



Continuing Education

Explore the Possibilities!



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Register Now!

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Welcome to South Seattle College!

Lifelong Learning • Building Skills • Making Connections



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Dear Friends,

We strive to create and offer classes that are of great interest to our community. One of our best resources, of course, is you! Two of our new classes this quarter are thanks to your suggestions, so be sure to check them out: [American Political System - Presidential Elections](#) and [French Techniques for Everyday Cooking](#).

Another suggestion from students—a [West Seattle Community Band](#)! Come make music with your neighbors. The band director is a retired high school instructor who is not ready to put down her baton and invites you all to come and play!

Community is a key word for all of us in Continuing Education! Thanks for being part of ours.

My best,

Luisa Motten

Director of Continuing Education

P.S. This quarter we are fortunate to have two award-winning chefs teaching classes about homemade cheese, authentic French cooking and food presentation techniques. Don't miss out on the opportunity to experience these professionals. *See page 13*



Meet the Continuing Education Team

We've added to our team to serve you better! Meet (left to right) Geoff Hamada, Luisa Motten, Kathleen Kent, Laura Matson, Alice Mesa, and Carol Getz. Call us, email us, or stop by the office anytime. We are here for you!

ARTS - VISUAL

CRAFTS

Upholstery - Beginning

Anna Gregory

Take home a new footstool you upholstered using the tricks and techniques taught in this class. Learn the basics of upholstery which can be used on many projects. These skills can be applied to any type of seating such as a dining room chair, bench or ottoman. Bring 5/8 yard of medium weight fabric. You will be provided with supplies and a footstool frame. All required tools will be available for use during the class.

Sa 4/23 10:00 AM - 1:00 PM CEC 102 \$49 + \$50 materials fee



Upholstery Intermediate class chaise lounge

Upholstery - Intermediate

Anna Gregory

Whether you are upholstering a small or full-sized piece of furniture, the techniques are the same. Learn these techniques on a beautiful, custom-made, wood-frame Victorian style chaise lounge. Materials fee includes the wooden frame, foam, use of proper tools, and a video to use at home. All you bring is 1.5 yards of medium weight upholstery fabric.

Sa 3/19 9:00 AM - 5:00 PM CEC 102 \$175 + \$100 materials fee

DRAWING & PAINTING

Drawing for Pleasure: Basic Skills

Peter Barth

Think you can't draw? Then this class is for you! Learn a variety of drawing methods and build new skills while brushing up on any drawing experience you may already have. Drawing is applicable to all types of artistic endeavors. Basic materials and an additional list of supplies will be provided at the first class.

Th (4 sessions) 4/14 - 5/5 7:00 PM - 9:00 PM CEC 102 \$99 + \$15 materials fee

Th (4 sessions) 5/12 - 6/2 7:00 PM - 9:00 PM CEC 102 \$99 + \$15 materials fee

Painting - Acrylics (Beginning and Continuing)

Peter Barth

Acrylic paints offer a versatility of composition and technique, and facilitate a wide array of applications. Explore the basics of composition, color theory, mixing, and brush selection.

Sa (4 sessions) 4/9 - 4/30 2:00 PM - 4:30 PM CEC 102 \$99

New! Watercolor Sketching

Peter Barth

Be inspired to record your life, a special trip, or your daily adventures with loose, quick watercolors in a journal-style format. Similar to handwriting, everyone has their own distinctive drawing style. Peter will help you discover and refine your style as an artist. Drawing for Pleasure is recommended but not required. Class is open to all levels. No class 5/28.

Sa (6 sessions) 5/7 - 6/18 2:00 PM - 4:30 PM CEC 102 \$115 + \$10 materials fee

Sumi Painting

Lois Yoshida

Explore creative self-expression through the flowing techniques of Sumi painting in this class for beginning and continuing students. Class content is designed to suit each student's level of experience. Sumi (black ink) will be the primary medium used, with opportunities to work in color. Work with traditional tools, materials, brush methods, and approaches to subject matter, simplifying visual elements with minimal brush strokes to express your individual interpretation of the subjects presented.

W (6 sessions) 4/27 - 6/1 6:00 PM - 8:30 PM LHO 3 \$115 + \$10 materials fee

PHOTOGRAPHY

Digital Camera - Intro Series

Meredith Blache

Significantly improve your photography skills using your digital camera with instruction from our expert, Meredith Blache. Series includes: Get to Know Your Camera, Take Great Photos, and Getting Out of Auto Mode. Take the Series for a savings.

Sa (3 sessions) 4/23 - 5/7 9:00 AM - 1:00 PM OLY 102 \$175

Digital Camera - Intro 1 - Get to Know Your Camera

Meredith Blache

If you are struggling to figure out how to use the many settings on your digital camera, you are not alone. Increase your enjoyment of photography by learning to efficiently use the full range of your camera's settings and menus.

Sa 4/23 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Intro 2 - Take Great Photos

Meredith Blache

With the ability to see your photos instantly comes the opportunity to quickly improve your photographic skills. This hands-on class provides tips on composition, lighting, and posing subjects. Learn to see the world through the lens like a pro.

Sa 4/30 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Intro 3 - Getting Out of Auto Mode

Meredith Blache

Use your digital camera to its fullest potential by mastering its multiple modes allowing you to capture the best images possible.

Sa 5/7 9:00 AM - 1:00 PM OLY 102 \$65



South Seattle College campus photo by Digital Camera Intro Series student Marc Milrod

Photography - Street Life - Seattle's

International District and Pioneer Square

Meredith Blache

Explore the streets of our amazing International District and Pioneer Square while learning how to capture images many would consider Fine-art and Abstract photography. The class size is limited so this is a great time to get all of your photography questions answered by our digital photography expert.

Su 5/22 10:00 AM - 2:00 PM Off Campus \$65

Adobe InDesign - Introduction

Meredith Blache

Adobe InDesign is the industry standard application for publishing simple to complex documents. Learn to create desktop publishing works such as posters, flyers, brochures, magazines, newspapers, and books. InDesign can also produce interactive content for the web and use with tablets. Discover how this versatile program can save you time and headache as you produce stunning documents to promote your ideas.

Su (3 sessions) 4/17 - 5/1 9:00 AM - 1:00 PM OLY 102 \$175


When you see this  icon, two or more people may enroll at a reduced class fee rate (per person) when you enroll together. Call us at 206-934-5339 or visit www.learnatsouth.org to see the **Friends Rate**.

PHOTO EDITING

Adobe Lightroom - Series

Meredith Blache

Get amazing results by learning how to quickly adjust and organize images using Adobe Lightroom. Bring your own photos or use the images provided. This Series includes: All About Develop and All About the Library. Take the Series for a savings. No class 5/29.

Sa (2 sessions) 5/14 - 5/21 9:00 AM - 12:00 PM OLY 102 \$115

Adobe Lightroom - All About the Library

Meredith Blache

Learn to use Adobe Library to organize your catalog, create collections, use key words, and filter your images. Bring your own photos or use the images provided.

Sa 5/14 9:00 AM - 12:00 PM OLY 102 \$65

Adobe Lightroom - All About Develop

Meredith Blache

Learn to use the full range of adjustment features in Adobe Lightroom and how to make corrections to multiple images. Bring your own photos or use the images provided.

Sa 5/21 9:00 AM - 12:00 PM OLY 102 \$65



Photo by Digital Camera Intro Series student, Marc Milrod

Adobe Photoshop - Series

Meredith Blache

Harness the power of Adobe Photoshop by learning the skills taught in this Series: Learning the Basics, Adjusting Images, and Graphic Design for Print and Web. Images provided. For the best value, take the Series for a savings.

Sa (3 sessions) 6/4 - 6/18 9:00 AM - 1:00 PM OLY 102 \$175

Adobe Photoshop 1 - Learning the Basics

Meredith Blache

This class is an excellent introduction to Adobe Photoshop. Learn the basics, from how each tool works to what layers are, gaining confidence as you create and complete several Photoshop projects. Images will be provided.

Sa 6/4 9:00 AM - 1:00 PM OLY 102 \$65

Adobe Photoshop 2 - Adjusting Images

Meredith Blache

Learn to use Photoshop to fix and adjust images, how to use advanced retouching techniques, how to create compilations, and how to work non-destructively on an image. Images will be provided.

Sa 6/11 9:00 AM - 1:00 PM OLY 102 \$65

“ I did a lot of searching for online photography classes, but nothing takes the place of in-person instruction. Meredith Blache was open to questions, which often turned into broader topic discussion, filling in many details I never found online. ”

Marc Milrod

Adobe Photoshop 3 - Graphic Design for Print and Web

Meredith Blache

Learn to use Photoshop for print, graphic design and online graphics creation. You will learn how to use various text tools including the path tool, how to create new images using multiple images, how to create a quick animation for use on the web, and much more. Images will be provided.

Sa 6/18 9:00 AM - 1:00 PM OLY 102 \$65

POTTERY

Materials fee paid at registration for all pottery classes.

Plaster Mold Making for Ceramics with Carol Gouthro Carol Gouthro

Discover the process for making multiple part slip-cast and press molds with Carol Gouthro. Review slip casting techniques and learn the correct way to mix plaster and create molds from a model. Models for mold making can be made from clay that you throw, hand build, or sculpt. The goal of this class is to learn how to make multiple part molds so that you can make them on your own.

Sa, Su (2 sessions) 6/25 - 6/26 10:00 AM - 4:00 PM RAH 111 \$195

Daytime Pottery & Handbuilding

Bethany Woll

Learn the basics of handbuilding and beginning wheel throwing. Those new to clay will gain hands-on experience with basic construction methods. Returning students will explore and further develop their skills. Experiment with a variety of glazing and surface techniques. Class is open to all skill levels.

Tu (10 sessions) 4/12 - 6/14 10:00 AM - 1:00 PM RAH 111 \$165 + \$45 materials fee

Intermediate Wheel Throwing Pottery

Miki Willis

This intermediate class is for students with an understanding of basic wheel throwing techniques. Weekly demos will introduce new forms and techniques to expand your throwing expertise. Prerequisite: Ability to throw a cylinder.

Tu (10 sessions) 4/12 - 6/14 6:00 PM - 9:00 PM RAH 111 \$165 + \$45 materials fee

Pottery Studio - Beginning Wheel Throwing and Handbuilding

Miki Willis

Learn basic wheel throwing techniques. This fun class covers the fundamentals of wedging, centering, throwing and glazing. If you have ever wanted to “throw a pot,” this is the class for you! You will also learn basic handbuilding techniques.

Th (10 sessions) 4/14 - 6/16 6:00 PM - 9:00 PM RAH 111 \$165 + \$45 materials fee

Saturday Pottery Studio

Miki Willis

Geared to students with advanced pottery skills, this continuing course covers construction and decoration techniques needed to create a wide variety of projects in clay. Prerequisite: Beginning Wheel Throwing or Handbuilding. No class 5/28.

Sa (10 sessions) 4/9 - 6/18 10:00 AM - 1:00 PM RAH 111 \$165 + \$45 materials fee

Carol Gouthro is a Seattle-based studio artist whose work is well known regionally and nationally.

Her sculptural works and dinnerware have been featured in many publications such as American Crafts and American Ceramics. Her work has been seen on the cover of Ceramics Monthly.




ARTS - PERFORMANCE

FREE! How to Buy a Sewing Machine or Serger O'Lisa Johnson
Whether you're a first-time sewing machine buyer or just want to upgrade, how do you know which machine is best for you? Attend this workshop to learn what you need to know before purchasing a new sewing machine or serger. Reference materials provided.


W 4/13 6:30 PM - 8:30 PM OLY 103 Free!

SEWING & KNITTING


Bring a sewing machine (or serger), owner's manual, and basic sewing tools to all sewing classes.

Sewing Basics  O'Lisa Johnson
Discover how to read a commercial pattern, lay out fabric, transfer pattern markings, cut out a printed pattern, and sew projects using a variety of techniques and applications. Select a project from apparel, home decor, or craft items. Fabrics and patterns provided.


Sa (4 sessions) 4/16 - 5/7 9:00 AM - 2:00 PM OLY 103 \$125 + \$15 materials fee

Sewing Beyond the Basics  O'Lisa Johnson
Sew fashionable apparel and home decor items featuring buttonholes, trim, zippers and more. Project patterns and fabrics provided.

Sa (2 sessions) 6/4 - 6/11 9:00 AM - 2:00 PM OLY 103 \$79 + \$20 materials fee

Serging Made Simple  O'Lisa Johnson
Discover how to use your serger to create professional finishes for your projects. Learn the basic techniques for creating seams used in garment construction and craft projects. A reference notebook and project fabric will be provided.

Sa 5/14 9:00 AM - 2:00 PM OLY 103 \$55 + \$15 materials fee


Serging With Knits  O'Lisa Johnson
Put your serging know-how to use completing a comfy sweatshirt in class! Personalize it using stitches from your own serger. Fabric and pattern kit provided.

Sa 5/21 9:00 AM - 3:00 PM OLY 103 \$55 + \$20 materials fee

New! Knitting Basics Lia Whitaker
Knitting is as simple as pulling one loop through another. Once you get the hang of it, you'll enjoy years of fun with this relaxing craft. Learn basic stitches (knit and purl) which are the basis for an amazing number of patterns. Register early: Class size is limited to ensure personal instruction.

Th (3 sessions) 4/21 - 5/5 6:00 PM - 8:00 PM Seattle Yarn \$75

WELDING & GLASS

Stained Glass  Michelle Nicholas
Fill your room with a spectacular splash of color when the sun shines through your stained glass project. Design, cut and fabricate glass with lead and/or copper foil techniques. Create your own design with assistance from the instructor. Supply and tool costs will vary with each project. Each student is asked to contact the instructor prior to the first class regarding supplies, tools, and cost of materials. (Contact information will be provided upon registration.)

Tu (8 sessions) 4/12 - 5/31 7:00 PM - 9:30 PM CEC 101 \$135

Welding - Beginning Ornamental Steel Mimi Riley
Do It Yourself! Create and take home your own steel sculpture or small project. Learn basic fabrication and hand bending techniques used to make wrought iron elements while focusing on low-tech processes and simple tools. *Welding classes are limited to 6 students to ensure personal instruction. Register early.*

M, W (2 sessions) 4/25 - 4/27 5:00 PM - 9:00 PM Off Campus \$155 + \$70 materials fee

Sa, Su (2 sessions) 5/21 - 5/22 10:00 AM - 2:00 PM Off Campus \$155 + \$70 materials fee

Tu, Th (2 sessions) 6/14 - 6/16 5:00 PM - 9:00 PM Off Campus \$155 + \$70 materials fee



Glenda Braun is a retired band teacher eager to help others brush up their skills and make music together.


New! Community Band Glenda Braun
Perhaps you play your instrument regularly. Or maybe you have not played in years but would like to resume playing. Either way, join your neighbors in a new Community Band! Your instructor is a retired band teacher eager to help others brush up their skills and make music together. Prerequisite: Must have an instrument and be able to read musical notation for it.

Th (6 sessions) 4/14 - 5/19 7:00 PM - 9:00 PM RSB 80 \$75


Community Choir Bronwyn Edwards
Perform the finest music from a variety of styles for large choral ensemble. The choir meets one evening weekly and will give a concert performance on June 19. No audition required. Register early, class size limited. No class 5/30.

M (10 sessions) 4/4 - 6/13 7:00 PM - 9:00 PM RSB 80 \$95

DANCE

Salsa Dancing I  Gilberto Nunez-Lira
Seattle's Salsa scene is popping with clubs, events and activities celebrating different Salsa moves from around the world. Learn Salsa the way it is danced by people of all ages, from the smallest towns to the most exciting nightclub scenes. No partner necessary.


Th (6 sessions) 4/21 - 5/26 6:30 PM - 7:30 PM CAB - Cafeteria \$65

Salsa Dancing II  Gilberto Nunez-Lira
Improve your Salsa dancing skills with advanced moves for the Cha-Cha and the Merengue, and add new techniques to increase your dancing enjoyment. No partner necessary.


Th (6 sessions) 4/21 - 5/26 7:45 PM - 8:45 PM CAB - Cafeteria \$65

Beginning Social Dance - Series  Anita LaFranchi
Gain confidence on the dance floor while having fun! Take the Series for a savings. No partner necessary.


Tu (10 sessions) 4/19 - 6/21 7:00 PM - 8:30 PM CAB - Cafeteria \$135

Beginning Social Dance - Session 1  Anita LaFranchi
So you think you've got two left feet and no sense of rhythm? Join the fun with Social Dance! Learn popular dances and a few moves that will get you out on the floor with confidence. Dances include Foxtrot, Single Time East Coast Swing, and Country Western Two Step. No prior dance experience needed. Singles and couples welcome. No partner necessary.

Tu (5 sessions) 4/19 - 5/17 7:00 PM - 8:30 PM CAB - Cafeteria \$75

Beginning Social Dance - Session 2  Anita LaFranchi
Join the fun learning romantic dances such as the Rumba, Waltz, and Tango. No prior dance experience needed. No partner necessary.


Tu (5 sessions) 5/24 - 6/21 7:00 PM - 8:30 PM CAB - Cafeteria \$75

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BUSINESS

Market Your Business Online - Series  **Wendy Sloneker**
Promote your business on the Internet. This Series includes: Overview, Website & Search Engines, Lead Generation, Newsletters & Blogging, and Social Media & Video. Take the Series for a savings.

W (5 sessions) 5/18 - 6/15 6:00 PM - 8:00 PM OLY 102 \$125

Market Your Business Online - Overview  **Wendy Sloneker**
A vital first step to understanding the key components of online marketing is covered in this session. Leave with a clear understanding of how the web marketplace works and how customers use it.

W 5/18 6:00 PM - 8:00 PM OLY 102 \$35

Market Your Business Online - Website & Search Engines  **Wendy Sloneker**

Improve your business website by learning how to quickly and easily analyze, evaluate, and improve content, marketing strategies, and overall customer experience. Discover ways to fine tune your website for search engines (Google, Yahoo, Bing).

W 5/25 6:00 PM - 8:00 PM OLY 102 \$35

Market Your Business Online - Lead Generation  **Wendy Sloneker**

Generate new business by learning to build customer lists and manage email marketing. Come away with new tools for creating an essential description of your business and its services to increase credibility and attract more customers.

W 6/1 6:00 PM - 8:00 PM OLY 102 \$35

Market Your Business Online - Newsletters & Blogging  **Wendy Sloneker**

Discover how to effectively use blogging and newsletters for your business by mastering these tools to increase customer traffic on your website.

W 6/8 6:00 PM - 8:00 PM OLY 102 \$35

Market Your Business Online - Social Media & Video **Wendy Sloneker**

Discover how to successfully promote your business using videos in your social media campaigns. Learn to write engaging, meaningful content as well as when and how to incorporate video clips to increase marketing effectiveness.

W 6/15 6:00 PM - 8:00 PM OLY 102 \$35

Social Media for Business - Series  **Wendy Sloneker**

Learn how to harness online platforms for business, beginning with an overview of social media basics and followed by platform-specific classes to guide you in making decisions about postings. Classes will cover additional uses of each platform, and how to pull them all together into a strategic and compelling plan to engage your target audience. This Series is geared for those with some social media experience and includes: Overview, Facebook & YouTube/Vimeo, LinkedIn, Google+ & Twitter, Instagram & Pinterest, and Writing a Plan. Take the Series for a savings.

Th (5 sessions) 5/19 - 6/16 6:00 PM - 8:00 PM OLY 102 \$125

Social Media for Business - Overview **Wendy Sloneker**

This class offers an introduction to the basics of using social media for marketing your business. Discover how to develop a social media plan to grow your business. Call 206.934.5339 to register two or more people at the Friends Rate of \$32.50.

Th 5/19 6:00 PM - 8:00 PM OLY 102 \$35

Social Media for Business - Facebook, YouTube & Vimeo **Wendy Sloneker**

Discover how to use Facebook, YouTube and Vimeo to promote your business. Learn how each program works and the criteria for using (or not using) each.

Th 5/26 6:00 PM - 8:00 PM OLY 102 \$35

Social Media for Business - LinkedIn, Google+ & Twitter

Wendy Sloneker

From a business standpoint, all three of these platforms deserve serious consideration. Discover top tips and secrets for using LinkedIn, Google+, and Twitter to more effectively promote your business, and how to evaluate whether or not to utilize each platform for your specific marketing purposes.


Th 6/2 6:00 PM - 8:00 PM OLY 102 \$35

Social Media for Business - Instagram & Pinterest

Wendy Sloneker

Learn to use image-driven platforms such as Pinterest, Instagram, and others. Find out how to tell whether your customer base is using these platforms and whether or not your business ought to be, too. Learn the basics of creating effective graphics with the best tools available, best practices, and sourcing copyright-free images for commercial use.

Th 6/9 6:00 PM - 8:00 PM OLY 102 \$35

Social Media for Business - Writing a Plan  **Wendy Sloneker**

Having chosen the media platforms best suited to your business along with ideas about what to post on each one, the next step is to generate a content plan. A plan that incorporates sustainable posting practices, best tools and resources, and mechanisms to monitor quality control, customer service, and brand use. Leave class with the beginnings of a content plan and a list of your next steps.

Th 6/16 6:00 PM - 8:00 PM OLY 102 \$35

Daytime! Conquering Office Clutter - Reclaiming Your Work Space 

Pamela Marsh

Is your desk buried in paper? Has it started to become piles on the floor? Do you hear the phone ringing, but can't find it? Would you love to have an organized work space, but don't know where to begin? Discover how to develop systems to organize overflowing paperwork as you learn to implement permanent changes to conquer the clutter and put your office to work for you!

Tu 4/26 9:00 AM - 12:00 PM OLY 206 \$39

QuickBooks 2014 Fundamentals - Basic Accounting **Sharon Rugh**

Learn basic accounting terms and procedures necessary to use QuickBooks effectively. This class offers an excellent introduction to accounting or it can be a good refresher for those out of practice. Gain essential knowledge for any financial software you want to use.

Tu (2 sessions) 4/12 - 4/19 6:00 PM - 9:00 PM OLY 203 \$79

Basic PowerPoint 2013

Jesse Braswell

Effective PowerPoint presentations are easy to create. Learn how to add organizational charts, animated features, and other graphics, along with the basic techniques of creating and producing slides, overhead projections, and speaker's notes.

Tu, Th (2 sessions) 5/24 - 5/31 6:00 PM - 9:00 PM OLY 104 \$135

CORPORATE
CUSTOMIZED
TRAINING
SPECIALIZED WORKFORCE TRAINING

With the resources of South Seattle College and the Seattle College District at our disposal we can provide high quality, effective and relevant training for your company or small business. Contact us to discuss your specific needs.

Luisa Motten, Director of Continuing Education
206-934-6782 • luisa.motten@seattlecolleges.edu
<http://corporatetraining.seattlecolleges.edu>



For more Social Media and Website Development classes visit: www.Ed2Go.com/southsea



Accounting and Bookkeeping Studies

The certificate in Accounting and Bookkeeping Studies is for anyone who desires to have a better understanding of basic accounting and bookkeeping procedures or who desires to work in a bookkeeping/ accounting department.

300 Hours

\$2895



Clinical Medical Technician with Externship (CCMA, CPT, CET exams)

Medical technicians with a clinical background perform various clinical tasks including assisting with the administration of medications and with minor procedures, performing an EKG electrocardiogram, obtaining laboratory specimens for testing, educating patients, and phlebotomy.

780 Hours

\$3995



Professional Photography

This course ensures that the student comes away with not only a good grasp of photographic technique, but also an in-depth understanding of the fundamentals that will help them to better understand how great photography is made.

230 Hours

\$2595



Event Planning Entrepreneur

Learn about operating your own event business, greener events, best practices, and the expanding event industry.

450 Hours

\$3395



CompTIA A+ Certification: A Comprehensive Approach (220-801 and 220-802 Voucher Included)

The CompTIA A+ certification is the starting point for a career in IT. The exam covers maintenance of PCs, mobile devices, laptops, operating systems and printers.

40 Hours

\$1995



Project Management for CAPM

Learn to master the most proven methods in project management as well as exciting new techniques emerging from today's most recent research.

120 Hours

\$2295



Mobile Application Design and Development Certification:

Upon completion of the mobile app developer training course, you'll have fully functional apps that demonstrate your understanding of mobile application development for both Android and iOS operating systems.

120 Hours

\$1995



Certified Linux System Administration (voucher included):

Linux is at the center of all the fastest moving developments in IT today, whether it is hosting in the Cloud, Android devices or the Internet of Things. This course covers the fundamental skills that employers are looking for in entry level Linux system administrators.

50 Hours

\$995

Learn. Accelerate. Succeed... ONLINE CERTIFICATE PROGRAMS

Our Career Coaches Assist By: Counseling students on steps needed to meet career goals and complete on time;
Documentation Support; Professional Certifications and Externships; Resume Assistance;
Mock Interviews; Job Leads; and Job Interviews!

To register for any of these or other online classes, visit www.learnatsouth.org.

ONLINE BUSINESS CERTIFICATES



Online Certificate Program Details

Participate When You Want

You can participate any time of day or evening. The online classroom is open 24 hours a day, 7 days a week. There are no live real-time requirements or meetings. For the best learning, participants should log into the course on 2-3 different days of the week. Clock hours and CEUs available upon successful completion. All classes come with 100% money back guarantee if you are not satisfied with your experience.

What You Will Do

Each course is composed of several units.

For each unit, you will:

- Access the online readings
- Listen to the audio presentation for the unit and view the slides
- Take a self-quiz to see how much you have learned
- Engage in written online discussion with your instructor and other participants

The content (readings, audio lectures, slides) and self-quizzes are accessible for the entire course, so you can work ahead, or go back and review again at your convenience.

BUSINESS

Data Analysis Certificate **Rutledge, Dereshiwsky, Kritzer**

Data analysis is one of the most sought-after skills in the workplace. Companies have vast amounts of data, but it's rare when someone can analyze that data to see trends and make predictions. Learn to analyze data in a business setting; how many of your business decisions involve comparing groups for differences; the statistics behind these group differences and relationships; how to perform inquiries; and how to communicate these results through graphs and text that your fellow employees will understand. Add a whole new skill set to your portfolio, and make a big difference in the success of your organization by acquiring data analysis skills. The Data Analysis Certificate is composed of three, month-long courses:

- Introduction to Data Analysis April 4 - 29
 - Intermediate Data Analysis May 2 - 27
 - Advanced Data Analysis June 6 - July 1
- Certificate Fee: \$495

Entrepreneurship Certificate **DeFonteny, Trana**

Boost your chances of success for your new or small business and reduce your risks. Get the latest on planning your business, brainstorming business ideas and a checklist for going into business. Then learn how to create a business plan, including assessing business feasibility and prepare the management and financial plans. Then take home a step by step approach to attract and keep customers, with an emphasis on customer-driven marketing decisions and building a strong brand.

The Entrepreneurship Certificate is composed of three, month-long courses:

- Entrepreneur Boot Camp April 4 - 29
 - The Business Plan May 2 - 27
 - Entrepreneurial Marketing June 6 - July 1
- Certificate Fee: \$495

BUSINESS COMMUNICATION

Certificate in Business Writing **Felix, Will, Kart**

Take away the key practices you need to develop and hone your business writing communication effectively and successfully. Get the best practices for crafting effective, professional business documents. Find out how to avoid grammatical pitfalls. And acquire business writing principles that will be good for years to come. Certificate in Business Writing is composed of three, month-long courses:

- Business Writing April 4 - 29
 - Effective Copywriting May 2 - 27
 - Writing News and Press Releases June 6 - July 1
- Certificate Fee: \$495 (classes may be taken separately)

Certificate in Customer Service **Sanders-Cobb, Bayley**

Customer service is now essential for business and all work organizations. With the increase of technology, human interaction with customers becomes all the more important. Whether it relates to retaining customers, serving your audience, or turning inquiries from potential customers into sales, good customer service is now one of the central factors in organizational success. Learn to improve your customer service skills to enhance your career skill set, improve productivity, and increase your organization's success. Certificate in Customer Service is composed of two, month-long courses:

- Keys to Customer Service April 4 - 29
 - Extraordinary Customer Service May 2 - 27
- Certificate Fee: \$295

Certificate in Workplace Communication **Klauss, Harpin**

Good communication in the workplace is more important than ever. And critical to your career advancement and success. Learn a workable conflict management model, along with successful and practical conflict management strategies. Then work with a pro to learn how to improve your negotiation skills. Finally, find out more about yourself and others using personality profiles for better work performance. You will be learning from some of our more popular instructors, and taking away new how-to skills that work. The Certificate in Workplace Communication is composed of three, month-long courses:

- Conflict Management April 4 - 29
 - Negotiation: Get What You Want May 2 - 27
 - Using Personality Profiles for Better Work Performance June 6 - July 1
- Certificate Fee: \$595 (classes may be taken separately)

LEADERSHIP

Leadership Development Certificate **Yates, Draves, McLaurin**

Especially geared for future leaders in the Gen Y generation (born 1980-1999), the certificate provides how-to practical information on advancing your leadership potential and making a difference in both the workplace and in society. Discover your style of leadership. Discuss task completion, building relationships with your subordinates, becoming socially perceptive to changes in the workplace, utilizing your emotions in a positive and effective manner, and addressing challenging goals. Leave with a new toolbox of leadership skills, and the information to move your leadership development forward. The Certificate in Leadership Development is composed of three, month-long courses:


- Leadership Principles April 4 - 29
 - Developing Your Leadership Skills May 2 - 27
 - Developing Your Professional Career June 6 - July 1
- Certificate Fee: \$395 (classes may be taken separately)

Supervisory and Leadership Certificate **Klauss**

Ensuring the efficiency of your team is the key to your success and is your most important responsibility. Get practical, easy to understand, and insightful methods for new and even experienced supervisors and managers. Learn about effective delegation, performance management, and writing performance reviews. Discuss the specifics of the supervisor's role and responsibilities, and strategies for improving your overall effectiveness as a leader. (Two months)

- Supervisory & Leadership Certificate April 4 - May 27
- Certificate Fee: \$395

MANAGEMENT

 **Project Management Certificate** **DeCamp, Mitchell**
Project Management provides visibility of project health to the business and the customer. Through continuous monitoring, early detection of variations to plan, schedule, and budget can be communicated to stakeholders for quick resolution, including project cancellation. Gain the skills, tools and templates to confidently develop and maintain a project. An overview of salaries, certification costs, education and experience requirements are provided. Then acquire a well-rounded knowledge of the five Project Management Processes relating to the Project Management Body of Knowledge Guide. This basic information will assist you in learning the beginnings of Project Management, whether you are interested in project management, in a project management field, or in any line of work. The Project Management Certificate is composed of three, month-long courses:


- Introduction to Project Management April 4 – 29
 - Project Management Processes May 2 – 27
 - Project Management Knowledge Areas June 6 – July 1
- Certificate Fee: \$495

 **Management Certificate** **Klauss, Draves, Dellabough**
Enhance your management skills through this program for supervisors, managers, and emerging leaders. Nothing creates success like a solid foundation. Discover the keys for effectively managing your employees. Find out how to create clear expectations, engage and motivate employees, and increase your effectiveness. Then learn how to improve your management of time and productivity. Finally, get the keys to manage different generations in your workplace. Discover what motivates each generation at work, what incentives they respond to, and what messages they value. The Management Certificate is composed of three, month-long courses:

- Management Boot Camp April 4 – 29
 - New 21st Century Strategies for Productivity and Time Management May 2 – 27
 - Managing Generations in the Workplace June 6 – July 1
- Certificate Fee: \$595




NEW MEDIA MARKETING

 **eMarketing Essentials Certificate** **Belhassen, Hurrell**
Utilizing effective eMarketing techniques is essential for today's businesses. In this online certificate program, learn how to improve email promotions and analyze email response rates; boost and analyze your website traffic; use search engine optimization to improve visibility; and successfully employ online advertising. This 3-month program is relevant for any type of organization, including businesses, non-profits, and government agencies.


The eMarketing Essentials Certificate is composed of three, month-long courses:

- Improving Email Promotions April 4 - 29
 - Boosting Your Website Traffic May 2 - 27
 - Online Advertising June 6 - July 1
- Certificate Fee: \$495 (classes may be taken separately)


 **Managing Social Media Platforms Certificate** **Siscaretti, Kart, Selke**
Different social networks have distinct characteristics, different features, and are used to develop a two-way communication and marketing strategy for your organization. Get a skill set for working and managing different social media platforms. Create a plan to integrate social networks into your communication and marketing. Gain a firm foundation in Twitter, LinkedIn, and Facebook platforms. Come away with both an understanding of these social networks and practical, how-to techniques to integrate social networks into your organization or business.

The Managing Social Media Platforms Certificate is composed of three, month-long courses:

- Twitter April 4 - 29
 - Facebook for Business May 2 - 27
 - LinkedIn for Business June 6 - July 1
- Certificate Fee: \$495 (classes may be taken separately)

 **Mobile Marketing Certificate** **Salt, Belhassen, Hurrell**
The way consumers are interacting with brands and connecting to the world is changing because of mobiles. Find out about location-based marketing, mobile payments, QR codes, applications, and mobile coupons. Learn how mobile marketing can increase your capabilities to retain current customers and gain new ones. Then get step-by-step instructions on how non-technical users can build, deploy and market smartphone applications across Android, iPhone and Blackberry platforms. Find out about proximity marketing, mobile marketing metrics, and developing a mobile marketing campaign. The Mobile Marketing Certificate is composed of three, month-long courses:

- Introduction to Mobile Marketing April 4 - 29
 - Creating Cell Phone Apps for your Business May 2 - 27
 - Advanced Mobile Marketing June 6 - July 1
- Certificate Fee: \$595

 **Social Media for Business Certificate** **Siscaretti, Kart, Selke**
Learn how social networks are used to develop a two-way communication and marketing strategy for your organization. Then find out what you can be doing, what you should be doing, and create a plan to integrate social networks into your communication and marketing. Discover the new principles of communication that apply across all networks and how these specific social networks work and the possible uses for your organization with Facebook, Twitter, blogging, YouTube, LinkedIn, and more. Class is for businesses, nonprofits, government, and other organizations. The Social Media for Business Certificate is composed of three, month-long courses:

- Introduction to Social Media April 4 - 29
 - Marketing Using Social Media May 2 - 27
 - Integrating Social Media in Your Organization June 6 - July 1
- Certificate Fee: \$495

Additional Computer Classes available Online including MS Office 2010
Visit: www.ed2go.com/southsea

QUICKBOOKS

Classes use QuickBooks Desktop 2014 for PC but most principles apply to online and Mac versions as well. Materials fee includes textbook. A full-featured 140-day trial copy of QuickBooks (PC) is included in Level 1. Materials fee paid at registration.

QuickBooks 2014 Fundamentals - Series

Sharon Rugh

Are you a small business owner, bookkeeper, or office manager? Are you looking to upgrade your accounting and computer skills for a competitive edge in the job market? Learn basic accounting principles, QuickBooks fundamentals, and advanced applications. Classes may be taken individually or as a Series for a savings. Classes use QuickBooks Desktop 2014 for PC but most principles apply to online and Mac versions as well.

Tu (10 sessions) 4/12 - 6/14 6:00 PM - 9:00 PM OLY 203 \$329 + \$80 materials fee

QuickBooks 2014 Fundamentals - Basic Accounting

Sharon Rugh

Learn basic accounting terms and procedures necessary to use QuickBooks effectively. This class offers an excellent introduction to accounting or it can be a good refresher for those out of practice. Gain essential knowledge for any financial software you want to use.

Tu (2 sessions) 4/12 - 4/19 6:00 PM - 9:00 PM OLY 203 \$79

QuickBooks 2014 Fundamentals - Level 1

Sharon Rugh

Learn to create and back-up important records, how to work with vendors, customers, banks, print checks, and how to generate monthly reports. Prerequisites: QuickBooks 2014 Basic Accounting, and familiarity with basic computer operations and Windows.

Tu (4 sessions) 4/26 - 5/17 6:00 PM - 9:00 PM OLY 203 \$155 + \$45 materials fee

QuickBooks 2014 Fundamentals - Level 2

Sharon Rugh

Learn additional features such as working with inventory, payroll, sales tax, balance sheet accounts/fixed assets, and budgets as well as customizing forms. Class is appropriate for users of both QuickBooks Premier and QuickBooks Pro. Prerequisites: QuickBooks 2014 Basic Accounting, and familiarity with basic computer operations and Windows.

Tu 5/24 - 6/14 6:00 PM - 9:00 PM OLY 203 \$155 + \$35 materials fee



COMPUTERS

South Seattle College Advantage

- Classes taught using Windows 7 Operating System
- Most onsite Microsoft application classes will be taught using Office 2013.
- Books for Microsoft Office 2013 classes included.
- Clock hours and CEUs are available for all computer classes



Additional computer classes available online including MS Office 2010 – see www.ed2go.com/southsea for more information.



For online QuickBooks classes, visit: www.Ed2Go.com/southsea

TEACHING A CLASS

Do you want to share your skill and experience in a given field by teaching a class at South?

We are always on the lookout for inspiring teachers with a passion for teaching. If you are interested in joining our teaching staff, please contact Laura Matson, Manager of Lifelong Learning, in South's Continuing Education Department, at 206-934-6895 or email laura.matson@seattlecolleges.edu

*Free Computer Training Preview

Jesse Braswell

Come to this free Preview of South's computer classes. Staff will help you determine which classes best meet your needs through one-on-one advising. Registration for future computer classes and workshops will be available at the Preview.

Tu 3/29 6:00 PM - 7:00 PM OLY 104 Free!

LEVEL 1 COMPUTERS

Computer Series 2013 - Level 1 Series

Jesse Braswell

This Series gives you all you need to get started with your computer and includes the following three classes: Windows Fundamentals - Level 1, Word 2013 - Level 1, and Excel - Level 1. NO EXPERIENCE NECESSARY. Take the Series for a savings. All books are included.

Tu, Th (7 sessions) 4/12 - 5/3 6:00 PM - 9:00 PM OLY 104 \$325

Windows Fundamentals - Level 1

Jesse Braswell

Learn to use Windows with ease as you master its basic tools and functions. NO EXPERIENCE NECESSARY. Book included.

Tu, Th (2 sessions) 4/12 - 4/14 6:00 PM - 9:00 PM OLY 104 \$135

Excel 2013 - Level 1

Jesse Braswell

Learn Excel spreadsheet basics, formulas, functions, and shortcuts. Basic PC and typing skills helpful, but this class is for Excel beginners. Book included.

Tu, Th (3 sessions) 4/19 - 4/26 6:00 PM - 9:00 PM OLY 104 \$145

Sa 5/7 9:00 AM - 4:30 PM OLY 104 \$145

Word 2013 - Level 1

Jesse Braswell

Learn to use the fundamental features necessary for creating Word documents. Basic PC and typing skills helpful, but this class is for Word beginners. Book included.

Tu, Th (2 sessions) 4/28 - 5/3 6:00 PM - 9:00 PM OLY 104 \$135

LEVEL 2 COMPUTERS

Computer Series 2013 - Level 2 **Jesse Braswell**
Are you a working professional or looking for work? Designed to keep your computer skills competitive, this Series includes Excel 2013 - Level 2, Word 2013 - Level 2, and Basic PowerPoint 2013. Take the Series for a savings. (No class 5/26)
Tu, Th (7 sessions) 5/5 - 5/31 6:00 PM - 9:00 PM OLY 104 \$325

Excel 2013 - Level 2 **Jesse Braswell**
Improve your Excel 2013 skills. Simplify number crunching, data input, and formatting.
Tu, Th (3 sessions) 5/5 - 5/12 6:00 PM - 9:00 PM OLY 104 \$145
Sa 5/14 9:00 AM - 4:30 PM OLY 104 \$145

Word 2013 - Level 2 **Jesse Braswell**
Make your job easier! Master the tools needed to move quickly through word processing projects and resolve troubleshooting issues. Learn how to create professional looking letters and reports.
Tu, Th (2 sessions) 5/17 - 5/19 6:00 PM - 9:00 PM OLY 104 \$135

Basic PowerPoint 2013 **Jesse Braswell**
Effective PowerPoint presentations are easy to create. Learn how to add organizational charts, animated features, and other graphics, along with the basic techniques of creating and producing slides, overhead projections, and speaker's notes.
Tu (2 sessions) 5/24 - 5/31 6:00 PM - 9:00 PM OLY 104 \$135

LEVEL 3 COMPUTERS

Computer Series 2013 - Level 3 **Jesse Braswell**
Complete your computer training with this Series which includes Excel 2013 - Level 3, Word 2013 - Level 3, and Advanced PowerPoint 2013. All books included. Take the Series for a savings. Prerequisite: Level 2 Series or instructor permission. No class 5/30.
M, W (7 sessions) 5/23 - 6/15 6:00 PM - 9:00 PM OLY 104 \$325

Excel 2013 - Level 3 **Jesse Braswell**
Harness the power of Excel by learning to develop and manage automated procedures, formulas, Pivot Tables, Macros, and other advanced formatting features to produce the high-quality reports needed to guide data-driven decision making. Discover easy shortcuts to help minimize your time and maximize your results.
Sa 5/21 9:00 AM - 4:30 PM OLY 104 \$145
M, W (3 sessions) 5/23 - 6/1 6:00 PM - 9:00 PM OLY 104 (no class 5/30) \$145

Word 2013 - Level 3 **Jesse Braswell**
Improve and hone your Word skills by learning to organize long documents, track changes, personalize Word options, and integrate Word with other programs like PowerPoint, Excel, Mail Merge, and Outlines.
M, W (2 sessions) 6/6 - 6/8 6:00 PM - 9:00 PM OLY 104 \$135

Advanced PowerPoint 2013 **Jesse Braswell**
Add effectiveness to your PowerPoint presentations with multimedia features including tables, audio, transitions, animation, slides, videos, and more. Learn to customize your themes, add texture, include hyperlinks, and speaker's notes.
M, W (2 sessions) 6/13 - 6/15 6:00 PM - 9:00 PM OLY 104 \$135

“ I have taken Continuing Ed classes across the country and my experiences at South Seattle Continuing Ed have been the best! Class times are convenient, teachers are excellent and the fees are reasonable. ”

K. Domino

LOOKING FOR A CLASS

Are you looking for a specific class but don't find it in this schedule? We're always interested in hearing from the community about classes you would like, so please don't hesitate to contact us with your suggestions. Please contact Laura Matson, Manager of Lifelong Learning, in South's Continuing Education Department, at 206-934-6895.

EXCEL SPREADSHEETS

Excel 2013 - Immersion Series **Jesse Braswell**
Here is your chance to learn hands-on about virtually every aspect of Microsoft's ubiquitous spreadsheet program: Excel. Three consecutive Saturdays classes will cover Excel 2013 Level 1, Level 2, and Level 3 under the skillful guidance of MS expert Jesse Braswell. Take the Series for a savings. All books included.
Sa (3 sessions) 5/7 - 5/21 9:00 AM - 4:30 PM OLY 104 \$375

Excel 2013 - Macros **Jesse Braswell**
Reduce your work time by learning to create macros in Excel to perform a wide variety of functions. Learn to write macros to make decisions for you: do loop, for next, case statement, and if else next statements.
M 3/28 6:00 PM - 9:00 PM OLY 104 \$45
W 5/11 6:00 PM - 9:00 PM OLY 104 \$45

Excel 2013 - Pivot Tables **Braswell**
Excel's pivot table feature is an incredibly powerful tool that makes it easy to tabulate and summarize data in spreadsheets. It also allows you to quickly change how your data is summarized.
M 3/21 6:00 PM - 8:30 PM OLY 104 \$45


Daytime! Productivity in Excel 2010 - Tips and Tricks **Jesse Braswell**
Learn Microsoft Excel spreadsheet basics, formulas, functions, and shortcuts. Basic PC and typing skills helpful, but this class is for Excel beginners. In addition to a book, leave the class with a Tip Sheet sure to save you and your colleagues time and frustration.
W 4/20 9:00 AM - 4:00 PM Georgetown, Bldg. A, Room 120 \$125

Daytime! Excel 2010 - Going Beyond the Basics **Jesse Braswell**
Expand your Excel 2010 skills by learning features including filtering, summarizing data, and pivot tables. Book and handouts included.
W 5/18 9:00 AM - 4:00 PM Georgetown, Bldg. A, Room 120 \$125

WINDOWS

Windows 10 **Jesse Braswell**
Have you received your free Windows upgrade from 8.1 to 10? Whether you're new to computers or have years of experience, learn to efficiently use the new Windows 10 interface by creating documents, sending email, browsing the Internet, and sharing information between applications and with other users, along with special shortcuts to increase productivity. Bring a laptop upgraded to Windows 10.
W 4/13 6:00 PM - 9:00 PM OLY 104 \$29

PHOTO EDITING (See page 4)

When you see this  icon, two or more people may enroll at a reduced class fee rate (per person) when you enroll together. Call us at 206-934-5339 or visit www.learnatsouth.org to see the **Friends Rate**.

Chef In Park graduated from Seattle Culinary Academy (SCA) in 2004 with a degree in Specialty Desserts and Bread. It was during this time that she found her life passion – artisan breadmaking. She worked at Columbia City Bakery as lead baker for nine years. She helped develop the advanced baking course at SCA that emphasizes the use of sprouted grain and house-milled flour.



FOOD/WINE

BAKING

New! Artisan Breadmaking Workshop - Beginners **In Park**
Discover how to quickly and easily produce a wide range of breads, from wholegrain to sweet rolls, using only three basic yeast mixes. Learn about the importance of fermentation times and how to use and maintain a starter dough. Leave with recipes and a warm loaf of bread.

Sa, Su (2 sessions) 4/16 - 4/17 10:00 AM - 2:00 PM PBA 106 \$99 + \$20 materials fee

New! Artisan Sourdough Bread **In Park**
Learn the secrets for creating artisan sourdough bread and how to make your own sourdough starter at home. In addition, learn to create a brick hearth oven environment for baking your bread - the best environment for a perfect sourdough!

Sa, Su (2 sessions) 4/23 - 4/24 10:00 AM - 3:00 PM PBA 106 \$125 + \$20 materials fee

Artisan Breadmaking Workshop - Intermediate **In Park**
Learn to bake artisanal breads at home! Whether you're a novice or a serious home baker, this intensive three-day breadmaking class will help you bake like a pro. You will have hands-on learning experiences, fostering a deeper understanding of breadmaking from baguettes to pizza. Class size is limited to assure personal interaction with the instructor.

F, Sa, Su (3 sessions) 5/13 - 5/15 10:00 AM - 3:00 PM PBA 106 \$225 + \$50 materials fee

New! Artisan Bread with Sprouted Grain **In Park**
Add to your breadmaking skills by learning to sprout grains and use them in your breads. In addition to learning new techniques, we will bake with a variety of whole grain flours.

Sa, Su (2 sessions) 6/4 - 6/5 10:00 AM - 3:00 PM PBA 106 \$125 + \$30 materials fee



DESSERTS

Cake and Ice Cream, Anyone? **Suzann Vaughn**
Taste and learn from the new Theo Chocolate cookbook: Parfait's Blackberry Ripple Cocoa Nib Ice Cream, Dark Chocolate Stout Bunt Cake, and Theo Apple Cider Caramels which will be hand dipped in class using 70% dark Theo chocolate. This interactive class is taught by Suzann Vaughn, a Theo Chocolate confectioner and chocolatier. Class also includes a hand tempering demonstration.

Su 3/6 1:00 PM - 4:00 PM NWWA \$45

New! Authentic Greek Desserts - Series **Thei Zervaki**
Create some amazing and delicious Greek desserts the traditional way. The Series includes Greek Halva, Chocolate Salami, and Greek Yogurt. Take the Series for a savings.

Th (3 sessions) 4/28 - 5/12 6:00 PM - 8:30 PM CAB - Main \$89 + \$30 materials fee

New! Authentic Greek Desserts - Greek Halva **Thei Zervaki**
Learn to make this moist, crumbly cake from semolina mixed with walnuts and sprinkled with cinnamon. After creating the dessert, discover different ways to serve this tasty treat—in a round shape mold, in a baking pan, or simply in big chunks right out of the baking dish.

Th 4/28 6:00 PM - 8:30 PM CAB - Main \$35 + \$10 materials fee

New! Authentic Greek Desserts - Chocolate Salami **Thei Zervaki**
A Greek childhood favorite, this dessert is an amazingly sweet and chocolaty treat made with crumbled cookies, cocoa powder, butter, and other delicious ingredients. Come get your hands dusty with cocoa as you learn to create this scrumptious dessert.

Th 5/5 6:00 PM - 8:30 PM CAB - Main \$35 + \$10 materials fee

New! Authentic Greek Desserts - Greek Yogurt **Thei Zervaki**
Greek Yogurt has become ubiquitous in the U.S. over the past decade. Learn to use it to make easy desserts. The popular Greek yogurt with honey and nuts, chocolate yogurt, and the one you will love most, Greek yogurt cupcakes!

Th 5/12 6:00 PM - 8:30 PM CAB - Main \$35 + \$10 materials fee

Chef Park is a very experienced and knowledgeable instructor! I enjoyed the small class size and personal attention I received in the breadmaking classes.

Hans D.

CHOCOLATE & CANDY

Amazing Caramels!

Suzann Vaughn

Delve into making a variety of yummy caramels. Gain understanding about the different ingredients used and how each contributes to the flavor of the caramel. Learn tips and techniques about the cooking process to achieve the ideal soft, smooth and chewy caramel. This class is hands-on; leave with the knowledge and recipes to make your own tasty treats at home. The instructor is a confectioner for Theo Chocolates.

Th 4/28 6:00 PM - 8:30 PM CAB - Main \$39 + \$10 materials fee

Chocolate Truffle Making

Bill Fredericks

Make four delicious styles of truffles - bar truffle, French, hand dipped, and a molded truffle. Learn the techniques for making these treats and how to add flavors to the ganache using herbs, spices and liquors. Leave the class with recipes and lots of samples.

Sa 4/30 9:00 AM - 12:30 PM PBA 103 \$59 + \$10 materials fee

Spirited Chocolate Truffles

Bill Fredericks

Be a hit at your next party! Learn how to make incredible rum and wine truffles. Discover secrets of making pure chocolates including a super boozy liqueur truffle. Leave class with samples to be consumed at home. Must be at least 21 years of age to attend.

F 3/4 6:30 PM - 9:00 PM PBA 103 \$59 + \$15 materials fee

DECORATING

New! Cake Decorating ABC's

Jeanine Garcia

Discover the basics of building and decorating your own delicious cakes. Learn about types of icing, application methods, techniques for splitting and adding fillings to cakes, as well as proper piping for borders and lettering. Leave with basic decorating tools and recipes.

M (2 sessions) 4/18 - 4/25 6:00 PM - 9:00 PM PBA 102 \$65 + \$10 materials fee

New! Cookie Decorating - Custom Cookies

Jeanine Garcia

Discover how to create custom-decorated cookies that will be remembered long after they've been devoured. Learn fun techniques for using buttercream and royal icing flooding to customize cookies for any occasion.

M 6/13 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 materials fee

Cupcake Decorating - Flowers & Borders

Jeanine Garcia

Discover how to pipe great flowers and borders in buttercream to give that perfect finishing touch to your cupcakes. Flower decorations include Apple Blossoms, Primrose, Rosebud, Full Rose, and Sunflower. Learn to finish borders with Dot, E-Motion, Shell, Rosette, and Zig-Zag. Perfect practice for bigger cakes.

M 5/23 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 materials fee

FOODS/COOKING

New! Cheese Making, Tasting, and Presentation - Series

Mark Solomon

Create the most spectacular cheeses, both soft and hard, in this two-class cheesemaking series. These are hands-on cooking classes where you have the opportunity to prepare a variety of cheeses you sample in class. In addition, discover beautiful ways to plate and present cheeses and well as cheese and food pairing tips. Leave with samples and many more recipes to try at home. Take the Series for a savings. Space is limited, register early.

M (2 sessions) 4/18 - 4/25 6:00 PM - 9:00 PM CAB - FSA \$135 + \$25 materials fee

New! Cheese Making, Tasting, and Presentation - Hard Cheeses

Mark Solomon

Learn to make hard cheeses as you go through the steps involved in making most hard cheeses, from adding starter culture to ageing. Delve into the chemistry needed to understand how to make quality cheeses. Discuss sources of cheese making equipment, starter cultures, rennet, cheese presses, etc. with an emphasis on simple low tech solutions. In addition, discover food and cheese pairing tips and spectacular plating and presentation ideas. Register early: Class size is limited.

M 4/25 6:00 PM - 9:00 PM CAB - FSA \$75 + \$10 materials fee

New! Cheese Making, Tasting and Presentation - Soft Cheeses


Mark Solomon

Taste and learn to make seven soft cheeses: Mozzarella, Ricotta, Lebeh (yogurt cheese), Quark, Cream Cheese, Chevre, and Mascarpone. Make several of them in class and talk through all the recipes to troubleshoot any difficulties you might encounter. Learn about cheese chemistry, sources of cheese information and equipment, and eat lots of cheese. In addition, discover food and cheese pairing tips as well as spectacular plating and presentation ideas. Register early: Class size is limited.

M 4/18 6:00 PM - 9:00 PM CAB - FSA \$75 + \$15 materials fee



Meet Mark Solomon and Emily Moore! We are fortunate to welcome this dynamic culinary couple to South! Mark is an extraordinary cheese maker who has taught over 1000 students the art and science of cheese making. Utilizing her French training from a prestigious culinary academy in Paris, Emily has won consistent awards and accolades for her stunning cuisine as Executive Chef in many restaurants and hotels in Seattle, Portland, La Jolla and Sun Valley. She has been named one of the top ten chefs in the Pacific Northwest, and garnered the first four-star restaurant review from the Seattle Times for her work at the Painted Table Restaurant. Meet both Mark and Emily at the cheese making classes.

When you see this  icon, two or more people may enroll at a reduced class fee rate (per person) when you enroll together. Call us at 206-934-5339 or visit www.learnatsouth.org to see the **Friends Rate**.



Patty Carow founded Blue Willow Catering in 2000 and has built a solid reputation for quality food, creative presentations, flawless service, and thoughtful attention to the details that matter most to her clients. She holds a degree in Hotel Restaurant Management and brings over 20 years' experience in the Northwest food service industry.

New! Presentation and Plating - Presenting Beautiful Food - Series

Emily Moore

Ever wonder how the chefs at your favorite restaurants make a dinner plate look so appetizing? In this Series of four classes, discover the principals of plating a variety of foods in beautiful and unique ways, utilizing shapes of both the foods and plates, as well as using color, texture and the layering of flavors. Leave with the ability to apply these techniques to your own cooking and entertaining! Series includes Salads & Cheese Platter, Main Course, Desserts, Appetizer & Dessert Buffet. Take the Series for a savings.

M (4 sessions) 5/23 - 6/20 6:00 PM - 9:00 PM CAB - FSA \$155 + \$40 materials fee

New! Presentation and Plating - Salads and Cheese Platters

Emily Moore

Be amazed at how presentation and a few cutting techniques can enhance salad-making. Starting with a simple salad presentation using familiar elements, investigate different ingredients, techniques, and plates or platters which can enhance presentation. Prepare greens, a vinaigrette dressing, and simple salad ingredients to be presented in several different way--individual plates, family style, and buffets. Then choose a few cheeses and traditional accompaniments (fruits, crackers and breads, dried fruits, nuts) while learning how to vary the presentation of the same elements to create dramatic, beautiful and attractive plates! Bon appetit!

M 5/23 6:00 PM - 9:00 PM CAB - FSA \$45 + \$10 materials fee

New! Presentation and Plating - Main Course

Emily Moore

After making filled, rolled and roasted chicken breasts, golden brown sliced roasted potatoes, sauteed asparagus or green beans and a chicken pan sauce, create several different, beautiful, dramatic presentations. At the end of class, dine on our beautifully presented courses.

M 6/6 6:00 PM - 9:00 PM CAB - FSA \$45 + \$10 materials fee

New! Presentation and Plating - Desserts

Emily Moore

Seeing a yummy dessert beautifully plated heightens our anticipation of how great it is going to taste! Learn to make desserts more of a breathtaking visual experience, while learning to enhance simple desserts with sauces, creams, ice cream and chocolate decorations. Have fun building a variety of dessert plates before enjoying our creations!

M 6/13 6:00 PM - 9:00 PM CAB - FSA \$45 + \$10 materials fee

New! Presentation and Plating - Appetizer and Dessert Buffet

Emily Moore

So you have 30 guests coming and the menu is complete. How do you make your creations look like a five-star hotel buffet? Learn to take some simple appetizers and desserts and learn how to arrange them on platters in beautiful, artistic patterns, and how to set up the buffet table with tablecloths, risers, color accents, and vases to present the platters in their best light. Then finish with seasonal branches, floral accents, and natural elements to create a breathtaking buffet.

M 6/20 6:00 PM - 9:00 PM CAB - FSA \$45 + \$10 materials fee

Cut Like A Chef

Tired of spending so much of your cooking time chopping? With practice, you will be cutting like a pro! This hands-on class covers the techniques used in restaurants to quickly and safely chop vegetables, slice fruits and much more. Bring the knives you currently use and learn the basics of knife choice and maintenance.

Tu 4/19 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 materials fee

Karen Binkhorst

New! Cooking Fundamentals - Chicken 👤👤

Karen Binkhorst

Add pizzazz to your chicken entrees using a variety of easy cooking methods as well as learning how to cut up a whole bird and de-bone chicken breasts. You will learn how to prepare Roasted Rosemary Game Hens with Pan Sauce and Mashed Potatoes, Braised Chicken with Two Kinds of Lemon, Sauteed Chicken Cutlets with Kentucky Bourbon, and Grilled Chicken with Red Pepper Butter.

Tu 5/24 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

New! Smarter, Tastier, and Healthier Cooking 👤👤

Patty Carow

A skilled chef and caterer will share how to plan and cook three tasty meals which will help you watch your waist and minimize food waste. Become an efficient meal planner using local and organic farmer's market ingredients (meats and vegetables) to stretch your food dollar and tap into your creativity. Patty Carow, of Blue Willow Catering, will share recipes and demonstrate how a small group of ingredients can produce a variety of entrees or side dishes. This is a hands-on cooking class including sampling.

W 5/11 6:00 PM - 8:30 PM CAB - Main \$45 + \$10 materials fee

New! Scrumptious Quiche 👤👤

Patty Carow

Spend an evening learning to make tasty quiches by taking advantage of fresh ingredients available from local farmer's markets to craft Patty's version of this traditional French staple. Class includes tips for perfecting the crust and ideas for using a variety of fresh ingredients to make delicious quiches. She will share her well-kept secrets for preparing these savory tarts.

W 4/13 6:00 PM - 8:30 PM CAB - Main \$45 + \$10 materials fee

Make Your Own Pizza 👤👤

Christopher Harris

Forget about delivery! Make the best pizza you've ever eaten right in your own kitchen. South Seattle College's award-winning Pastry Instructor, Chef Christopher Harris, teaches you to make dough, toss it in the air like a pro, and add fresh toppings to create delicious gourmet pizza.

W 4/27 6:00 PM - 9:00 PM PBA 106 \$45 + \$15 materials fee



Make Your Own Pizza – students having fun learning to toss pizza dough.

REGIONAL CUISINE



ASIAN

New! Asian Cooking - Series **Fumiko Kurose-Bretzke**
Learn to make a variety of Japanese dishes in this Series. Making Delicious Sushi with Spring Vegetables, Japanese Sauces and Dressings, and Japanese Vegan Cooking. Take the Series for a savings.
Th (3 sessions) 5/5 - 5/19 6:00 PM - 9:00 PM CAB - Main \$115 + \$40 materials fee

New! Asian Cooking - Making Delicious Sushi with Spring Vegetables **Fumiko Kurose-Bretzke**
Learn the basics of making perfect Sushi Rice and beautiful rolls in this hands-on class. Along with some vocabulary and etiquette, you will leave with the ability to create delicious Sushi rolls at home. All food and supplies are provided.
Th 5/5 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

New! Asian Cooking - Japanese Sauces and Dressings **Fumiko Kurose-Bretzke**
Learn to create Japanese sauces and salad dressings using materials found in most grocery stores. Create a salad with Miso dressing, homemade Teriyaki sauce with chicken, and sesame sauce with green beans. Then sample what you made or take it home with you.
Th 5/12 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

New! Asian Cooking - Japanese Vegan Cooking **Fumiko Kurose-Bretzke**
Make healthy Japanese-style vegan meals using tofu, beans, and a variety of delicious vegetables. Menu will include brown rice, vegetable Miso soup, tofu pancakes, and cucumber with Wakame (seaweed) salad.
Th 5/19 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 materials fee

Culinary Tour of Vietnam **Soodchai Ting Phonsanam**
Spend an evening learning to prepare a selection of delightful traditional Vietnamese dishes: Goi Cuon (Fresh Salad), Rolls with Nuoc Cham, Goi Bap Cai Ga (Spicy Cabbage and Chicken Salad), and Beef Pho Soup with Five Spice Broth.
Tu 5/31 6:00 PM - 9:00 PM CAB - FSA \$45 + \$15 materials fee

FRENCH

New! French Techniques for Everyday Cooking - Series **Emily Moore**
Learn traditional French cooking techniques to enhance your cooking skills. Each class includes different techniques specific to each course. And, as a bonus, each class will include a traditional French dessert. The Series includes Starter Course, Fish Course, and Main Entree classes. Take the Series for a savings.
M (3 sessions) 5/2 - 5/16 6:00 PM - 9:00 PM CAB - FSA \$145 + \$40 materials fee

New! French Techniques for Everyday Cooking - Starter Course **Emily Moore**
Learn to create Potage Dubarry, a simple pureed soup made with cauliflower and potatoes, wrapped garlic sausage and mushrooms in pastry dough, and salad with fresh vinaigrette. End the class creating a simple and delicious Chocolate Tart.
M 5/2 6:00 PM - 9:00 PM CAB - FSA \$55 + \$10 materials fee

New! French Techniques for Everyday Cooking - Fish Course **Emily Moore**
Learn five basic techniques to make a simple and delicious meal. Traditionally, a separate fish course is served after the starter course and before the main entree. Create two complete fish dishes including poached salmon and small fillets with French fries (created the French way) and a simple and delicious sauce (Sauce Beurre Fondue). The class finishes with a rich chocolate and vanilla custard.
M 5/9 6:00 PM - 9:00 PM CAB - FSA \$55 + \$15 materials fee

New! French Techniques for Everyday Cooking - Main Entree **Emily Moore**
Create traditional French dishes including pounded chicken breasts rolled with fresh spinach, thin slices of ham and Gouda cheese, pan sauce, and French roasted potatoes and carrots. The meal will finish with a quintessential French dessert, Crepes Flambé.
M 5/16 6:00 PM - 9:00 PM CAB - FSA \$55 + \$15 materials fee

New! Authentic Greek Cooking - Chicken Main Dishes - Series **Thei Zervaki**
Discover the tantalizing flavors of Greece while learning to prepare modern and traditional meals. The Series includes Roasted Chicken with Herbs, Baked Chicken with Orzo, and Fried Chicken with Rice. Take the Series for a savings.
Th (3 sessions) 5/19 - 6/2 6:00 PM - 9:00 PM CAB - Main \$115 + \$45 materials fee

New! Authentic Greek Cooking - Roasted Chicken with Herbs **Thei Zervaki**
Roasted Chicken with Herbs, Lemon and Potatoes is a favorite Sunday dish for children and adults alike. Learn to prepare the chicken with a light savory flavor and how to give a nice twist to the potatoes for a makeover in the baking pan! Served with a tomato and cucumber salad and pita bread.
Th 5/19 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

New! Authentic Greek Cooking - Baked Chicken with Ouzo-Infused Orzo **Thei Zervaki**
Ouzo is an anise-flavored aperitif used to infuse Orzo pasta in this classic Greek Dish. The alcohol in the Ouzo is cooked out leaving a delicious flavor in the pasta. Mixed with pieces of chicken, this "drunken" orzo becomes a comfort food that can be eaten for lunch or dinner. Served with a tomato and cucumber salad.
Th 5/26 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

New! Authentic Greek Cooking - Tasty Chicken with Vegetables and Perfect Rice **Thei Zervaki**
This modern Greek cuisine dish features an array of green, red, yellow and orange peppers with pieces of chicken breast made in a frying pan. This early summer dish is served with Greek-style white rice.
Th 6/2 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

New! Authentic Greek Appetizers - Series **Thei Zervaki**
Discover the culinary delights of Greek Appetizers. This Series includes: Meatballs and Yogurt Sauce, Secrets of Greek Salads, and Classic Greek Savory Pies.
Tu (3 sessions) 5/3 - 5/17 6:00 PM - 8:30 PM CAB - Main \$89 + \$30 materials fee

New! Authentic Greek Appetizers - Meatballs and Yogurt Dip **Thei Zervaki**
Create delicious traditional Greek favorites. Tzatziki is a Greek yogurt dip with cucumbers and dill. Learn to prepare it in three easy steps and serve it with pita chips. Then, prepare Keftedes, Greek meatballs with ground beef and spices, experimenting with different shapes and forms. These tasty meatballs pair wonderfully with the Tzatziki.
Tu 5/3 6:00 PM - 8:30 PM CAB - Main \$35 + \$10 materials fee

New! Authentic Greek Appetizers - Secrets of Greek Salads **Thei Zervaki**
Learn the secrets of making the traditional Greek salad Horiatiki featuring tomatoes, cucumbers, feta cheese, olives and a few more surprise ingredients. Then, learn to make the Caper and Sun-Dried Tomato Salad, a specialty of the Cyclades islands. Finally, create the Tyrokafteri, a spicy and creamy feta cheese dip that is a wonderful and versatile appetizer. The salads will be served with pita bread.
Tu 5/10 6:00 PM - 8:30 PM CAB - Main \$35 + \$10 materials fee

New! Authentic Greek Appetizers - Classic Greek Savory Pies **Thei Zervaki**
Tyropita is a quintessential Greek savory pastry which may be served as an appetizer or a light meal made with phyllo dough and a feta cheese and egg filling. Continue with Spanakopita, another Greek classic, made with a filling of spinach and feta cheese.
Tu 5/17 6:00 PM - 8:30 PM CAB - Main \$35 + \$10 materials fee

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ITALIAN

Authentic Italian Pasta - Series

Paola Querzoli

Learn the Italian way to prepare delicious and traditional pasta dishes. Course includes Pasticcio, Strozzapreti, and Tortellini. Take the Series for a savings.

W (3 sessions) 5/11 - 5/25 6:00 PM - 9:00 PM CAB - Main \$115 + \$30 materials fee

Authentic Italian Pasta - Ravioli

Paola Querzoli

Every restaurant in the Italian region of Reggio Emilia (where Parmesan is produced) serves this Ravioli dish. Learn to create this traditional first course of fresh pasta filled with Parmesan, Pecorino, Mozzarella, and Gorgonzola cheeses. Ravioli are a type of dumpling composed of a filling sealed between two layers of thin pasta dough. Usually served either in broth or with a pasta sauce. And, freshly-made Ravioli are the best!

E 5/11 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 materials fee

Authentic Italian Pasta - Tortellini

Paola Querzoli

Tortellini are ring-shaped pasta, sometimes described as "navel shaped," hence their alternative name of "belly button." They are typically stuffed with a mix of meat or cheese. Originally from the Italian region of Emilia Romagna, they are usually served in broth, either beef, chicken, or both.

W 5/18 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

New! Authentic Italian Pasta - Strozzapreti

Paola Querzoli

Typical of the Emilia-Romagna, Tuscany, Marche and Umbria regions, Strozzapreti is a specialty pasta best made by hand. Learn the process of cutting and hand-rolling this unique twisted pasta suitable for use with a wide variety of sauces.

W 5/25 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 materials fee

New! Authentic Italian Sauces - Series

Paola Querzoli

Create three popular and versatile Italian sauces - Pesto, Ragù, and Tomato. Take the Series for a savings.

W (3 sessions) 6/8 - 6/22 6:00 PM - 8:30 PM CAB - Main \$89 + \$30 materials fee

New! Authentic Italian Sauces - Pesto

Paola Querzoli

Pesto is a sauce which originated in Genoa in the Liguria region of northern Italy, and traditionally consists of crushed garlic, basil, and European pine nuts blended with olive oil, and Parmigiano-Reggiano and Fiore Sardo cheeses.

W 6/8 6:00 PM - 8:30 PM CAB - Main \$35 + \$10 materials fee

New! Authentic Italian Sauces - Polenta with Ragù

Paola Querzoli

Polenta with beef ragù is a hearty meal that will satisfy anyone's appetite. This dish is a delicious alternative to pasta.

W 6/15 6:00 PM - 8:30 PM CAB - Main \$35 + \$10 materials fee

New! Authentic Italian Sauces - Tomato

Paola Querzoli

Tomato sauce refers to any of a very large number of sauces made primarily from tomatoes, usually to be served as part of a dish. Tomato sauces are common for meat and vegetables, but they are perhaps best known as sauces for pasta.

W 6/22 6:00 PM - 8:30 PM CAB - Main \$35 + \$10 materials fee

Authentic Italian Vegetarian Dinner - Series

Paola Querzoli

Create delicious vegetarian meals with authentic Italian flavors. Learn to make Vegetarian Lasagna, Vegetable Strudel, and Vegetarian Squash, Spinach, Sage, and Gorgonzola Casserole. Take the Series for a savings.

W (3 sessions) 4/20 - 5/4 6:00 PM - 9:00 PM CAB - Main \$115 + \$30 materials fee

Authentic Italian Vegetarian Dinner - Lasagna

Paola Querzoli

Lasagna are wide, flat noodles used to prepare this popular Italian dish. The meal is created with layers of lasagna noodles alternated with sauces, fillings, and cheese. Learn to make this authentic dish from scratch using fresh ingredients.

W 4/20 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 materials fee

Authentic Italian Vegetarian Dinner - Vegetable Strudel

Paola Querzoli

A savory version of strudel! In this version, the phyllo pastry envelopes a delicious cheese and vegetable filling.

W 4/27 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 materials fee

Authentic Italian Vegetarian Dinner - Squash, Spinach, Sage and Gorgonzola Casserole

Paola Querzoli

Learn to make this deliciously rich vegetarian dish, the perfect comfort food for any day. It can be prepared in advance and works equally well as a light meal or side dish.

W 5/4 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 materials fee

SPANISH

Spanish Tapas - Small Plates, Big Flavors

Karen Binkhorst

Create classic and (not-so-classic) Spanish Tapas. Discover simple recipes like Fried Padron Peppers with Sea Salt, Sauteed Marcona Almonds with Sea Salt and Rosemary, and Marinated Olives with Citrus and Sherry Vinegar. Discover more involved recipes such as Chorizo Empanadillas and Mussels with Piquillo Pepper Salsa. Learn where to buy ingredients, and how to pair wines with Tapas.

Tu 4/26 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

WINE & HARD CIDER

Must be at least 21 years of age to attend wine or cider tasting classes. Tasting each session

Guide to Washington Wines

Dieter Schafer

Get to know wines of Washington State! Learn from Sommelier Dieter Schafer by tasting wines from many Washington viticultural areas and world-renowned vineyards. Acquire tips on wine buying, cellaring, serving and enjoying. Guest speaker Willis Hall Winery winemaker/owner John Bell will cover specifics of growing regions (AVAs) and winemaking. Tastings each session.

W (3 sessions) 2/24 - 3/9 6:00 PM - 9:00 PM JMB 140 \$85 + \$21 materials fee

Beginning Wine Tasting

Dieter Schafer

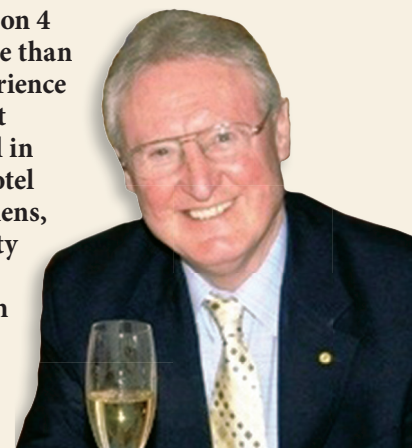
Learn from Sommelier Dieter Schafer to enjoy wine tasting by becoming an informed consumer. Discover wine terms, what to look for when purchasing wine at a shop or restaurant, how to read a label, how to pair wine with food, how to serve, and many more essentials.

Tu (3 sessions) 5/17 - 5/31 6:00 PM - 9:00 PM JMB 140 \$85 + \$21 materials fee

“ I love Paola's classes! All her classes are fun and relaxing and my family loves the delicious items I bring home. ”

Lynda S.

Renowned Sommelier Dieter Schafer has worked in 12 countries on 4 continents, and brings more than 40 years of restaurant experience to his classes. He has taught at the Gambia Hotel School in West Africa, The Alpine Hotel Management School in Athens, Greece, at Bilkent University in Ankara, Turkey, and has taught wine classes at South Seattle College since 2004.





Regina Daigneault teaches Wine Marketing and Sales, Introduction to Wines of the World, Wine History and Appreciation, and Sensory Evaluation at the South Seattle College.

New! Wine Tasting with Lullaby Winemaker

Virginie Bourgue

Dieter Schafer

Master successful wine and food pairing as you taste wines from Washington's Lullaby Winery and from France and discuss food pairing. Learn from Winemaker Virginie Bourgue and Sommelier Dieter Schafer how to create well-balanced pairings. Virginie, from Southern France, worked in Provence, the Loire Valley and Champagne, and she has been making wine in Washington since 2002.

Tu (2 sessions) 4/19 - 4/26 6:00 PM - 9:00 PM JMB 140 \$59 + \$18 materials fee

New! Wine Tasting with Woodhouse Winemaker

Jean Claude Beck

Dieter Schafer

Taste wines from Washington's Woodhouse Wine Estates and from France and discover food pairing tips. Learn from Winemaker Jean Claude Beck and Sommelier Dieter Schafer how to create well-balanced pairings. Jean Claude, from Alsace, worked in France, California and Oregon and has been making wine in Washington since 2002.

W (2 sessions) 5/4 - 5/11 6:00 PM - 9:00 PM JMB 130 \$59 + \$18 materials fee

New! Food and Wine Pairing - Italy

Reg Daigneault

Experience Italy through wine and food pairing, led by the Northwest Wine Academy's Program Coordinator and faculty for the Wine Technology Program at South Seattle College, Reg Daigneault. How does the "terroir" (natural environment) influence the food and wine of a region? Discuss and taste classic wines and Italian cuisine: Cheeses, charcuterie, and desserts.

F 5/20 6:00 PM - 8:00 PM NWWA \$45 + \$15 materials fee

Wine & Cheese Tasting

Emily Moore

Uncover the layers of flavors as you learn to pair cheese with the perfect wine and produce extraordinary results! Gain tips on selecting, storing, and serving cheese as well as an overview of wine pairing and proper wine selection. As an added bonus, you will sample the outstanding array of cheeses produced by Mark Solomon, master cheese maker. Mark also teaches cheese making at South (see page 13).

M 4/11 6:00 PM - 8:30 PM JMB 140 \$45 + \$15 materials fee

Handcrafted Hard Ciders

Colin Schilling

Discover the world of handcrafted hard ciders with a tasting tour led by a professional cidemaker and artisan of the craft, the owner of Schilling Cider House. Gain an introduction to the fascinating history and politics of the cider industry as an alcoholic beverage, along with information about the various techniques used around the U.S. and in Europe to make naturally-fermented cider. Taste a wide variety of styles and flavors along with learn recommended food pairings. There's a cider for everyone!

F 4/22 6:00 PM - 9:00 PM NWWA 123 \$35 + \$10 materials fee

HISTORY

New! U. S. Political System - Presidential Elections

James Lockerbie

As the U.S. Presidential election season heats up, join historian James Lockerbie as he untangles the mysteries of how the United States political system works. What is the significance of early voting? How does the caucus process work? How can my voice be heard? Join us as we take on these and other questions to develop a clearer understanding of the U.S. presidential election process.

W 3/23 6:00 PM - 8:30 PM On Campus \$15

I have been interested in learning more about our governmental processes and how our local and national political system works, especially in an election year. I felt powerless and ignorant about the whole process. I asked South if they could offer a class like this. Within 15 minutes, the college secured a date and a local historian to teach the class! The school's responsiveness to a community member's request made me feel like SSC truly cares about our community and our needs.

Rose L.

New! The Hollywood Indian - Looking Through Indigenous Eyes

James Starkey

Did Hollywood icons such as Director John Ford and actors Jimmy Stewart and John Wayne have any part in creating the perception of Native people today? Perhaps! This class will view and analyze some of Hollywood's greatest Westerns in search of the answer. After learning about Native Peoples' worldviews and acquiring some basic film analysis techniques, we will view classic Westerns and explore in group discussions how Native Peoples were portrayed and whether those images might have had lasting effects.

Th (6 sessions) 4/14 - 6/2 6:00 PM - 8:00 PM OLY 204 \$65

James Starkey is a mixed-breed Anishinaabe/Ojibwe originally from the White Earth Reservation in Northern Minnesota. He has two published books: Back to the Blanket: A Native Narrative of Discovery, a seven-generation narrative that chronicles his Ojibwe family within the context of the subjugation of his people; and The Native American Experience: Looking Through Indigenous Eyes. He brings a passion of informing both Natives and non-Natives alike about the Native American Experience.



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Peter Marx has been a residential remodeling contractor, specializing in kitchens, for over 30 years and teaching Home Repair classes for 20 years. He is passionate about teaching because he likes to share what he knows with others to help them become proficient in the repair and maintenance of their homes.

HOME & GARDEN

HOME IMPROVEMENT

Ceramic Tile Installation Made Easy

Peter Marx

Tile is creative, fun and easy to install yourself and adds value to your home. Using hands-on techniques, explore many types of tiles, tools, setting materials, grouts, underlayment, preparation and layout. Upon completion you will have the skills and confidence to successfully undertake a home tile project.

M 4/11 6:30 PM - 9:00 PM LHO 3 \$35 + \$35 materials fee

Basic Carpentry and Woodworking

Peter Marx

Do you have power tools and want to learn how to use them safely and effectively? Learn the basics of joinery, jigs, materials, methods, and project design in a woodshop. After selecting your materials, you will apply your newly-acquired skills to construct your own toolbox.

Th (3 sessions) 4/14 - 4/28 6:00 PM - 9:30 PM UW campus \$125 + \$35 materials fee

New! Outdoor Spring Projects

Peter Marx

Looking to do outdoor repairs this spring? Have a broken fence, a patio or deck in need of repair, or siding problems? Through hands-on techniques and classroom discussion, learn to successfully take on outdoor home improvement projects to get your house and yard looking great. Bring your project ideas to the first class and the instructor will help you formulate a plan.

M 4/18 6:30 PM - 9:00 PM CEC 102 \$45 + \$8 materials fee

New! Garden Soil Basics

Agnes Cwalina

A garden's soil is just as important as what we plant in it! Different seeds need different augmentation to the soil to yield the best results. Learn the basics of homemade and commercial composts, fertilizers, and additives. Learn what healthy soil is and how to enrich it without harming the surrounding flora and fauna.

Tu 4/19 6:00 PM - 9:00 PM LHO 3 \$29

New! Growing Tomatoes and Other Heat-Loving Plants in Seattle

Agnes Cwalina

Yearning for juicy, sweet tomatoes, peppers, and cucumbers from your garden? Plants often need supplements to yield the best results. Learn how to grow perfect and ripe heat-lovers in our challenging Pacific Northwest climate to make a delicious summer salad. Class will focus on varieties adaptable to our climate, season extension structures, pruning, fertilizing, and pest management.

Th 4/28 6:00 PM - 9:00 PM LHO 3 \$29

Introduction to Landscape Design

Blair Constantine

Why come home to a barren lawn and drab plantings when you could be greeted by your own beautiful oasis? Learn the secrets professionals use to create landscapes that are functional, ecologically beneficial and aesthetically pleasing. Employing slides, lecture and handout materials. Learn both design theory and practical tips for transforming your yard into a lovely, welcoming space.

W 4/27 6:30 PM - 9:30 PM LHO 2 \$35

LANGUAGE

AMERICAN ENGLISH

American English-Building a Powerful Vocabulary



Peter Whelan

Do you sometimes have difficulty finding the right words to clearly express your ideas? Do you have difficulty reading efficiently because there are too many words you don't know? Learn to use the power of words to become a more effective speaker, reader and writer.

Tu (4 sessions) 4/12 - 5/3 6:00 PM - 8:30 PM OLY 206 \$85

American English Idioms - Letting the Cat out of the Bag

Peter Whelan

"Letting the cat out of the bag" has nothing to do with cats, "Ships that pass in the night" has nothing to do with ships, and "Casting pearls before swine" has nothing to do with pigs or pearls! These are just a few examples of commonly used American English idioms. Gain a working knowledge of over 100 useful English idioms, how to use them and what they mean, plus a list of references for continued learning.

Tu (4 sessions) 5/17 - 6/7 6:00 PM - 8:30 PM OLY 206 \$85



Instructor Amy Sue Zielske teaching American Sign Language and deaf culture to students at South.

AMERICAN SIGN LANGUAGE

American Sign Language (ASL) 1



Amy Sue Zielske

An introductory course in American Sign Language (ASL) and deaf culture in the US. Learn the manual communication alphabet for fingerspelling words and names, basic signs for simple communication, appropriate cultural norms, and experiential signs from class interactions.

M (5 sessions) 4/11 - 5/9 6:00 PM - 7:30 PM OLY 204 \$69

American Sign Language (ASL) 2

Amy Sue Zielske

Continue to develop vocabulary, facial expressions, and receptive skills to increase your communication. Additional cultural information will be supplied. Prerequisite: ASL 1. No class 5/30.

M (5 sessions) 5/16 - 6/20 6:00 PM - 7:30 PM OLY OLY 204 \$69

American Sign Language (ASL) 3

Amy Sue Zielske

Learn the elements of gesturing, grammar, non-verbal communication, and additional cultural information. Prerequisite: ASL 2.

W (8 sessions) 4/20 - 6/8 6:00 PM - 7:30 PM OLY OLY 206 \$145

Required textbooks for Language classes are available at the South Seattle College bookstore. Please call for hours and to check availability at 206-934-5338.

CHINESE

Chinese for Fun and Travel

Nancy Mar

Learn basic speaking and reading skills for everyday vocabulary and expressions in Mandarin Chinese. This class is an introduction to the richness of Chinese language, culture, and history. Whether you are planning a leisure or business trip to China, this class offers a fun and informative opportunity to enhance your communication effectiveness and cultural awareness.

Sa (8 sessions) 4/16 - 6/11 9:30 AM - 11:30 AM OLY 204 \$145

FRENCH

French 1

Robert Gloster

Learn pronunciation, basic expressions, simple conversations, elementary grammar, and explore cultural readings. Ideal for students with little or no previous knowledge of French.

Th (8 sessions) 4/21 - 6/9 6:00 PM - 8:00 PM OLY 105 \$145

ITALIAN

Italian for Fun and Travel

Josefina Moschella

Taking a trip to Italy? Do you want to converse in Italian with relatives and friends? Learn basic grammar, pronunciation and vocabulary to help you navigate a variety of daily situations. Gain an introduction to Italian culture and food, along with helpful travel tips.

W (8 sessions) 4/13 - 6/1 6:10 PM - 8:10 PM OLY 111 \$145

Italian 1

Staff

This beginning class includes essential grammar, pronunciation and modern practical vocabulary as well as an introduction to Italian culture.

Th (8 sessions) 4/21 - 6/9 6:00 PM - 8:00 PM OLY 111 \$145

Italian 5

Josefina Moschella

Continuation of Italian 4.

Tu (8 sessions) 4/12 - 5/31 6:40 PM - 8:40 PM OLY 111 \$145

Italian Da Capo

Josefina Moschella

Review Italian grammar, vocabulary, and oral comprehension for a greater mastery of the language. Emphasis on building conversation skills in an informal, supportive setting. Class is taught by a native speaker.

Tu (8 sessions) 4/12 - 5/31 4:30 PM - 6:30 PM OLY 111 \$145

Italian Parliamo

Josefina Moschella

Class is conducted in Italian by a native speaker and is designed for those with a good command of the language. Enhance your conversation and oral comprehension skills.

W (8 sessions) 4/13 - 6/1 4:00 PM - 6:00 PM OLY 111 \$145

SPANISH

New! Spanish Fiesta - Salud!

Ryan Judge

Join us for a festive evening with samples of food and wine from Spanish-speaking countries. Meet our Spanish language and cooking instructors as well as other students.

W 3/30 6:00 PM - 8:00 PM NWWA \$15

Spanish for Fun and Travel

Ryan Judge

Planning a trip to a Spanish-speaking country? This class emphasizes speaking and oral comprehension. Cultural, historical and social points of interest are also presented, along with vocabulary and useful phrases.

Th (8 sessions) 4/14 - 6/2 6:00 PM - 8:00 PM OLY 103 \$145

Spanish 1

Ryan Judge

This beginning class includes pronunciation, basic expressions, cultural readings, elementary grammar, and an emphasis on modern, practical vocabulary.

W (8 sessions) 4/20 - 6/8 6:00 PM - 8:00 PM OLY 103 \$145

“I really enjoyed my eight weeks of Spanish. I wanted to review and improve my Spanish skills and this class exceeded my expectations.”

Paula B.

Spanish 2

Ryan Judge

This course focuses on additional Spanish grammatical principles, continuation of vocabulary building, and cultural readings. No class 5/30.

M (8 sessions) 4/11 - 6/6 6:00 PM - 8:00 PM OLY 103 \$145

Spanish Conversation

Patricia Roldan Marcos

Join other experienced Spanish speakers for lively conversation. Improve your fluency by expanding your vocabulary, practicing your pronunciation, and learning everyday functional language and expressions. Taught in an informal, comfortable environment.

Th (8 sessions) 4/21 - 6/9 6:00 PM - 8:00 PM OLY 202 \$145

New! Spanish for Business Professionals Patricia Roldan Marcos

Gain immediate access to language skills for non-Spanish-speaking business professionals who interact with Spanish speakers in a workplace environment. Learn to utilize the most important Spanish commands, questions, and phrases pertinent to a workplace environment. No prior knowledge of Spanish necessary.

Tu (8 sessions) 4/19 - 6/7 6:00 PM - 8:00 PM OLY 204 \$145

THAI

Thai Language for Fun and Travel


Mak Maksirisombat

Planning a trip to Thailand? Enjoy Thai culture and food? This fun-filled class offers an introduction to the language and culture of this fascinating country. No class 5/30.

M (8 sessions) 4/11 - 6/6 6:00 PM - 9:00 PM OLY 111 \$145

Patricia Roldan Marcos was born and raised in Spain. She came to the U.S. to earn a Master of Arts in Linguistics with a Language Teaching Specialization from the University of Oregon. Patricia started her career as a language instructor in the UK in 2006. She brings extensive language and teaching experience to South and is eager to share her culture with students.



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or **Digital Camera** (page 3).

And, develop scenic photographic skills with
**Street Life Photography – International District
and Pioneer Square** (page 3).

Indulge in the culinary delights of other nations
and cultures. Sample our **Regional Cooking** (page 16)
for classes in these cuisines:

**Asian (Japanese & Vietnamese) • French
• Greek • Italian • Spanish**

*Wherever your travels take you,
take a little bit of South along!*



TRAVEL

Travel the World Volunteering

Joyce Major

Interested in learning about another country by working with local communities in need of your skills or support with existing projects? Want to teach English, work with children, help wildlife, support conservation or share your expertise? Learn to combine inexpensive travel with life-changing experiences traveling the world as a volunteer.

M (4 sessions) 4/11 - 5/2 6:45 PM - 8:45 PM LHO 3

\$75



Visit www.Ed2Go.com/southsea/ Online language
classes in French, Italian, Spanish and Japanese
available at www.ed2go.com/southsea.

MIND-BODY

Laughing Your Way to Happiness

Joyce Major

Laughter Yoga is the newest health craze sweeping the world. Learn Laughter Yoga as a fun and alternative way to reduce stress, increase energy, and support wellness. Many organizations, such as accounting firm Ernst & Young, now offer laughter yoga to employees. Researchers from Indiana State University found that the right dose of laughter can boost the immune system by up to 40%, protect against heart disease, and increase our pain threshold. The Mayo Clinic reports, "It's no joke. When it comes to relieving stress, more giggles and guffaws are just what the doctor ordered." Elevate your week with laughter!

W (4 sessions) 5/4 - 5/25 6:00 PM - 7:00 PM LHO 2

\$75

Feldenkrais - Awareness Through Movement

Beth Cooper

The gentle, playful movement explorations of the Feldenkrais Method® are designed to improve your self-organization, expand your self-image, and fan your creative spark. Whether you're sitting at the computer, working in your garden, learning how to tango, or preparing for ski season, the Feldenkrais Method can help decrease pain while increasing agility, balance, and energy. These lessons are for everyone, regardless of movement skill and experience

Sa (6 sessions) 4/23 - 6/4 9:00 AM - 10:00 AM MPB 5

\$99

Tai Chi for Beginners - Yang 24

Viola Brumbaugh

This ancient martial art is practiced daily by millions worldwide to improve balance, strength, flexibility, and promote overall health. Through structural improvement, relaxation, and flow, learn to gently exercise the entire body inside and out, harmonizing mind, body and spirit.

W (8 sessions) 4/6 - 5/25 5:30 PM - 6:30 PM CEC 101

\$110

QiGong - Health of Body, Mind and Spirit

Viola Brumbaugh

Improve your health, increase your energy, and speed your recovery from illness. QiGong's stretching and strengthening movements activate "qi" in your body, stimulate your immune system, strengthen your internal organs, and rejuvenate your soul.

W (8 sessions) 4/6 - 5/25 6:45 PM - 7:45 PM CEC 101

\$110

Self-Defense 101 for Women

Joanne Factor

Research indicates that women who successfully defend themselves are better able to quickly recognize threatening situations, express, and if necessary physically enforce their boundaries. Learn those skills. Recognize assailant ploys and manipulations--and how to thwart them. Practice releases from common grabs and decisive strikes to vital targets. Assess your risks, and plan around them. Understand the connections between awareness, threats, and our media environment. Come prepared to challenge yourself--emPOWERment doesn't get more fun.

Th (6 sessions) 5/5 - 6/9 7:00 PM - 9:00 PM MPB 5

\$169


Meditation for a Healthy Mind and Body

Anne Saks

Learn simple and effective meditation methods to release stress, calm your mind, improve mood, and increase energy. This engaging class provides you with an opportunity to experience classical yogic techniques of meditation and weekly practice in a structured environment.

W (6 sessions) 4/20 - 5/25 6:00 PM - 7:15 PM MPB 5

\$99

New! Natural Solutions for Better Health - Series  **Gloria Adkins**

Adopt a variety of natural approaches to maintaining great health and avoiding problems. Series includes Natural Solutions to Headache Pain, Natural Remedies to Depression, Natural Solutions to Sleep Problems, Balancing Hormones Naturally for Women, and Energy Enhancement. Take the series for a savings.

M (5 sessions) 4/18 - 6/6 6:00 PM - 7:30 PM OLY 204 \$75

New! Natural Solutions for Headache Pain  **Gloria Adkins**

Millions of Americans suffer from chronic headaches. This results in millions of doctors' visits, millions of lost work days, and billions of dollars in medical bills. Learn about the different types of headaches, what causes them, how to prevent them and, safe, natural and effective alternatives to treating them.

M 4/18 6:00 PM - 7:30 PM OLY 204 \$19

New! Natural Solutions for Energy Enhancement  **Gloria Adkins**

Develop natural ways to increase your energy and productivity as well as discover the causes of fatigue. Class will cover detailed information about nutrition, water intake, sleep, exercise, and ergonomics.

M 5/2 6:00 PM - 7:30 PM OLY 204 \$19

New! Natural Solutions for Depression  **Gloria Adkins**

Relief from depression often comes with pharmaceutical treatment. Discover a natural approach to treating depression with the fewest side effects.

M 5/9 6:00 PM - 7:30 PM OLY 204 \$19

New! Natural Solutions for Sleep Problems  **Gloria Adkins**

Struggling with disruptive sleep? A good night's sleep sets the foundation for a productive day. Discover natural solutions to most sleep problems including vitamins and exercise. Learn to treat the real cause of the problem naturally.

M 5/23 6:00 PM - 7:30 PM OLY 204 \$19

New! Natural Solutions for Balancing Hormones Naturally for Women  **Gloria Adkins**

Millions of women suffer from PMS and symptoms of menopause. Learn about available health options as well as natural alternatives to address problems related to hormone imbalances.

M 6/6 6:00 PM - 7:30 PM OLY 204 \$19

YOGA

Visit www.learnatsouth.org for a complete listing of Yoga classes.

PERSONAL FINANCE

Daytime! Welcome to Medicare **SHIBA Staff**

Need help understanding Medicare? This free workshop is for anyone who wants to learn more about Medicare health coverage. Various plan options, prescription drug coverage, and supplements will be discussed. This class is taught by a trained advisor from the Statewide Health Insurance Benefits Advisors program which provides free, unbiased and confidential assistance with healthcare choices.

Sa 5/7 9:30 AM - 11:30 AM OLY 202 Free!

SENIOR ADULT

Daytime! Genealogy **Sarah Little**

Learn research methods, sources of information, terminology, and practical guidelines for compiling your family history and genealogy. The instructor is a past President of the Seattle Genealogical Society.

F (10 sessions) 4/8 - 6/10 9:30 AM - 11:30 AM CEC 102 \$61.66

Daytime! The Great War (World War I) 1914 - 1918 **James Lockerbie**

How could an assassination in the Balkans have led to a conflict that had such momentous consequences? We will explore possible answers to this question by examining the histories of Great Britain, France, Italy, Germany, Austria-Hungary, the Ottoman Empire, and the Russian Empire through lectures, discussion, and motion pictures.

F (9 sessions) 4/8 - 6/3 10:00 AM - 12:15 PM West Seattle Senior Center \$61.66



**No time for a regular class schedule?
No Problem.
We have you covered.**

Online Non-Credit Classes:

- Fun and convenient
- Start every month
- 6-week courses
- 24 hours of comprehensive study
- Clock hours or CEUS granted upon successful completion
- Affordable

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Call the CED office at 206-934-5339 if you want to test drive the first two lessons of a class for free.

Over 300 courses to choose from starting at just \$109.



When you see this  icon, two or more people may enroll at a reduced class fee rate (per person) when you enroll together. Call us at **206-934-5339** or visit www.learnatsouth.org to see the **Friends Rate**.

Online Courses for Educators

South Seattle College partners with Virtual Education Software (VESi) and  to offer a selection of education classes for professionals that are convenient, relevant and affordable. Clock hour fee is included in the price.

Training & Education and K-12 Teacher Classes

- All classes run for a month. 16 clock hours or 1.6 CEUs upon successful completion.
- You can participate any time of day or evening.
- Online classroom is open 24 hours a day.
- There are no live real-time requirements or meetings.
- Class content and self quizzes are accessible for the entire course, so you can work ahead, or go back and review at your convenience.

See www.LearnatSouth.org or <http://yougotclass.org/catalog.cfm/southsea> for detailed course descriptions/outlines and class start dates

Training & Education

(class fee is \$195)

Advanced Teaching Online
Developing Hybrid Courses
The Flipped Classroom
Designing Successful Webinars
Managing & Marketing Webinars
Designing Online Instruction
Fostering Online Discussion

Training for K-12 Teachers

(class fee is \$145)

Gender in the Classroom
Generational Learning Styles for K12 Teachers
Online Learning and Teaching for K12 Teachers
Social Media and Online Tools for K12 Teachers
Students with ASD (Autism Spectrum Disorder)
Substitute Teacher Preparation
Using Cell Phones in the Classroom

ONLINE COURSES for EDUCATORS



South Seattle College in partnership with Virtual Education Software (VESi) offers online education courses for K-12 professionals that are convenient, relevant and affordable.

Courses are Tablet Compatible 

**28 COURSES AVAILABLE
FOR 30 OR 45 CLOCK HOURS**

30 Hours: \$199

45 Hours: \$225

COURSE TOPICS INCLUDE:

- Classroom Management
- Early Childhood
- Common Core
- Exceptional Education
- Differentiated Instruction
- Violence, Bullying & Aggression

**FOR DETAILED COURSE DESCRIPTIONS AND TO REGISTER GO TO:
www.virtualeduc.com/ssc or call (206) 934-5339.**

Start anytime, work at your own pace.

Course length is a minimum of two weeks and must be completed within one year of the day you registered.

Registration is Easy!

five WAYS TO REGISTER

- 1 ONLINE**
www.LearnatSouth.org
- 2 PHONE**
(206) 934-5339
- 3 IN PERSON**
OLY 130
- 4 MAIL**
Continuing Education
South Seattle College
Olympic Hall, Room 130
6000 - 16th Avenue SW
Seattle, WA 98106-1499
- 5 FAX**
(206) 934-6699

Office Hours & Location

8:30am – 6:00pm, Monday-Thursday
8:30am – 4:30pm, Friday
Holidays: 5/28-5/30

Continuing Education Refund Policy

- 100% refund if a class is cancelled by South Seattle College.
- To cancel a registration, please contact the Continuing Education office at least two business days prior to the start of the class.
- You will be refunded 100% of the class fee minus a \$6 processing fee.
- The processing fee will be waived if you transfer to another Continuing Education class.

Cancellation of Classes

Classes may need to be cancelled if enrollment is low, due to an emergency, or if the college is officially closed due to bad weather. You may want to check www.schoolreport.org for bad weather, school closure messages. If a class is cancelled, we will make every effort to call and email you in advance. If a class is cancelled, you will receive a full refund.

Continuing Education Staff

Luisa Motten
Director of Continuing Education

Laura Matson
Manager of Lifelong Learning

Kathleen Kent
Program Coordinator

Continuing Education Non-credit Registration

Name: _____

Street: _____

City/State/Zip: _____

Phone: _____

Email: _____

Gender: _____ Birthdate: _____
(Required to verify your I.D.)

Class Title	Start Date	Fee
Total		

Payment Method (check one)

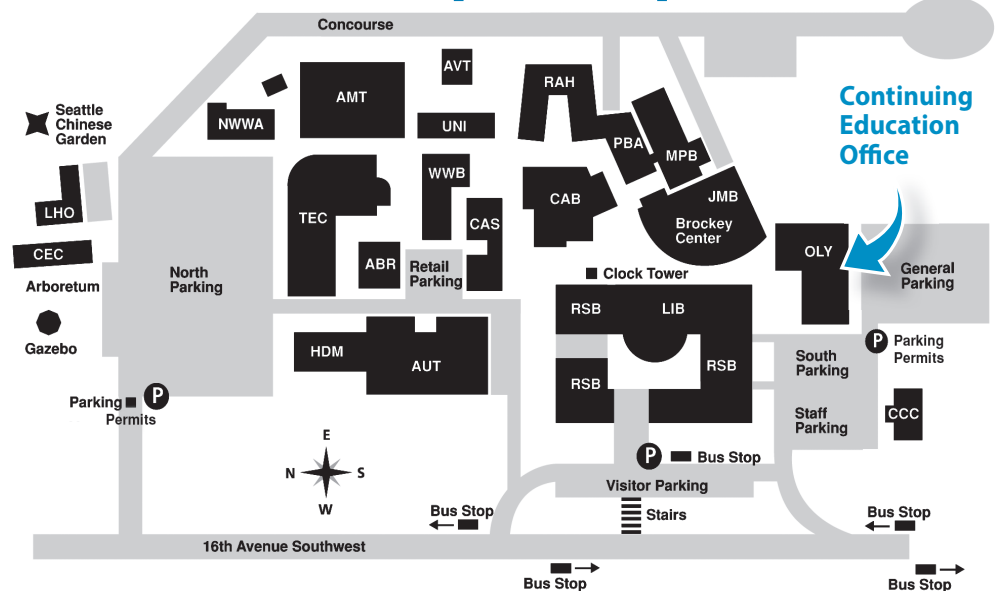
- VISA Master Card Discover AmEx
- Personal check payable to South Seattle College

Credit Card Information

Name on Card: _____

Account No.: _____ Expiration Date: _____

Campus Map



Directions

Go to LearnAtSouth.org or call (206) 934-5339.

Parking Permits

Parking permits are required to park on campus. Cost is \$3.00.



Continuing Education – Community Choir



Join the community at South!

Our Monday night Community Choir class (see page 5) brings together a variety of students with a focused goal—to make beautiful music together. In addition to weekly class work, the choir performs in the community and has concerts at South’s campus.

Here’s what our students have to say about this class:

“I’ve made many friends over the years in choir because we all of the love of raising our voices in song. It’s a great opportunity to get together with friends and meet new people. Every quarter is a new adventure.”

– Kevin Wilson

“Choir creates the essence of community—we sing every Monday evening for two intense hours 9 months of the year. Over time we learn and care about each other. We are from all over Seattle and it’s such a spirit lifter to sing together.”

– Emily Evans

“The Community Choir brings together a wonderful group of people to create joyful, life-affirming music”

– Michele Domash

“Our Community Choirs opens up to people who love to sing in harmony and melody.”

– Samuel Lardizabal

Register Now for Spring Quarter!

www.LearnAtSouth.org • SouthCed@seattlecolleges.edu • (206) 934-5339 • FAX (206) 934-6699