Welcome! to Spring 2014!
Inside our schedule you will find a wide array of programs. Our schedule includes non-credit classes, community service (fee-based) classes, small business and entrepreneurial 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.

Chef B's Perfect Pie Class.

on the cover: Chocolate bouche prepared by Napa Valley Cooking School Advanced Pastry.
### Table of Contents

<table>
<thead>
<tr>
<th>Section</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Contract Education</td>
<td>2</td>
</tr>
<tr>
<td>Business &amp; Entrepreneurship Center</td>
<td>2</td>
</tr>
<tr>
<td>Business Planning</td>
<td>2</td>
</tr>
<tr>
<td>Hospitality</td>
<td>3</td>
</tr>
<tr>
<td>Social Media Marketing</td>
<td>4</td>
</tr>
<tr>
<td>Sustainable Agriculture</td>
<td>2</td>
</tr>
<tr>
<td>Small Business Development Center</td>
<td>5</td>
</tr>
<tr>
<td>SBDC Build a Better Business</td>
<td>5</td>
</tr>
<tr>
<td>SBDC Accounting/Financial</td>
<td>7</td>
</tr>
<tr>
<td>SBDC Customer Service Academy</td>
<td>7</td>
</tr>
<tr>
<td>SBDC General Business</td>
<td>7</td>
</tr>
<tr>
<td>SBDC Sales/Marketing</td>
<td>7</td>
</tr>
<tr>
<td>SBDC Procurement</td>
<td>8</td>
</tr>
<tr>
<td>Healthcare Training</td>
<td>9</td>
</tr>
<tr>
<td>Public Safety</td>
<td>9</td>
</tr>
<tr>
<td>Basic Education</td>
<td>10</td>
</tr>
<tr>
<td>Computer Skills</td>
<td>10</td>
</tr>
<tr>
<td>ESL (English as a Second Language)</td>
<td>10</td>
</tr>
<tr>
<td>Napa Valley Cooking School</td>
<td>11</td>
</tr>
<tr>
<td>Food Enthusiast</td>
<td>12</td>
</tr>
<tr>
<td>General</td>
<td>12</td>
</tr>
<tr>
<td>Children/Young Adult</td>
<td>18</td>
</tr>
<tr>
<td>Wine Enthusiast</td>
<td>19</td>
</tr>
<tr>
<td>Wine Appreciation</td>
<td>19</td>
</tr>
<tr>
<td>Lifelong Learning</td>
<td>20</td>
</tr>
<tr>
<td>Arts and Crafts</td>
<td>20</td>
</tr>
<tr>
<td>Birding</td>
<td>24</td>
</tr>
<tr>
<td>Career</td>
<td>24</td>
</tr>
<tr>
<td>Computers and Digital Design</td>
<td>25</td>
</tr>
<tr>
<td>Gardening, Flowers, and Plants</td>
<td>26</td>
</tr>
<tr>
<td>Health, Wellness, and Dance</td>
<td>27</td>
</tr>
<tr>
<td>Language</td>
<td>31</td>
</tr>
<tr>
<td>Music</td>
<td>29</td>
</tr>
<tr>
<td>Photography</td>
<td>31</td>
</tr>
<tr>
<td>Quilting</td>
<td>32</td>
</tr>
<tr>
<td>Writing</td>
<td>33</td>
</tr>
<tr>
<td>Online Courses (Not-For-Credit)</td>
<td>30</td>
</tr>
<tr>
<td>Napa Valley Writers’ Conference</td>
<td>4</td>
</tr>
<tr>
<td>Educational Trips and Tours</td>
<td>34</td>
</tr>
<tr>
<td>Extended Trips</td>
<td>34</td>
</tr>
<tr>
<td>One-day Trips</td>
<td>35</td>
</tr>
<tr>
<td>Special Classes for Special People</td>
<td>37</td>
</tr>
<tr>
<td>Class Locations</td>
<td>38</td>
</tr>
<tr>
<td>General Information</td>
<td>39</td>
</tr>
<tr>
<td>Enrollment Information</td>
<td>40</td>
</tr>
<tr>
<td>Refund Policy</td>
<td>40</td>
</tr>
<tr>
<td>The best way to help make sure your class is not cancelled due to low enrollment is to Pre-Register!</td>
<td></td>
</tr>
<tr>
<td>Three Ways to Register for a Class or Trip</td>
<td></td>
</tr>
</tbody>
</table>

**PHONE-IN**

Use our secure 24-hour voicemail registration service. The number is: (707) 967-2900, ex. 1301.

Have the following info ready when you call:
- Name
- Address
- Phone #
- Date of Birth
- Class Registration # and Name
- Credit Card #
- Credit Card Expiration Date
- Security Code (3 or 4 digit)

For any addition people, please leave their Full Name, Date of Birth, and authorization to use same Credit Card for payment

**MAIL-IN**

Include checks or credit card info with enrollment form.
Mail to: NVCUpper Valley Campus, 1088 College Ave St Helena, CA 94575

**WALK-IN**

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

Call 967-2901 if you do not receive a receipt within 7 business days. You will be notified if the class is full or has been cancelled.
The mission of NVC Contract Ed is to provide relevant customized and fee-based workforce training to Napa Valley businesses and organizations.

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

There are four core areas of Business Excellence within NVC Contract Education, each focusing on specific industries and business sector training needs. Each Center delivers fee-based training as well as customized training.

The four core areas designed to serve vital Napa Valley businesses & organizations are as follows:
- **Business and Entrepreneurship (BEC)**
- **Health Care Training**
- **Public Safety**
- **Hospitality, Culinary, and Wine**

Watch for more information. See www.napavalley.edu or call (707) 967-2911.

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**Business & Entrepreneurship Center: Business Planning**

**NxLevel™ Entrepreneurial Orientation**

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

To register for the **Napa NxLevel Orientation** [contact](#) the Napa SBDC at 707-256-7250 or visit the Napa SBDC website at [NapaSBDC.org](http://www.napavalley.edu). Weekly classes in Napa are scheduled on Tuesday evenings, 6:15-9:15pm, starting **February 4th**. Cost of the 11-week program is $275 for one person and one set of books focusing on one business. Spouses and employees are welcome for an additional $50 each. A second set of training materials is optional for $100 each.

- **Jan 23**  
  No Fee  
  Napa Valley College, Bldg 3300  
  Thu, 6-7:30pm, Stelter

To register for the **Sonoma NxLevel Orientation** [contact](#) the Sonoma SBDC at 707-595-0060 or visit the Sonoma SBDC website at [SonomaSBDC.org](http://www.napavalley.edu). Weekly classes in Sonoma are scheduled on Thursday evenings, 6:15-9:15pm, starting **February 13th**. Cost of the 11-week program is $275 for one person and one set of books focusing on one business. Spouses and employees are welcome for an additional $50 each. A second set of training materials is optional for $100 each.

- **Feb 6**  
  No Fee  
  SAFE-BIDCO, Santa Rosa  
  Thu, 6-7:30pm, Liberman

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**Business & Entrepreneurship Center: Sustainable Agriculture**

**BEC: Agropreneur**

This workshop will explore the latest trends, best practices and successful strategies in small farming.

For questions or more information call: (707)256-7250  
#65322  
Feb 22  
$30  
NVC, Upper Valley Campus  
Sat, 9am-12pm

**BEC: Opportunities in Eco tourism**

This workshop will explore the latest trends, best practices and successful strategies in ecotourism.

For questions or more information call: (707)256-7250  
#65322  
Mar 8  
$30  
NVC, Upper Valley Campus  
Sat, 9am-12pm

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[http://www.napavalley.edu](http://www.napavalley.edu)  
Not-for-Credit Classes
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.

9th Annual Wine Country Hospitality Symposium
NVC Upper Valley Campus in St. Helena
Tuesday, March 25, 2014
8am to 4pm

To register or for more information contact the Napa Valley College Business & Entrepreneurship Center at 707-256-7250 or visit the BEC website at www.BECatNVC.org.

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

For questions or more information call: (707)256-7250

For questions or more information call: (707)256-7250

#65326 Jan 21
$30 Napa Valley College, Bldg 3300
Tue, 4-7pm, Monahan

#65327 Feb 25
$30 Napa Valley College, Bldg 3300
Tue, 4-7pm, Monahan

#65328 Apr 8
$30 Napa Valley College, Bldg 3300
Tue, 4-7pm, Monahan

BEC: Food Managers Safety 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.

For questions or more information call: (707)256-7250

For questions or more information call: (707)256-7250

#65329 Feb 8
$90 Napa Valley College, Bldg 3300
Sat, 9am-3pm, Monahan

#65330 Mar 15
$90 Napa Valley College, Bldg 3300
Sat, 9am-3pm, Monahan

#65332 Jan 15
$45 Napa Valley College, Bldg 3300
Wed, 2:30-5:30pm, Minuzzo

#65335 Feb 11
$45 SAFE-BIDCO, Santa Rosa
Tue, 1-4pm, Minuzzo

#65333 Mar 15
$45 NVC, Upper Valley Campus
Sat, 9:30am-12:30pm, Minuzzo

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.

For questions or more information call: (707)256-7250

Community Services schedule is online at www.napavalley.edu. See page 8 for directions.
Business & Entrepreneurship

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, drunken driving, and underage drinking. A test will be given at the end of the class and certificates are presented upon completion of training.

For questions or more information call: (707)256-7250
#65342 Feb 6 $45 Napa Valley College, Bldg 3300 Thu, 8:30-11:30am, Stelter
#65343 Apr 17 $45 Napa Valley College, Bldg 3300 Thu, 8:30-11:30am, Stelter

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 guerrilla-marketing activities such as birthday and loyalty programs, as well as effective email and direct mail marketing. The workshop utilizes the classic elements of marketing; however emphasizes restaurant specific language and examples.

For questions or more information call: (707)256-7250
#65340 Mar 4 $30 Napa Valley College, Bldg 3300 Tue, 8:30-11am, Monahan
#65342 Feb 6 $45 Napa Valley College, Bldg 3300 Thu, 8:30-11:30am, Stelter
#65344 Mar 4 $40 NVC Upper Valley Campus Tue, 9-11:30am, Personette
#65347 Apr 9 $40 SAFE-BIDCO Training Room, Santa Rosa Tue, 9-11:30am, Personette

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.

For questions or more information call: (707)256-7250
#65325 Apr 15 $30 Napa Valley College, Bldg 3300 Tue, 8:30-11:30am, Monahan

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

For questions or more information call: (707)256-7250
#65344 Mar 4 $40 NVC Upper Valley Campus Tue, 9-11:30am, Personette
#65347 Apr 9 $40 SAFE-BIDCO Training Room, Santa Rosa Tue, 9-11:30am, Personette

Business & Entrepreneurship Center: Social Media Marketing

BEC: Hands-On Facebook for Business I (Beginner)
A Facebook account and personal profile 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. Students of this class should understand basic Facebook practices from their personal profile, including:
1. How to connect with friends
2. How to post a status update
3. How to like business, brand, and organization pages

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

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 thirteen years of marketing experience. She has spent the last four years specializing in social media strategies.

For questions or more information call: (707)256-7250
#65336 Jan 28 $30 Napa Valley College Main Campus Tue, 9:30am-12pm, Piazza

REFUND POLICY
Requests for a refund on a fee-based class not cancelled by the college must be made at least five (5) working days prior to the beginning of the class. No refunds can be made on requests made after that date. A $5 per person processing fee will be retained on all refunds unless the class is cancelled or meeting times are changed by the college.
The “Build a Better Business” is a series of start-up trainings to provide you with the perfect quick-solution for getting the foundation you need to successfully launch your business.

**SBDC: Build a Better Business - Business Startup Orientation**

This comprehensive orientation is designed to be a starting place for those considering jumping into business for the first time in Napa or Sonoma County. The workshop will provide you with a start-up booklet, as well as a general overview of the things to consider when starting a business. **For questions or more information call: (707)256-7250.**

### Napa County

- **#65351 Jan 23**: $20 Napa Chamber of Commerce Thu, 2-5pm, Jinnett
- **#65352 Feb 20**: $20 American Canyon Chamber of Commerce Thu, 2-5pm, Jinnett
- **#65353 Mar 20**: $20 NVC Upper Valley Campus Thu, 2-5pm, Jinnett
- **#65354 Apr 24**: $20 Napa Valley College, Bldg 3300 Thu, 2-5pm, Jinnett
- **#65355 May 22**: $20 Napa Valley College, Bldg 3300 Thu, 6-9pm, Stelter

### Sonoma County

- **#65356 Jan 8**: $20 Rohnert Park Chamber of Commerce Wed, 12-3pm, DeGaetano
- **#65357 Feb 5**: $20 Windsor Chamber of Commerce Wed, 12-3pm, Fernandez
- **#65358 Mar 5**: $20 SAFE-BIDCO Training Room, Santa Rosa Wed, 6-9pm, Wentworth
- **#65359 Apr 2**: $20 SAFE-BIDCO Training Room, Santa Rosa Wed, 6-9pm, DeGaetano
- **#65360 May 7**: $20 Rohnert Park Chamber of Commerce Wed, 12-3pm, DeGaetano

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

An active Facebook business page is required for class participation. This is an intermediate level workshop and is the second class in the Hands-On Facebook series. This workshop will focus on creating a Facebook marketing plan and posting strategy. Students of this class should know how to:

1. Update their business page profile picture & cover photo
2. Edit their business page’s “About” section
3. Connect their personal profile to their business page
4. Post a status update (text, image, video) acting as their business page
5. Invite friends to “like” their business page
6. Like other business pages and interact within their business newsfeed

In this class, students will learn:

1. The importance of creating a consistent brand identity
2. The importance of creating a Facebook marketing plan and posting schedule
3. How to use Facebook analytics
4. How to grow their business page fan base
5. How to set up and use Facebook applications
6. How to use Facebook advertising

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 thirteen years of marketing experience. She has spent the last four years specializing in social media strategies. **For questions or more information call: (707)256-7250.**

#65337 Feb 18
**$30** Napa Valley College Main Campus Tue, 9:30am-12pm, Piazza

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Our mission is to provide business owners and managers with information, training and expert individual business advising. We offer a wide range of short-term workshops and seminars that benefit business owners and managers.

**For questions or more information call: (707)256-7250.**

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(707) 967-2900 | Community Education
SBDC: Build a Better Business - Basic Business Plan 101

We don’t fail, we just fail to plan. Get your business plan – the Roadmap to Your Success – going with this lunch time training that covers the key elements of a business plan.

For questions or more information call: (707)256-7250

<table>
<thead>
<tr>
<th>#</th>
<th>Date</th>
<th>Location</th>
<th>Time</th>
<th>Instructor</th>
</tr>
</thead>
<tbody>
<tr>
<td>#65349</td>
<td>Jan 15</td>
<td>Petaluma Chamber of Commerce</td>
<td>12-2pm, Cervantes</td>
<td></td>
</tr>
<tr>
<td>#65347</td>
<td>Jan 16</td>
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</tr>
<tr>
<td>#65348</td>
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<td></td>
</tr>
<tr>
<td>#65350</td>
<td>Mar 12</td>
<td>Windsor Chamber of Commerce</td>
<td>12-2pm, Cervantes</td>
<td></td>
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</tbody>
</table>

SBDC: Build a Better Business - 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. The instructor will provide the guidelines for developing your marketing plan.

For questions or more information call: (707)256-7250

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<tr>
<th>#</th>
<th>Date</th>
<th>Location</th>
<th>Time</th>
<th>Instructor</th>
</tr>
</thead>
<tbody>
<tr>
<td>#65367</td>
<td>Jan 22</td>
<td>Windsor Chamber of Commerce</td>
<td>12-2pm, Wentworth</td>
<td></td>
</tr>
<tr>
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<td></td>
</tr>
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<td>Feb 12</td>
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<td></td>
</tr>
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<td>#65366</td>
<td>Apr 10</td>
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<td>12-2pm</td>
<td></td>
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</tbody>
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SBDC: Build a Better Business - Recordkeeping 101

Record organization and retention are key to operating a successful business. In Recordkeeping 101, the instructor will help build your business with the framework of good recordkeeping and budgeting.

For questions or more information call: (707)256-7250

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<th>Date</th>
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</tr>
</thead>
<tbody>
<tr>
<td>#65371</td>
<td>Jan 29</td>
<td>SAFE-BIDCO Training Room, Santa Rosa</td>
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<td></td>
</tr>
<tr>
<td>#65372</td>
<td>Mar 18</td>
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<tr>
<td>#65370</td>
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<td>12-2pm, Stelter</td>
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<tr>
<td>#65373</td>
<td>May 21</td>
<td>SAFE-BIDCO Training Room, Santa Rosa</td>
<td>6-8pm, Slaton</td>
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SBDC: Build a Better Business – Doing Financial Projections

Financials are the most important ingredient in your business plan. This workshop will help you to understand the facts and figures of business plan financials. If you are working on your business plan, then you won’t want to miss this workshop.

For questions or more information call: (707)256-7250

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<th>Date</th>
<th>Location</th>
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<th>Instructor</th>
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<tbody>
<tr>
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<td>#65383</td>
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<td>12-2pm, Bozzo</td>
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SBDC: Build a Better Business - 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.

For questions or more information call: (707)256-7250

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<th>Date</th>
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<tbody>
<tr>
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<td>Mar 26</td>
<td>Rohnert Park Chamber of Commerce</td>
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<tr>
<td>#65386</td>
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<td>Rohnert Park Chamber of Commerce</td>
<td>12-2pm, Fernandez</td>
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SBDC: Build a Better Business - How to Write a Business Plan

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

For questions or more information call: (707)256-7250

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<th>Time</th>
<th>Instructor</th>
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</thead>
<tbody>
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</tr>
<tr>
<td>#65362</td>
<td>Apr 26</td>
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<tr>
<td>#65364</td>
<td>May 17</td>
<td>Santa Rosa Junior College, Petaluma Campus</td>
<td>9am-3pm, Stelter</td>
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</table>
SBDC: Accounting/Financial

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.

For questions or more information call: (707)256-7250

#65376 Feb 8
$50 Napa Valley College, Bldg 3300
Sat, 9am-12pm, Beck

#65378 May 10
$50 Napa Valley College, Bldg 3300
Sat, 9am-12pm, Beck

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.

For questions or more information call: (707)256-7250

#65374 Jan 14
$30 Napa Valley College, Bldg 3300
Tue, 5:30-7:30pm, Stelter

SBDC: General Business

SBDC: Estimating Your Company’s Worth & What to Do When It Isn’t Enough
This class helps you, as a business owner, understand the potential value of your business should you decide to sell it. The approaches discussed work for all business types - from one-person service businesses to manufacturing businesses with hundreds of employees. Because the process also identifies factors in your business that are retarding the value, the process helps you identify what to work on to improve the value of the business. The class will cover various methods and approaches of valuing a business, including asset replacement - return on investment - revenue trending. The subject matter is presented in simple terms and forms that don’t require translation by a CPA.

For questions or more information call: (707)256-7250

#65387 Mar 4
$30 SAFE-BIDCO Training Room, Santa Rosa
Thu, 6-8pm, Toering

SBDC: Sales/Marketing

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

For questions or more information call: (707)256-7250

#65397 Jan 23
$30 SAFE-BIDCO Training Room, Santa Rosa
Thu, 6-8pm, Toering
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.
For questions or more information call: (707)256-7250 #65375 Jan 29
$55 Napa Valley College, Bldg 3300
Wed, 6-9pm, Crandall

SBDC: Improving Your Bottom Line in Highly “Price-Competitive Markets”
This class provides attendees with a tool chest of techniques and approaches to profit improvement when the “competition is killing you”. Some of the techniques come from the current “lean” manufacturing arena; others are old school, often forgotten tools used years ago! You will discuss methods to reduce costs without reducing value, ways to eliminate un-necessary expenses, and even ways to change the perceived “value” of your product or service and remove your offering from the dreaded “highly price-competitive market” all together.
For questions or more information call: (707)256-7250 #63590 Feb 19
$30 SAFE-BIDCO Training Room, Santa Rosa
Thu, 6-8pm, Toering

SBDC: Retail Sales
Pamela Personette provides hands-on retail training designed specifically to increase sales. This workshop provides tips and proven techniques that create a memorable experience resulting in increased sales and repeat customers. The workshop covers: How to identify types of customers; How to make the customer feel special; The power of observation; How to ask appropriate questions; How to improve listening skills; How to handle mistakes; and Making the “match”(sale).
For questions or more information call: (707)256-7250 #65380 Mar 11
$40 NVC Upper Valley Campus
Tue, 9am-12pm, Personette
#65381 Apr 23
$40 SAFE-BIDCO Training Room, Santa Rosa
Wed, 9am-12pm, Personette

SBDC: On-Line Marketing
Whether you’re new to operating on the Internet, or you’re looking for ways to improve how you make the web work for you, this class covers the basics of e-marketing. Learn how to use your website and the Internet as a key marketing tool to attract and retain customers. Topics include your website, AdWords and Pay-per-Click, Email Campaigns and more -- and how they all can work together for optimal results.
For questions or more information call: (707)256-7250 #65395 May 14
$20 SAFE-BIDCO Training Room, Santa Rosa
Wed, 6-8pm, Balach

SBDC: Planning Your Website
If you are planning a new website, this class is for you! We’ll cover the basics of good websites, how to make sure your site fits in with your strategic marketing plan, and how to develop the messages and content that will drive traffic and loyalty through your website. Learn the basics of websites and how they come together: graphics, content, strategic marketing, and search engine optimization. It’s also an opportunity to talk about your site idea or plan to make sure you’re on track.
For questions or more information call: (707)256-7250 #65399 Mar 19
$20 SAFE-BIDCO Training Room, Santa Rosa
Wed, 6-8pm, Balach

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. To register contact the Sonoma SBDC at 707-595-0060 or go to SonomaSBDC.org. For questions or more information call: (707)256-7250
No Fee Feb 13
SAFE-BIDCO Training Room, Santa Rosa
Thu, 9am-12pm, Gross

No Fee Apr 17
SAFE-BIDCO Training Room, Santa Rosa
Tue, 10am-12pm, Gross
Healthcare Training

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

Public Safety

The Napa Valley College Criminal Justice Training Center is one of 39 regional law enforcement training centers in California and accredited by the California Commission on Peace Officer Standards and Training, Standardized Training for Corrections and Napa Valley College. For more information regarding our offerings, please go to www.nvccjtc.com.

Community Services 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. Or you can use the A-Z Index at the top of the page: go to “C” and select Community Education. Either method 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) 967-2900 and leave your name and mailing address and the type of courses you are interested in. A schedule will be mailed to you.
Basic Education

Computer Skills
Join the computer age without fear. Learn basic computer skills and experience what can be done on the computer in a relaxed, no-pressure environment. Explore how computer applications can help you stay in touch and help you both professionally and personally. You will learn basic mouse and keyboard functions, how to create an email account, open and send an email; how to search for items using the Internet; and how to create a letter or document using Microsoft Word. The slow pace of this course assures that you will receive personal, hands-on instruction. This class is intended for the novice user or the user who needs to upgrade basic computer skills. (BUSN 870) Registration will take place in class.

#65528 Jan 23-May 22 (no class 3/25 and 3/27)
No Fee Upper Valley Campus, Rm 3
Tue/Thu, 1:00-1:50pm, Staff

English as a Second Language (ESL)

Learn practical English in a friendly, supportive environment! Students will learn useful vocabulary relating to living and working in the US. Students will have many opportunities to converse with their classmates using the new vocabulary. Phonics for reading and spelling, grammar, and verb conjugation are introduced. Today is the best day to begin your English studies! (ABEN750) Registration will take place in class. A $10 materials fee will be collected when you register in class.

Inglés Como Segundo Idioma
¡Aprende inglés práctico en un ambiente amable y de apoyo! Los estudiantes aprenderán el vocabulario útil que se relaciona a la vida y el trabajo en los EEUU. Los estudiantes frecuentemente tendrán oportunidades para conversar con sus compañeros de la clase con el nuevo vocabulario. Estudiarán los fónicos para leer y deletrear inglés, la gramática, la conjugación de los verbos estarán introducidos. Hoy es el mejor día para empezar con tus estudios del inglés. (ABEN750) Inscribase en la clase. Hay una cuota de $10 para materiales.

ESL Beginning
#65145 Jan 29-May 21 (no class 3/26)
Upper Valley Campus, Rm 5
Wed, 4:00-6:00pm, Martin

#65148 Jan 28-May 20 (no class 3/25)
St Helena Family Center
Tue, 6:15-8:05pm, Meyer

ESL Intermediate/Advanced
#65146 Jan 29-May 21 (no class 3/26)
Upper Valley Campus, Rm 5
Wed, 6:00-8:00pm, Martin

#65149 Jan 23-May 22 (no class 3/27)
St Helena Family Center
Thu, 6:15-8:05pm, Meyer

CALISTOGA CLASSES
ESL Multi-Level
#65154 Jan 27-May 27
(no class 3/24 and 3/25)
Community Presbyterian Church
of Calistoga
Mon/Tue, 8:30-11:20am, Ruston

#65147 Jan 22-May 22
(no class 3/26 and 3/27)
Community Presbyterian Church
of Calistoga
Wed/Thu, 8:30-11:20am, Meyer

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!
See page 40 for the three easy ways to register.
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 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 or visit our website for information on how to begin your culinary career!
(707) 967-2910
www.napavalleycookingschool.org

“I have no regrets on my choice of attending this school. Great chefs.” – Brian R.

“When I went to work I had learned the principles of every recipe I needed to make.” – Daria C.

“Even though my prior experience in restaurants was minimal, school has opened my eyes to many areas. Doing things right. No compromises when it comes to quality.” – Barbara F.

“I feel well prepared for the future. The program is very demanding.” – Sherri C.

“I chose Napa Valley Cooking School because of the heavy emphasis on actual cooking. It was affordable and fairly quick.” – Jennifer S.

“I liked the small class size and the intimate setting. I was also attracted to the emphasis on hands-on training” – Daria C.

“I found myself constantly applying my experiences at school to work. I feel completely confident in the fact that my culinary education has prepared me and will continue to ready me for the cooking world.” – Krista G.

“I liked the amount of personal attention paid to each student.” – Gabriel C.
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?

Street Foods and Comfort Foods are our focus this semester, ranging from Exotic Street Foods of Southeast Asia and Mexico to Game-Day Food and Pilsner Pairing, a French Bistro “Pop-Up”, Classic Italian Pastas, Simple Rustic Desserts and Wood Fired Cooking.

Cooking classes make wonderful gifts for the holiday season; treat yourself to a class or two, or tuck a gift-certificate in someone special’s stocking for a fun and tasty spring experience that keeps on giving! 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.

“One Pot”--Chef’s Slow Cooked Meals

Winter is the perfect time for one-pot meals…perfect for dinner for two, four or even a large group for entertaining. In this class we will focus on techniques to make the perfect “stew” from classics to contemporary and from the flavors of home to world flavors; we’ll add a simple salad, to complete a great meal. Braised Quail and Green Grapes, Tunisian Meatballs with Spinach and Chickpeas, Spring Vegetable Stew with Artichokes, Meyer Lemons, Fava Beans and Swiss Chard, Pork Stew with Apricots and Prunes, Belgian Beer Braised Beef with Shallots and Mushrooms, Chicken in Dijon Mustard and White Wine will be the new one-pot dishes that you can add to your repertoire.

Hands-On  
#65519  Jan 28  
$75  Upper Valley Campus Kitchen  
Tue, 6:00-9:30pm, Alexander

“Pop-Up Restaurant” Chefs Barbara and Adam –Modern French Bistro

This 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! If you are looking for a fun Valentine Gift Idea, this just might be it! You will 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!! Tonight’s menu is a “hats off” to the Classic French Culinary training of both chefs, with a very modern twist!!

Tonight’s Pop Up is meant to chase those February blues away. Come and have a delicious 6 course menu of comforting, and oh-so-French-Bistro foods. Some fun kitchen stories, great food and conversation might just be the best cure for those February doldrums. Tonight’s menu:

Amuse
Truffled New Season Organic Asparagus

House Smoked Sablefish with Celeriac Puree and Fumet Vin Rouge

Duck Confit in a crisp Potato Crust with Warm Lentil and Goat Cheese Ragout

Baby Gem Lettuce with Moutarde Monte, Apple Wood Bacon and Butter Croutons

Profiteroles with Gianduja Ice Cream, Bitter Chocolate Sauce and Fleur de Sel-Hazelnut Caramel

Demonstration and 6-course dinner  
#65516  Feb 20  
$100  Upper Valley Campus Kitchen  
Thu, 6:00-9:30pm, Alexander, Busby
**Food Enthusiast**

**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 Lemon Creme Fraiche, Roasted Garlic Crab, Twice Baked Crab and Gruyere Soufflé and an aromatic Thai Crab and Coconut Salad. Register early for this sure fire sell out class and bring your appetites for this delicious, hands-on crab-fest!

**Hands-On**

**#65565 Mar 4**

$85 Upper Valley Campus Kitchen

**Tues, 6:00-9:30pm, Alexander**

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**Indian Thali Plate**
Come and join Chef Barbara on a foray into one of her favorite cuisines—that of the rich spiced cuisine of the Indian continent. The “Thali” is a one person plate with rice pilaf as the core and many small bowls containing a wide range of curries, samosa pastries, chutneys, yogurt sauces, and breads and can be both vegetarian and non-vegetarian. In this class we will create a wonderful array of these items along with a discussion of the wide variety of spices used in this cuisine and end the evening with a traditional Thali meal, Lassi.

**Hands On**

**#65525 Apr 8**

$75 Upper Valley Campus Kitchen

**Tue, 6:00-9:30pm, 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!

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**Rib Mania—Back by Popular Demand**
Grill away those winter blues—luckily in the Napa Valley we can grill year round and what better way to break up the monotony of winter than with a little summer flavor! It’s time to break away from your old rib recipes and add some spice to your repertoire. Chef Adam will guide you through a variety of Dry Rubs, Spice Shakes, Mop Sauces, and Finishing Glazes on a variety of Ribs that span from Latin America and Asia to right here in our own backyards! Along with some great salads, sides, relishes and condiments you will leave with lots of great new recipes that will have you dusting off your summer grill!

**Hands On**

**#65526 Jan 30**

$85 Upper Valley Campus Kitchen

**Thu, 6:00-9:30pm, Busby**

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**“Pop-Up Restaurant” Chefs Barbara and Adam—Modern French Bistro**
This 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! If you are looking for a fun Valentine Gift Idea, this just might be it! You will 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!! Tonight’s menu is a “hats off” to the Classic French Culinary training of both chefs, with a very modern twist!!

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- **Amuse**
  - Truffled New Season Organic Asparagus
  - House Smoked Sablefish with Celeriac Puree and Fumet Vin Rouge
  - Duck Confit in a crispy Potato Crust with Warm Lentil and Goat Cheese Ragout
  - Baby Gem Lettuce with Moutarde Monte, Apple Wood Bacon and Butter Croutons
  - Profiteroles with Gianduja Ice Cream, Bitter Chocolate Sauce and Fleur de Sel-Hazelnut Caramel

**Demonstration and 6-course dinner**

**#65516 Feb 20**

$100 Upper Valley Campus Kitchen

**Thu, 6:00-9:30pm, Alexander, Busby**
Food Enthusiast

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

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 rack of Beeler Farms Natural Pork into delicious bone in and boneless chops, French of Martin Emigh’s Dixon pasture raised Lamb into chops, 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
#65535 May 1
$495 Upper Valley Campus Kitchen
Thu, 6:00-9:30pm, Busby

Blademaster 2 -You Know You’re Ready!

Perhaps you’ve taken the original Blademaster or maybe you didn’t, but you’ve been cooking as an avid home chef for some time and wondering what the next step would be....the time has come to take your skills to the next level and introduce you to Blademaster 2. This class is suitable for all levels and Chef Adam will pace the class so that everyone can follow along and get concentrated knife skill practice and supervision.

In this class we turn our attention to some of the finer nuances of knife control: accurate small dice, the elusive brunoise, the oblique cut, perfect julienne, turned zucchini, and chiffonade. This is a great class for those interested in progressing their knife handling skills and learning a more professional and safe approach to knife handling. Come learn with the Master, the “Blade Master”, for this fun-packed evening that’s sure to take your skills up a notch!

Hands On
#65536 Feb 27
$75 Upper Valley Campus Kitchen
Thu, 6:00-9:30pm, Busby

How Chefs Cook Fish

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

Hands On
#65537 Apr 10
$85 Upper Valley Campus Kitchen
Thu, 6:00-9:30pm, Busby

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 several winery kitchens and gardens to keep her finger in the pie.

Play-Off Pairings—Bites and Brew

Join Maggie and Trumer Pils Brewer and Napa Valley Cooking School Alum, Matt Noble, aka the “beer-ded wonder”, for an afternoon of small bites and brew. We’ll be having fun in the kitchen making classic game-day favorites with a modern twist Buffalo Wings with Point Reyes Blue. Vegetarian Spicy Cauliflower Poppers, Sliders, and Vegetarian Chili—all accompanied by cold Trumer Pils. Don’t miss this chance to kick it up a notch this year for your Super Bowl Party.

Hands On
#65539 Jan 25
$75 Upper Valley Campus Kitchen
Sat, 10:30-2:00pm, Chutz, Noble
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 Cataboula. 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. Currently, Chef Krista is part of the talented team of pastry chefs at the French Laundry.

**Croissants!**

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

**Hands-On**

#65542 Mar 22  
$75  Upper Valley Campus Kitchen  
Sat, 10:30-2:00pm, Garcia

**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**

#65543 Apr 9  
$75  Upper Valley Campus Kitchen  
Wed, 6:00-9:30pm, Garcia

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, and as a pastry instructor at Peter Kump’s New York Cooking School, where he earned his Certificate in Pastry/Baking in 1991. Chef Durfee has also travelled and worked in France, during which time he apprenticed at restaurants in Paris and Chambery.

**All Things Chocolate!**

We are excited to offer this brand new class from the Chocolate 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 chocoholic’s dream—it’s just in time for Valentines!

**Hands On**

#65544 Feb 8  
$85  Upper Valley Campus Kitchen  
Sat, 10:30am-2:00pm, Durfee

See page 8 for directions.
Pastry Chef Penelope Jane Orsini, is a freelance pastry chef here in the Napa Valley. She has been baking profession-
ally for over 12 years and received her training at The Culinary Institute of America, St. Helena. Her industry experience
started in Napa Valley and later took to New York City. In the kitchens of Gramercy Tavern, The River Cafe and the
renowned St Regis Hotel, she developed her skills and refined her style. She had a wedding cake business for several
years, Penelope Jane Designer Cakes & Truffles. Penelope is passionate about using only all natural ingredients at their
peak of the season quality. Her cake work has been in Martha Stewart’s Weddings Magazine, Wine Country Weddings
Magazine, weddingchicks.com, BorrowedAndBlue.com, and Stylemepretty.com

Penelope likes to teach pastry students to always have fun and relax when making desserts. “Don’t stress or worry
about making a mistake…” If you make an error or mess up, don’t worry, “…everything can be fixed.”

Perfect Buttercream Cake Decorating
Always wanted to learn how to make a perfect buttercream cake? This class will teach the basics of how to make a
perfect structured cake with yummy fillings and different ways to decorate. Your cake will look professionally finished
when you have learned the basics of how to hold a piping bag and use it, have smooth edges to your cake and learn
different ways to decorate a cake.

Hands On
#65546 Mar 1
$75 Upper Valley Campus Kitchen
Sat, 10:30-2:00pm , Orsini

Simple Rustic Desserts for Entertaining
It is always hard to host a party let alone make all the food
look tasty and pretty at the same time. This class will teach
how to plate desserts for your dinner guests and look great.
This class will teach basic plating and what the key elements
are in a plated dessert. You will learn how to make Olive
Oil cake with seasonal fruit, whipped crème fraiche and
a drizzle of balsamic. You will also learn how to make a
lemon poppyseed scone with a mascarpone filling served
with a vanilla blueberry ice cream.

Hands On
#65547 Apr 15
$75 Upper Valley Campus Kitchen
Tue, 6:00-9:30pm, Orsini

Chef Dominic Orsini, is currently the Winery Chef at Silver Oak Cellars. Dominic’s talent and skills have been honed in
the Kitchens of New York City, Sonoma County and the Napa Valley. A graduate of the Culinary Institute of America in
Hyde Park, Dominic’s focus at Silver Oak is to create menus and recipes that “let the wine shine.” Orchestrating many
events each month ranging from dinners for two to receptions for 200, Dominic describes his style as “garden soulful”. Chef
Orsini has passed the Introductory Sommelier Course of the Court of Master Sommeliers and currently resides in Napa.

Cooking Al Forno with Chef Dominic
It’s time to fire up your wood oven from its winter hibernation. Time to move on from only making pizza in your home-
wood oven. In tonight’s class, Chef Dominic Orsini will show you a variety of spring recipes that teach you how to roast
and grill in your wood oven at home. We will also make pasta and some gelato. This class in not just limited to the wood
oven. If you don’t own a wood oven there is no need to worry, all of these recipes are versatile enough to recreate in your
home kitchen ovens as well. Tonight’s Menu:

Wine-Barrel-Plank Salmon – Avocado Vinaigrette
Roasted Fennel, Carrots, Radishes and Citrus

Spaghetti Alla Chitarra
Lamb Meatballs, Olives, Feta, and Spinach

Wood Grilled Quail – Orange-Ginger Lacquer
Over Faro Salad with Squash and Dried Cherries

Roasted Baby-Beet Salad – Smoked Pistachio Vinaigrette
Roasted Artichokes – Meyer Lemon & Garlic

Garden Carrot Cake & Cinnamon Gelato
Candied Walnuts, Cream Cheese Mousse, Golden Raisins and Cinnamon Gelato

Hands On
#65548 Mar 10
$85 Upper Valley Campus Kitchen
Mon, 6:00-9:30pm, Orsini
Mangia Pasta
Fresh or dried there are a few rules to follow when preparing pasta for a delicious culinary experience. Students will use both fresh and dried pasta during their journey toward a better understanding of when to use dried versus fresh and what type of sauce is a perfect pairing for each type of pasta. Students will prepare pastas such as Penne Rigate with Pancetta and Spicy Peppers, Vegetarian Stuffed Pasta Shells in a Fragrant Sauce for a delicious one pot wonder, Maltagliati with Heirloom Tomato and Basil, Carbonara with Tagliatelle, a 200 year old Tuscan Gnudi and Passatelli served in a rich chicken broth.

Hands On
#65549 Mar 12
$75 Upper Valley Campus Kitchen
Wed, 6:00-9:30pm, Wiss

What’s in your Veggie Box?
Ever wonder what to do with all that zucchini you have growing in your backyard? Or what to do with Kale—one of the most nutritious greens available to culinarians? Join this hands-on class as we prepare international dishes using such vegetables as fennel, chard, kale and zucchini, radishes, tomatoes, squash and sweet potatoes. Peppers, potatoes and lentils will also play a starring role. No meat in this class—it is all vegetables all evening long. Each student will leave with a repertoire of recipes destined to create healthier family meals.

Hands On
#65550 Apr 16
$95 Upper Valley Campus Kitchen
Wed, 6:00-9:30pm, Wiss

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.

Everyday Japanese Home Cooking—Brand New
Join Chef Ken—who spends almost half his year in Asia—for a brand new class in simple Japanese home cooking. A brief description of the readily available ingredients will get us started then on to making our favourite Japanese specialties such as: Miso Soup, Chawan Mushi, Chicken Karaage, Okonomiyaki, Yakisoba and Miso Marinated Cod. All Chef Ken’s recipes are simple to prepare and delicious to eat. Register for this brand new class and add exciting new recipes to your repertoire for everyday or a unique dinner party!

Hands On
#65551 Mar 15
$75 Upper Valley Campus Kitchen
Sat, 10:30-2:00pm, Woytisek

Asian Street Food
Back by popular demand is this class on Asian Street Food! Throughout Southeast Asia, stands and little sidewalk cafes line the streets and it is in these streets crowded with throngs of vendors that you will find some of the best food in all of Asia. From the streets of Saigon, you will savor the popular “Sizzling Crepe” and refreshing and delicate Salad Rolls. We will also try Grilled Shrimp on Sugarcane and Scallop Toasts from Shanghai, and Thai Stuffed Chicken Wings as well as street foods from Chef Ken’s latest trips to Singapore and Taiwan.

Hands-On
#65552 April 12
$75 Upper Valley Campus Kitchen
Sat, 10:30-2:00pm, Woytisek

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!
See page 40 for the three easy ways to register.

Community Services schedule is online at www.napavalley.edu.
See page 8 for directions.
Chef Lui Hussong, is an alumnus of the Napa Valley Cooking School, who works as an adjunct Chef Instructor at the Napa Valley Cooking School. He resides in Ensenada, Mexico where he runs Cirio a private catering company. In addition, he works as an owner/winemaker of the famous Hussong Bar in Ensenada. Lui’s family—a blend of Lebanese, German and Mexican—has created in him a love of food and wine and he brings his expertise to the Napa Valley Cooking School.

Mexican Street Food

Ensenada is home to the famous Hussong Bar where they invented the Margarita! Chef Lui will not only show you how to make the original, but will guide you through the wonderful street food that Ensenada is known for! All those tempting little stalls lining the streets—well frequented by the locals—is where we base the food that we will be doing tonight. We’ll use fresh and delicious ingredients to make scrumptious Baja street food: Tacos de Birria y su Jugo (Spiced Braised Beef Tacos with Consommé) Tostadas de Ceviche de Pescado y Camaron (Shrimp and Fish Ceviche Tostadas), Tortas de Carne Asada (Grilled Beef Sandwich), the world’s best fish tacos—Phenix Crispy Fried Mahi-Mahi Tacos, Seafood Soup, Smoked Marlin Tostadas with Cheese, Puerco al Pastor seasoned with Achiote and Lime, Famous Hussong Salsa, Tomatillo Salsa, Pickled Onions, to name but a few! Bring an appetite and roll up your sleeves for this one!

Hands On
#65553 March 24
$75 Upper Valley Campus Kitchen
Mon, 6-9:30pm, Hussong

Chef Achira Sajjatanawat, was born in Bangkok, Thailand and spent many years cooking traditional Thai food with his family. When Achira decided that he wanted to pursue a culinary career he attended the professional Thai Culinary program at Dusit Thani College. Upon graduation he secured a job at the prestigious Dusit Thani Hotel, where he trained under Thai master chef Surasak Kongsawat, perfecting the ancient craft of Thai Royal Cuisine. Achira moved to the Napa Valley to attend the Napa Valley Cooking School to further enhance his career. Currently, Achira is part of the talented kitchen team at The Auberge du Soleil. It is Achira’s dream to open a California-Thai Restaurant and we sure hope he chooses to do it here!

Royal Thai Cuisine

Living in the Napa Valley our love of Thai food is unfortunately met with very few options for dining. We are thrilled to have secured Achira, an alumnus of the cooking school with his amazing knowledge of Thai Cuisine to take you on a culinary journey through the streets of Bankok and beyond. Tonight’s menu will include: Mieng Kham (Crispy Shredded Coconut on Kale Leaf); Sakoo Sai Moo (Thai Pork and Peanut Dumpling); Green Papaya Salad; Mango Salad; Bankok Green Curry; Classic Street Pad Thai; Mock Pomegranate

Hands On
#65554 Mar 6
$75 Upper Valley Campus Kitchen
Thu, 6:00-9:30pm, Sajjatanawat

Children/Young Adults

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 several winery kitchens and gardens to keep her finger in the pie.

KIDS IN THE KITCHEN: Teen Blade Master—NEW

This class is for your eager young chef who has passion but could use some practice with the chef’s favorite tool, the knife. Build competence and confidence during this hands-on introduction to the backbone of all cooking. Basic knife skills such as how to hold the knife correctly, positioning and knife safety as well as slicing, dicing, chopping and more will be covered in this 2 hour, hands-on class.

Hands On Ages 12-16
#65540 Mar 8
$60 Upper Valley Campus Kitchen
Sat, 12:00-2:00pm, Chutz

KIDS IN THE KITCHEN: Bake Shop—NEW

Love a fresh-baked scone at home? Why not let your kids bake them? This fun Saturday class will teach your young baker how to move on from the chocolate chip cookie into breakfast treats. In this morning baking intensive we will produce Blueberry Scones, Cinnamon Rolls and Coffee Cake Muffins and blend a Healthy Smoothie while we wait for everything to bake. Save room for a delicious treat at parent pick-up!

Hands On Ages 8-12
#65541 Apr 19
$60 Upper Valley Campus Kitchen
Sat, 10:00am-12:00pm, Chutz
Food Enthusiast

Pastry Chef Penelope Jane Orsini, is a freelance pastry chef here in the Napa Valley. She has been baking profession-ally for over 12 years and received her training at The Culinary Institute of America, St. Helena. Her industry experience started in Napa Valley and later took to New York City. In the kitchens of Grammercy Tavern, The River Cafe and the renowned St Regis Hotel, she developed her skills and refined her style. She had a wedding cake business for several years, Penelope Jane Designer Cakes & Truffles. Penelope is passionate about using only all natural ingredients at their peak of the season quality. Her cake work has been in Martha Stewart’s Weddings Magazine, Wine Country Weddings Magazine, weddingchicks.com, BorrowedAndBlue.com, and Stylemepretty.com

Penelope likes to teach pastry students to always have fun and relax when making desserts. “Don’t stress or worry about making a mistake…” If you make an error or mess up, don’t worry, “…everything can be fixed.”

KIDS IN THE KITCHEN—Old Fashioned Truffles and Confections for Valentines

Have your little one make some tasty sweet treats to give to that special someone for Valentine’s Day. Come join us for some Old Fashioned Truffles and confections. Each child will learn how to make good old fashioned rolled truffles of a few flavors, “Turtles” with butter toffee with chocolate chips and pecans This class is great for motor skills, organization and creativity. Each child will be bringing home their own creations to share with that special someone.

Hands On Ages 8-12
#65545  Feb 1
$60  Upper Valley Campus Kitchen
Sat, 10:00-12:00pm, Orsini

Wine Enthusiast

Wine Appreciation

Napa Valley Wine Appreciation Workshop

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

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<td>#65276</td>
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<td>Thu, 6:00-8:00pm, Orozco</td>
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Taller de Apreciación de Vinos de Napa - NUEVO!

Por primera vez un curso en español sobre el vino con énfasis en los vinos de Napa que incluye una cata de diferentes vinos de la región. Los estudiantes tendrán una experiencia única catando vinos de la región y de analizar color, textura, olor y sabor para determinar su calidad. También aprenderán temperaturas de servicio, importancia de la edad y como maridar mejor vinos y comidas. Esta clase, divertida y altamente educativa, es presentada por Víctor Orozco, Sommelier Certificado. Es necesario que traiga a la clase sus propias copas (2 o 3) de vidrio/cristal transparente. Debe ser mayor de edad (21 o más) para poder atender. Se deben registrar con anticipación.

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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 40 for the three easy ways to register.
Wine Enthusiast

Napa Wine Appreciation Certificate, Sommelier Course

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

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

#65277  Jan 23-Mar 20
$450  Upper Valley Campus, Rm 1
       Thu, 6:00-9:00pm, Orozco

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.

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.

#65191  Jan 27-Mar 17
$100  Upper Valley Campus, Rm 8
       Mon, 3:00-6:00pm, Jones

#65192  Apr 7-May 19
$100  Upper Valley Campus, Rm 8
       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.

#65193  Jan 23-Mar 13
$100  Upper Valley Campus, Rm 8
       Thu, 5:30-8:30pm, Jones

#65194  Apr 3-May 22
$100  Upper Valley Campus, Rm 8
       Thu, 5:30-8:30pm, Jones

Intro to Canvas Art

Explore the way paints respond to fabric, such as silk. Come try different techniques of silk and gutta. Make some wonderful canvas (fabric) art, perhaps a beautiful scarf or painting. Setting silk and framing will also be covered. Additional supplies will be available for purchase. Anyone can do it, every product is successful. There will be a $15 material fee payable to instructor in class. Pre-registration is required.

#65198  Jan 23-Mar 13
$115  Upper Valley Campus, Rm 8
       Thu, 2:00pm-5:00pm, Jones

#65201  Apr 3-May 22
$115  Upper Valley Campus, Rm 8
       Thu, 2:00pm-5:00pm, Jones

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http://www.napavalley.edu  |  Not-for-Credit Classes
Deborah Donahower received her Bachelor’s Degree from the University of California at Santa Barbara with an Art major, emphasizing ceramics and printmaking. Deborah has owned several art and pottery design centers and has taught for the Hudson River Museum in Yonkers, New York and the Branson School in Ross.

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.

To enroll, contact Deborah Donahower: d.donahower@gmail.com

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. Pre-registration is required.

#65177 22-Mar 19  
$125 Upper Valley Campus, Rm 8AB  
Wed, 9:30am-12:30pm, Donahower

#65178 Apr 2-May 28  
$125 Upper Valley Campus, Rm 8AB  
Wed, 9:30am-12:30pm, Donahower

New Ideas in Painting: Session One - In the Mood for Black and White and Color

It all seems so simple, a general idea, an open tube of paint, a fresh canvas before you.
And the next thing you know you are “in the weeds”, “no good”, thinking you have created a “big mess”. In this six-week class we will look at how value and mid-tones create depth and structure in a painting. If you have never painted this is a good place to begin. If you are already painting, we can look at what you are working on specific to the ideas of atmosphere and depth. We will explore how color can create mood in a painting. For experienced and non-experienced painters who are looking to de-mystify the painting process and have some fun along the way. A materials fee of $25 per student to be paid to instructor.

Pre-registration is required.

#65566 Jan 24-Mar 7 (no class 2/14)  
$200 Upper Valley Campus, Rm 8AB  
Fri, 9:30am-2:30pm, Willis

#65567 Mar 21-May 2 (no class 3/28)  
$200 Upper Valley Campus, Rm 8AB  
Fri, 9:30am-2:30pm, Willis

Open Printmaking Studio

Press time is paramount for those who love the smell of ink. Come join the company of artists in our gorgeous upper valley print studio, where you can solve technical problems and get feedback on new directions in your work. For beginners and advanced printmakers alike who are looking for time and space to print. Escape the winter doldrums by diving into your creative process and walk out the door each week with a series of prints suitable for framing. A materials fee of $25 per student to be paid to instructor.

Pre-registration is required.

#65482 Jan 27-Mar 10 (no class 2/17)  
$200 Upper Valley Campus, Rm 8AB  
Mon, 9:30am-3:00pm, Willis

#65643 Jan 27-Mar 10 (no class 2/17)  
$40 Upper Valley Campus, Rm 8AB  
Mon, 9:30am-3:00pm, Willis
Theo Fabian Becker has a BFA from Rhode Island School of Design and a MA in Studio Art from New York University. Theo has exhibited her work since 1978 in galleries from San Francisco to New York and in Europe. She has been on the adjunct faculty at NVC since 1996 in painting and developed the first graphic design and mural classes.

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

Pre-registration is required.  
#65161 Jan 22-Mar 19  
$171 Upper Valley Campus, Rm 8AB  
Wed, 2:30-5:30pm, Becker  
#65162 Apr 2-May 21  
$152 Upper Valley Campus, Rm 8AB  
Wed, 2:30-5:30pm, Becker

**Beginning Painting Workshop**
Always wanted to paint? Painted years ago and want to freshen up your skills? Now’s the time! This workshop will cover the basics of learning to paint, such as composition, value, and color, to start. Bring your own canvas, brushes, containers, etc. or email me for a complete supply list or call to discuss the class (theos.acct@yahoo.com or 707-967-8003).  
Pre-registration is required.  
#65568 Jan 22-Mar 19  
$171 Upper Valley Campus, Rm 8AB  
Wed, 6:30-9:30pm, Becker  
#65569 Apr 2-May 21  
$152 Upper Valley Campus, Rm 8AB  
Wed, 6:30-9:30pm, Becker

Connie Wright has been on the adjunct faculty at Napa Valley College since 1977. A professional artist, her paintings have been published in San Francisco, Diablo, and Gentry Magazines, and are in private and corporate collections throughout the United States.

**Painting Workshop:** Watercolor, Oils, Acrylics, and Pastels  
Designed for students to choose a medium of their 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.  
#65454 Jan 28-Mar 18  
$152 Upper Valley Campus, Rm 8AB  
Tue, 9:30am-12:30pm, Wright  
#65455 Apr 1-May 6  
$114 Upper Valley Campus, Rm 8AB  
Tue, 9:30am-12:30pm, Wright

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

**ANYONE Can…LEARN TO DRAW! Part 2**
Drawing doesn’t have to be a mystery… It is in fact, a compilation of skills which are very accessible, given the right instruction. In this course you will learn the building blocks for successful drawing from contour and blind drawing to the Atelier approach of classical cross-hatching, along with specific techniques, which can be applied to all subjects and genres of drawing. Drawing is the foundation for other forms of art.  
Supplies needed: newsprint pad of paper 18”x24”, with drawing board, drawing pencils (2B, 4B, 6B), 2 kneaded erasers, medium/soft vine charcoal and white chalk, one roll masking tape.  
Pre-registration is required.  
#65467 Jan 21-Feb 25  
$140 Upper Valley Campus, Rm 8AB  
Tue, 6:30-8:30pm, Shibano  
#65468 Mar 4-Apr 15 (no class 3/25)  
$140 Upper Valley Campus, Rm 8AB  
Tue, 6:30-8:30pm, Shibano  
#65469 Apr 22-May 20  
$117 Upper Valley Campus, Rm 8AB  
Tue, 6:30-8:30pm, Shibano

Classical Approach to Oil Painting Pt 2  
This is a highly-structured and informative class with demonstrations, lectures, and hand-outs. This class will focus on the tools and techniques to approach oil painting stress-free. Painting from real objects in real space, your eyes will be trained to ‘see’. Students will learn how to use underpainting to create interesting compositions, spatial design, form, and movement. Students will learn how to create depth and space through line, edges and texture as well as perspective. Color mixing, hue, and atmospheric effects of using color will be covered. Although the focus will be on realistic painting, these skills will be applicable to all genres of visual art. Before the first class, email instructor at deirdreshibano@yahoo.com for a supply list.  
Pre-registration is required.  
#65470 Jan 23-Feb 27  
$165 Upper Valley Campus, Rm 8AB  
Thu, 9:30-12:30am, Shibano  
#65471 Mar 6-Apr 17 (no class 3/27)  
$165 Upper Valley Campus, Rm 8AB  
Thu, 9:30-12:30am, Shibano  
#65472 Apr 24-May 21  
$138 Upper Valley Campus, Rm 8AB  
Thu, 9:30-12:30am, Shibano
Denise Ward has designed jewelry for over 30 years. Her work has been sold in contemporary crafts galleries throughout the United States and abroad. Inspired by ancient designs, her work reflects jewelry from antiquity with a modern mood, bright colors, and intriguing imagery. Ward has enjoyed sharing her knowledge of jewelry design over the last 20 years in art galleries, elementary and high schools.

Metalsmithing Without Fire: Metal Earring Tags – NEW!
The simplest design, a rectangle with style you create. Large and yet small enough for earrings, you embellish with stamping, textures giving them a 3D style. We create in a 4-hour class wonderful metal earrings, without fire. You will learn jewelry techniques: sanding, filing, stamping, riveting, hole punching and so much more! I provide all tools and materials. A materials fee of $15 per student to be paid to instructor. Pre-registration is required.

#65473   Feb 22
$65   Upper Valley Campus, Rm 4
Sat, 10:00am-2:00pm, Ward

Metalsmithing Without Fire: Infinity Bracelet – NEW!
This day long project will begin with a lesson in metalsmithing and result in a lovely bracelet, with many handmade links you will create. Techniques include: metal cutting, filing, sanding, stamping, hole punching, bracelet construction, beadwork and addition fun skills to complete this elegant bracelet. We will work in copper and brass. All tools and materials will be provided. Bring a lunch, additional food and drinks will be provided. This is a simple bracelet with lots of components and hard work. If you are looking for a class to really hone your jewelry skills or refresh you jewelry design skills, this is a great place to begin. Send your email address in advance for design instruction prior to class to dwardjohns@gmail.com. A materials fee of $20 per student to be paid to instructor. Pre-registration is required.

#65476   Apr 26
$70   Upper Valley Campus, Rm 4
Sat, 10:00am-2:00pm, Ward

The 5,000 Year Old Bracelet
In a few short hours, you will start with wire, pliers, and a little skill to create this simple design. Students of all ages, young and old alike, have created these marvellous designs in a few hours, and you will too. An enjoyable class for you and friend or on your own. Come join us. A materials fee of $15 per student to be paid to instructor. Pre-registration is required.

#65474   Apr 2
$65   Upper Valley Campus, Rm 1
Wed, 6:00-9:00pm, Ward

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See page 40 for the three easy ways to register.
Lifelong Learning

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 movement of migratory birds holds a special fascination.

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. Bring binoculars and your favorite field guide. For further instructions about the class, students need to email the instructor before the start of class at vireocity@hotmail.com. Pre-Registration is required.

#65165 Mar 11-Apr 8
$90 Upper Valley Campus
Tue, 8:00am-12:00pm, Berner

Career

Become a Notary In One Day

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

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

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

Live Scan Fingerprints required after you pass the exam. Serious conviction may disqualify applicant.

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

#65230 Mar 6
$99 Upper Valley Campus, Rm 3
Thu, 8:00am-6:00pm
Notary Public Seminars

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

Renewing Notaries—3 Hour State Required Seminar

As of January 2009, Renewing Notaries may take a three hour Approved Notary Refresher course. We will review all laws and regulations you are required to know to continue as a Notary. You must take the exam and be fingerprinted again. A 6 hour approved course must be taken first and there can be no lapse in your commission. Otherwise, you are required to take the 6 hour course again.

Cooperative Personnel Services will register you for the exam from 4:15pm to 5:00 pm. The exam will be from 5:00 pm –6:00 pm.

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

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

#65231  Mar 6
$50    Upper Valley Campus, Rm3
       Thu, 12:45-6:00pm,
       Notary Public Seminars

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Mac - Basic

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

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

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

**Pre-registration is required.**

#65436  Mar 1-Mar 22
$82    Main Campus, Napa, Rm 3950
       Sat, 10:00am-1:00pm, Rogers

Auto CAD Fundamentals

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

#65449  Feb 25-Mar 20
$341    Main Campus, Rm 3901
       Tue/Thu, 6:00-9:50pm, Strommen

Community Services schedule is online at www.napavalley.edu. See page 8 for directions.
Inventor Introduction to Solid Modeling
This course teaches the beginning Computer-Aided Drafting (CAD) user the beginning fundamentals of using the latest release of the Autodesk Inventor software program. The user interface, drawing aids, drawing & editing commands, part modeling, assembly modeling, drawing annotation, dimensioning and constraining, and outputting drawing files to hard-copy are covered. **Pre-registration is required.**
#65450 Jan 28-Feb 20
$341 Main Campus, Rm 3901
Tue/Thu, 6:00-9:50pm, Strommen

Inventor Advanced Part Modeling
Autodesk Inventor Advanced Part Modeling is the second in a series of courses on Inventor. The goal of this course is to build on the skills acquired in the Inventor Introduction of Solid Modeling course to take students to a higher level of productivity designing part models in Inventor. In addition, students will learn about various drawing tools. The course also covers creating revision and whole tables as well as custom sketch symbols which can all be added to a drawing. With an understanding of these tools, students can begin to streamline the design and documentation process. **Pre-registration is required.**
#65451 Apr 1-Apr 24
$341 Main Campus, Rm 3901
Tue/Thu, 6:00-9:50pm, Strommen

Open Source Software
Open Source Software is an alternative for many individuals and businesses that is available at no cost to the user. Using Open Source is relatively easy to learn and can be installed on any operating system. This basic class will cover the following areas: Productivity Software (OpenOffice), OS (Linux/Ubuntu), Web browser (Chrome). **Pre-registration is required.**
#65585 Feb 8-Feb 22
$63 Main Campus, Rm 1430
Sat, 8:00am-11:00am, Laxa

Cloud Computing
Cloud Computing is storage alternative for many individuals and businesses. Using the Cloud is relatively easy to learn and can be used on any platform or operating system. This basic class will cover the following areas: History of Cloud Computing, Architecture, Service Models, and Deployment Models. **Pre-registration is required.**
#65571 Mar 8-Mar 22
$63 Main Campus, Rm 1430
Sat, 8:00am-11:00am, Laxa

Spring Flower Arranging
Catherine Prevost has over 10 years’ experience working with flowers. She currently sells flowers at the Calistoga Farmer’s Market working for the Ochoa Family Flower Farm. In addition to demonstrations in flower arranging, Catherine provides custom arrangements to restaurants, retail stores, and for special occasions. Her love of flowers is offered with enthusiasm and the gift of sharing her experiences!

Do you envy gorgeous floral arrangements yet think you can’t create on your own? Designing beautiful arrangements is not difficult! This class will demonstrate how to use flowers and your creativity to produce floral shop quality arrangements. We will use lecture, demonstrations, and hands-on work. You will leave the class with two arrangements you make along with tips on flower recommendations and care instructions. Two styles of arranging will be covered. Please bring: any flower and filler material from your yard, clippers or scissors, and two favorite vases/unique containers. A materials fee of $10.00 will be collected by the instructor. **Pre-registration is required.**
#65570 May 13
$40 Upper Valley Campus, Rm 4
Tue, 2:00-4:00pm, Prevost

Creative & Decorative Small Container Gardening
Carol Marshall is a succulent and cacti addict who is a veteran of several years of small container classes herself and a believer that small gardens can have the grandeur of bigger ones if one puts ones heart into it.

Create and personalize small succulent and cacti container garden for fun and gifts. Discover your hidden talents and get inspired to create your own small gardens. Even for the nervous new gardener! The instructor will clue you into some very low maintenance varieties and care tips. You are encouraged to bring in a special gallon size or smaller container and any decorations you might want to try out. A materials fee of $15.00 will be collected by the instructor. **Pre-registration is required.**
#65564 Mar 8
$35 Upper Valley Campus, Rm 8
Sat, 11:00am-2:00pm, Marshall
Lifelong Learning

Health, Wellness, and Dance

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

#65530 Jan 23-Mar 20
$93 Upper Valley Campus, Rm 5
Thu, 5:30-6:45pm, Dietz

#65531 Apr 3-May 22
$83 Upper Valley Campus, Rm 5
Thu, 5:30-6:45pm, Dietz

Yoga: Introduction Drop-in
Unsure about committing to a full session? Is your schedule variable? Here’s your chance to drop-in for yoga class. You will be issued a punch card that will allow you to attend up to five classes in one session. Pre-registration is required.

#65532 Jan 23-Mar 20
$55 Upper Valley Campus, Rm 5
Thu, 5:30-6:45pm, Dietz

#65533 Apr 3-May 22
$55 Upper Valley Campus, Rm 5
Thu, 5:30-6:45pm, Dietz

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. There is a $5 fee the instructor will collect in class. Pre-registration is required.

#65453 Jan 30-May 1 (no class 3/27)
$80 First Presbyterian Church, St Helena
Thu, 8:30-10:00am, Walter

Tai Chi
Instructor, Joan Comendant, has 15 years of experience teaching Tai Chi and is a Certified Professional Senior Fitness instructor.

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

#65170 Jan 23-May 22 (no class 3/27)
$70 Upper Valley Campus, Room 9
Thu, 10:45-11:45am, Comendant

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

Are you overweight, out of shape, feeling stiff and achy or stressed out? Do you know you should be getting some exercise and eating better, but aren’t sure where or how to begin. Start here, start now! This class will include: gentle yoga postures to increase strength and flexibility and improve balance; breath work and deep relaxation exercises to decrease stress; basic nutrition information; and health education, examining how life style choices impact our health. This class is suitable for older beginners and all students new to yoga. All yoga is done at one’s own pace, and proper alignment of all basic postures will be taught. Tuesday’s class can be taken alone, although students will further benefit by taking the Thursday morning class as well. Wear loose clothing or tights; bring a yoga mat, blanket or thick towel and a long strap. There is a $5 fee the instructor will collect in class. Pre-registration is required.

#65452 Jan 28-Apr 29 (no class 3/25)
$80 First Presbyterian Church, St Helena
Tue, 8:30-10:00am, Walter

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

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

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

#65143 Jan 28-Feb 18
$90 Upper Valley Campus, Rm 5
Tue, 7:00-8:00pm, Anderson

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

#65179 Feb 10-May 21
$154 Main Campus, Pool, Napa
Mon/Wed, 11am-12pm, Garibaldi

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.**

#65278 Jan 22-May 21 (no class 2/17, 3/24, or 3/26)
$110 Main Campus, Weight Room 612, Napa
Mon/Wed, 5:30-7:00pm, Page

Physical Fitness
Fundamentals concepts of physical fitness will be incorporated into daily activity. Aerobics, strength, and flexibility will be discussed and integrated into students’ program. A general fitness program will be established with students, developing into an individualized program. **Pre-registration is required.**

#65572 Jan 24-May 23 (no class 2/14 or 3/28)
$75 Main Campus, Rm 402, Napa
Fri, 9:00-10:30am, Kling

Ballroom, Latin, & Swing Dancing
Dennis and Jen Goss have been teaching dancing in Sonoma and Napa counties for the past seven years. They teach all of the standard Ballroom, Latin, and Swing dances.

Come and enjoy learning some of the more popular dances. This class will focus on waltz, salsa and west coast swing. Along with patterns you will learn basic skills of partnership dancing, including dance frame and lead and follow. No partner needed. No street shoes allowed. **Pre-registration is required.**

#65185 Jan 27-Mar 17
$70 Napa Campus, Rm 601B
Mon, 6:30-7:30pm, Goss

Ballroom, Latin, & Swing Dancing Continuing
Continue to improve your skills in waltz, salsa and west coast swing as you learn some fun patterns. Prerequisite: Need to know basic patterns in these three dances. No partner needed. No street shoes allowed. **Pre-registration is required.**

#65186 Apr 7-May 19
$70 Napa Campus, Rm 601B
Mon, 6:30-7:30pm, Goss

Intermediate/Advanced Ballroom A
Take your dancing to a new level. This class will focus on silver level waltz and foxtrot. Besides the silver level patterns, more advanced technique and partnership skills will be addressed. Part A will focus more on patterns common in both dances. Prerequisite: Strong knowledge of bronze level patterns in foxtrot and waltz and comfortable with lead and follow. No partner needed. No street shoes allowed. **Pre-registration is required.**

#65187 Jan 27-Mar 17
$70 Napa Campus, Rm 601B
Mon, 7:30-8:30pm, Goss

Community Services schedule is online at www.napavalley.edu.
See page 8 for directions.
Intermediate/Advanced Ballroom B

This is a continuation of Part A and will focus more on patterns unique to waltz and foxtrot along with improving technique and partnership skills. Prerequisite: Intermediate/Advanced Ballroom A or previous silver level instruction. No partner needed. No street shoes allowed. Pre-registration is required.

#65188 Apr 7-May 19
$70 Napa Campus, Rm 601B
Mon, 7:30-8:30pm, Goss

Tap Dance: Beginning & Intermediate

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

#65431 Jan 28-Mar 18
$75 Napa Campus, Rm 601B
Tue, 7:00-8:05pm, Rogers

#65432 Apr 1-May 20
$75 Napa Campus, Rm 601B
Tue, 7:00-8:05pm, Rogers

Tap Dance: Performance

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

#65433 Jan 28-Mar 18
$18 Napa Campus, Rm 601B
Tue, 8:05-9:00pm, Rogers

#65434 Apr 1-May 20
$18 Napa Campus, Rm 601B
Tue, 8:05-9:00pm, Rogers

Bollywood Dance

Payal Marvaniya has studied various dance styles from a young age. She teaches Bollywood classes and works on choreography projects in different dance styles (Bollywood, Ballroom/Latin, Hip Hop, etc.)

Bollywood dance derives from Indian classical and folk dance and includes the elements of western dance styles. It is a fun, energetic, graceful and expressive dance style, which has become very popular around the world in past years. Classes include warm up, choreographed steps to a current popular Hindi song, and cool down. No prior dance experience needed. Please wear comfortable clothes. Pre-registration is required.

#65586 Apr 3-May 22
$120 Napa Campus, Rm 601B
Thu, 7:00-8:00pm, Marvaniya

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.

#65169 Feb 25
$29 Upper Valley Campus, Rm 9
Tue, 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.

#65168 Feb 25
$35 Upper Valley Campus, Rm 9
Tue, 7:45-9:15pm, Broida
Lifelong Learning

Napa Valley Community College
Instructor-Led
Online Courses

Learn More!
- Expert Instructor
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- Courses Sessions Begin Monthly

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

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

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  Gain the skills you'll need to succeed in the fast-growing field of project management.

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

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

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

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

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

More Courses Available!
REFUND POLICY

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

Ina Block has been quilting since 2000. She has a BFA from the California College of Arts and Crafts. Ina has taught at the Quiltmaker, Napa Quilts and Broadway quilts in Sonoma. She has designed quilt patterns for Broadway quilts. Ina is a member of the Napa Valley Quilt Guild and Fabric Expressions, an art quilt organization.

This class will teach beginning quilting - it is a techniques class. You will learn about the supplies needed, how to cut fabric for quilt blocks, how to join them together and how to develop them into a quilt. We will focus on the basic elements such as choosing fabric, color combinations, how to understand a pattern, various ways to arrange the quilt blocks. You will also get an understanding of your sewing machine. The class is available for students of all levels. Contact the instructor at her email (ijblock213@aol.com) to get the supply list. **Pre-registration required.**

**#65166**

Feb 4-Mar 11

$100  
Upper Valley Campus, Rm 7  
Tue, 12:30-2:30pm, Block

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**Working With Strips**

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

In this class you will learn to make 3 different types of quilts using 2 ½” strips. Students will be introduced to Strip Happy first, then Tumbling Blocks and finally Tubular Fun. Instruction will include demonstration, weekly hand-outs, in-class work and “homework” to guide students on their quilt projects. Students of all levels are welcome. Please email instructor at trudster45@comcast.net before start of class for preliminary instructions. **Pre-registration required.**

**#65224**

Apr 3-May 8

$125  
Upper Valley Campus, Rm 7  
Thu, 12:30-2:30pm, Molina

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**Lifelong Learning**

**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.**

**#65446**

Feb 4

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

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**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.**

**#65447**

Mar 4

$70  
Upper Valley Campus, Rm 1  
Tue, 5:00-9:00pm, Shoemaker

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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 40 for the three easy ways to register.
Creative Writing Workshop
Seasoned writers and new, work on creative projects outside of class and join to read and critique for revision. The focus is on excellence as students prepare manuscripts for submission. All genres welcome. This on-going group welcomes new participants in its inspiring and supportive workshop-style atmosphere. Many participants of this group have placed in contests, published, started blogs, and formed revisio groups. Everyone agrees that this is a fun workshop for serious writers. All writers are welcome—new, emerging and seasoned. You only need the desire to write! Contact Ana Manwaring at www.anamanwaring.com or call 415-827-1468. A materials fee of $2.00 will be collected by the instructor. Pre-registration is required.

#65213 Jan 27-Mar 10 (no class 2/17)
$122 Upper Valley Campus, Rm 4
Mon, 1:00-3:05pm, Manwaring

#65214 Apr 7-May 12
$122 Upper Valley Campus, Rm 4
Mon, 1:00-3:05pm, Manwaring

Prose Craft & Critique
Creative writing is more than imagination and inspiration – it’s craft, community, and some plain hard work. Do you want to understand more about the craft of writing and learn to apply the art of literary critique to your own? Join writing teacher Ana Manwaring in Napa for the foundations of writing-craft. We will write, read, and gently critique our stories in class as we explore and build our understanding of how fiction and creative non-fiction are crafted. No writing experience is necessary and experienced writers of all prose genres looking to develop their skills are welcomed. Good writing is one tenth inspiration and nine tenths revision! Contact Ana Manwaring at www.anamanwaring.com or call 415-827-1468. A materials fee of $5.00 will be collected by the instructor. Pre-registration is required.

#65216 Feb 5-Mar 12
$180 Napa Campus, Bldg 3300
Wed, 1:00-3:50pm, Manwaring

#65215 Apr 16-May 21
$122 Napa Campus, Rm 836
Wed, 7:00-9:05pm, Manwaring

The Narrator’s Tale: All About Point of View
Learn point of view and choosing a narrator in The Narrator’s Tale: All About Point of View. This will be hands-on workshop that covers the “rules” and conventions of narrative voice for one or multiple points of view. We will explore the differences between narrators in fiction and creative non-fiction, the narrative voice continuum, point of view and narrative distance, the narrator and reliability, and how to avoid the POV pitfalls. Come prepared with paper, pen and a page of narration from your current work-in-progress. For inspiration and a pre-workshop assignment, contact Ana Manwaring at www.anamanwaring.com or call 415-827-1468. A materials fee of $5.00 will be collected by the instructor. Pre-registration is required.

#65218 Mar 15
$35 Napa Campus, Rm 835
Sat, 10:00am-1:00pm, Manwaring

Community Services schedule is online at www.napavalley.edu. See page 8 for directions.
Trips and Tours started in 1974 with the goal of providing life-long learning opportunities to the community through educational travel.

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.

Extended Trip Information Meeting!
Tuesday, Jan 14, 2014
2:00 p.m.
Napa Valley College,
Napa Campus
Room 838

Please RSVP to
707-967-2940
• • No parking permit needed • •

Take an extended trip to global destinations:
- Canadian Rockies Family Discovery
- Northern National Parks
- Islands of New England
- Niagara Falls and New York City
- Portugal and the Azores
- Elegant Ireland
- Treasures of Tuscany and Provence

Take a one-day trip to Bay Area destinations:
- Check out our one-day trips on the next page!

If you would like a packet mailed to you for an individual Extended Trip, please call 707-967-2940 and let us know which trip you’re interested in.
Educational Trips and Tours

Take a one-day trip to Bay Area destinations:

**Something’s Afoot – Woodland Opera House**
A zany, entertaining musical that takes a satirical poke at Agatha Christie mysteries and musical styles of the English musical hall of the 30’s. Ten people are stranded in an isolated English country house during a raging thunderstorm. One by one they’re picked off by cleverly fiendish devices. As the bodies pile up in the library, the survivors frantically try to uncover the identity and motivation of the cunning culprit.

Our visit to Woodland will include time to visit this quaint town, explore the shops and have a bite to eat before strolling back to the Opera House for the show.

*This trip is fun for all ages.

#65575 Jan 26
$55 Sun, 10:00am-6:00pm

**Tulipmania and PIER 39**
PIER 39 presents its popular festival showcasing lush displays of thousands of tulips and seasonal garden favorites. This is a great time to get out and explore PIER 39. Lunch is on your own with many dining options, followed by shopping at more than 110 specialty shops on the Pier.

#65574 Feb 20
$30 Thu, 9:00am-3:00pm

**Spring Sweet Tooth Tour**
Here’s a chance to truly satiate your sweet tooth. We’ll begin our adventure with a tour at the Jelly Belly Factory. During the 40-minute walking tour, guides will show you a real working factory. Learn the secrets of how they create the legendary Jelly Belly jelly bean. Before or after your tour, take a bit of time for shopping at the Jelly Belly Candy Store and bring home a bag of Belly Flops. Afterwards we’ll travel to the Nut Tree Plaza in Vacaville to Fenton’s Creamery for lunch.

*This trip is fun for all ages.

#65576 Mar 18
$54 Tue, 9:00am-3:00pm

**Bay Model Tour and Sausalito**
The Bay Model Visitor Center is a fully accessible education center administered by the U.S. Army Corps of Engineers. This one-of-a-kind working hydraulic model of the San Francisco Bay and Sacramento - San Joaquin River Delta System will give you a different perspective of the area we live in. Afterwards, we’ll travel to Sausalito for lunch on your own, a little shopping and some wonderful bay views.

#65577 Apr 16
$30 Wed, 9:00am-3:00pm

**104 Years of Broadway – Marin Civic Center**
A musical review of Broadway’s most celebrated shows features a dazzling cast of 5 Broadway stars accompanied by an all-star New York band. This sensational show will recreate some of your favorite music from Les Miserable, Jersey Boys, Fiddler on the Roof, Wicked, Rock of Ages, Tommy, Miss Saigon, The Phantom of the Opera and many others. Book early as there is limited availability for this trip.

#65578 May 4
$69 Sun, 12:30am-6:30pm

**Marin French Cheese Tour and Pt Reyes National Seashore**
First we’ll travel to the Marin Cheese Company to tour and enjoy their picnic grounds. Bring along your lunch or pick up some snacks to enjoy both here and at Pt. Reyes National Seashore (Bear Valley Visitor Center).

*More information will be coming in the Summer/Fall Schedule.*

#65579 Jun 12
$38 Thu, 9:00am-4:00pm

**Bay Bridge Series- A’s vs. Giants (Oakland)**
Come join us for an afternoon/evening of baseball. Our trip to the ballpark will be scheduled for either July 7 or July 8. More information will be coming in the Summer/Fall Schedule.

**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.
Can writing change the world? Can carefully chosen words address the challenges we face as a community and nation?

These and other topics will be addressed in a symposium featuring George Packer, author of the best seller The Unwinding: An Inner History of the New America.

Packer’s work documents how seismic shifts have created a country of winners and losers, allowing unprecedented freedom while rending the social contract, driving the political system to the verge of breakdown, and setting citizens adrift to find new paths forward. The New York Times hailed The Unwinding as “Steinbeckian in the best sense of that term… Packer has written something close to a nonfiction masterpiece.”

A morning of lively discussion on the Napa Valley College campus will center on a presentation by Packer and a panel featuring community leaders who are addressing the challenges outlined in The Unwinding. Afternoon field trips in the Napa Valley will include sustainable institutions that support community. The day will conclude with an art tour and dinner at a sustainable winery.

Fees

- $40 – Morning Colloquium Ticket: Admission to Packer’s presentation and the panel discussion.
- $395 – Symposium Ticket: Admission to the morning presentation and panel and afternoon field trips; continental breakfast, lunch, and winery supper; a signed copy of The Unwinding.

Registration

For a detailed event schedule and to register, visit napawritersconference.org.

Presented by The Napa Valley Writers’ Conference, a program of Napa Valley College, in cooperation with Stanford Continuing Education and with support from the Napa Tourism Improvement District.
Napa Valley College offers a variety of non-credit classes for developmentally, psychologically and/or physically disabled or confined adults at various locations throughout the valley. All classes are free and 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, 967-2900 or the Office of Student Support Services at 256-7348

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**ANGWIN**

*Crestwood*

295 Pinebreeze Dr.

**Creative Journey**

Thu 1:00-3:05pm, Helmer

**Expressive Movement**

Thu 10:30am-12:00pm, Helmer

**Expressive Art**

Mon/Tue/Fri 2:30-4:00pm, Priestley

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**ST. HELENA**

*Rose Haven*

520 Sanitarium Road

**Expressive Movement**

Thu 10:00am-12:05pm, Isaksen

Thu 2:30-4:35pm, Isaksen

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**YOUNTVILLE**

*Veteran’s Home*

California Drive

**Expressive Art**

Fri 9:50-12:00pm, Priestley

**Singing/Music Basic**

Mon 1:00-2:30pm, MacPherson

Mon 2:30-4:00pm, MacPherson

Tue 1:30-3:00pm, Heims

Tue 3:00-4:00pm, Heims

Tue 4:00-5:00pm, Heims

Wed 1:00-2:50pm, MacPherson

Thu 1:30-3:00pm, Heims

Thu 3:00-4:30pm, Heims

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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 40 for the three easy ways to register.

Community Services schedule is online at www.napavalley.edu. See page 8 for directions.
Class 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

ST. HELENA

NVC Upper Valley Campus
1088 College Ave
St Helena Family Center
1440 Spring Street

NAPA

Chamber of Commerce
1556 First Street
Small Business Dev. Center
Napa Valley College, Bldg 3300

SONOMA COUNTY

SAFE BIDCO
1377 Corporate Center Parkway
Santa Rosa, CA 95407

Petaluma Chamber of Commerce
6 Petaluma Blvd North, Suite A-2
Petaluma, CA 94952

Santa Rosa Chamber of Commerce
1260 N. Dutton Ave, #272
Santa Rosa, CA 95401

Santa Rosa JC, Petaluma Campus
680 Sonoma Mountain Pkwy
Petaluma, CA 94954

Sonoma Chamber of Commerce
651 Broadway
Sonoma, CA 95476

Rohnert Park Chamber of Commerce
101 Golf Course Dr
Rohnert Park, CA 94928

Windsor Chamber of Commerce
9001 Windsor Ave.
Windsor, CA 95492

Pre-registration is strongly recommended for all fee based classes.
Classes are subject to cancellation if there is low enrollment!
See page 40 for the three easy ways to register.
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 NVC Napa campus between 6:30 a.m. and 10 p.m., Monday through Friday. You may either purchase one-day permits from coin-operated dispensers in college parking lots at $2.00 per day (eight quarters, please) or purchase a parking sticker, which allows unlimited, legal parking. NOTE: Cars without either a parking sticker displayed on the bumper or a daily permit displayed as directed will be ticketed. No permit is required at the Upper Valley Campus in St. Helena.

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

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

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

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

ADA COMPLIANCE: For information regarding the college’s equal opportunity policy, contact Oscar de la Haro, Vice President, Student Services and Title IX Compliance Officer, 256-7360. For information regarding the requirements of Sections 503 and 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities, contact Special Services, 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 applications 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.
COMMUNITY EDUCATION
Upper Valley Campus
1088 College Avenue
St. Helena, California 94574
(707) 967-2900 / (707) 967-2909 Fax
www.napavalley.edu

PHONE-IN
Use our secure 24-hour voicemail registration service.
The number is: (707) 967-2900, ex. 1301.
Have the following info ready when you call:
- Name
- Address
- Phone #
- Date of Birth
- Class Registration # and Name
- Credit Card #
- Credit Card Expiration Date
- Security Code (3 or 4 digit)
For any addition people, please leave their Full Name, Date of Birth, and authorization to use same Credit Card for payment

MAIL-IN
Include checks or credit card info with enrollment form.
Mail to: NVC Upper Valley Campus, 1088 College Ave St Helena, CA 94575

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

Call 967-2901 if you do not receive a receipt within 7 business days.
You will be notified if the class is full or has been cancelled.

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.
Name ___________________________________________ Last First MI Other Name Used

Mailing Address ____________________________________________________________
Number & Street __________________________ City __________ State __________ Zip

Phone (____) ______-________ Work (____) ______-________ Cell (____) ______-________

Male ___ Female ___ Date of Birth _____/_____/______ Email: _______________________

Student ID#: ________________________ TERM: ___Spring ___Summer ___Fall 20____

Have you lived continuously in California for ONE YEAR prior to the first day of classes?    □ Yes    □ No
Date Moved to CA: __________

If no, will you be living in California during the period of attendance in the class(es) you are enrolling in today?    □ Yes    □ No

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

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

What is your race? □ White □ Indian □ Chinese □ Guamanian
(Check one or more) □ Black or African American □ Cambodian □ Japanese □ Hawaiian
□ American Indian / Alaska Native □ Vietnamese □ Filipino □ Samoan
□ Hispanic: other □ 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

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

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

What is your primary language? ____________________________________________

ENROLLMENT FORM

Registration #     Class Name     Start Date/Time     Location     Fees (if any)

Payment Information

□ Cash     □ Check – Payable to Napa Valley College     □ MasterCard     □ Visa
Credit Card Number ____________________________________ Exp. Date ______ (3-digit Code) ______
Authorized Signature ___________________________________________________________
Card Holder ________________________________________________________________

Total Fees: $ ____________________

(707) 967-2900    |    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 and Wellness  
Music  
On-line Computer Classes

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

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

Postal Customer