

In order to participate in this class, after you complete your registration send an email to the instructor at sarahgcoach4life@gmail.com. Your instructor will send you directions to access the class.

Pre-registration is required.
Jun 22
Tue, 10:00-11:30am
Online
Goff
$30

Please check your class description for email instructions
Secrets to Longevity (Online)  #77270

Explore how communities from around the world live longer with significantly less disease. Learn why living with mindful purpose can add happy, healthy years to your life and reduce disease in your body. Redefine your personal theory of exercise and understand why more cardio is not always the answer!

In order to participate in this class, a pre-registration is required. You can send an email to the instructor at sarahgcoach4life@gmail.com. Your instructor will send you directions to access the class.

Pre-registration is required.

Jun 29
Tue, 10:00-11:30am
Online
Goff
$30

Wellness THREE-CLASS SERIES (Online)  #77271

Sign up for all three classes and save $5.

In order to participate in this class, a pre-registration is required. You can send an email to the instructor at sarahgcoach4life@gmail.com. Your instructor will send you directions to access the class.

Pre-registration is required.

Jun 15-29
Tue, 10:00-11:30am
Online
Goff
$85

LIFELONG LEARNING: LIFE PLANNING

Reverse Mortgage 101 (Online)  #77298

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

In order to participate in this class, a pre-registration is required. You can send an email to the instructor at maureenschwartz@openmtg.com. Your instructor will send you information on how to access the class. Upon completion of the class, handouts will be sent to you via email.

Pre-registration is required.

Jun 17
Thu, 12:30-4:30pm
Online
Schwartz
$30

Four Essential Documents to Protect Your Family & Finances (Online)  #77299

Prepare for the future, protect your family’s finances, and save hundreds of dollars in legal fees. Students will spend six hours with an attorney who is experienced in preparing these four critical documents, and get step by step instructions to complete them by the end of class! This class will make difficult decisions easier on you and your family.

Your instructor will discuss the following essential documents in detail, and cover how this will help your family, how to get started, what to include, where to file, legal requirements, do’s and don’ts, and other important considerations.
• Revocable Trust
• Durable Power of Attorney
• California Healthcare Directive
• California Wills

In order to participate in this class, after you complete your registration send an email to info@npsnotary.com. You will be sent information on how to access the class.

Pre-registration is required.

Summertime 2021 Schedule

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**PROFESSIONAL DEVELOPMENT**

**Become a Notary Public Livestream (Online) #77303**

Whether you want to boost your income, create a new job opportunity, provide a service to your community, or increase your value to your current employer, this is the perfect opportunity. Successful Notaries are valuable in almost any industry: real estate, legal, medical, and banking to name just a few. This livestream seminar is designed specifically for virtual learning, and responds to the current demand in the field. You will be ready to take the official notary exam and practice as a safe and effective notary.

Students are eligible to access our private Facebook page to ask questions, watch webinars and receive updates.

The Official Notary Exam will take place at a separate location, and completion of this class entitles students to take the Official Notary Public Exam for up to 2 years after class completion, and to repeat the class free of charge for one year. A Proof of Completion for educational requirements will be issued in class.

Use this link to view the schedule for in-person testing in California. It is recommended that students register for a test date, time, and site prior to registering for a class, as test dates do sometimes fill. Testing information is updated regularly and larger counties offer multiple test dates and times each month. Walk-ins are welcome, although do not guarantee a seat: https://www.cpshr.us/notary/exam registration.php

Must be at least 18 years of age. A serious conviction may disqualify an applicant. Register for the official notary exam 15 days in advance or be a walk-in candidate.

In order to participate in this class, after you complete your registration send an email to info@npsnotary.com. You will be sent information on how to access the class.

Pre-registration is required.

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In-Person Notary Exam Information (for New and Renewing Notaries)

After completing the livestream full Notary or renewal class, you may take the Official Notary exam at a separate location. Schedule here: https://www.cpshr.us/notary/exam registration.php Exam results are valid for one year.

Please come prepared with the following items in order to complete the registration process and the exam:

1. Secretary of State Notary Exam Application (provided in class)
In-Person Notary Exam Information (for New and Renewing Notaries) continued...

2. Proper ID, which may be one of the following:
   a. State-issued Driver’s license or ID card
   b. Canadian or Mexican Driver’s license
   c. U.S. passport or a passport issued by a foreign government
   d. U.S. military ID card
3. 2 x 2 color passport photo
4. Proof of Completion of educational requirements, valid for two years. (This is provided at the end of your notary class)
5. Check or money order for exam payable to the Secretary of State $40, retake fee $20. This fee is in addition to the class fee paid to Cabrillo Extension
6. #2 pencil

Renewing Notaries (Online) #77304

| Notaries whose commission has not expired only require a three-hour class.  
| The Official Notary Exam will take place at a separate location, and completion of this class entitles students to take the Official Notary Public Exam for up to 2 years after class completion. A Proof of Completion for educational requirements will be issued in class.  
| Please note that renewing notaries are welcome to join us for all sessions.  
| In order to participate in this class, after you complete your registration send an email to info@npsnotary.com. You will be sent information on how to access the class.  
| Pre-registration is required.  
| Jun 26  
| Sat, 10:00am-1:15pm  
| Online  
| Staff  
| $70 (Class fee includes materials fee)  

Make Money with a Virtual Assistant/Word Processing Business (post-requisite) (Online) #77300

If you can type, then you can make money at home using your computer. You will discover how and where to find clients, 50 ways to advertise/market your services, effective home office equipment choices, and 100 ways to make money with a computer. There really is a need for your services, so learn to be your own boss, set your own hours, and make more money.

| In order to participate in this class, after you complete your registration send an email to the instructor at LeeAnne@KrusemarkGrinnell.com. A detailed tutorial will be emailed to set up your free Zoom account, then the webinar login information and materials will be sent the day of class.  
| Pre-registration is required. (Participants must also attend “Explore 250 Legitimate Home-Based Business Ideas” immediately following to learn necessary legal aspects.)  
| Jun 21  
| Mon, 6:00-7:00 pm  
| Online  
| Krusemark  
| $35 (Class fee includes materials fee)  

Please check your class description for email instructions

Register Online 24/7  
Directions on Page 3
Explore 250 Legitimate Home-Based Business Ideas (Online) #77301
Tired of working for someone else? Do you need to make more money? Turn your talents and hobbies into profits by starting a home business. Taught by a Chamber of Commerce Past President and award winning business owner, this is probably the most comprehensive business start up workshop you will ever find. You will discover:
* more than 250 legitimate home business ideas
* mandatory legal documentation
* many ways to market your product/service
* how to take tax deductions (this workshop included!)

In order to participate in this class, you must complete your registration and send an email to the instructor at LeeAnne@KrusemarkGrinnell.com. A detailed tutorial will be emailed to set up your free Zoom account, then the webinar login information and materials will be sent the day of class.

Pre-registration is required.
Jun 21
Mon, 7:00-9:00 pm
Online
Krusemark
$55 (Class fee includes materials fee)

Earn Extra $Money$ Mystery Shopping (pre-requisite) (Online) #77302
Have you seen ads telling you how to become a shopper, but only if you send them a lot of money? You do not have to pay to begin your new career in this exciting field. You will learn how to sign up with legitimate mystery shopping companies for FREE, avoid the scams, create a required mystery shopping resume and profile, and take care of legalities and taxes regarding this income. You will leave with a list of 25 legitimate companies to work for. A detailed tutorial will be emailed to set up your free Zoom account, then the webinar login information and materials will be sent the day of class.

In order to participate in this class, you must complete your registration and send an email to the instructor at LeeAnne@KrusemarkGrinnell.com. A detailed tutorial will be emailed to set up your free Zoom account, then the webinar login information and materials will be sent the day of class.

Pre-registration is required. (Participants must also attend “Explore 250 Legitimate Home-Based Business Ideas” immediately following to learn necessary legal aspects.)
Jun 21
Mon, 9:00-10:00 pm
Online
Krusemark
$35 (Class fee includes materials fee)

Please check your class description for email instructions

Refund Policy: Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the start of the class.
GENERAL INFORMATION

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

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

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

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

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

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

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

Parking Fees: Parking permits are required on all vehicles which park on the Main Napa Campus of Napa Valley College during the following hours:

- Monday through Thursday, 6 a.m. to 10 p.m.
- Friday, 6 a.m. to 5 p.m.

No permit is required on Saturdays, Sundays and college-recognized holidays. Semester parking permits can only be purchased via the internet by going to www.nvcpd.org and look for the parking permit link. To order your permit you will need to know your vehicle license number, make, model, color, and year of your vehicle. Daily parking permits can be purchased from the parking machines located throughout the college’s parking lots. Cars without parking permits or daily passes will be ticketed.

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

Prohibition Of Unlawful Discrimination: The College is committed to providing an educational environment free from discrimination and harassment. To that end, Board Policy D1130, Equal Employment and Educational Opportunities and Unlawful Discrimination, states that no person shall be unlawfully denied full and equal access to, the benefits of, or be unlawfully subjected to discrimination, in whole or in part, on the basis of ethnic group identification, national origin, religion, age, sex, gender, race, color, ancestry, sexual orientation, or physical or mental disability, or on the basis of these perceived characteristics or based on association with a person or group with one or more of these actual or perceived characteristics, in any program or activity offered by the Napa Valley Community College District.
Board Policy D1130 applies to application for and treatment in college employment, as well as admission, access, and treatment in college programs and activities, including but not limited to: academic admission, financial aid, educational services, and athletics. To file a complaint of unlawful discrimination, individuals should contact Charo Albarran, Executive Director of Human Resources, Room 1339K, phone (707) 253-3366. Non-employment complaints must be filed within one year of the date of the alleged unlawful discrimination or within one year of the date on which the complainant knew or should have known the facts underlying the allegation of unlawful discrimination.

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

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

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

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

Waiting Lists: If an enrollment is received for an activity, which has been filled, the check will be returned and your name will be placed on a waiting list. If you are waitlisted, please do not go to the class unless contacted by our office. If space becomes available, you will be contacted.
At the di Rosa Center for Contemporary Art
July 16, 17 and 18, 2021

Please join us for this unique opportunity to experience scenes and sonnets among the art exhibits and sculpture park on display at the di Rosa’s 217-acre property in Carneros.

For more information visit Shakespearenapavalley.org