A Special Invitation from NVC President Dr. Ron Kraft

At Napa Valley College, we have built an environment that is focused on learning and personal growth, a place where faculty and staff help you open doors to unlimited possibilities. Throughout our 72-year history, we have helped thousands of students turn their dreams into realities. We have established a reputation for excellence and we look forward to matching the community’s continued growth.

The Napa Valley is one of the most dynamic and picturesque communities in the world. We serve, and we are proud of our role, as this community’s college. As the valley continues to grow and adapt, think of us as “your college and your future,” as you engage in what we hope will be a life changing experience by attending NVC.

No matter where you go in Napa Valley, someone’s life was changed at Napa Valley College. We honor these people by making them the stars of the I LOVE NVC campaign.

We invite you to share your story—students, alumni, staff, faculty, parents, and friends—tell us why NVC is special to you!

Visit www.ilovenvc.com

The Napa Valley College Community Education Office is located at the Upper Valley Campus, 1088 College Avenue, St. Helena 94574 (north on Silverado Trail to Pope St, turn left on College Ave). You may reach us at (707) 967-2900. Visit our Website at www.napavalley.edu.
The best way to ensure your place in class is to Pre-Register!

THREE WAYS TO REGISTER

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

MAIL
Include your checks or credit card info with the enrollment form.
Mail to: NVC Upper Valley Campus
1088 College Ave
St Helena, CA 94575
Email to: UVC_StHelena@napavalley.edu

WALK-IN
You may register at Napa Valley College Upper Valley Campus office,
Monday-Friday from 9am-4pm.
1088 College Ave, St Helena, CA 94575
Call (707) 967-2901 if you do not receive a receipt within 7 business days. You will be notified if the class is full or cancelled.
UPPER VALLEY CAMPUS

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

NAPA VALLEY COLLEGE MISSION AND VALUES

Mission

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

Approved by the Board of Trustees November 15, 2012

Values

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

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

Approved by the Board of Trustees, November 13, 2008
Michelin starred externships

100% internship placement

Diverse curriculum

World class instruction

Low student-teacher ratio

Focus on sustainability

GROW YOUR PASSION
This fast-track to a culinary career, rooted in classic technique and driven by industry trends, provides students with the unique opportunity to work with the highest quality ingredients available. We are proud to supplement the bounty of our garden with local and sustainable products from the finest purveyors in Napa Valley. All of the courses at Napa Valley Cooking School are designed to train a well-rounded culinary professional.

LEARN A SKILL
Skills covered in this 14-month program focus on product identification, knife skills, baking and pastry, garde manger, catering, butchery, bread-making, wine pairing and Asian, Mediterranean and American regional cuisine.

APPLY ONLINE TODAY!
Classes begin September 1, 2015. napavalleycookingschool.org/apply
BASIC EDUCATION: CREDIT

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

**ARTH-106-66862: Art History: Renaissance-Contemporary**  
3 units

This survey course covers painting, sculpture, and architecture in the Western (European and North American) tradition, from the Renaissance to the Contemporary period. Emphasis is on the connection between visual culture and its historic context. Required for all art and art history majors.

Jan 27-May 26 (no class 3/31)  
Tues, 6:00-8:50pm  
Upper Valley Campus  
Brunner, Room 1  
$46/per unit

**ARTS-100-66906: Foundations of Studio Arts**  
3 units

This course provides a broad introduction to the history, materials, and practices of the studio arts, focusing on the development and contemporary expressions of drawing, painting, ceramics, printmaking, sculpture, photography, and other media.

Jan 27-May 26 (no class 3/31)  
Tues, 2:00-4:00pm  
Upper Valley Campus  
Brunner, Room 4 & Room 8  
$46/per unit

**BIOL-105-55244: Human Biology**  
4 units

A survey of human biology focusing on anatomy, physiology, cell development, tissues, organs and organ systems. The course also covers molecular biology, genetics, human evolution and diversity. Laboratories include microscopic observations, experiments, and animal dissections. This course is specifically designed for health occupations students as a prerequisite to Human Anatomy and Human Physiology, but is also designed for non-majors.

Jan 21-Jun 1 (no class 2/13 and 4/3)  
Fri, 9:00-11:50am  
Upper Valley Campus  
Riddell, Room 1 & Room 7  
$46/per unit
ENGL-90-57344: Prep for College Read & Writ 1 4 units
English 90 is a class designed to build the students’ skill level and confidence in academic reading and writing and prepare them for college level work, including research. The course emphasizes the relationship of reading, thinking, and writing, providing instruction in college-level critical reading skills, including the application of advanced reading comprehension skills, critical analysis, evaluation of college-level texts, as well as instruction in college-level essay development, including the concepts of coherence, clarity, and unity, and the correct use of grammar. A minimum of 5,000-6,000 words of writing is required.
Jan 21-Jun 1 (no class 2/16, 3/30, 4/1 and 4/25) 
Mon/Weds, 9:30-11:20am
Upper Valley Campus 
Staff, Room 2
$46/per unit

PHOT 120-66971: Introduction to Photography 3 units
This non-darkroom, lecture/demonstration course is designed to introduce the student to basic concepts of photography and to improve upon technical skills in the operation of both digital and film cameras. Emphasis is placed on developing an understanding of design, composition, and creative vision. The course will explore the many applications of photography, career possibilities, and it’s impact as a major communication force.
Jan 26-May 26 (no class 3/31) 
Tues, 1:30-4:15pm
Upper Valley Campus 
Staff, Room 3
$46/per unit

If you would like to register for a credit class, please visit www.napavalley.edu/studentservices/ar for information on enrolling with the college and registering for a class.
NON-CREDIT CLASSES AT UPPER VALLEY CAMPUS

BASIC EDUCATION: NON-CREDIT

Basic Computer Skills #66937
Join the computer age without fear. Learn basic computer skills and experience what can be done on the computer in a relaxed, no-pressure environment. Explore how computer applications can help you stay in touch and assist you both professionally and personally. You will begin by learning basic mouse and keyboard functions then move on to create and edit a letter or document using Microsoft Word, organize your folders and documents, create an email account, open and send an email (including attachments), and search effectively for topics using the Internet. The slow pace of this course assures that you will receive personal, hands-on instruction. This class is intended for the novice user or the user who has very limited experience with computers. (BUSN 870)

Registration will take place in class.
Jan 22-May 21 (no class 4/2)
Thu, 1:00-2:50pm
Upper Valley Campus
Stubitsch, Room 3
No Fee

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

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

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

This course is designed for students whose primary language is not English. The emphasis will be on understanding English both in conversation and writing at the beginning level.

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<tr>
<td>#66915</td>
<td>Jan 27-Mar 17</td>
<td>Tue, 6:15-8:20pm</td>
<td>Up Valley Family Center, St Helena Meyers</td>
<td>No Fee</td>
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First class is 1/20/15. All students must attend this orientation class. A placement test will be given to determine which class level you will be assigned to. Please contact the St. Helena Family Center (707-963-1919) to inquire about the location of the orientation meeting and the classes.

## ESL Multi-Level

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

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<tr>
<td>#66911</td>
<td>Jan 21-Apr 30</td>
<td>Wed/Thu, 9:30-11:30am</td>
<td>Community Presbyterian Church of Calistoga Rogers</td>
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<tr>
<td>#66913</td>
<td>May 6-May 28</td>
<td>Wed/Thu, 8:40-11:30am</td>
<td>Community Presbyterian Church of Calistoga Rogers</td>
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<tr>
<td>#66919</td>
<td>Jan 21-May 27</td>
<td>Wed, 5:00-6:30pm</td>
<td>Upper Valley Campus Martin, Room 7AB</td>
<td>No Fee</td>
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<tr>
<td>#66920</td>
<td>Jan 21-May 27</td>
<td>Wed, 6:30-8:00pm</td>
<td>Upper Valley Campus Martin, Room 7AB</td>
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ESL Prep For College
This course is designed for non-English-speaking students who are interested in eventually pursuing studies at a college level or for those students interested in taking their English learning to the next level. The emphasis is on basic grammar and vocabulary which the student will need to begin to function in a college environment. Literacy in native language is recommended.

#66914
Jan 26-May 26
Mon/Tue, 8:40-11:30am
Community Presbyterian Church of Calistoga
Ruston
No Fee

Jan 29-Mar 19
Thu, 6:15-8:20pm
Up Valley Family Center, St Helena Meyers
No Fee
First class is 1/20/15. All students must attend this orientation class. A placement test will be given to determine which class level you will be assigned to. Please contact the St. Helena Family Center (707-963-1919) to inquire about the location of the orientation meeting and the classes.

#66918
Apr 9-May 28
Thu, 6:15-8:20pm
Up Valley Family Center, St Helena Meyers
No Fee

Computers In Spanish/English

#66948
Jan 26-Jun 1
Mon, 5:00-8:00pm
Calistoga High School
Manwaring, Room xxx
No Fee

INGLES Y COMPUTADORAS
Calistoga High School, lunes 5:00–8:00 pm en el Laboratorio de computadoras clases gratis. La primaria January 26, 2015 Ana Manwaring, maestro

habilidades de computacon
usar email
WORD.doc
practicar escribir con maquina
usar CDs y memoria
usar el internet

Texto disponible
Out and About in the World of Computers, Hemmert & Sandler
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?

This spring, our focus is on Technique—or the “things your mother should have taught you”. We welcome back a Napa Valley Cooking School Classic—The Making of the Home Chef a four day taste of professional cooking school, How Chef’s Cook Fish and Pâte à Choux as well as Hand Made Pastas. Get your year off to a new start with Pan-Asian Vegan or spice up your repertoire with regional home cooking and street food from Japan, Mexico and Italy. No season would be complete without a Chef’s Pop Up Dinner, and this time it’s San Francisco classics—perfect for a Valentine’s Day treat!

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.

NEW ONLINE OPTION TO REGISTER FOR FOOD AND WINE ENTHUSIAST PROGRAM

www.napavalleycookingschool.org/enthusiast-registration.php

Or Call (707) 967-2900
**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 13 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.

**Making of the Home Chef—4 Nights!**  
Welcome back to this Napa Valley Cooking School popular classic! This four-night course is designed for those of you that are beginning cooks, “foodies” and home cooks wanting the secrets of the professional chef. Starting with the basics of knife skills, this hands-on course will give you the basics of vegetable cookery, soups and stocks, fish, meat and poultry using the skills learned in professional kitchens. It will teach the essential skills that you feel your cooking has been missing and give you a glimpse of life in the professional kitchen. In four sessions, this course will elevate you from the status of home-cook into “Home Chef.” Be sure to register early for this always “sold-out” class.

**Hands-On**  
Jan 27-28 and Feb 3-4  
Tue/Wed, 6:00-9:00pm  
Alexander, Upper Valley Campus Kitchen  
$395

**“Pop-Up Restaurant” Chefs Barbara and Adam**

**Iconic San Francisco Dinner**  
#66853

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

**Iconic San Francisco Dinner**

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

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

**Demonstration and 6-course dinner**

Feb 12  
Thu, 6:00-9:00pm,  
Chef Barbara Alexander and Master Chef Adam Busby  
Upper Valley Campus Kitchen  
$100
Savory Pies

#66854

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

Hands-On
Mar 10
Tue, 6:00-9:00pm,
Chef Barbara Alexander
Upper Valley Campus Kitchen
$85

Dungeness Crab Mania!

#66855

Yes it is Dungeness Crab Season in the Bay Area, and a great time to learn new recipes for one of the most famous delicacies of our coastline. Join Chef Barbara for an evening of fun, simple and “entertaining-friendly” crab recipes. Look forward to Wok-Fried Chili Crab, Spaghetti with Warm Crab and Meyer Lemon Crème 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
Apr 7
Tue, 6:00-9:00pm,
Chef Barbara Alexander
Upper Valley Campus Kitchen
$95
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!

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

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

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

Demonstration and 6-course dinner
Feb 12
Thu, 6:00-9:00pm,
Chef Barbara Alexander and Master Chef Adam Busby
Upper Valley Campus Kitchen
$100

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, Stove Top Smoking, 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
Mar 12
Thu, 6:00-9:00pm
Master Chef Adam Busby
Upper Valley Campus Kitchen
$95
Rib Mania and the Winter Grill—Back by Popular Demand #66886
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
Apr 9
Thu, 6:00-9:00pm
Master Chef Adam Busby
Upper Valley Campus Kitchen
$85

Provincial French Country Cooking #66887
Here’s a chance to indulge in the delightful and somewhat decadent foods that make for a fabulous family-style French Country dinner. Inspired wine-friendly dishes like: Eggs poached in red wine with duckling lardons and red-wine sauce, Rich slow-cooked Cassoulet of beans and sausage, Frisée Salad with Chicken Confit and Goat Cheese, Baked Oysters Provençale, Coquille Saint-Jacques and more. Simple ingredients cooked with love in a non-rushed evening of deliciousness, dinner follows
Hands-On
Apr 30
Thu, 6:00-9:00pm
Master Chef Adam Busby
Upper Valley Campus Kitchen
$85

Chef Maggie Noble, a Pennsylvania native is an alumni 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.
Pan-Asian Vegan—NEW #66888
A great new class from Chef Maggie on Pan-Asian Vegan is a reflection of dishes that we at the cooking school love and have converted to Vegan. Experimenting all the time with ways to make our lives healthier, these recipes are the result of a great interest in cutting down our meat consumption, making dishes that taste just as good, and are great additions to help us eat and live healthier while lowering the carbon footprint of our diets. Open to vegans and meat-eaters alike, Chef Maggie will show you ways to get more veggies in the center of your plate without even noticing the meat is missing! Tonight’s menu will include: Spicy Lemongrass Tofu with Holy Basil; Creamy Cauliflower and Smoked Eggplant Curry with Fenugreek Leaves; Crispy Coconut Tofu with Spicy Tomato Jam; Vietnamese Lettuce Wraps with Marinated Grilled Mushrooms and Nuoc Cham; Asian Brown Rice and Cashew Glory Bowl
Hands-On
Apr 21
Tue, 6:00-9:00pm,
Chef Maggie Noble
Upper Valley Campus Kitchen
$85
Pastry Chef Instructor Krista Garcia is a California native and alumnus of the second class at Napa Valley Cooking School (1997). Chef Garcia received her Bachelor of Arts in English Literature writing her thesis on the symbolism of food in literature. While attending culinary school, she wrote a monthly food column for the St. Helena Star entitled, “The Inquisitive Palate: A Monthly Exploration of Food and Lore in the Napa Valley.” as well as heading the pastry department at the famed Catahoula. A move to Seattle in 1998, Chef worked as Pastry Chef at the renowned French restaurant, Camponge. 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.

Pâte à Choux—The Art of the Profiterole, Éclair and Gougere #66892

Catch the latest wave in pastry trends with this entirely new class from Pastry Chef Krista Garcia. In this fun and informative class, Chef K will guide you through the enticing world of Pâte à Choux, or Choux Paste - that lovely stuff from which such creations as Éclairs, Custard Filled Cream Puffs, Profiteroles, Fried Beignets and Savory Cheese Gougères are made. As we make all of these treats today, your fears of waiting for the magical “puff” will be allayed with Chef K’s expertise in this simple yet technique driven class. Bring a container to take some of your creations home!
Hands-On
Mar 17
Wed, 6:00-9:00pm
Chef Krista Garcia
Upper Valley Campus Kitchen
$85

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.

Gateau de Voyage—Travelling Cakes—All new Class #66893

In this all new class from Chef Stephen Durfee we will tap into the latest pastry trend from restaurants to gourmet take-outs to the latest pastry competitions—the Gateau de Voyage or “take-away cake”. These delectable pound style cakes are great as components for plated desserts, hostess gifts, picnic treats or simple midnight snacks to have around the house. Perfect in crumb and flavor Chef Stephen will guide you through an array of amazing flavorful Gateaux de Voyages
Hands-On
Mar 7
Sat, 11:00am-2:00pm
Chef Stephen Durfee
Upper Valley Campus Kitchen
$85
**Chef Mariano Orlando**, was born in Balestrate, Sicily and honed his skills in South America and Europe. Before coming to Tra Vigne in St. Helena, Mariano was the co-owner of Cafe Giuseppe in Southern California and cooked at the Hotel Del Conte in Milan. In addition to teaching cooking classes, he also manages to find the time to be a member of the Napa Valley Cooking School’s Board of Advisors, and is currently working as a private chef in the Napa Valley.

**Pasta Fata Con Le Mani E Con Il Cuore**

**Hand Made Pasta—Demonstration Class**

A wonderful, mouth-watering new class from Chef Mariano Orlando: Master of the Pasta In tonight’s class Mariano will demonstrate hand making Italian classic pastas; from Lasagne, to Tortellini, Tagliatelle, Cannelloni and Gnocchi. Sit back, take notes and watch the master delight you with his pasta making and stories of Italy. A tasting of all the pastas will occur throughout the evening.

**Demonstration and Tasting**

Mar 23

Mon, 6:00-9:00pm,

Chef Mariano Orlando

Upper Valley Campus Kitchen

$85

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

**Mardi Gras Dinner with a New Orleanian Chef**

Join New Orleanian and past NV cooking school alum, Kim Wiss has she shares with you some of her favorite recipes from the land where sandwiches are dressed, a camelback is a house and gris-gris is your good luck charm! Its Mardi Gras time and we are celebrating with a few New Orleans favorites: Grits and Grillades, Seafood Gumbo, Jambalaya, Red Beans and Rice, Shrimp Creole and Crawfish Etoufee. Bourbon Pecan Pie and Creole Pralines round out this Dixie menu—just in time to cook your own Mardi Gras feast for next week’s celebration! Come hungry and ready to enjoy a little “fais do-do!”

**Hands-On**

Feb 18

Wed, 6:00-9:00pm,

Chef Kim Wiss

Upper Valley Campus Kitchen

$85
Chef Ken Woytisek has been a professional cook and chef for the last twenty years. He has worked in many well-known Bay Area restaurants during his career, such as Zuni Cafe, Square One, China Moon Cafe, and Campton Place Hotel. Currently, he is a Chef Instructor at the Culinary Institute of America at Greystone where he teaches both Mediterranean and Asian Cuisines. Chef Ken currently spends some of his time teaching Culinary Arts at the CIA campus in Singapore and travels extensively throughout Asia and the Mediterranean seeking out new foods.

Everyday Japanese Home Cooking #66896

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 favorite 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, healthy 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
Apr 18
Sat, 11:00am-2:00pm
Chef Ken Woytisek
Upper Valley Campus Kitchen
$85

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

Mexican Street Food #66897

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
Apr 14
Tue, 6:00-9:00pm
Chef Lui Hussong
Upper Valley Campus Kitchen
$85
CHILDREN/YOUNG ADULTS

Chef Maggie Noble, 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 #66890
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.
Ages 12-16
Hands-On
Mar 27
Fri, 6:00-8:00pm
Chef Maggie Noble
Upper Valley Campus Kitchen
$60

KIDS IN THE KITCHEN: I Can Cupcake #66891
Young bakers and artists are invited to the NVCS kitchen to create their own cupcakes. With the assistance of our Professional Track students and under the guidance of ‘Chef Maggie,’ students will learn how to make delicious frostings from scratch and design their own batch of cupcakes to take home. This class is guaranteed fun, especially if they share when they get home!
Ages 8 – 12
Hands-On
Apr 4
Fri, 6-8:00pm
Chef Maggie Noble
Upper Valley Campus Kitchen
$60
FOOD AND WINE ENTHUSIAST: WINE

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

#66791
Jan 27
Tue, 6:00-9:00pm
Upper Valley Campus
Orozco, Room 2
$65

#66792
Mar 24
Tue, 6:00-9:00pm
Upper Valley Campus
Orozco, Room 2
$65

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

Apr 7-Apr 14
Tue, 6:00pm-9:00pm
Upper Valley Campus
Orozco, Room 2
$150

Sommelier Level 1
This is a basic course for people interested in becoming a sommelier. Also suitable for a restaurant owner or manager who wants to expand his/her wine knowledge or simply someone who wants to have a better grasp of what a professional sommelier needs to know. Wine history, wine regions, grape varieties, wine making techniques, tastings, service, wine and food pairings, decanting, and wine temperatures will be covered. All of this will be complemented with a full understanding of New and Old World wine styles through tastings of wines from all over the world. Every two weeks there will be a tasting of at least three of the most representative wines from a major region.

There will be a final test and a short essay in order to complete the class. Students scoring at least 70 points in their Sommelier Test will receive a Certificate of Participation signed by Uncorking the Bottle, Armand Cottin (Burgundy, France) and Napa Valley College. You must be 21 or older to attend this course. 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.

#66789
Jan 22-Mar 12 (There will be two classes scheduled on Tuesdays, 2/3 & 2/24)
Thu, 6:00-9:00pm
Upper Valley Campus
Orozco, Room 2
$450

#66790
Apr 9-May 28 (There will be two classes scheduled on Tuesdays, 4/21 & 5/19)
Thu, 6:00-9:00pm
Upper Valley Campus
Orozco, Room 2
$450
LIFELONG LEARNING: ARTS AND CRAFTS

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

Deborah Donahower received her Bachelor’s Degree from the University of California at Santa Barbara with an Art major, emphasizing ceramics and printmaking. Deborah has owned several art and pottery design centers and has taught for the Hudson River Museum in Yonkers, New York and the Branson School in Ross.

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

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

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

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

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

Connie Wright has been on the adjunct faculty at Napa Valley College since 1977. A professional artist, her paintings have been published in San Francisco, Diablo, and Gentry Magazines, and are in private and corporate collections throughout the United States. Visit her website at www.napaartistconniewright.com.
LIFE LONG LEARNING: ARTS AND CRAFTS

ANYONE Can...LEARN TO DRAW! – The Figure - Session 1  #66772

This 8-week course will focus on the challenge of drawing the human figure! The human figure has captured the attention of artists for centuries, and still continues to do so. Through a variety of drawing techniques from gesture drawing to the more structured sight-size methods, we will explore various tools used to approach drawing the human figure. General studies of the human anatomy, as well as methods, similar to the approach of the “Old Masters” will be employed. Perspective issues, such as foreshortening and proportion will be explored. An exhilarating and challenging journey... I hope you can join me! This class will include demonstrations, handouts, as well as individual guidance.

Supplies required: 18x24” newsprint pad, drawing board and drawing pencils: 2B, 4B, 6B, 8B; 2 kneaded erasers, soft/medium vine charcoal, and white chalk. Pre-registration is required.

Jan 27-Mar 17
Tue, 6:30-8:30pm
Upper Valley Campus
Shibano, Room 8AB
$165

ANYONE Can...LEARN TO DRAW! – The Figure - Session 2  #66774

This 8-week course will review the techniques from Session 1, as well as continue to attain tools to acquire more accuracy. We will also explore the envelope method of placing the figure in a set format. An additional focus will include defining value patterns (light & dark), as well as how we can create composition, movement, and ultimately mood, and statements, while using the figure. An exhilarating and challenging journey... I hope you can join me! This class will include demonstrations, handouts, as well as individual guidance.

Supplies required: 18x24” newsprint pad, drawing board and drawing pencils: 2B, 4B, 6B, 8B, 2 kneaded erasers, soft/medium vine charcoal, and white chalk. Pre-registration is required.

Apr 7-May 26
Tue, 6:30-8:30pm
Upper Valley Campus
Shibano, Room 8AB
$165

Classical Approach to Figurative Painting – Session 1  #66770

In this 8 week session, we will learn a variety of techniques to capture not only the gesture, mass, and proportion of the human figure, but we will learn how to place our figure in a format using the sight size method and the envelope methods as well as referencing human anatomy. A portion of the beginning of the class will be dedicated to a lecture/demonstration. Handouts will be available as well. I will work with artists individually, and in your chosen medium. Artists are welcomed to use mediums other than oils, however the demonstrations and examples will be pertaining directly to oils paints. Please feel free to contact me at deirdreshibano@yahoo.com with any additional questions. * The models fee will be divided amongst the number of attendees per session, and will be paid in advance at the first or second session. Pre-registration is required.

Jan 29-Mar 19
Thu, 9:30-12:30am
Upper Valley Campus
Shibano, Room 8AB
$195
Classical Approach to Figurative Painting – Session 2  

Session 1, and continue to focus on foreshortening of the limbs, as well as specific features of the anatomy, such as hands, feet and bone structure. A portion of the beginning of the class will be dedicated to a lecture/demonstration... Handouts will be available as well. I will work with artists individually, and in your chosen medium. Please feel free to contact me with any additional questions. Artists are welcomed to use mediums other than oils, however the demonstrations and examples will be pertaining directly to oils paints.

* The models fee will be divided amongst the number of attendees per session, and will be paid in advance at the first or second session. **Pre-registration is required.**

**Apr 9-May 28**  
**Thu, 9:30-12:30am**  
**Upper Valley Campus**  
**Shibano, Room 8AB**  
$195

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**Manet: The Life and Times of a Modern Painter**  

In this brisk six-week painting class we will focus on Manet and his sphere of influence. We will look at the techniques, exhibits and other painters who contributed to this pivotal time in the history of painting. The class includes lecture, demos and weekly painting projects and ends with a discovery on how the spirit of Manet extends beyond the walls of the Musee D'Orsay and into your own process. A materials fee of $25 per student to be paid to instructor. Bring painting supplies to class or contact instructor for more information at nancy@nancywillis.com. **Pre-registration is required.**

**Mar 13-Apr 24 (no class 4/3)**  
**Fri, 9:30am-3:30pm**  
**Upper Valley Campus**  
**Willis, Room 8AB**  
$220

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**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.**

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**Mixed Media Drop-In**  

Unable to commit for an entire session? Purchase a drop-in card that will allow you to attend up to 5 classes in the session you purchase it for. **Pre-registration is required.**

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Mosaics

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

Pre-registration is required.

#66849
Jan 21-Mar 18
Wed, 9:30am-12:30pm
Upper Valley Campus
Donahower, Room 8AB
$140

#66850
Mar 25-May 27
(no class 4/1)
Wed, 9:30am-12:30pm
Upper Valley Campus
Donahower, Room 8AB
$140

Painting and/or Collage For Fun – Session 1

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

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

Pre-registration is required.

#66820
Jan 21-Mar 18
Wed, 2:30-5:30pm
Upper Valley Campus
Becker, Room 8AB
$171

#66821
Jan 21-Mar 18
Wed, 6:00-9:00pm
Upper Valley Campus
Becker, Room 8AB
$171
Painting and/or Collage For Fun – Session 2

Continue on from Session 1 or start fresh in Session 2. This workshop will also cover the basics of learning to paint & collage. Start the fun now, collecting items for collage that attract or have some meaning for you. We will be using acrylic soft gel for adhesion and acrylic paints for painting. Or if you’re an oil painter, you can paint over the acrylic collage and must use PVA sealer to coat the paper before adhering it to the painting if there is oil paint under it. And watercolorists can paint first, then collage the results.

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

#66822 #66823
Mar 25-May 27 Mar 25-May 27
Wed, 2:30-5:30pm Wed, 6:00-9:00pm
Upper Valley Campus Upper Valley Campus
Becker, Room 8AB Becker, Room 8AB
$171

Painting and/or Collage for Fun – Session 1 or Session 2 Drop-In

Unable to commit to a full session? Here’s your chance to drop-in. You will be issued a punch card that will allow you to attend up to five classes in the session you choose, either Session 1 or 2, afternoon or evening. Or select more than one if that works out best for you! Please email for a complete supply list in advance or call to discuss the class (theos.acct@yahoo.com, 707-967-8003). Pre-registration is encouraged.

#66824 #66826
Jan 21-Mar 18 (Session 1) Mar 25-May 27 (Session 2)
Wed, 2:30-5:30pm Wed, 2:30-5:30pm
Upper Valley Campus Upper Valley Campus
Becker, Room 8AB Becker, Room 8AB
$100

#66825 #66827
Jan 21-Mar 18 (Session 1) Mar 25-May 27 (Session 2)
Wed, 6:00-9:00pm Wed, 6:00-9:00pm
Upper Valley Campus Upper Valley Campus
Becker, Room 8AB Becker, Room 8AB
$100

Painting Workshop: Watercolor, Oils, Acrylics, and Pastels

This class is designed for students to select a medium of their own choice. Beginning students will study color mixing, composition, design, and painting methods. Intermediate and advanced students will learn new skills and develop unique style. There will be group critique and exchange of ideas between teacher and students in a supportive environment. Pre-registration is required.

#66816 #66818
Jan 27-Mar 17 Mar 24-May 19 (no class 3/31)
Tue, 9:30am-12:30pm Tue, 9:30am-12:30pm
Upper Valley Campus Upper Valley Campus
Wright, Room 8AB Wright, Room 8AB
$152

Visit www.napavalley.edu to learn more about Napa Valley College
Quilting Sampler and Techniques – NEW!!  

During this class we will make six (6) different blocks using various methods and techniques. Students will also explore the use of sashing, borders, corner squares, setting blocks on point and many other finishing techniques. Students must have basic quilting/sewing knowledge and have their own sewing machine and tools. Contact the instructor at trudster45@comcast.net prior to the first class for a pre-class instruction sheet. Pre-registration required.

Apr 9-May 21 (no class 5/7)  
Thu, 9:00-12:00 noon  
Upper Valley Campus  
Molina, Room 7  
$135

Sewing: Basics for All Levels

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

Jan 27-Mar 24  
Tue, 1:00-3:00pm  
Upper Valley Campus,  
Makarova-Wysocki, Room 7  
$90

Sewing: Couture

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

Apr 7-May 19  
Tue, 1:00-3:00pm  
Upper Valley Campus,  
Makarova-Wysocki, Room 7  
$75

Spring Printmaking Workshop:  
Monotype and the Hand Pulled Print

If you are a printmaker or have yet to discover the joys of a hand pulled print, then join us in the beautiful NVC upper valley printmaking studio for four weeks of bliss and discovery. Monotype is the most painterly of printmaking processes and also the most accessible. After a brief demo or lecture, we will create images on plexiglass plates and transfer them to paper using the TAKACH printing press. You can create a series, go big, stay small, or just experiment. Experience the joys of printmaking surrounded by beauty and the support of your fellow artists.

Bring sketchbook, ideas and printmaking materials if you have them to first class. A materials fee of $25 per student to be paid to instructor. Pre-registration is required.

Mar 9-Apr 6 (no class 3/30)  
Mon, 1:00-5:00pm  
Upper Valley Campus  
Willis, Room 8AB  
$160
NEW CLASS
Sew You Think You Want to Quilt

You’ve admired quilts and thought, “I wonder if I could do that?” You have a sewing machine and want to use it for something new and exciting. In this workshop you’ll be able to see the most common tools used by quilters, receive an overview of how to construct a basic quilt and discover what is involved in the quilting process. We’ll discuss everything from fabric to machines. You get to ask the instructor questions, participate in demonstrations and receive some handouts. Sew – if you ever thought you might want to try quilting, this is the workshop for you! Pre-registration required.

#66808
Mar 26
Thu, 10:00-12:00 noon
Upper Valley Campus
Molina, Room 7
$40

REGISTER:
(707) 697-2900
or
UVC_StHelena@napavalley.edu

Spring Printmaking Workshop:
Monotype and the Hand Pulled Print Drop-In #66901

Not able to commit to an entire session; purchase a drop-in card and you can select 2 days to attend that work best for you. A one-time materials fee of $25 per student to be paid to instructor.
Mar 9-Apr 6 (no class 3/30)
Mon, 1:00-5:00pm
Upper Valley Campus
Willis, Room 8AB
$90

Watercolor: All Levels

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

#66786
Jan 22-Mar 19
Thu, 5:30-8:30pm
Upper Valley Campus
Jones, Room 8
$110

#66788
Mar 26-May 28 (no class 4/2)
Thu, 5:30-8:30pm
Upper Valley Campus
Jones, Room 8
$110

Watercolor: All Levels Drop-In

Can’t make all nine classes? Purchase a drop-in card that will allow you to attend up to 5 classes in the session you purchase it for. Pre-registration is required.

#66802
Jan 22-Mar 19
Thu, 5:30-8:30pm
Upper Valley Campus
Jones, Room 8
$65

#66803
Mar 26-May 28 (no class 4/2)
Thu, 5:30-8:30pm
Upper Valley Campus
Jones, Room 8
$65
LIFELONG LEARNING: COMPUTERS AND DIGITAL DESIGN

AutoCAD Fundamentals #66902
This class teaches the beginning Computer-Aided Drafting (CAD) user fundamentals for the latest release of AutoCAD software program. The user interface, drawing aids, drawing & editing commands, layers, blocks, drawing annotation, dimensioning, and outputting drawing files to hard-copy are covered. **Pre-registration is required.**
Feb 3-Feb 26
Tue/Thu, 6:00-9:50pm
Strommen, Main Campus - NAPA, Room 3902
$341

AutoCAD Advanced #66903
This course builds on knowledge and skills gained in AutoCAD Fundamentals. Topics covered include grips, object selection settings and filters, system variables, advanced line-type creation, block attributes, externally referenced files, working with raster images, dimension style families, editing dimensions, paper-space and printing, and introduction to customization and 3D drawing. **Pre-registration is required.**
Apr 7-Apr 30
Tue/Thu, 6:00-9:50pm
Main Campus – NAPA
Strommen, Room 3902
$341

Getting Started in Digital Photography #66810
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, we’ll cover 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 and/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.**
Jan 29
Thu, 6:00-9:00pm
Upper Valley Campus
Shoemaker, Room 3
$65

Getting More from Your Digital Camera #66811
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.**
Feb 19
Thu, 5:00-9:00pm
Upper Valley Campus
Shoemaker, Room 3
$70
**Inventor Introduction to Solid Modeling**  
#66904

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.**

**Mar 3-Mar 26**  
**Tue/Thu, 6:00-9:50pm**  
**Main Campus - NAPA**  
**Strommen, Room 3902**  
**$341**

**Mac – Intermediate**  
#66776

*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).*

This is a follow-up course to the Mac Basics class or for those who have been using the Mac and already understand its basic organization and operation. There are many applications (programs) for the Mac; this course reviews both the basic operating system applications and other software that are commonly used on the Mac platform. The class will cover the following areas:

- Common operating system applications: Mail, Address Book, Text Edit, QuickTime, Image Capture, iCal, Font Book, iTunes, Safari, iPhoto, Time Machine, and Disk Utility.
- Other software options in regard to word processing, Internet, email, back-up, and personal photo work.

**Pre-registration is required.**

**Mar 7-Mar 28**  
**Sat, 10:00am-1:00pm**  
**Main Campus - NAPA**  
**Rogers, Room 3950**  
**$82**

**Conversational Spanish –Intermediate**

This course provides guided conversational practice for students at the intermediate level of Spanish. It is appropriate for students who have studied some Spanish in the past. The text is *Practical Spanish Grammar*, by Marcial Prado. The first session will start with a review of Lesson 8. **Pre-registration is required.**

**#66837**  
**Jan 22-Mar 26**  
**Thu 4:00-5:30pm**  
**Upper Valley Campus**  
**Ruston, Room 4**  
**$100**

**#66838**  
**Apr 16-May 28**  
**Thu 4:00-5:30pm**  
**Upper Valley Campus**  
**Ruston, Room 4**  
**$70**
Conversational Spanish – Advanced

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

**#66835**
Jan 21-Mar 25
Wed 4:30-6:00pm
Upper Valley Campus
Ruston, Room 4
$100

**#66836**
Apr 15-May 27
Wed 4:30-6:00pm
Upper Valley Campus
Ruston, Room 4
$70

Creative Writing Workshop

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

**#66813**
Jan 26-Mar 9
Mon, 1:00-3:30pm
Upper Valley Campus
Manwaring, Room 4
$132.50

**#66814**
Apr 6-May 18
Mon, 1:00-3:30pm
Upper Valley Campus
Manwaring, Room 4
$132.50

Honing Your Craft: Tips and Tricks for Successful Revision **#66815**

You’ve finished the first draft of your story. What now? Ernest Hemingway once said that good writing was one-tenth inspiration and nine-tenths perspiration, and to be a good writer, you need a “built-in, shockproof crap detector.” Knowledge of the elements of the genre you write in and the ability to apply the conventions of craft to your manuscript results in successful revision. This hands-on workshop reviews craft and offers tips and strategies to help you “re-vision” your work. Bring your questions and one troublesome page from your draft. Supplemental information and bibliographies will be posted on Building a Better Story at [http://analectures.wordpress.com](http://analectures.wordpress.com). Suggested reading: *Elizabeth Lyon, Manuscript Makeover: Revision Techniques No Writer Can Afford to Ignore*, (2008) Perigee Book, Penguin Group, ISBN 13-978-0-399-53395-2. Contact Ana Manwaring at [anamanwaring.com](http://anamanwaring.com).

**Pre-registration is required.**

Mar 23
Mon, 1:00-4:00pm
Upper Valley Campus
Manwaring, Room 4
$47
### Ballroom Dancing, Latin & Smooth

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

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
<th>Dates</th>
<th>Days</th>
<th>Time</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>#66768</td>
<td>Ballroom Dancing - Latin</td>
<td>Jan 26-Mar 23</td>
<td>Mon,</td>
<td>6:30-7:30pm</td>
<td>Main Campus – NAPA</td>
<td>$80</td>
</tr>
<tr>
<td>#66769</td>
<td>Ballroom Dancing - Smooth</td>
<td>Apr 6-May 25</td>
<td>Mon,</td>
<td>6:30-7:30pm</td>
<td>Main Campus – NAPA</td>
<td>$80</td>
</tr>
</tbody>
</table>

#### Tap Dance: Intermediate – Session 1 #66839

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. Minimum of 5 months of previous tap instruction. Pre-registration is required.**

<table>
<thead>
<tr>
<th>Dates</th>
<th>Time</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 27-Mar 17</td>
<td>Tue, 7:45-8:50pm</td>
<td>Rogers, Room 601A</td>
<td>$75</td>
</tr>
</tbody>
</table>

#### Tap Dance: Intermediate – Session 2 #66840

This second session is a continuation of the first class. Beginning level students must have taken the first session in order to take this section. **Shoes provided by student. Pre-registration is required.**

<table>
<thead>
<tr>
<th>Dates</th>
<th>Time</th>
<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mar 24-May 19 (no class 3/31)</td>
<td>Tue, 7:45-8:50pm</td>
<td>Rogers, Room 601A</td>
<td>$75</td>
</tr>
</tbody>
</table>

#### Tap Dance: Performance #66841

Must be enrolled in Tap Dance or other dance class performing in the Spring Dance Show. **Pre-registration is required.**

<table>
<thead>
<tr>
<th>Dates</th>
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<th>Location</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jan 27-May 19 (no class 3/31)</td>
<td>Tue, 8:50-9:45pm</td>
<td>Rogers, Room 601B</td>
<td>$36</td>
</tr>
</tbody>
</table>
LIFELONG LEARNING: MUSIC

Afro Brazilian Percussion Class #66907
Learn the basics of “Samba, Maculele, Ijexá, Samba De Rhoda, Barravento, Congo D’Ouro, Samba Reggae, 6-8, etc.” This class will review the different musical parts and instruments that create each of the different rhythms described above and how to put them together. Open from basic to intermediate skill levels. **Students are asked to bring their own instruments, however a few will be made available for use during the first class meeting.** Pre-registration is required.
Feb 25-Mar 18
Wed, 6:00-7:30pm
Upper Valley Campus
Oropeza-Legorreta, Room 9
$90

Beginning Blues Harmonica #66680
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.**
Mar 11
Wed, 7:45-9:15pm
Upper Valley Campus
Broida, Room 9
$50

Healthy Harmonica #66681
We will play the simplest of pop, folk and blues rhythms and melodies and invigorate them with simple but powerful breathing techniques to make any song deeply expressive. Breathing is our foundation, when playing harmonica and for healthy, vibrant living. No previous musical ability is required--only a desire to have fun and feel more healthy and alive!!! Students will need a major diatonic harmonica in the key of “C”, available in class for $11 if you don’t have one. $15 materials fee collected by the instructor in class. **Pre-registration is required.**
Mar 11
Wed, 6:00-7:30pm
Upper Valley Campus
Broida, Room 9
$50

Combo – Healthy Harmonica & Beginning Blues Harmonica #66682
Interested in Healthy and Beginning Blues classes? Sign up for both classes and receive a discount. (Students will need a “C” major diatonic harmonica). Instructor will have them available in class for about $11 if you don’t have one. Tapes and handouts are included in a $15 materials fee collected by the instructor in class. **Pre-registration is required.**
Mar 11
Wed, 6:00-9:15pm
Upper Valley Campus
Broida, Room 9
$80
<table>
<thead>
<tr>
<th>Course Name</th>
<th>#</th>
<th>Dates</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Music Memory and Singing for Adults</td>
<td>#66985</td>
<td>Jan. 22 – May 12</td>
<td>Thu, 1:00-2:30pm</td>
<td>Calistoga Community Center</td>
<td>MacPherson</td>
<td>No Fee</td>
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<tr>
<td></td>
<td>#66991</td>
<td>Jan. 23 – May 20 (no class 2/13)</td>
<td>Fri, 10:00-11:30am</td>
<td>Rianda House</td>
<td>MacPherson</td>
<td>No Fee</td>
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<td></td>
<td>#66986</td>
<td>Mar 19 – May 14 (no class 4/2)</td>
<td>Thu, 1:00-2:30pm</td>
<td>Calistoga Community Center</td>
<td>MacPherson</td>
<td>No Fee</td>
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<td></td>
<td>#66992</td>
<td>Mar 27 – May 22 (no class 4/3)</td>
<td>Fri, 10:00-11:30am</td>
<td>Rianda House</td>
<td>MacPherson</td>
<td>No Fee</td>
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</table>

**NATURE AND OUTDOORS**

<table>
<thead>
<tr>
<th>Course Name</th>
<th>#</th>
<th>Dates</th>
<th>Time</th>
<th>Location</th>
<th>Instructor</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>Birding Napa County</td>
<td>#66812</td>
<td>Mar 10-Apr 7</td>
<td>Tue, 8:00am-12:00pm</td>
<td>Upper Valley Campus</td>
<td>Berner</td>
<td>$90</td>
</tr>
</tbody>
</table>
Spring Flower Arranging #66908
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.
May 11
Mon, 2:00-4:00pm
Upper Valley Campus
Prevost, Room 8
$40

NEW CLASS
Victim to Victor
Have you ever wanted to hire a personal “Life Coach” but it seemed too costly, and besides you didn’t quite get what exactly it is that they do? Would you like some guidance and personal assistance in learning how, despite your life circumstances, to take charge and create the life you desire? Come experience the key components and ideas that you would receive through a “life Coaching” Program. Through instruction, demonstration and simple fun exercises you will develop tools and strategies to overcome obstacles and barriers in your life and experience making shifts and accomplishing goals! Bring a specific goal that you want to achieve so this can be an experiential process. Instructor, Catherine Audrey-Quinn is an Occupational Therapist who is also certified as a practitioner in NLP (Neuro-Linguistic Programming) and Performance (Life) Coaching. Pre-registration is required.
Apr 9-May 14
Thu, 6:00-8:00pm
Upper Valley Campus
Audrey-Quinn, Room 4
$120

WELLNESS
Introduction to Hatha Yoga and Meditation #66834
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 one-time $5 fee the instructor will collect in class. Pre-registration is required.
Jan 29-May 14 (no class 4/2)
Thu, 8:45-10:00am
First Presbyterian Church, St Helena
Walter
$90

Introduction to Hatha Yoga and Meditation Drop-In #66845
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 eight classes in a session. Pre-registration is required.
Jan 29-May 14 (no class 4/2)
Thu, 8:45-10:00am
First Presbyterian Church, St Helena
Walter
$60
Meditation for all Seasons  

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

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

Feb 17-Mar 10  
Tue, 7:00-8:00pm  
Upper Valley Campus  
Anderson, Room 5  
$90

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.

Feb 6-May 29 (no class 4/3)  
Fri, 8:00-9:30am  
Main Campus – NAPA  
Kling, Room 402  
$65

Tai Chi

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

Jan 22-May 28  
Thu, 10:45-11:45am  
Upper Valley Campus  
Comendant, Room 9  
$70
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.

#66794
Jan 22-Mar 26
Thu, 5:30-6:45pm
Upper Valley Campus
Dietz, Room 5
$105

#66795
Apr 9-May 28
Thu, 5:30-6:45pm
Upper Valley Campus
Dietz, Room 5
$84

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 a session. Pre-registration is required.

#66804
Jan 22-Mar 26
Thu, 5:30-6:45pm
Upper Valley Campus
Dietz, Room 5
$60

#66805
Apr 9-May 28
Thu, 5:30-6:45pm
Upper Valley Campus
Dietz, Room 5
$60

Yoga for Improved Health
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 one-time $5 fee the instructor will collect in class. Instructor Mary Walter has worked in clinical medicine for over 20 years. She has a BS in health science and is a licensed physician assistant and certified yoga teacher. Pre-registration is required.

Jan 27-May 12 (no class 3/31)
Tue, 8:45-10:00am
First Presbyterian Church, St Helena
Walter
$90

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

Jan 27-May 12 (no class 3/31)
Tue, 8:45-10:00am
Walter, First Presbyterian Church, St Helena
$60
PROFESSIONAL DEVELOPMENT

Become a Notary In One Day  #66806

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

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

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

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

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

A materials fee of $30 will be collected in class. Pre-registration is required.
Mar 19
Thu, 8:00am-6:00pm
Upper Valley Campus, Room 4
$99

Renewing Notaries—3 Hour: State Required Seminar  #66807

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.
Mar 19
Thu, 12:45-6:00pm
Upper Valley Campus, Room 4
$50
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Learn the basics of HTML so you can design, create, and post your very own site on the Web.

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

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

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

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

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

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

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

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

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

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

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

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

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EDUCATIONAL TRIPS AND TOURS

EDUCATIONAL TRIPS AND TOURS

Have you heard about this great community program? Trips and Tours started in 1974 with the goal of providing life-long learning opportunities to the community through educational travel.

Take a one-day trip to Bay Area destinations:

<table>
<thead>
<tr>
<th>Trip Description</th>
<th>Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tulipmania and PIER 39</td>
<td>#66940</td>
</tr>
<tr>
<td>PIER 39 comes alive in the early spring with the vibrant colors of thousands of blooming tulips and seasonal garden favorites. Tulipmania is a great time to get out and explore the many attractions at PIER 39 and nearby. Stop for lunch at one of the many restaurants, followed by shopping at more than 110 specialty shops on the Pier or stroll the surrounding neighborhood for even more options. Lunch on your own.</td>
<td></td>
</tr>
<tr>
<td>Feb 17</td>
<td></td>
</tr>
<tr>
<td>Tue, 9:00am-3:00pm</td>
<td>$30</td>
</tr>
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<table>
<thead>
<tr>
<th>Trip Description</th>
<th>Code</th>
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</thead>
<tbody>
<tr>
<td>In the Mood</td>
<td>#66942</td>
</tr>
<tr>
<td>Hop aboard the “Chattanooga Choo Choo” to “Tuxedo Junction” and get “In the Mood” to have a good time at the Marin Veterans’ Memorial Auditorium in San Rafael! In the Mood is a fully staged tribute to Glenn Miller, Tommy Dorsey, The Andrews Sisters and big band greats of the ‘40s, complete with period costumes and choreography. Come celebrate America’s greatest generation that listened and boogied to up-tempo big band rhythms and danced to intimate ballads.</td>
<td></td>
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<tr>
<td>Mar 13</td>
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</tr>
<tr>
<td>Fri, 12:00pm-5:30pm</td>
<td>$63</td>
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<thead>
<tr>
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<th>Code</th>
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<tbody>
<tr>
<td>Sake and Bento Boxes, A Taste of Japan</td>
<td>#66941</td>
</tr>
<tr>
<td>Come with us to celebrate Cherry Blossom season. We can’t go to Japan, but we’ll indulge in a taste of some of their best known products. First we’ll visit the Gekkeikan Sake production facility in Folsom. We’ll go on a guided tour of their state-of-the-art brewery and return to the tasting room where we’ll have a chance to sample their products. We may even have time to visit their beautiful koi pond and Japanese garden. Next you’ll be treated to a traditional Japanese Bento Box lunch. After lunch we’ll go the Folsom Historic District for a chance to stroll, shop, and grab a snack before heading back home. Lunch Included.</td>
<td></td>
</tr>
<tr>
<td>Apr 1</td>
<td></td>
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<tr>
<td>Wed, 8:30am-4:30pm</td>
<td>$48</td>
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<th>Code</th>
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<tbody>
<tr>
<td>Asian Art Museum</td>
<td>#66967</td>
</tr>
<tr>
<td>You’ve wanted to escape. You’ve imagined what it could be like. In 17th-century Japan, the essence of escape was the “floating world,” a phrase that referred to both the pleasure quarters in major cities and a pleasure-seeking way of life. The Asian Art Museum is hosting an exhibit with more than 70 works of art, including paintings, woodblock prints, kimonos and an almost 58-foot-long handscroll that portrays a visit to this special world. You’ll have time to check out this special exhibit and then explore the museum on your own in the morning, then we’ll reboard the bus and head over to Westfield Centre where you can grab some lunch or do some shopping. Lunch on your own.</td>
<td></td>
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<tr>
<td>Apr 30</td>
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<tr>
<td>Thu, 8:30am-5:00pm</td>
<td>$45</td>
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</table>
Empire Mine State Historic Park

Come journey with us to Grass Valley in Gold Country as we step back in time to a rich period of California history. We’ll visit the Empire Mine State Historic Park where you’ll go on a guided tour of both the cottage and the mineyard. After the tours you’ll be treated to a traditional Cornish miners’ lunch of pasties, cole slaw, ice cream, and a cookie. After lunch we’ll make a stop in the historic downtown area of Grass Valley, a circa 1800 Gold Rush era town, for a chance to shop, pick up a snack, or just stroll in this unique setting. Lunch included.

May 21
Thu, 7:45am-5:15pm
$72

Sunset Celebration

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

Jun 6
Sat, 9:00am-5:00pm
$63

France Magnifique, April 23 - May 4, 2015

Dr. Ronald Kraft
Napa Valley College President

My wife Janene and I would like to invite you to join us on an exciting trip to France, arranged through our college’s Educational Trips and Tours Program.

On this trip we’ll bask in the rich culture and romance of fascinating France on a tour that explores captivating Paris, picturesque Provence, historic Normandy and the fun-filled French Riviera. We follow the Cezanne Trail in Aix-en-Provence; enjoy a tour of the glittering gem of the Riviera, Monaco; and sip wine during our tour of a well-known winery in Vouvray. Exciting experiences like a high speed train ride through the French countryside and a spectacular dinner cruise on the Seine bring to life the joie de vivre of this fabulous country.

We’ll tour the landing beaches of Normandy, including Pointe Du Hoc, Omaha and Utah. In the Loire Valley we visit the impressive Chateau de Chenonceau, a jewel of Renaissance architecture sitting peacefully on the banks of the Cher River. We stay two nights in Nice, capital of the Cote d’Azur.

Our trip will be fully escorted and, if for any reason you have to cancel up to the day before the trip, you will receive a full refund (less the cost of the trip cancellation insurance, $230). No medical notes necessary!

For more information please call (707) 967-2940
NAPA VALLEY COLLEGE
EDUCATION TRIPS AND TOURS

Have you heard about this great community program? Trips and Tours started in 1974 with the goal of providing life-long learning opportunities to the community through educational travel.

Extended trip destinations include:

- **Elegant Ireland**
- **France Magnifique**
- **Exploring South Africa**
- **Charleston, Savannah & Jekyll Island**
- **Southern Italy & Sicily**
- **Canyon Country USA**

To request a detailed flyer of any of the trips above, call 707-967-2940

JOIN US AT OUR
TRIP INFORMATION MEETING!
TUESDAY, 1:30 PM
MARCH 31, 2015
NAPA CAMPUS, ROOM 838

Learn details about Up-coming extended trips.
Please R.S.V.P.
(707) 967-2940
BUSINESS & ENTREPRENEURSHIP CENTER

Business & Entrepreneurship Center Trainings

The goal of the Business & Entrepreneurship Center (BEC) is to strengthen the entrepreneurial spirit in California by encouraging young people to engage in entrepreneurship as a legitimate lifetime career path; assist the regional and statewide efforts to increase the success of business through partnerships and collaborations with industry, education and government; and expand entrepreneurship curriculum across community college campuses.

This spring the BEC will be offering the following trainings (for class updates or more information, please contact the BEC at (707)256-7250 or visit the BEC website at BECatNVC.org):

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, counselling 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. Weekly classes in Napa are scheduled on Tuesday evenings, 6:15-9:15pm, starting in February. Cost of the 11-week program is $375 for one person and one set of books focusing on one business. Spouses and employees are welcome for an additional $50 each. A second set of training materials is optional for $100 each. For questions or more information, call: (707) 256-7250.

Jan 27th       Feb 10
Thu, 6-8pm, Stelter  Thu, 6-8pm, Stelter
Napa Valley College, Bldg 3300  Napa Valley College, Bldg 3300
No Fee            No Fee
BUSINESS & ENTREPRENEURSHIP CENTER: HOSPITALITY

Wine Country Hospitality Symposium
Looking for a way to increase profits, stay on top of marketing innovations, deliver excellent customer service, maintain and retain the best and brightest employees, and network with some of the most successful professionals in the hospitality industry? The Wine Country Hospitality Symposium has it all! Based in the heart of the nation’s culinary and wine industry, the Symposium is a full day of speakers, seminars, lunch and wine reception that delivers techniques and strategies to catalyse the success of your food and beverage business.

9th Annual Wine Country Hospitality Symposium
NVC Upper Valley Campus in St. Helena
Tuesday, March 31, 2015
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 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. For questions or more information, call: (707) 256-7250.
(Training includes Study Guide, Test, and Card)

NAPA COUNTY
#66684
Jan 20
Napa Valley College, Bldg 3300
Tue, 4-7pm, Monahan
$30

#66686
Feb 24
Napa Valley College, Bldg 3300
Tue, 4-7pm, Monahan
$30

SONOMA COUNTY
#66688
Feb 17
SAFE-BIDCO, Santa Rosa
Tue, 9am-12pm, Monahan
$30

#66689
May 5
SAFE-BIDCO, Santa Rosa
Tue, 8:30-11:30am, Monahan
$30

#66687
Apr 7
Napa Valley College, Bldg 3300
Tue, 4-7pm, Monahan
$30

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

NAPA COUNTY
#66690
Feb 7
Napa Valley College, Bldg 3300
Sat, 9am-3pm, Monahan
$90

SONOMA COUNTY
#66692
Feb 21
SAFE-BIDCO, Santa Rosa
Sat, 9am-3pm, Monahan
$90

#66691
Apr 4
Napa Valley College, Bldg 3300
Sat, 9am-3pm, Monahan
$90

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.

NAPA COUNTY
#66763
Jan 14
Napa Valley College, Bldg 3300
Wed, 2:30-5:30pm, Minuzzo
$45

SONOMA COUNTY
#66710
Feb 10
SAFE-BIDCO, Santa Rosa
Tue, 2-5pm, Minuzzo
$45

#66709
Mar 16
Napa Valley College, Bldg 3300
Mon, 2-5pm, Minuzzo
$45

BEC: TiPS - Training for Intervention Procedures

Instead of taking chances, take TiPS training! TiPS is a certified program providing the skills to help servers, sellers, and consumers of alcohol how to prevent intoxication, drunk driving, and underage drinking. A test will be given at the end of the class and certificates are presented upon completion of training. For questions or more information, call: (707) 256-7250.

NAPA COUNTY
#66718
Apr 21
Napa Valley College, Bldg 3300
Tue, 8:30am-12pm, Stelter
$45

SONOMA COUNTY
#66720
May 14
SAFE-BIDCO, Santa Rosa
Thu, 8:30am-12pm, Stelter
$45

#66719
Apr 21
Napa Valley College, Bldg 3300
Tue, 8:30am-12pm, Stelter
$45
BEC: Winery Compliance - How to Keep Your Winery “Audit Safe”  #66722

Winery owners, GMs, CFOs, come learn about the most common holes that are discovered in the process of a federal or local (county) audit. Find out how you can spot them yourself for your own winery and learn some steps to take to make fixes now to avoid costly audit issues later. This course is designed for already existing small to medium sized wineries in Napa County, but would be of benefit to those considering starting their own wine brand. **For questions or more information, call: (707) 256-7250.**

**NAPA COUNTY**
Mar 24
Tue, 8:30-11:30am
Reynolds Napa Valley College, Bldg 3300
$40

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BEC: Winery Tasting Room Sales

The objective of this training is to give winery tasting room staff and management, as well as those interested in pursuing a tasting room career, the techniques needed to increase sales for the winery by making the tasting room experience memorable for their customers. Stressing the importance of customers leaving the tasting room highly satisfied, the course teaches sales skills and techniques that the staff will immediately put into practice in the tasting room. The training also addresses the importance of retaining customers and how to effectively communicate with them once they have left the tasting room. **For questions or more information, call: (707) 256-7250.**

**Napa County**
#66724
Mar 10
NVC Upper Valley Campus
Tue, 9am-12pm, Personette
$40

**SONOMA COUNTY**
#66725
Mar 17
SAFE-BIDCO, Santa Rosa
Tue, 9am-12pm, Personette
$40

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BUSINESS & ENTREPRENEURSHIP CENTER: SOCIAL MEDIA MARKETING

BEC: Destination Marketing  #66723

We will look at guidelines for formulating destination-oriented marketing goals and strategies; cover the trend issues and challenges influencing tourism destination marketing and identify the elements that combine to create an integrated destination marketing plan, including harnessing social media.

At the completion of our destination marketing seminar, the participants acquire professional knowledge, insights and practical tools. **For questions or more information, call: (707) 256-7250.**

**NAPA COUNTY**
Apr 13
Tue, 8:30-11:30am
TBD, Napa Valley College, Bldg 3300
$40
**BEC: Hands-On Facebook for Business (Start-Up) #66712**

A Facebook account and personal profile is required for class participation. The first of two Hands-On Facebook workshops is for start-ups and will focus on the difference between a personal profile and a business page. Students of this class should understand basic Facebook practices from their personal profile, including:

1. How to connect with friends
2. How to post a status update
3. How to like business, brand, and organization pages

In this class, students will learn:

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

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

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<td>Tue, 9:00am-12pm</td>
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<tr>
<td>Rego, Napa Valley College Main Campus</td>
<td>SAFE-BIDCO, Santa Rosa</td>
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<tr>
<td>- NAPA, Room 1833</td>
<td>Tue, 5:30-8:30pm, Rego</td>
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**BEC: Hands-On Facebook for Business (Advanced)**

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

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

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<td>Feb 17</td>
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<tr>
<td>Napa Valley College Main Campus - NAPA, Room 1833</td>
<td>SAFE-BIDCO, Santa Rosa</td>
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<tr>
<td>Tue, 9am-12pm, Rego</td>
<td>Tue, 5:30-8:30pm, Rego</td>
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</table>
BUSINESS & ENTREPRENEURSHIP CENTER: SUSTAINABLE AGRICULTURE

BEC: Urban Farming for Profit #66721
This training will inform you on irrigation, growing vegetables and fruits to generate income, supplying affordable, healthy, fresh food to your neighbors and the community. A well-designed and implemented urban farm needs little start-up capital and is capable of adapting to changes in rainfall, temperature, fuel prices and economic conditions. This class will meet at Napa Valley College Building 3300 and walk to the garden behind the College. Appropriate attire for outside gardening is recommended. For questions or more information, call: (707) 256-7250.

NAPA COUNTY
Mar 21
Sat, 9am-12pm
Bianco, Napa Valley College, Bldg 3300, Conf Rm
$30

9TH ANNUAL WINE COUNTRY HOSPITALITY SYMPOSIUM
MARCH 31, 2015
8:00am-4:00pm

The Symposium is a full day with speakers, seminars, lunch and wine reception that delivers techniques and strategies to catalyse the success of your food and beverage business.

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
SMALL BUSINESS DEVELOPMENT CENTER TRAININGS

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

This spring we will offer the following low cost sessions (for class updates or more information, please contact the Napa-Sonoma SBDC at (707)256-7250 or visit the SBDC website at www.NapaSonomaSBDC.org):

SMALL BUSINESS DEVELOPMENT CENTER: BUILD A BETTER BUSINESS

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

#66762
Jan 15
Napa Valley College, Bldg 3300
Thu, 12-3pm, Stelter
$30

#66731
Jan 22
Napa Valley College, Bldg 3300
Thu, 12-3pm, Stelter
$30

#66732
Feb 5
Upper Valley Campus, St Helena
Thu, 2-5pm, Jinnett
$30

#66733
Mar 5
Napa Valley College, Bldg 3300
Thu, 12-3pm, Jinnett
$30

#66734
Apr 2
American Canyon Chamber of Commerce
Thu, 12-3pm, Jinnett
$30

#66735
May 7
Napa Valley College, Bldg 3300
Thu, 5:30-8:30pm, Stelter
$30

SONOMA COUNTY

#66761
Jan 14
SAFE-BIDCO, Santa Rosa
Wed, 12-3pm, Liberman
$30

#66736
Feb 4
Petaluma Chamber of Commerce
Wed, 12-3pm, DeGaetano
$30

#66737
Mar 4
SAFE-BIDCO, Santa Rosa
Wed, 5:30-8:30pm, Liberman
$30

#66738
Apr 1
SAFE-BIDCO, Santa Rosa
Wed, 5:30-8:30pm, DeGaetano
$30

#66739
May 6
SAFE-BIDCO, Santa Rosa
Wed, 5:30-8:30pm, Meyerhoff
$30
**SBDC: Build a Better Business – Business Plan Basics**

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.**

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<tr>
<td>Mar 19</td>
<td>Jan 21</td>
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<td>Napa Valley College, Bldg 3300</td>
<td>SAFE-BIDCO, Santa Rosa</td>
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<td>Thu, 12-2pm, Jinnett</td>
<td>Wed, 12-2pm, Cervantes</td>
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| #66727      | #66729        |
| May 14      | Jan 21        |
| Napa Valley College, Bldg 3300 | SAFE-BIDCO, Santa Rosa |
| Thu, 12-2pm, Jinnett | Wed, 12-2pm, Cervantes |
| $30         | $30           |

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**SBDC: Build a Better Business – Developing a Marketing Plan**

Developing an effective marketing plan is essential to your business success! This workshop explores the marketing research necessary to identify customers, industry trends and the competition. Guidelines to developing your marketing plan are provided by a marketing expert. **For questions or more information, call: (707) 256-7250.**

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<td>Napa Valley College, Bldg 3300</td>
<td>Rohnert Park Chamber of Commerce</td>
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<tr>
<td>Thu, 12-2pm, Jinnett</td>
<td>Wed, 12-2pm, Wentworth</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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<td>Napa Valley College, Bldg 3300</td>
<td>SAFE-BIDCO, Santa Rosa</td>
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<td>Sat, 9am-3pm, Stelter</td>
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| #66745      | #66751        |
| Apr 25      | May 16        |
| Napa Valley College, Bldg 3300 | SAFE-BIDCO, Santa Rosa |
| Sat, 9am-3pm, Stelter | Sat, 9am-3pm, Stelter |
| $50         | $50           |
SBDC: Build a Better Business

The 3R’s to Developing Marketing Strategy

This workshop provides the process & resources for researching your type of business, for identifying & reaching your customers through marketing strategies, and for ways of retaining those customers. The development of a good marketing plan is essential to business success. Find out how to identify customers by researching your industry, your competition, and your market. Learn the most effective ways of reaching those customers through your marketing strategies. Determine methods for retaining your customers. For questions or more information, call: (707) 256-7250.

NAPA COUNTY
#66742 Mar 12 Napa Valley College, Bldg 3300 Thu, 12-2pm, Jinnett $30
#66743 Apr 9 Napa Valley College, Bldg 3300 Thu, 12-2pm, Jinnett $30

SBDC: Build a Better Business

Understanding Small Business Financials & Recordkeeping

This course starts at the very basic and build your knowledge and understanding in simple to understand steps. This course is intended to help current small business owners who would candidly answer, “only my accountant knows” when asked about the financial status of their business. It is also intended for entrepreneurs wanting to start a new business. One of the first things all the books on business start-up tell you is that you need a business plan. The second thing is that you can’t prepare a business plan without projecting financial performance data. Also, the instructor will provide a framework to good recordkeeping practices. For questions or more information, call: (707) 256-7250.

NAPA COUNTY
#66748 Feb 12 Napa Valley College, Bldg 330 Thu, 5:30-8:30pm, Toering $30
#66749 Apr 16 Napa Valley College, Bldg 330 Thu, 12-3pm, Toering $30

SONOMA COUNTY
#66759 Feb 11 SAFE-BIDCO, Santa Rosa Wed, 5:30-8:30pm, Toering $30
#66760 Apr 22 SAFE-BIDCO, Santa Rosa Wed, 12-3pm, DeGaetano $30
**SMALL BUSINESS DEVELOPMENT CENTER: CUSTOMER SERVICE ACADEMY**

**SBDC: CSA: Customer Service #66683**

This training is designed to provide participants with the necessary skills and attitudes to effectively meet and exceed customer expectations. **For questions or more information, call: (707) 256-7250.**

**NAPA COUNTY**

Jan 22

Thu, 8:30-11:30am

Stelter, Napa Valley College, Bldg 3300

$30

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**SMALL BUSINESS DEVELOPMENT CENTER: GENERAL BUSINESS**

**SBDC: Preventing Embezzlement #66755**

Embezzlement in companies and non-profits are on the rise. This seminar will provide a good grounding in how to make sure your financial resources are not embezzled by an employee. 1. Warning signs that embezzlement may be occurring at your company; 2. Strategies for preventing embezzlement; 3. Legal aspects of dealing with embezzlement; 4. Case studies of embezzlements and how they could have been prevented. **For questions or more information, call: (707) 256-7250.**

**SONOMA COUNTY**

Mar 25

Wed, 5:30-8:30pm

Liberman, SAFE-BIDCO, Santa Rosa

$30

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**SBDC: Patents, Trademarks & Copyrights: Protecting Your Intellectual Property**

This class provides an introduction to Patents, Trademarks, Copyrights, and Trade Secrets (the tools for protecting Intellectual Property) and helps attendees understand which tools work for which Intellectual Property. The class also provides attendees with enough information to decide what Intellectual Property their business has and what the next steps to protecting those assets should be. The class will also cover issues like the value of / cost of pursuing foreign protection, as well as the reality of the cost of fighting plagiarism, counterfeiting, and infringement. The class will also cover the risk of accidentally infringing on the Intellectual Property rights of others. **For questions or more information, call: (707) 256-7250.**

**NAPA COUNTY**

#66746

Mar 26

Napa Valley College, Bldg 3300

Thu, 5:30-8:30pm, Toering

$30

**SONOMA COUNTY**

#66747

Apr 8

SAFE-BIDCO, Santa Rosa

Wed, 5:30-8:30pm, Toering

$30
SMALL BUSINESS DEVELOPMENT CENTER: SALES/MARKETING

SBDC: Identify, Evaluate and Update your Marketing Strategy  
#66740

Learn how you can implement new strategies for marketing your business. This workshop provides an objective look at past and current marketing strategies used by the attendee’s business. New and current ways to market are introduced. Review past and current marketing strategies that you have used in your business. What works/ worked; what doesn’t/didn’t; Identify and Evaluate current marketing strategies that are effective; Increased networking; Encouraging WOM; Effective use of website; Utilizing Social Media; Discuss how what you are doing now can be updated. For questions or more information, call: (707) 256-7250.

NAPA COUNTY
Mar 26
Thu, 12-2pm
Jinnett, Napa Valley College, Bldg 3300
$30

SBDC: Marketing Your Business on the Internet  
#66754

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.

SONOMA COUNTY
Feb 25
Wed, 5:30-7:30pm
Balach, SAFE-BIDCO, Santa Rosa
$30

SBDC: Pricing Strategy and Methods for Marketplace Success  
#66752

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.

NAPA COUNTY
Mar 12
Thu, 5:30-8:30pm
Toering, Napa Valley College, Bldg 3300
$30
SBDC: Social Media Starter Kit (Start-Up)
Do you have a social media strategy? This class covers specific social media tools and what they can do, how to create a strategy, and editorial calendars. This class is designed for business owners and marketers for companies. Learning Outcomes include understanding the variety of social media tools • understanding the structure and creation of a social media strategy • have a beginning of an editorial calendar. Bring your laptop or tablet and passwords. Also includes one-on-one time with the instructor. **For questions or more information, call: (707) 256-7250.**
SONOMA COUNTY
#66756 Mar 11 SAFE-BIDCO, Santa Rosa Wed, 5:30-8:30pm, Rego $30

#66758 May 13 SAFE-BIDCO, Santa Rosa Wed, 5:30-8:30pm, Rego $30

SBDC: Social Media Starter Kit (Advanced)
Now that you have a strategy, let’s look at what makes them successful. The class covers managing a campaign (timing), tracking performance, and creating a crisis plan. You will walk out with an action plan for success!
This class is designed for business owners and marketers for companies. Learning Outcomes include how to devote time to the management of campaigns • how to understand analytics • how to drive traffic to social networks and points of conversion. Bring your laptop or tablet and passwords. Also includes one-on-one time with the instructor. **For questions or more information, call: (707) 256-7250.**
SONOMA COUNTY
Mar 18
Wed, 5:30-8:30pm
Rego, SAFE-BIDCO, Santa Rosa $30

SMALL BUSINESS DEVELOPMENT CENTER: PROCUREMENT
SBDC: How to do Business with the State & Become Certified
Learn how the California Department of General Services (DGS) helps to better serve small businesses. DGS will provide strategic information and tools about business services to state agencies. Also, learn how to get certified! The Small Business (SB) and Disabled Veteran Business Enterprise (DVBE) Certification Programs were established by the State to increase business opportunities for the SB and DVBE community. These programs help SBs and DVBEs participate on a more level playing field when competing for state contracts. To register contact the Napa-Sonoma SBDC at 707-595-0060 or go to NapaSonomaSBDC.org. **For questions or more information, call: (707) 256-7250.**
NAPA COUNTY
Mar 19 Napa Chamber of Commerce Thu, 9am-12pm, Gross No Fee

SONOMA COUNTY
Feb 19 SAFE-BIDCO, Santa Rosa Thu, 9am-12pm, Gross No Fee

May 14 Napa Chamber of Commerce Thu, 9am-12pm, Gross No Fee

SONOMA COUNTY
Apr 16 SAFE-BIDCO, Santa Rosa Thu, 9am-12pm, Gross No Fee
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.

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

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

YOUNTVILLE VETERAN’S HOME
260 California, Yountville

Singing/Music Basic
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
PARTNER LOCATIONS

AMERICAN CANYON
American Canyon Chamber of Commerce
3427 Broadway, Suite F-3

CALISTOGA
Calistoga Junior-Senior High School
1608 Lake St
Calistoga Community Center
1307 Washington St
Calistoga Presbyterian Church
3rd and Washington Streets
Calistoga Up Valley Family Center
1500 Cedar St

NAPA
Small Business Development Center
Napa Valley College, Bldg 3300

ST. HELENA
Riandra House
1475 Main St
St Helena Up Valley Family Center
1440 Spring St
First Presbyterian Church
1428 Spring St

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

Visit www.napavalley.edu to learn more about Napa Valley College
REGISTRATION INFORMATION

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

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

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

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

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

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

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

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

CONTACT US WITH QUESTIONS

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

ADA Compliance: For information regarding the college’s equal opportunity policy, contact Oscar de la Haro, Vice President, Student Services and Title IX Compliance Officer, (707) 256-7360. For information regarding the requirements of Sections 503 and 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities, contact Special Services, (707) 2533080 (voice), (707) 2533085 (TDD).

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

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

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

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

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

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

Prohibition Of Unlawful Discrimination: The College is committed to providing an educational environment free from discrimination and harassment. To that end, Board Policy D1130, Equal Employment and Educational Opportunities and Unlawful Discrimination, states that no person shall be unlawfully denied full and equal access to, the benefits of, or be unlawfully subjected to discrimination, in whole or in part, on the basis of ethnic group identification, national origin, religion, age, sex, gender, race, color, ancestry, sexual orientation, or physical or mental disability, or on the basis of these perceived characteristics or based on association with a person or group with one or more of these actual or perceived characteristics, in any program or activity offered by the Napa Valley Community College District. Board Policy D1130 applies to application for and treatment in college employment, as well as admission, access, and treatment in college programs and activities, including but not limited to: academic admission, financial aid, educational services, and athletics.

To file a complaint of unlawful discrimination, individuals should contact Laura Ecklin, Dean of Human Resources, Room 1339K, phone (707) 253-3366. Non-employment complaints must be filed within one year of the date of the alleged unlawful discrimination or within one year of the date on which the complainant knew or should have known the facts underlying the allegation of unlawful discrimination.

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

Special Assistance: If you are interested in taking a Community Education course but have a disability that you feel might interfere with your classroom performance, contact the Office of Special Services, (707) 2533080 to find out about reasonable accommodations available.

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

Waiting Lists: If an enrollment is received for an activity, which has been filled, the check will be returned and your name will be placed on a waiting list. If you are waitlisted, please do not go to the class unless contacted by our office. If space becomes available, you will be contacted.
To assist the college in complying with federal and state requirements and to provide needed services, you are urged to supply the following voluntary information. This information is confidential and will not affect your admission status.

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

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

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

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

3 or 4 digits

Authorized Signature _________________________ Card Holder _________________________
9TH ANNUAL WINE COUNTRY HOSPITALITY SYMPOSIUM

Tuesday
March 31, 2015
The Symposium is a full day from 8:00am-4:00pm with speakers, seminars, lunch and wine reception that delivers techniques and strategies to catalyse the success of your food and beverage business.
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.

SPRING RESTAURANT

Tuesday-Friday
May 5-22, 2015
$40
Each spring our Professional Culinary Students work together to prepare a multi-course luncheon to gain real-time experience of working in a fine dining restaurant. Meals are prepared using produce from our organic student garden, eggs from our own hens and humanely raised meat products from the local purveyors.
Our Spring Restaurant is an 8-course degustation menu developed by the students themselves, designed to be a treat for all your senses. We are also proud to serve wine that has been generously donated by some of the area’s finest wineries.
Reservations accepted starting at 9:00am on 4/14/2015. Call (707) 967-2903 to reserve your seat.

MARKETPLACE

Marketplace is a well-attended, public event designed to showcase students’ technical and creative culinary skills. Cooking demonstrations and comparative tastings are provided by students giving potential employers and community members an opportunity to meet and greet our future chefs.
Visit our website at www.napavalleycookingschool.org