Welcome to Napa Valley College where our mission is to prepare students for their roles in a diverse, dynamic, and interdependent world. Napa Valley College has been selected as the #1 community college in California and as we near our 75th anniversary, we continue to be an open-access, degree-and certificate-granting institution that is committed to student achievement through high-quality programs and services. Our dedicated faculty and staff are continuously evaluating and improving our transfer programs and are focused on student learning in career technical education and training, basic skills, noncredit instruction and self-supporting community and contract education as important elements to a comprehensive community college experience.

Our one-of-a-kind ‘Campus in the Vineyards’ provides you with an academically rich, multicultural learning experience that will prepare you not only to realize your goals and pursue meaningful lifework, but also to be a socially responsible contributor to your community—locally and globally. Our beautiful Upper Valley Campus in St. Helena is a wonderful place to embrace the lessons of the rich beauty which surrounds us here in the Napa Valley.

I invite you to discover and experience the wonderful range of community education classes and campus activities that bring us together to enjoy world renowned talent performed during Music in the Vineyards in August, the honored celebration of Dia de los Muertos in November and the delectable seasonal treats of the Napa Valley Cooking School's Winter Restaurant in December.

Although you may just now be joining the Napa College family, it is clearly more crucial than ever to gain the valuable training and technical expertise that our college can provide in your journey toward gaining the knowledge and skills necessary to compete and thrive in an increasingly technological and culturally diverse world. Along with our outstanding faculty and staff, I am dedicated to supporting you in your choice of Napa Valley College!
REGISTRATION OPTIONS

The best way to save your place in our classes is to Pre-Register. See easy options below:

ONLINE
Visit: www.napavalley.edu/commedreg to register and pay online instantly!

PHONE
Use our completely secure 24-hour voicemail registration service. Dial (707) 967-2900, press Option 6. If you are adding more than one person to attend each class, please say their name, date of birth, and state you authorize use of the same payment method.

MAIL
Include a check or credit card information with the enrollment form.
Mail to: NVC Upper Valley Campus
1088 College Ave
St Helena, CA 94574

WALK-IN
UVC office hours are Mon - Thurs 9:00 AM - 5:00 PM, and Fridays 9:00 AM-4:00 PM
(Napa Valley College is closed on Fridays during June and July.)

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VISIT WWW.NAPAVALLEY.EDU/UPPERVALLEYCAMPUS
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
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

Institutional Learning Outcomes
Students who receive a degree from Napa Valley College will demonstrate the following:
Communication & Collaboration
Critical Thinking & Information Competency
Global Awareness & Civic Responsibility
Personal Responsibility
Napa Valley Cooking School prepares aspiring chefs for careers in fine dining. Our fast-paced professional program provides:

hands-on training
low student-to-teacher ratio
access to Napa Valley’s chefs
global expernships

For twenty years, we’ve offered students a 100% Job Placement rate.

www.napavalleycookingschool.org/apply
1088 COLLEGE AVE | ST HELENA, CA 94574 | 707-967-2910
### COLLEGE CLASSES: CREDIT

Students may register online through WebAdvisor or in person at either the main Napa campus or our Upper Valley Campus. For more information please contact Alfredo Hernandez, Student Services Specialist, at AHernandez@napavalley.edu or by phone at (707) 967-2903.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
<th>Description</th>
<th>Date</th>
<th>Time</th>
<th>Instructor Room</th>
<th>Cost</th>
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<tbody>
<tr>
<td>ANTH-122-69004</td>
<td>Magic, Ritual, and Belief</td>
<td>3</td>
<td>Cross-cultural study of magic, ritual, myth, ancestor worship, and witchcraft using the theories and methods of anthropology. Emphasis is on understanding the role of belief and ritual within a given cultural context, as well as broader comparisons to derive insight into the general functions of belief and ritual in human life. Recommended Preparation: ENGL 90 with a minimum grade of C or better.</td>
<td>Sep 5- Dec 17</td>
<td>Mon/Wed, 3:30PM-5:00PM</td>
<td>Freitas, Room 2</td>
<td>$46/per unit</td>
</tr>
<tr>
<td>ENGL-90-68871</td>
<td>Preparing College Read &amp; Writing</td>
<td>4</td>
<td>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. Prerequisite: ENGL 85 or appropriate assessment score required.</td>
<td>Aug 15-Dec 16</td>
<td>Mon/Wed, 9:30AM-11:20AM</td>
<td>Brodie, Room 7</td>
<td>$46/per unit</td>
</tr>
<tr>
<td>HIST-152-69049</td>
<td>Women in 20th-Century America</td>
<td>3</td>
<td>The political, economic and cultural experiences of women of the United States from the late 19th to the 20th centuries. Includes oral histories of living citizens. Commonalities and differences of women (Native American, African American, Latina/Chicana, Asian American and Euro American backgrounds) will be contrasted and compared. Recommended Preparation: ENGL 90.</td>
<td>Aug 15-Dec 16</td>
<td>Mon, 6:00PM-8:50PM</td>
<td>Alexander, Room 7</td>
<td>$46/per unit</td>
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</table>
CREDIT CLASS REGISTRATION

FIVE STEPS TO ENROLL:

1. APPLY FOR ADMISSION
2. COMPLETE AN ORIENTATION
3. COMPLETE THE ASSESSMENT PROCESS
4. COUNSELING/ADVISING SESSION
5. REGISTER & PAY FOR CLASSES

napavalley.edu/studentservices/AR/Pages/HowtoApply.aspx

POLI-120-69102 Introduction to the Principles of American Government I 3 units
Introduction to American political processes and institutions. Topics include the constitutional framework of national, state, and local government, federalism, the presidency, Congress, political parties, voting and elections, public opinion and the role of the media. Recommended Preparation: ENGL 90.
Aug 15-Dec 16
Tue/Thu, 12:30PM-1:45PM
Kiraly, Room 7
$46/per unit

PSYC-120-69156 General Psychology 3 units
This course provides a general introduction to the field of psychology. Topics covered include research methods, neuropsychology, sensation and perception, cognitive psychology, developmental psychology, personality, social psychology, and clinical psychology. Recommended Preparation: ENGL 90 or equivalent
Aug 15-Dec 16
Tue/Thu, 11:00AM-12:15PM
Willey-Kahn, Room 7
$46/per unit

SPCOM-122-68919 Public Speaking 3 units
This course focuses on developing the skills needed to research, organize and present effective speeches for a variety of audiences and occasions. Additional topics include reducing speech apprehension, use of visual aids, argumentation, critical thinking and critical listening.
Aug 15-Dec 16
Fri, 12:30PM-3:20PM
Gross, Room 7
$46/per unit

The Upper Valley Campus (UVC), part of Napa Valley College, serves the upper Napa Valley communities with quality education. Advantages of taking classes at UVC include:

- Flexible schedules
- Available spots in high demand classes
- Excellent student support services
- Low student-to-faculty ratio with small class sizes
- Money savings by staying close to home (centrally located)
- Free parking
NON-CREDIT CLASSES

Basic Computer Skills #69756
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.
Aug 25-Nov 17
Thu, 1:00-2:50pm
Upper Valley Campus
Stubitsch Room 3
No Fee

GED Preparation #69746
This course will prepare individuals to successfully complete the high school equivalency examination. The course materials covered in this class will be math, social science, English, natural science and literature. Registration will take place in class.
Aug 16-Dec 15
Tue/Thu, 6:00-8:00pm
Calistoga Elementary School, Library
Taylor
No Fee

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

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.

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. Inscribase en la clase.

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. A placement test will be given the first day of class and an assessment exam will be given the last week of class for students wishing to advance.
#69683
Aug 23-Dec 15
Tue/Thu, 8:40-11:30am,
Calistoga Family Apartments, Community Room
Wexler
No Fee
<table>
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<tr>
<th>Course</th>
<th>Description</th>
<th>Registration Details</th>
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<tr>
<td><strong>ESL Intermediate</strong></td>
<td>This course is designed for students whose primary language is not English. The emphasis will be on understanding English both in conversation and writing at the intermediate level. A placement test will be given the first day of class and an assessment exam will be given the last week of class for students wishing to advance.</td>
<td>#69682</td>
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<td>Aug 22-Dec 14</td>
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<td></td>
<td></td>
<td>Mon/Wed, 8:40-11:30am, Calistoga Family Apartments, Community Room</td>
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<td>No Fee</td>
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<tr>
<td><strong>ESL Multi-Level</strong></td>
<td>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. Students are encouraged to take this class to gain proficiency of the English language as well as practice and enrichment for everyday use. A placement test will be given the first day you attend class to assess your level.</td>
<td>#69684</td>
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<td>Aug 16-Dec 15</td>
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<td>Tue/Thu, 6:00-8:00pm</td>
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<td>No Fee</td>
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<td><strong>ESL Multi-Level -- Family ESL</strong></td>
<td>Families welcome! Parents and children can learn English together in an encouraging, relaxed environment. We will emphasize practical vocabulary and phrases for medical visits, shopping, phone messages, school visits, and how to help students with homework. We will use many learning methods including newspapers, stories, books, music, art, sports and movies to show how to speed up English skills. This class is for beginners as well as more advanced English speakers.</td>
<td>#69740</td>
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<td>Aug 16-Dec 13</td>
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<td>Tue, 6:00-8:00pm</td>
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<td>No Fee</td>
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<td><strong>Prep for College ESL</strong></td>
<td>This course is designed for non-English-speaking students who are interested in eventually pursuing studies at a college level. This course will help to prepare students for Napa College’s credit ESL classes. The emphasis is on basic grammar and vocabulary which the students will need to begin to function in a college environment. Literacy in native language is recommended.</td>
<td>#69736</td>
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<td>Aug 16-Dec 15</td>
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<td>Tues/Thu, 4:00-5:50pm</td>
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<td>No Fee</td>
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NON-CREDIT: CLASSES FOR OLDER ADULTS

Pre-registration is recommended for these popular classes. You can also drop-in on the first day of class, but it may already be full in which case you will be waitlisted.

Autobiography Writing

If you’ve lived a life, you have a story to tell, this course, for beginning or seasoned writers, gives you the tools as well as the attitude you need to begin shaping stories from the rich, raw material of your life. You will learn how to touch memories and moments, making them come alive through your writing. Practice exercises, shared in class, help you create a compelling piece using effective imagery, dialogue and details.

#69692 (Pre-registration at Rianda House)
Sept 12-Dec 12 (no class on 10/24, 10/31 and 11/7)
Mon, 3:00-5:00pm
Rianda House
Manwaring
No Fee

#69691 (Pre-registration at the Calistoga Community Center)
Aug 15-Dec 14
Mon/Wed, 1:00-3:00pm
Calistoga Community Center
Baker
No Fee

#69690 (Pre-registration at the Veterans Home)
Sep 6-Oct 27
Tue/Thu, 10:00-11:15pm
Yountville Veterans Home, Music Room 129B
Baker
No Fee

Mindful Singing

This class will provide an opportunity to experience and participate in a music setting through singing and playing rhythm instruments. No previous musical experience necessary.

#69689
Aug 16-Dec 15
Tue/Thu, 1:00-3:00pm
Calistoga Community Center
MacPherson
No Fee
VISIT WWW.NAPAVALLEY.EDU/UPPERVALLEYCAMPUS

Visual Expression

This non-credit course provides older adults with the opportunity to expand their knowledge of the visual arts through the study of various artistic techniques, tools and materials. In addition to hands-on projects, students will also explore the role of art in current and past cultures. Please register in advance for these popular classes!

#69688
Aug 15-Dec 12
Mon, 9:00-12:00pm
Upper Valley Campus, Room 8
Becker
No Fee

#69687
Aug 17-Dec 14
Wed, 2:00-5:00pm
Upper Valley Campus, Room 8
Becker
No Fee

#69686
Aug 16-Dec 13
Tue, 9:30-12:30pm
Upper Valley Campus, Room 8
Wright
No Fee

#69685
Aug 18-Dec 8 (no class 10/6)
Thu, 1:00-4:00pm
Veteran’s Home, Creative Arts Center
Orlando
No Fee

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

Singing/Music Basic -- YOUNTVILLE VETERAN’S HOME, 260 California, Yountville

This class will provide an opportunity to experience and participate in a music setting through singing, movement and playing rhythm instruments. Music fundamentals and history of songs will be presented with discussion and reminiscence encouraged.

Mon 1:00-2:30pm, MacPherson
Mon 2:30-4:00pm, MacPherson
Tue 1:30-3:00pm, Heims
Tue 3:00-4:00pm, Heims
Tue 4:00-5:00pm, Heims
Wed 1:00-2:50pm, MacPherson
Thu 1:30-3:00pm, Heims
Thu 3:00-4:30pm, Heims

HEALTHCARE TRAINING

Napa CPR is an American Heart Association Training Center providing ACLS, PALS, BLS for Healthcare Providers, and CPR courses. In addition, EMS CEU courses and community health classes are available for the general public. For more information regarding our offerings, please go to: www.napacpr.com or call the Health Occupations office at (707) 256-7600.

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.
KIDS IN THE KITCHEN—Custom Classes: Birthdays for Culinary Kids or Teens—All New

An ideal alternative for your mini foodies or upcoming chefs, classes such as Sushi 101, Kid’s Cupcakes, Pizza Party are all great ideas to celebrate a birthday. Chef Maggie will lead the kids in a laid-back class culminating in a meal they’ve cooked themselves!

Bring a birthday cake if you would like to or have the Napa Valley Cooking School cater your cake for an additional cost. Logo Aprons, Logo Water bottles, Chef’s Hats, Culinary T-shirts are available as Party Favors at an additional cost. 3 hour classes (available Saturdays, 11:00-2:00) starting at $950.00 for 10 kids—a party they will never forget! Give us a call at (707) 967-2900 to book your next party.

ABOUT THE CHEF

Maggie Noble, “Chef Maggie”, a Pennsylvania native is both Alumni and Adjunct Instructor of Napa Valley Cooking School. Heavily involved in the Food Enthusiast program while she was with the school full-time, we are lucky to have secured her to share her passion for educating kids and adults about the total food cycle from seed to plate.

The season of giving is fast approaching. Looking for a holiday present, birthday or anniversary gift that is unique for your special someone, friend, family member or co-worker?

How about a Napa Valley Cooking School Gift Certificate

Gift certificates are available in either $85, $95, or $100 denominations and entitles the bearer to sign up for the Food Enthusiast class of their choice. Let them know you think they’re special!

To purchase a certificate, call (707) 967-2900 or email us at UVC_StHelena@napavalley.edu
FOOD AND WINE ENTHUSIAST PROGRAM

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 11 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 Dubrulé Culinary Institute of Canada, after returning from a seven-year stint in award winning hotels and restaurants in Australia and England.

Gastropub—All New #69704
One of Chef Barbara’s favorite pastimes is sampling great Gastropub Food on her travels; served with cold beer, or a tasty cocktail, Chef B manages to work these great ideas into her home entertaining, to her guests’ delight! Tonight let’s roll up our sleeves and make some yummy soul-satisfying food for Friday nights, Sunday football or any time you crave some comfort food. Tonight’s indulgences will be modern twists on some old classics and hopefully a handful of great new recipes to add to your repertoire of crowd pleasing snacks and cozy food, perfect for winter entertaining or Thanksgiving starters! Bacon Beignets with Maple Crème Fraiche, Tater Tots with Smoked Onion Dip, Meatloaf Sliders with Red Onion Jam and Charred Chili Aioli, Poutine (the great Canadian classic of French Fries, Cheddar Cheese Curds and Gravy) , Grilled Cilantro Wings with Sweet Chili Sauce, Queso Fundido and Olive Cheese Balls.

Hands-On
Tue, Sep 27 - 6:00-9:00 pm
Upper Valley Campus Kitchen
Alexander
$85

Regional Chinese Dinner #69705

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

Hands-On
Tues, Oct 18 - 6:00-9:00pm
Upper Valley Campus Kitchen
Alexander
$85

Vegetables—The Center of the Harvest Table (You won’t even miss the meat!) #69707

All those wonderful fall vegetables and what to do with them? If you are looking for tasty ways to incorporate more vegetables into your family’s diet, without sacrificing flavor—this is the class for you. Cold fall nights are perfect for these family dinners that will leave you satisfied and not even missing the meat. Tonight’s menu: Garlic Dinosaur Kale with Burrata and Grilled Toast, Green Pancakes with Roasted Tomatoes and French Feta, Roasted Winer Vegetable Couscous with Preserved Lemons and Marcona Almonds, Green Risotto with Pancroptato, Late Summer Pepper Shakshuka with Baked Farm Eggs, Creamed Mushrooms and Parsnip Gnocchi, Charred Cauliflower with Cumin, Lentils, Chickpeas and Lemon-Mint Skyr.

Hands-On
Tues, Nov 22 - 6:00-9:00pm
Upper Valley Campus Kitchen
Alexander
$85

“Chef’s Table” Pop Up Restaurant— Modern Indian #69706

Back by Popular Demand---the Chef’s Table with Adam Busby and Barbara Alexander---the perfect class for all you food enthusiasts to observe two professional chefs preparing a 6- course dinner for 20—and making it look easy! In this class--part demonstration--part reality cooking show, you will be in the midst of 2 chefs cooking together to make a 5 course dinner. You will receive recipes, a complete prep time-table, and may be invited to join in the plating, or stir the sauce! Come alone or with friends and share an evening with fellow foodies, eating, tasting wines and watching 2 chefs prepare a modern Californian autumnal menu using only the freshest, farm-grown, seasonal ingredients. You will be ready to pull this one off at home and make it look easy. Tonight’s menu will be a modern Californian menu featuring local ingredients with an exotic Indian twist.

Modern Indian
Seared Hudson Valley Foie, Tomato Ginger Chutney

Smoked Eggplant Salad with Chilled & Spiced Consommé
24 Carrots: Olive Oil & Green Cardamom-Poached, Savory Indian Granola, Carrot Top Pesto, Lassi
Butter-Poached Halibut, Tamarind, Fresh Coconut and Curry Leaves
Sous-Vide Lamb, Fenugreek, Mint Chutney, Vegetable Chana Pakora
Roasted Pineapple, Coconut Semifreddo, Mango Air, Coconut Glass

Demonstration and Dinner
Thu, Nov 10 - 6:00-9:00pm
Upper Valley Campus Kitchen
Alexander & Busby
$125

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. In January 2004 Chef Adam received the honor of Certified Master Chef—one of only 61 in America! Chef Adam, is Director of Special Culinary Operations at the Culinary Institute of America.
The Perfect Steak #69708

Back by Popular Demand! Some of the tastiest steaks are secrets the butcher doesn’t tell you about! The pro’s call them “under-utilized” and they just so happen to be inexpensive and delicious. We’ll begin the evening with a brief talk about meat cuts and grades to make YOU the expert when purchasing meat. We’ll take a look at different fire types and fuel selection to give your cooking the best flavor, and we’ll also discuss techniques for getting your meat cooked to the desired doneness of perfection. Try your hand at dealing with: Flatiron, Hanger and “Petite Tender”, a great cut not many know about yet. We’ll pair these steaks with marinades and rubs to enhance the flavor and then spend time around the grill learning the proper techniques of grilling like a pro. We’ll pair the fruits of our labors with pommes frites, salads and some big Napa Reds to round out the evening’s festivities.

Hands-On
Thu, Sep 29 - 6:00-9:00pm
Upper Valley Campus Kitchen
Busby
$95

Classic Sauces with the Master Chef #69709

We can’t think of a better person to learn this subject from than Master Chef Adam Busby. Classic Sauces--Béarnaise, Bordelaise, Beurre Blanc, Green Peppercorn, Mornay, and Chasseur to name a few. This evening’s class will be a hands-on intensive approach to the classic sauces of French Cuisine that will have you saucing like a pro in no time. Served with their appropriate meats, fish and vegetables, these sauces will remind you why it is so important to perfect the basics and why they have stood the test of time and are still the most unctuous garnishes for your special meals.

Hands-On
Thu, Oct 20 - 6:00-9:00pm
Upper Valley Campus Kitchen
Busby
$85

Holiday Hors d’oeuvres #69710

With the holidays just around the corner, it’s that time again to make sure you have the latest & greatest nibbles to make you the holiday star! Simple but elegant bites are our focus, and we’ll discuss rock-solid strategies for preparing in advance to make party preparation a breeze. Roll up your sleeves and get into holiday hors d’oeuvres in this hands-on class that ends with a dazzling display of fabulous bites you’ll be able to simply prepare and delight your guests with. Register early for this sure-fire sellout class.

Hands-On
Thu, Nov 17 - 6:00-9:00pm
Upper Valley Campus Kitchen
Busby
$95

Vallejo native, Chef Marielle Fabie is a 2012-2013 Napa Valley Cooking School alumni. She landed her first job dispensing soda and making change in her father’s food truck at the age of 10. Marielle was an exemplary student at the NVCS and she landed her externship at the Michelin 3 star restaurant Saison in San Francisco where she was quickly hired full-time as a commis and soon onto garde manger. After two years, Fabie took on an opportunity to start a Fine Foods company with former Saison colleague Rodney Wages. Eager to return to the kitchen, Fabie hopes to one day join the ballot of young, talented female chefs and entrepreneurs. Currently Marielle is sous chef at Alexander’s Patisserie in Mountain View.
Holiday Macarons  #69711

An all new class from the Queen of the Macaron, Chef Marielle! In this class, holiday flavors and décor will be represented in these magical little cookies, all the rage in the pâtisseries of Paris. Think: Candy-cane, Gingerbread, Rum-Raisin, and Eggnog with seasonal décor served as a dessert or packaged with pretty ribbons and given as gifts, these tiny light cookies with delicious fillings in a range of colors and exotic flavors. While working at the Michelin starred Saison in San Francisco, and now the Queen of the Macaron at Alexander's Patisserie, Chef Marielle Fabie perfected the creative and chic macaron and will guide you through the tricks of the trade to making perfect ones at home. Each student will take home a sample of these Holiday Parisian Treats!

Hands On
Sat, Dec 10 - 11:00am-2:00pm
Upper Valley Campus Kitchen
Fabie
$85

Chef/Pastry Chef Stephen Durfee is currently working as a Pastry Chef Instructor at the 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. 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 traveled and worked in France, during which time he apprenticed at restaurants in Paris and Chambery.

Pâte à Choux—The Art of the Profiterole, Éclair and Gougère  #69712

Catch the latest wave in pastry trends with this entirely new class from Pastry Chef Stephen Durfee. In this fun and informative class, Stephen 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 Gougéres are made. As we make all of these treats today, your fears of waiting for the magical “puff” will be allayed in this simple yet technique driven class.

Hands On
Sat, Nov 5 - 11:00am-2:00pm
Upper Valley Campus Kitchen
Durfee
$85

Buche De Noel—Yule Log  #69713

It’s been so long since we offered this class, we might as well call it a new class. From the wizard of pastry, Chef Stephen Durfee: the Bouche de Noel, Yule Log or Christmas Log is truly a tasty delight and so appropriate for the season! In this class, Chef Durfee will cover the techniques of Sponge Cakes, luscious buttercreams, décor & cake icing techniques. Each participant will go home with a beautiful classic Buche de Noel & a world of experience in the pastry realm. Register early for this holiday sell out!

Hands On
Sat, Dec 3 - 11:00am-2:00pm
Upper Valley Campus Kitchen
Durfee
$95

Chef Lui Hussong is an alumni and Chef Instructor at the Napa Valley Cooking School. Lui is from Ensenada, Mexico where he remains involved in Cirio his private catering company, as an owner/winemaker in the award winning San Rafael winery in the Ojos Negros Valley, and as a 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.
Nuevo-Mexican Live Fire  #69714
Cooking around the live fire is a Mexican tradition. With their fascination of meats, spicy full-flavored marinades, and a hot fire, the Mexican culture features the live fire at all their special family events, parties and festivals. Spend the evening with Chef Lui, cooking some of his Nuevo Mexican Flavors—combining the best of local ingredients with both new and traditional Mexican Flavors. Tonight’s menu will include: Adobo Pork Chops, Tequila Lime Chicken, Chipotle Skirt Steak, Grilled Nopale Salad, Mexican Street Corn and Grilled Red Onion with Fresh Herbs and Queso Fresco.

Hands-On
Wed, Oct 5 - 6:00-9:00pm
Upper Valley Campus Kitchen
Hussong
$85

Ahi 5 Ways  #69715
Call it Ahi, Yellowfin or Big Eye—but whatever you call it, Ahi is healthy, versatile and fun to prepare. Join Chef Lui for an informative and fun class in all things to do with Ahi—learn how to choose the freshest Ahi, butcher and prepare into 5 delicious appetizer and main courses with global flavors. From Ceviche and Tartare to Chargrilled, Pan-Seared and Olive Oil Poached, a whole new repertoire of Ahi dishes for your next dinner party.

Hands-On
Tue, Nov 1 - 6:00-9:00pm
Upper Valley Campus Kitchen
Hussong
$95

Mexican Soups  #69716
Sopa—a part of every Mexican Meal—the staple of home cooking. Chef Lui brings to the table some of the oldest recipes in Mexico, time-tested recipes of the Mexican grandmother and adds his special modern twist. With the cooler weather just around the corner, these soups will be a great addition to your weekly menu. Tonight’s menu will include: Caldo de Papa con Carne, Sopa de Fideo, Sopa de Tortilla, Sopa de Frijol Negro, Sopa de Elote, Albondigas.

Hands On
Tue, Nov 8 - 6:00-9:00pm
Upper Valley Campus Kitchen
Hussong
$85

Chef John Paul Khoury, is an adjunct instructor at The Napa Valley Cooking School and Owner/Executive Chef of Chef John Paul Personal Chef and Culinary Services. Chef JP brings to both the Professional and Food Enthusiast Program over 20 years of experience in the restaurant business. Working under the talented Chef Masa Nishiyama at the Hyatt Regency at Capital Park where John Paul was Chef de Cuisine in DAWSON’S, and spending over a decade as Corporate Chef with a high end boutique Bay Area meat company, Chef JP found himself rubbing shoulders with the best in the business. With his desire for knowledge and connections with discerning chefs and restaurateurs, including several Michelin starred establishments; Chef JP brings many useful techniques to the NVCS allowing us to offer classes in Modernist Methods.
## Secrets of the Restaurant Biz
A 3-Part Series Introducing Techniques, Science & Modernist Methods to Improve Everyday Cooking

*Take one, two or all three of these innovative classes!*

**WARNING: Taking these classes puts you at risk for making your life easier and improving the quality of your cooking!**

### Demystifying Emulsions - Whisk, Blender, & Food Processor Sauces

In one tablespoon of mayonnaise there are some 30 billion microscopic drops of oil that have been dispersed. 30 billion! Does this mystify you? Freak you out? Not to worry! In this class we will explore in layman’s terms what happens when you make mayonnaise and other emulsified sauces, plus how to get the most out of your blender and food processor. We will explore theory and give you the skills that will help you move away from recipes and create based on technique!

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<tr>
<th>Hands-On</th>
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<td>Upper Valley Campus Kitchen</td>
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### Sous-Vide and Low Temp Cooking

Sous-Vide literally means ‘under vacuum’, and this style of cooking has been around a long time but only recently has been introduced to the general public. So what is sous-vide and low temp cooking? Do I have to buy a lot of expensive equipment? These and many more questions will be answered in this class, and Chef JP will show you how to duplicate at home what all the Michelin Star restaurants are doing. We will also show you how to effortlessly prepare the perfect chicken breast and the ultimate mashed potatoes, plus more!

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<th>Hands-On</th>
<th>Sat, Oct 22 - 11:00am-2:00pm</th>
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### Introduction to Modernist Techniques

Have you ever wondered how did they turn that butter into a powder, foam olive oil, or make mango puree look like caviar? In this class we will explore techniques that will allow you to manipulate and create based on natural ingredients that control liquids and fats. Your dinner parties will never be the same again!

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<th>Hands-On</th>
<th>Sat, Nov 19 - 11:00am-2:00pm</th>
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<td>Upper Valley Campus Kitchen</td>
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**Refund Policy:** Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class.
Maggie Noble, “Chef Maggie”, a Pennsylvania native is both Alumni and Adjunct Instructor of Napa Valley Cooking School. Heavily involved in the Food Enthusiast program while she was with the school full-time, 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. Maggie’s interest in all things with a health directive, allows us to offer wonderful classes ranging from Organic Gardening and Kids classes, to Vegan and Sugar-Free.

No Sugar Added! #69720
While the motto ‘everything in moderation’ has its place, when it comes to sugar and risk of degenerative disease like cancer, diabetes and heart disease, moderation is simply not enough. Chef Maggie is back as an adjunct instructor, bringing with her a whole new directive as a busy mom with a desire to bring up a family of healthy “foodies”. Working to make the same treats taste great without added sugars, Chef Maggie will share her tasty ‘clean’ desserts in this hands-on class and you will go home with a “short-stack” of recipes for your own healthy kitchen.

Hands-On
Sat, Oct 15 - 11:00am-2:00pm
Upper Valley Campus Kitchen
Noble $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 Caffe 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 Hundred Acre’s private chef in the Napa Valley.

Regional Italian Pasta Sauces #69721
Join Chef Mariano in an exciting new class as we make and taste a multitude of Classic Regional Italian Pasta Sauces. Angelia, Arribiata, Alfredo, Amaticiana, Aglio e Oglia, Bobognese, Carbonara, Cime di Rapi, Pesto Genovese, Puttanesca, Vongole and so much more. Focusing on the great varieties of dried pasta available at specialty food stores, tonight’s class will focus on the sauce only—talking about the History and Regional differences of these classics. Take this class along with the Pasta Demonstration class for a marriage made in Italy!

Hands On
Mon, Oct 10 - 6:00-9:00pm
Upper Valley Campus Kitchen
Orlando $85

Pasta by Hand—Demonstration Class #69722
Chef Mariano will entertain you with stories and the history of the beautiful handmade fresh pastas of Regional Italy. Starting with just flour and eggs, Chef Mariano will demonstrate how to make fresh pasta sheets, cutting them into Fettucini, Linguini, Papardelle, Tagliatelli, Farfale; hand shaping Orichietti, Barbara, Cappelletti, Tortelini, Ravioli, and Maltaglioni. Tasty seasonal fillings and a demonstration on how to shape and roll pasta will end with a tasting of Mariano’s specialties

Demonstration and Tasting
Mon, Nov 14 - 6:00-9:00pm
Upper Valley Campus Kitchen
Orlando $85
Chef Kim Wiss, a 30-year veteran in the food industry, was born and raised in New Orleans. A graduate of the University of New Orleans, she earned a Bachelors of Science in Hotel, Restaurant and Tourism Management. She then attended Napa Valley Cooking School where she graduated with honors 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 Estate Chef 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.

Po’ Boys, Muffaletta & Debris—The Southern Sandwich #69723

An all new class from our resident Belle of the Southern Kitchen. Who doesn’t think of the south without dreaming of an Oyster Po’Boy—but have you also heard of the N’Orleans Debris Sandwich, the famous Big Easy Muffaletta, a Cheesy Pimiento, Po’Boy of Fried Catfish & Remoulade and a Meatball Po’Boy? Join Chef Kim on a saunter through her childhood and the sandwiches of Kings! Register early, this one is sure to be a winner!

Hands On
Tue, Oct 4 - 6:00-9:00pm
Upper Valley Campus Kitchen
Wiss
$85

The “Big Easy “Brunch #69724

By request—an all new class from Chef Kim Wiss, which conjures up lazy Sundays in the shade of the porch, waiting on gentleman callers... Chef Kim’s New Orleans family was famous for their hospitality, and no weekend was complete without Mama rolling out one of her famous brunches. Come and experience this delectable menu for yourself: Pecan Waffles with Fried Chicken, Shrimp and Grits, Eggs Sardou, Eggs Benedict, Creole Omelet, Crabmeat Ravigote, Grits and Cheese Soufflé, Corn Cakes, Oyster and Artichoke Soup, and Fried Oyster Salad with Caviar Sauce.

Hands On
Wed, Oct 26 - 6:00-9:00pm
Upper Valley Campus Kitchen
Wiss
$95

For the last twenty years, Chef Ken Woytisek has been a professional cook and chef working in many well-known Bay Area restaurants, such as Zuni Cafe, Square One, China Moon Cafe, and Campton Place Hotel. Currently, Chef Instructor at the Culinary Institute of America at Greystone, he teaches both Mediterranean and Asian Cuisines. Chef Ken 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.

The Asian Vegan Kitchen #69725

An all-new class from Chef Ken Woytisek...this one will appeal to all Asian Foodophiles who would like to have more veggies in their diet. The concept of Vegan Cuisine is not unfounded in the diets of Asia. In fact, many people eat “vegan” on a daily basis without giving it a thought and the dishes do not require any unusual ingredients or major adjustments to the technique. In the U.S. we have a growing number of people of all ages who are choosing to eschew animal products for reasons all their own, and eating “vegan” does not mean you have to miss out on the excitement of spice and flavor. We will prepare dishes from a variety of Asian cuisines, everything from Japanese sushi to Vietnamese spring rolls, fiery hot Sichuanese soups to Thailand’s popular noodle dish Pad Thai. There will even be a few desserts thrown in to round out the menu.

Hands On
Sat, Oct 29 - 11:00am-2:00pm
Upper Valley Campus Kitchen
Woytisek
$85
Global Curries

Curries are popular in many Western and Asian cuisines. It has even been suggested; by scholars that Mexico’s famous moles are derived from Indian curries! One reason is that “curry” is a technique and not an ingredient like the powdered spice one finds on the shelves of your local supermarket. Curries can range from the simple to the complex but they all share one very important technique. Come join Chef Ken in exploring the amazing “world of curries.” We will prepare curry dishes from all over the globe. These will include the fiery spiced Indian Vindaloo, Malaysian Beef Rendang, Jamaican Goat Curry, Chicken Tikka Masala (Britain’s most popular curry), and South African “Bunny Chow.”

Hands-On
Sat, Nov 12 - 11:00am-2:00pm
Upper Valley Campus Kitchen
Woytisek
$85

FOOD AND WINE ENTHUSIAST: WINE

The Concept of Wine

Regardless of what your interests may be, this is a unique opportunity to learn about “the greatness of wine”, in simple terms and in a relatively short time. Get rid of the intimidation factor, get those wine myths out of the way, gain the so much wanted confidence when ordering wine and, far beyond that, start talking intelligently about it. There is a chance to understand wine like never before. Victor Orozco (CS) (WLS), a Sommelier with many years of experience, will dazzle you sharing his incredible knowledge on the fascinating world of wine.

Mr. Orozco has developed a teaching method that focuses on “the concept of wine”, designed to clear up confusing terminology, myths, and the myriad of definitions of what wine really is, giving you for the first time a realistic approach to a rather overly saturated image created around this beverage. Students are requested to bring 3 glass/crystal clear wine glasses to class. You must be 21 or older to attend.

Pre-registration is required.

#69663
Aug 18
Thu, 4:00-7:00pm
Upper Valley Campus
Orozco, Room 2
$90

#69666
Oct 20
Thu, 4:00-7:00pm
Upper Valley Campus
Orozco, Room 2
$90

#69665
Sep 15
Thu, 4:00-7:00pm
Upper Valley Campus
Orozco, Room 2
$90

#69667
Nov 10
Thu, 4:00-7:00pm
Upper Valley Campus
Orozco, Room 2
$90

REGISTER AND PAY ONLINE INSTANTLY
visit www.napavalleycookingschool.org
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.

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.

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.

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.
Ceramic Workshop with Visiting Artist Jerardo Tena  

Come join the Napa Valley College Ceramics department for a workshop facilitated by Rhue Bruggeman with Visiting Artist, Jerardo Tena. Jerardo will demonstrate how pottery is made in Mata Ortiz, Mexico. The demonstration will include:

- pinching, coiling techniques, and burnishing
- human hair brush making demo and painting with human hair brush
- firing pits using wood

Clay will be supplied for this workshop. Space is limited to 20 participants so be sure to sign up early.

Oct 22  
Sat, 10:00am-4:00pm  
Main Campus – Napa  
Bruggeman, Room 3503  
$50 (Pre-registration is required)

Color and the Autumnal Napa Landscape  

Grab your hat and head out into the landscape to paint the beauty and color that help travel writers win Pulitzers. The Hudson River painters got all the glory but we have tulle fog, the scent of grapes being pressed and color that makes one weep. Instructor Nancy Willis will lead you through the complexities of color mixing and into the fields of successful painting. Don’t let another season pass you by without the visual record of a painting to remind you how lucky you were to be in the Napa Valley on a crisp autumnal day in 2016. A materials fee of $30 per student to be paid in class to instructor. Meet at NVC first day with painting supplies. Pre-registration is required.

Oct 21-Dec 2 (no class 11/4, 11/11, or 11/25)  
Fri, 9:30am-1:00 pm  
Upper Valley Campus  
Willis, Room 8  
$160

Color and the Autumnal Napa Landscape Drop-In  

Can’t make the entire session? Purchase a drop-in card that will allow you to attend up to 2 classes in the session you purchase it for. A materials fee of $25 per student to be paid in class to instructor. Pre-registration is required.

Oct 21-Dec 2 (no class 11/4, 11/11, or 11/25)  
Fri, 9:30am-1:00 pm  
Upper Valley Campus  
Willis, Room 8  
$100

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.

#69727  
Aug 31-Oct 19  
Wed, 9:00am-12:00pm  
Upper Valley Campus  
Donahower, Room 8AB  
$145

#69728  
Oct 26-Dec 14  
Wed, 9:00am-12:00pm  
Upper Valley Campus  
Donahower, Room 8AB  
$145
Pastels: Watercolor, Oil, Chalk

We are offering a new class to explore color that comes in sticks and pencils, including watercolor, chalk, and oil. You’ll be surprised at what beautiful works in floral or landscape you can create in this medium. Some supplies will be provided in class and items are always on loan. Join us to figure out what medium you prefer to work in and meet up with other artists. **Pre-registration is required.**

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<tr>
<th>Course Code</th>
<th>Description</th>
<th>Start Date</th>
<th>End Date</th>
<th>Days</th>
<th>Time</th>
<th>Location</th>
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<tbody>
<tr>
<td>#69656</td>
<td>Pastels: Watercolor, Oil, Chalk Drop-In</td>
<td>Sep 8-Oct 20</td>
<td>Oct 27-Dec 15 (no class 11/24)</td>
<td>Thu</td>
<td>9:30am-12:30pm</td>
<td>Upper Valley Campus Jones, Room 8</td>
<td>$100</td>
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<tr>
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<td>Thu</td>
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Printmaking Workshop/ Monotype: The Painterly 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 Campus printmaking studio for five 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 your sketchbook, ideas and printmaking materials if you have them to the first class. A materials fee of $25 per student to be paid in class to instructor. **Pre-registration is required.**

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<td>#69681</td>
<td>Printmaking Workshop/ Monotype: The Painterly Print</td>
<td>Aug 16-Sep 13</td>
<td>Tue</td>
<td>1:00am-5:00pm</td>
<td>Upper Valley Campus Willis, Room 8</td>
<td>$225</td>
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<td>#69732</td>
<td>Printmaking Workshop/ Monotype: The Painterly Print Drop-In</td>
<td>Aug 16-Sep 13</td>
<td>Tue</td>
<td>1:00am-5:00pm</td>
<td>Upper Valley Campus Willis, Room 8</td>
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**Refund Policy:** Requests for a refund on a fee-based class not canceled by the college must be made at least five (5) working days prior to the beginning of the class.
LIFELONG LEARNING: ARTS AND CRAFTS

Sewing: Basics  #69549
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 is required.**
Aug 23-Oct 11
Tue, 1:00-3:00pm
Upper Valley Campus,
Makarova-Wysocki, Room 1
$100

Sewing: Couture  #69550
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. Learn skills 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 is required.**
Oct 18-Dec 6
Tue, 1:00-3:00pm
Upper Valley Campus,
Makarova-Wysocki, Room 1
$100

Traditional Oil Painting Methods and Contemporary Practices  #69729
Join Nancy Willis to discover the methods and techniques that have transcended time. In this brisk six-week class we’ll look at the artist guilds of the 16th and 17th centuries & explore Old Master painting techniques & their influence on contemporary artists. From panel prep to working with specific color palettes we’ll discover the beauty of indirect painting & the timelessness of making art within a community of artists. For both beginners & practicing artists, Willis will give art historical background to the process & guide you to a successful painting outcome. Bring sketchbook & painting materials to the first class. A materials fee of $30 per student to be paid in class to instructor. **Pre-registration is required.**
Aug 19-Oct 7 (no class 9/23 or 9/30)
Fri, 9:30am-1:30 pm
Upper Valley Campus,
Willis, Room 8
$250

Watercolor and Mixed Media
This class is for all levels and is a perfect class for the novice or returning artist who would like to explore something new or continue on in your favorite medium. Through watercolor, acrylic, collage, or silk painting you’ll be able to utilize a variety of 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. Some starting supplies are loaned as you explore. Come surprise yourself with your abilities in this happy class. **Pre-registration is required.**
#69652  #69653
Sep 8-Oct 20  Oct 27-Dec 15 (no class 11/24)
Thu, 1:30-4:30pm  Thu, 1:30-4:30pm
Upper Valley Campus  Upper Valley Campus
Jones, Room 8  Jones, Room 8
$100  $100
Watercolor and Mixed Media Drop-In

Can’t make the entire session? Purchase a drop-in card that will allow you to attend up to 4 classes in the session you purchase it for. **Pre-registration is required.**

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<td>Sep 8-Oct 20</td>
<td>Thu, 1:30-4:30pm</td>
<td>Upper Valley Campus</td>
<td>$60</td>
</tr>
<tr>
<td>#69655</td>
<td>Watercolor and Mixed Media Drop-In</td>
<td>Oct 27-Dec 15 (no class 11/24)</td>
<td>Thu, 1:30-4:30pm</td>
<td>Upper Valley Campus</td>
<td>$60</td>
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**LIFELONG LEARNING: COMPUTERS AND DIGITAL DESIGN**

**AutoCAD Fundamentals**  #69606

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. Included in the course fee is a lab fee which covers the cost of the courseware, exercise files, and access to download the academic version of the software as a 3 year trial. **Pre-registration is required.**

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<tr>
<th>Code</th>
<th>Title</th>
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<tbody>
<tr>
<td>#69606</td>
<td>AutoCAD Fundamentals</td>
<td>Aug 16-Oct 4</td>
<td>Tue, 6:00-9:50pm</td>
<td>Main Campus – Napa</td>
<td>$495</td>
</tr>
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<td>Strommen, Room 3902</td>
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**AutoCAD Advanced**  #69607

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. Included in the course fee is a lab fee which covers the cost of the courseware, exercise files, and access to download the academic version of the software as a 3 year trial. **Pre-registration is required.**

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<tr>
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<tbody>
<tr>
<td>#69607</td>
<td>AutoCAD Advanced</td>
<td>Oct 18-Dec 6</td>
<td>Tue, 6:00-9:50pm</td>
<td>Main Campus – Napa</td>
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**LIFELONG LEARNING: CREATIVE WRITING AND LANGUAGES**

**Conversational Spanish – Intermediate/Advanced**  #69554

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.**

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<tbody>
<tr>
<td>#69554</td>
<td>Conversational Spanish – Intermediate/Advanced</td>
<td>Sep 13-Nov 22 (no class 10/25)</td>
<td>Tue, 4:30-6:00pm</td>
<td>Upper Valley Campus</td>
<td>$95</td>
</tr>
</tbody>
</table>
Creative Writing Workshop

Join our Lunch Brunch where writers 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. Bring your lunch and your writing to this fun class for writers serious about their work. Contact Ana Manwaring at www.anamanwaring.com or 415-827-1468.

Pre-registration is required.

Creative Writing Workshop

#69556  #69557
Sep 12-Oct 17  Nov 14-Dec 12
Mon, 12:00-2:30pm  Mon, 12:00-2:30pm
Upper Valley Campus  Upper Valley Campus
Manwaring, Room 4  Manwaring, Room 4
$137  $127

Beginner’s Guide to Getting Published

Did you know Stephen King was rejected 75 times before he sold his first novel? If your goal is to become a published freelance writer by selling a magazine article, short story, poem, or even a novel to a traditional publisher, this comprehensive workshop will guide you to, then past the editor’s desk. You will discover how to:

- become a “published” writer overnight
- submit manuscripts the correct way
- find the right publisher for your work
- write irresistible query letters
- 100 ways to make money as a freelance writer
- obtain FREE future Q&A opportunities

A materials fee of $20 per student to be paid to instructor. Pre-registration is required.

Nov 21
Mon, 3:00-5:00 pm
Upper Valley Campus
Krusemark, Room 4
$40

Self-Publishing vs. Traditional Publishing (99 Ways to Market your Book/E-Book)

Self-Publishing is all the rage, but is it the best option for YOU? And, can you do both? You will discover the pros and cons of traditional publishing and all of the self-publishing options, including print-on-demand and e-book publishing, as well as the Amazon option of Create Space. You’ll learn where to find 4,000 traditional publishers and more than 50 self-publishing companies. But, no matter how your book is published...then what? THE ANSWER IS MARKETING! Effective book marketing utilizes a variety of methods to maximize exposure and profits, including book signings, and many are FREE! A materials fee of $20 per student to be paid to instructor. Pre-registration is required.

Nov 21
Mon, 5:00-7:00 pm
Upper Valley Campus
Krusemark, Room 4
$40

REGISTER AND PAY ONLINE INSTANTLY
visit www.napavalley.edu/commedreg
LIFELONG LEARNING: DANCE

Tap Dance: Intermediate #69639

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 have received a minimum of five (5) months of tap dance instruction. Students will review tap basics; increase clarity of sound and speed; improve techniques; learn tap combinations and routines; and explore different tap styles. Forty-five minutes of class time will be devoted to special projects and preparation for routines for the Spring dance show. Students to provide their own tap shoes, appropriate exercise or dancewear, and bring a notepad and pen. **Pre-registration is required.**

Aug 23-Dec 13 (no class 11/22)
Tue, 6:30-8:30pm
Main Campus – Napa
Rogers, Room 601A
$176

LIFELONG LEARNING: MUSIC

Beginning Blues Harmonica #69551

Got the “Blues”? Beginning Blues Harmonica will get you jammin’ 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 major diatonic harmonica in the key of “C”, available in class for $11 if you don’t have one. There will be a $15 materials fee to be paid to the instructor the day of class that will cover CDs and handouts. **Pre-registration is required.**

Nov 15
Tue, 7:45-9:15pm
Main Campus – Napa
Broida, Room 142
$35

Healthy Harmonica #69552

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. There will be a $15 materials fee to be paid to the instructor the day of class that will cover CDs and handouts. **Pre-registration is required.**

Nov 15
Tue, 6:00-7:30pm
Main Campus – Napa
Broida, Room 142
$35
Harmonica Combo – Healthy Harmonica & Beginning Blues Harmonica

Interested in Healthy and Beginning Blues classes? Sign up for both classes and receive a discount. Students will need a major diatonic harmonica in the key of “C”, available in class for $11 if you don’t have one. There will be a $30 materials fee to be paid to the instructor the day of class that will cover CDs and handouts. Pre-registration is required.

Nov 15
Tue, 6:00-9:15pm
Main Campus – Napa
Broida, Room 142
$50

NATURE AND OUTDOORS

Birding Napa County

In late September many of the birds that winter in Napa are arriving from their northern breeding grounds, and birds that summer here continue to depart for the tropics. The county is blessed with a variety of easily accessible terrestrial and aquatic habitats where songbirds, waterfowl, raptors and shorebirds congregate during migration. In order to see a diversity of species, we will visit distinctly different habitats during each field trip: Lake Hennessey, Napa River Ecological Reserve, the American Canyon Wetlands - or wherever the dynamics of the season dictate. The field trips will involve a walk of 0.5-2.0 miles round trip. Terrain is level over gravel roads or well-worn footpaths. Bring binoculars and your favorite field guide. Bring binoculars and your favorite field guide. Instructor Murray Berner is the co-author of the “Breeding Birds of Napa County.”

For further instructions about the class, students are encouraged to email the instructor before the first day of class at vireocity@hotmail.com. Pre-registration is required.

Sep 27-Oct 18
Tue, 8:00am-12:00pm
Upper Valley Campus
Berner
$90

WELLNESS

Evening Yoga

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.

#69762
Aug 18-Oct 6
Thu, 5:30-6:45pm
Upper Valley Campus
Staff, Room 9
$88

#69763
Oct 13-Dec 8 (no class 11/24)
Thu, 5:30-6:45pm
Upper Valley Campus
Staff, Room 9
$88
Introduction to Hatha Yoga and Meditation

This 8 week session will feature an introduction to basic yoga poses, breathing and relaxation techniques, and meditation practices. It will also introduce the philosophical system of yoga, briefly covering the 8 limbs which Patanjali wrote of.

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

Sep 22-Nov 17 (no class 10/27)
Thu, 8:30-10:00am
Upper Valley Campus
Walter, Room 9
$60

Introduction to Hatha Yoga and Meditation 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 six classes in the session. Pre-registration is required.

Sep 22-Nov 17 (no class 10/27)
Tue, 8:30-10:00am
Upper Valley Campus
Walter, Room 9
$50

Mindfulness-Based Stress Reduction

Embedded within the context of Mind-Body and Integrative medicine, we will focus on the experiential cultivation of both “formal” and “informal” mindfulness practices as a foundation for the cultivation of positive health behaviors and psychological and emotional resilience that can be effectively utilized across the adult span. A primary aim is to cultivate ways of learning and being that can be utilized far beyond the completion of this eight-week workshop.

Mindfulness meditation has been practiced for over 2,600 years. It’s based in Buddhist thought, but you don’t have to be a Buddhist to practice mindfulness meditation. In 1979, Jon Kabat-Zinn, PhD, and his colleagues started the Mindfulness-Based Stress Reduction (MBSR) Clinic to help patients at the University of Massachusetts Medical Center. This small beginning flowered into the world’s largest stress-reduction clinic, hundreds of MBSR clinics, and thousands of peer-reviewed studies about the effects of mindfulness. More information is available at www.mindfulnet.org. Pre-registration is required.

Sep 6-Oct 25
Tue, 7:00-9:30pm
Main Campus - Napa
Mclver, Room 2240
$225

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.**

**Aug 18-Dec 8 (no class 11/24)**
**Thu, 10:45-11:45am**
Upper Valley Campus
Comendant, Room 9
$75

**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 8 week 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 students new to yoga. All yoga is done at one’s own pace, and proper alignment of all basic postures will be taught. Tuesday’s class can be taken alone, although students will further benefit by taking the Thursday morning class as well. Wear loose clothing or tights; bring a yoga mat, blanket or thick towel and a long strap. **Pre-registration is required.**

**Sep 20-Nov 15 (no class 10/25)**
**Tue, 8:30-10:00am**
Upper Valley Campus
Walter, Room 9
$60

**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 six classes in the session. **Pre-registration is required.**

**Sep 20-Nov 15 (no class 10/25)**
**Tue, 8:30-10:00am**
Upper Valley Campus
Walter, Room 9
$50

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

**Become a Notary in One Day**

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

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.

**Oct 20**
**Thu, 8:00am-6:00pm**
Upper Valley Campus, Room 4
$99

**Renewing Notaries—3 Hour: State Required Seminar**

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

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

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

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

**Oct 20**
**Thu, 12:45-6:00pm**
Upper Valley Campus, Room 4
$50
WORKSHOPS FOR OLDER ADULTS

Baby Boomer Retirement – The Rules Have Changed

This Baby Boomer Retirement course is a sequence of 3 consecutive sessions designed for those in the early stages of retirement of those about to retire.

This series will look at topics that can be challenging during retirement such as asset risk, retirement income and estate issues, as well as other topics that can effect retirement. The curriculum for this course is based on recent academic research from various institutions.

We will explore in detail a fundamental shift in retirement planning that is affecting the Baby Boomer Generation. This course is designed as a comprehensive personal finance course for those who are focused on retirement and income optimization options and strategies. There will be a $20 materials fee to be paid to the instructor the first day of class that will cover workbooks, guides, and handouts.

Pre-registration is required.

#69649
Oct 4-Oct 18
Tue, 6:30-8:30pm
Main Campus - Napa
Dunton, Room 2210
$50

#69650
Oct 6-Oct 20
Tue, 6:30-8:30pm
Main Campus - Napa
Dunton, Room 2210
$50

Spend a Day in St. Helena

Make a day of it in beautiful St. Helena! We’ve grouped two informative workshops of interest to older adults or those who have someone older in their lives.

There is plenty of time in between classes for lunch at your favorite St. Helena dining location. You can even pack a picnic lunch and dine at one of the picnic tables in Wappo Park, located in the east side of the Upper Valley Campus parking lot!

Hiring an In-Home Caregiver

You find you have a need to hire someone to help you in your home, but where do you begin? This workshop will help you to understand what types of options are available in the community and what the differences between these options are. What are the questions you should be asking, how much might this cost, how do you manage the risk of a stranger in your home, and how should you proceed. This workshop will help you understand and organize your approach. Pre-registration is required.

Sep 15
Thu, 9:30-11:00am
Upper Valley Campus
Smith, Room 4
$10

Reverse Mortgage 101

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

Sep 15
Thu, 12:30-4:30pm
Upper Valley Campus
Schwartz, Room 4
$10
Napa Valley College Educational Trips and Tours
Do you have a spirit of adventure and the desire to make dozens of new friends? You are invited to an upcoming seminar to learn more about traveling with Napa Valley College on exciting and affordable group trips to Greece, Australia, New England, New Orleans, Nashville, Iceland, Spain and Portugal. Napa Valley College has provided thousands of participants with the opportunity to enjoy enriching and life-changing journeys home and abroad for 39 years. The college does the planning and execution of details so participants can comfortably and safely be escorted to destinations of interest. There’s no need to hesitate...the included unique cancellation waiver allows you to cancel at ANY time, for ANY reason until the day before departure.

Trip price includes: Many meals; Round-trip airfare and Airport transportation; Air taxes and any fee surcharges; Hotel transfers; First-class 4-star hotel accommodations; Motor coach transportation throughout; Admission to all attractions mentioned as “included”; Porterage of your suitcase; Professional tour director; trip cancellation and medical insurance.

Join us for our Trip SEMINAR!
Friday, October 21, 2016 - 2:00-3:00 p.m.
Napa Main Campus, Room 838
RSVP (707) 967-2940
Parking Permit will be mailed

Explore the wonders of the lands “down under.”* Alice Springs and Ayers Rock; * the Great Barrier Reef; * Sydney Opera House; * New Zealand’s Southern Alps; * Cruise Milford Sound; * Experience the Franz Josef Glacier and the majestic Mt. Cook region. Sharing $9,049 each; Single $10,849

Iceland’s Magical Northern Lights Feb 18-24, 2017
Iceland, a land and culture forged by fire and ice. Steaming lava fields and massive glaciers sculpt mountains and valleys, leaving thundering waterfalls and plunging fjords. Enjoy the rare opportunity to see the aurora borealis – one of nature’s most dazzling light displays, also known as the northern lights. Sharing $3,599 each


Spain’s Classics & Portugal Mar 22—Apr 4, 2017
HIGHLIGHTS… Lisbon, Fatima, Nazare, Obidos, Madrid, Royal Palace, Toledo, Cordoba, Seville, Flamenco Show, Granada, The Alhambra, Valencia, City of Arts & Sciences, Lladro, Paella Experience, Barcelona, Gothic Quarter, La Sagrada Familia, Parc Guell. Per Person Rates: Double $4,599; Single $5,299

Spotlight on New Orleans Oct 24 - 28, 2016
Enjoy the sights, sounds and tastes of the eclectic city of New Orleans. Stay in the heart of the French Quarter. Cooking class; dinner at the Court of Two Sisters; cruise of the bayous; tour of the French Marketplace; jazz revue. Sharing $2,099 each; Single $2,499

Heritage of America Apr 1—10, 2017
Explore America’s heritage, history and scenic horizons on this in-depth tour of the eastern United States. HIGHLIGHTS… New York City, Philadelphia, Amish Country, Gettysburg, Shenandoah Valley, Monticello, Colonial Williamsburg, Mount Vernon, Washington, D.C., Smithsonian. Per Person Rates: Double $2,099; Single $2,499

For more detailed information on the trips, please call 967-2940 and leave your name and address. Or email Jsercu@napavalley.edu
Napa Valley’s world-renowned chamber music festival, *Music in the Vineyards* will celebrate its 22nd season this August and we would love you to be a part of it! This year’s festival will bring together 36 of today’s most exciting musicians to perform 17 concerts in stunning winery venues throughout the Napa Valley. Each concert is hosted by Artistic Director Michael Adams who’s irreverent and erudite introductions are a unique highlight of the festival. Join us for four weeks of concerts where the music, the ambiance and the wine all share the stage.

This year we are delighted to partner with Napa Valley College where we once again will be using the Upper Valley Campus as our rehearsal venue. On Thursday afternoons we throw open the doors and welcome you to listen to our open rehearsals with our distinguished musicians from 2:00pm to 4:00pm on:

**Thursday, August 4th:** Music by Mozart, Brahms (Quintet for Clarinet & Strings) and Carl Maria von Weber.

**Thursday, August 11th:** Music Debussy, Vivaldi and a newly commissioned work by Pulitzer prize winner Kevin Puts.

**Thursday, August 18th:** A celebration of Beethoven’s string quartets.

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

For full information or to sign up for our mailing list visit:  
**musicinthevineyards.org**  
Tel: (707) 258-5559
BUSINESS & ENTREPRENEURSHIP CENTER

CENTER FOR BUSINESS & ENTREPRENEURSHIP

Our mission is to provide business owners and managers with information, training and free one-on-one expert individual business advising. We offer a wide range of short-term workshops and seminars that benefit business owners and managers. This fall the Napa-Sonoma SBDC in partnership with “Doing What Matters” funded by the California Community College Chancellor’s Office 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):

BUSINESS PLANNING

YEP Business Plan Competition

Are you a youth entrepreneur with a great idea for a business? The Napa Valley College Youth Entrepreneurship Program will be holding the 8th Napa Valley College Business Plan Competition on Saturday, December 10th at the Napa Valley College. The competition is designed for high school and college students who want to explore the world of business (ages 14 to 27 qualify). Prizes will be awarded for the top business plans in the high school and college divisions. Receive practical hands-on training from NVC Small Business Development Center Certified Business Advisors and local business leaders! Please call (707)256-7250 for questions or more information. You can also visit the YEP website at www.nvcyep.org.

NxLevel™ Entrepreneurial Orientation

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

Cost of the program is $375 for one person focusing on one business. Spouses and employees are welcome for an additional $50 each. A second set of training materials is optional for $100 each. For questions or more information, contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
Weekly classes are scheduled on Tuesday evenings, 6:15-9:15pm, starting in September at Napa Valley College in Napa. Free Orientation(s):
Thu, Aug 30
Napa Valley College, Bldg 3300
Thu, 6-8 PM, Stelter
No Fee

Sonoma County
Weekly classes are scheduled on Tuesday evenings, 6:00-9:00pm, starting in September at the Sonoma County Economic Development Board in Santa Rosa. Free Orientation(s):
Tue, Aug 23: or Thu, Aug 25: or Wed, Aug 31
Sonoma County Economic Development Board, Santa Rosa
Tue, 6-8 PM, DeGaetano
No Fee
BEC: HOSPITALITY

Food Safety Handler Certification Training

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 including Napa & Sonoma County. Certification is 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. Please note that a valid form of ID is needed to take the exam. (Training includes Study Guide, Exam, and Card) TO REGISTER go to NVCatBEC.org or for more questions contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
#69593
Oct 19
Napa Valley College
Bldg 3300
Wed, 8:30-11:30 AM, Dawson
$25

Sonoma County
#69623
Sep 21
Sonoma County Economic Development Board
Santa Rosa
Wed, 2-5 PM, Balach
$25

Food Safety Manager Certification 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 nationwide and is good for 5 years. Please note that a valid form of ID is needed to take the exam. (Training includes Study Guide, Exam, and Card). TO REGISTER go to NVCatBEC.org or for more questions contact the Napa-Sonoma SBDC at (707) 256-7250. After you have prepaid for this training, please contact the SBDC at 707-256-7250 to make arrangements to pick up your Study Guide for review before the training.

Napa County
#69594
Sep 19
Napa Valley College
Bldg 3300
Mon, 9 AM-5 PM, Dawson
$135

Sonoma County
#69624
Oct 21
Sonoma County Economic Development Board
Santa Rosa
Fri, 9 AM-5 PM, Balach
$135

#69595
Oct 17
Napa Valley College
Bldg 3300
Mon, 9 AM-5 PM, Dawson
$135

#69625
Nov 30
Sonoma County Economic Development Board
Santa Rosa
Wed 9 AM-5 PM, Balach
$135

#69596
Dec 5
Napa Valley College, Bldg 3300
Mon, 9 AM-5 PM, Dawson
$135
### 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, contact the Napa Sonoma SBDC at (707) 256-7250.

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<td>Sonoma County Economic Development Board</td>
<td>Minuzzo</td>
<td>1-4 PM</td>
<td>$45</td>
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### Understanding Food Costs: How Much Does that Chicken Caesar Salad Really Cost You?

Whether you are an existing restaurateur looking for a refresher course, or a start-up looking for training, this seminar is for you. Join Napa-Sonoma SBDC Instructor, Louise Dawson, for an afternoon of Understanding Food Cost. Topics to be discussed include:

- Industry benchmarks for food cost,
- Industry techniques for calculating plate cost,
- How to price for profitability,
- Best practices for managing inventory,
- How to work from a budget.

Louise Dawson is a restaurant consultant and advisor who will bring over 25 years of experience in the restaurant industry to her seminars. She specializes in restaurant operations for restaurants of all sizes, both nationally and internationally. She has worked with over 500 restaurants, helping them improve their business operations and bottom line. For questions or more information, contact the Napa Sonoma SBDC at (707) 256-7250.

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<td>Dawson</td>
<td>2-4 PM</td>
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### Writing a Business Plan for Your Restaurant Project

All successful restaurateurs start with a well-developed business plan that will be requested by any financial institution, investors and most landlords. In the first half of the seminar, Instructor and Restaurant Specialist Louise Dawson will review the steps and organizational techniques needed to write a compelling plan for a restaurant that includes:

- Executive Summary,
- Articulating the core concept,
- The importance of location,
- Sample menus,
- History of owners,
- Understanding the target customer through demographics and presenting a strong marketing plan by defining the business’ positioning and niche through competitive analysis.

The instructor will then give an overview on how to put together the financials that accompany the written business plan. This includes the basics on how to project revenue and how to create a chart of accounts, balance sheet and cash flow analysis. There will be plenty of time for Q & A. This is a must-take class for any budding restaurateur. For questions or more information, contact the Napa Sonoma SBDC at (707) 256-7250.
Customer Service Training in the Restaurant Industry

Now that you have hired your restaurant employees, what are the steps to train them? Restaurant Specialist, Louise Dawson will review the difference between customer service training & hospitality and will share best practices for training through teambuilding. Topics include the following: • Sequence of service training, • How to establish performance metrics, • How to problem-solve customer service issues, • Best practices for product knowledge, • Techniques for upselling. This is a great seminar for anyone looking to start a restaurant but also a great refresher course for the existing restaurateur. For questions or more information, contact the Napa-Sonoma SBDC at (707) 256-7250.

How to Purchase a Restaurant and Negotiate a Lease

This seminar helps to guide the new restaurateur in securing a location. Restaurant Specialist, Louise Dawson will discuss the difference between buying an existing restaurant location and leasing directly from a landlord in order to perform a build-out and obtain operational permits. Additional topics include knowing how much rent you can afford, the importance of location and the do’s and don’ts of successfully negotiating a lease. For questions or more information, contact the Napa-Sonoma SBDC at (707) 256-7250.

Tasting Room Sales, Part 1 – You Had Me at “Hello”

Learn how to engage customers and sell wine in the winery tasting room. This training will 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, contact the Napa-Sonoma SBDC at (707) 256-7250.
Tasting Room Sales, Part 2 – Don’t Pour Wine Without It!

This training builds on Tasting Room Sales, Part 1. The sales principles in Part 1 will be brought to life through a wide variety of “real world” examples. This enhances the tasting room professional’s understanding of how to apply the principles to sell more wine by delivering more memorable moments for customers. This lively, fun, and interactive training will focus on increasing sales by having each salesperson learn how to build a relationship with each customer. For questions or more information, contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County | Sonoma County
--- | ---
#69611 | #69631
Nov 17 | Nov 29
Napa Valley College | Sonoma County Economic Development Board
Bldg 3300 | Santa Rosa
Thu, 8:30-11:30 AM, Personette | Tue, 8:30-11:30 AM, Personette
$45 | $45

**CENTER FOR BUSINESS & ENTREPRENEURSHIP: 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. **Build a Better Business - Business Start-up 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, contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County | Sonoma County
--- | ---
#69587 | #69616
Sep 8 | Sep 7
Napa Valley College | Sonoma County Economic Development Board
Bldg 3300 | Santa Rosa
Thu, 12-3 PM, Jinnett | Wed, 5:30-8:30 PM, DeGaetano
$30 | $30

#69588 | #69617
Oct 6 | Oct 5
Napa Valley College, Bldg 3300 | Petaluma Chamber of Commerce
Thu, 12-3 PM, Jinnett | Wed, 12-3 PM, Liberman
$30 | $30

#69589 | #69618
Nov 3 | Nov 2
Napa Valley College | Sonoma County Economic Development Board
Bldg 3300 | Santa Rosa
Thu, 12-3 PM, Jinnett | Wed, 6-9 PM, Liberman
$30 | $30

#69590 | #69619
Dec 8 | Dec 7
Napa Valley College | Sonoma County Economic Development Board
Bldg 3300 | Santa Rosa
Thu, 6-9 PM, Jinnett | Wed, 6-9 PM, Liberman
$30 | $30
Build a Better Business – Marketing Your Small Business

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, contact the Napa-Sonoma SBDC at (707) 256-7250.

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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 training that covers the key elements of a business plan. For questions or more information, contact the Napa-Sonoma SBDC at (707) 256-7250.

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Build a Better Business - How to Write a Business Plan

In this six hour training, 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, contact the Napa-Sonoma SBDC at (707) 256-7250.

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Build a Better Business – Recordkeeping (Best Practices)

Record organization and retention are keys to operating a successful business. In Recordkeeping (Best Practices), the instructor will help build your business with the framework of good recordkeeping and budgeting. Please note this training is a pre-requisite to QuickBooks. For questions or more information, contact the Napa-Sonoma SBDC at (707) 256-7250.

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CENTER FOR BUSINESS & ENTREPRENEURSHIP: ACCOUNTING

Creating Financial Projections

Financials are the most important ingredient in your business plan. This workshop will help you to understand the facts and figures of business plan financials. This training starts at the very basic and builds your knowledge and understanding in simple to understand steps. This training 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. For questions or more information, contact the Napa-Sonoma SBDC at (707) 256-7250.

Sonoma County
#69622
Oct 19
Sonoma County Economic Development Board, Santa Rosa
Wed, 6-8 PM, TBD
$30

QuickBooks for Small Businesses – Beginners Level

With QuickBooks learn how to easily create professional looking invoices, financial statements and computer-generated checks. QuickBooks also provides the structure to manage accounts receivable and payable, customer and vendor lists as well as track your business’ financial status. This workshop will cover setting up your company and Chart of Accounts, generating invoices, tracking receivables and payables and creating reports. Pre-requisite of Build a Better Business: Recordkeeping or basic accounting knowledge required. Instructor uses QuickBooks desktop version. Please note that this training is not a hands-on computer workshop. For questions or more information, contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
#69605
Oct 27
Napa Valley College, Bldg 3300
Thu, 6-9 PM, Binz
$50

QuickBooks for Small Businesses – Beyond the Basics

Beyond the introductory level, this workshop covers Setting Up Inventory, Tracking Sales Tax, Estimate and Progress Invoicing, and Time tracking. Pre-requisite of QuickBooks-Beginners Level or basic accounting knowledge required. Instructor is a certified QuickBooks Pro Advisor. Please note that this training is not a hands-on computer workshop. For questions or more information, contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
#69608
Nov 3
Napa Valley College, Bldg 3300
Thu, 6-9 PM, Binz
$50
Creating a Social Media Strategy

For a training description, please visit NapaSonomaSBDC.org. For questions or more information, contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
#69591
Sep 15
Napa Valley College
Bldg 3300
Thu, 6-9 PM, TBD
$45

Sonoma County
#69620
Sep 14
Sonoma County Economic Development Board
Santa Rosa
Wed, 6-9 PM, TBD
$45

Facebook: Best Practices for Businesses - Beginners

A Facebook account and personal profile is required for class participation. This workshop 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, contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
#69600
Oct 13
Napa Valley College, Bldg 3300
Thu, 6-9 PM, Steffen
$45

Facebook: Best Practices for Businesses - Advanced

An active Facebook business page is required for class participation. This is an intermediate level workshop and is the second class in the Facebook-Best Practices 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, contact the Napa-Sonoma SBDC at (707) 256-7250.

Napa County
#69601
Nov 10
Napa Valley College, Bldg 3300
Thu, 6-9 PM, Steffen
$45
Napa Valley College Community Ed
Instructor-Led
Online Courses

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

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

All courses run for six weeks (with a 10-day grace period at the end). Courses are project-oriented and include lessons, quizzes, hands-on assignments, discussion areas, supplementary links, and more. You can complete any course entirely from your home or office. Any time of the day or night.

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Call us Today!

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

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

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

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 clear, 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.

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

### AMERICAN CANYON

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<td>Palby’s Building, 3860 Broadway, Ste 103</td>
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<tr>
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### CALISTOGA

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<td>Calistoga Junior-Senior High School</td>
<td>1608 Lake St</td>
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<td>Calistoga Up Valley Family Center</td>
<td>1500 Cedar St</td>
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<td>St Helena Up Valley Family Center</td>
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### SONOMA COUNTY

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<tr>
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</tr>
<tr>
<td>Petaluma Chamber of Commerce</td>
<td>6 Petaluma Blvd North, Suite A-2</td>
<td>Sonoma Valley Fire &amp; Rescue Authority Training Room</td>
<td>630 2nd St W</td>
</tr>
<tr>
<td>Petaluma, CA 94952</td>
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<tr>
<td>Santa Rosa Chamber of Commerce</td>
<td>1260 N. Dutton Ave, #272</td>
<td>Rohnert Park Chamber of Commerce</td>
<td>101 Golf Course Dr</td>
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<td>Windsor Chamber of Commerce</td>
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Directions from the East Bay
Take Interstate 80 East towards Sacramento (Toll road)
Take the CA-37 exit toward Napa Highway and continue onto CA-37 W
Turn right onto CA-29 N/Sonoma Blvd.
Continue to follow CA-29 N (28 mi)
Turn right onto Pope St.
Turn right onto College Avenue
Upper Valley Campus is on your left.

Directions from the Sacramento Area
Take Interstate 80 West towards San Francisco
Take the CA-12 exit toward Napa/Sonoma (Jameson Canyon): Follow CA-12 for approx. 6.3 miles.
Turn right onto CA-29 N/State Hwy 12W (signs for Napa/Sonoma)
Continue to follow CA-29N (22mi)
Turn right onto Pope St.
Turn right onto College Avenue
Upper Valley Campus is on your left.

Directions from the Golden Gate Bridge and Marin County
Take US-101N
Take the CA-37 exit toward Napa/Vallejo and continue onto CA-37 E
Turn left onto CA-121 N (6.6mi) and take a slight right to stay on CA-121 N (8.2mi)
Turn left onto CA-121 N/CA-29N and stay on CA-29N for 20 miles.
Turn right onto Pope St.
Turn right onto College Avenue
Upper Valley Campus is on your left.

Directions from Santa Rosa
From US-101 take exit onto CA-12 E toward Sonoma
Turn left onto Farmers Ln
Turn right onto CA-12 E/4th St
Turn left onto Calistoga Rd (7.1mi)
Continue onto Petrified Forest Rd (4.4mi)
Turn right onto CA-128 E/Foothill Blvd/CA-29 S (9mi)
Turn left onto Pope St.
Turn right onto College Avenue
Upper Valley Campus is on your left.
REGISTRATION INFORMATION

Register For Community Education and Non-Credit: The easiest way to register for any of our classes is online. Go to our registration page at www.napavalley.edu/commedreg for instructions and the link to WebAdvisor.
You may also register by mail, email, fax, or walk-in. A registration form is included in this schedule or you can download one at www.napavalley.edu/CommEd/Pages/ClassEnrollmentInfo.aspx. Our registration line is (707) 967-2900.

Take An Educational Trip Or Tour: 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

Michele Villante, Administrative Assistant, to find out more about non-credit course offerings, email mvillante@napavalley.edu
Alfredo Hernandez, Outreach Specialist, to learn about credit classes and Napa Valley College student support services, email ahernandez@napavalley.edu
Joann Stubitsch, Secretary IV, to propose teaching a fee-based course or to learn more about community education classes, email jstubitsch@napavalley.edu

For general information and to register for community education classes, email us at UVC_StHelena@napavalley.edu
GENERAL INFORMATION

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

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

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

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

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

Noncredit State-Funded Classes: Courses eligible for support from the state are free to California residents. Some state-funded 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. Material fees are not refundable. Classes fewer than 15 persons enrolled and IN ATTENDANCE at the first class meeting may be canceled. Once begun, minimum attendance of 10 must be maintained for the class to continue.

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

Parking Fees: Parking permits are required on all vehicles which park on the Main Napa Campus of Napa Valley College during the following hours:
- Monday through Thursday, 6 a.m. to 10 p.m.
- Friday, 6 a.m. to 5 p.m.
No permit is required on Saturdays, Sundays and college-recognized holidays. Semester parking permits can only be purchased via the internet by going to www.nvcpd.org and look for the parking permit link. To order your permit you will need to know your vehicle license number, make, model, color, and year of your vehicle. Daily parking permits can be purchased from the parking machines located throughout the college’s parking lots. Cars without parking permits or daily passes will be ticketed.

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

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

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

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

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

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

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

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.
Name

Last                                                            First                                         Middle                       Other Name Used

Address

Number & Street                                                                   City                                              St                              Zip

Home Phone ____________________________________________________________________________________

Cell Phone ____________________________________________________________________________________

Male        Female        Date of Birth _______ / _____ / _______

Student ID # __________________________

Email Address __________________________________________________________________________________

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

Education Goal:

- Personal Interest
- 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
- Currently enrolled in adult school
- Not a high school graduate / not currently in high school
- Certificate of high school proficiency
- Associate Degree (AA/AS)
- Bachelor’s Degree (BA/BS) or higher
- Currently enrolled in adult school
- Maintain a certificate or license
- Unknown

Payment Information

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

Credit Card Number _____________________________________________________________________________

Expiration Date ____________________________ Security Code __________ (3 or 4 digit)

Authorized Signature _______________________ Card Holder ______________________

1088 College Avenue / St. Helena, CA 94574

Office (707) 967-2900 / Fax (707) 967-2909 / UVC_StHelena@napavalley.edu
FALL 2016 MUSICAL: DISNEY’s *the little mermaid*

In a magical kingdom beneath the sea, the beautiful young mermaid Ariel longs to leave her ocean home to live in the world above.

Music by Alan Menken
Lyrics by Howard Ashman
Book by Glenn Slater Doug Wright

Based on Hans Christian Anderson story and the Disney film produced by Howard Ashman & John Musker, and written & directed by John Musker and Ron Clements

Originally Produced by Disney Theatrical Productions

Disney’s *The Little Mermaid* is presented through special arrangement with Music Theatre International (MTI). All authorized performance materials are also supplied by MTI. www.MTIshows.com

NAPA VALLEY COLLEGE