

# Discover

## PULASKI TECHNICAL COLLEGE COMMUNITY AND CONTINUING EDUCATION COURSES

SPRING 2014



*The Community and Continuing Education program serves the needs of Central Arkansas by providing lifelong learning opportunities. The program strives to help individuals achieve their personal and professional potential through a variety of course offerings. Join us for short, non-credit, lifelong learning and personal enrichment classes that fit your life and schedule! We offer a wide range of affordable classes for all ages and interests.*

### PERSONAL ENRICHMENT AND LIFE SKILLS

#### Introduction to Basic Genealogy Research

Have you ever wanted to know more about your ancestors? Where you came from? When your family came to America? This course will teach you how to uncover your genealogical history. This class will teach generational, primary, database and internet resources, as well as how and where to locate resources. This course is a prerequisite for Native American Ancestry: Southeast Tribes and Trail of Tears Relocation. Students will need to bring their laptop or tablet.

**Thursday, April 10 • 6 – 8 p.m.**

**PTC Little Rock-South Campus • Crain Community Room**

**Instructor: Yvonne Dougherty**

**Fee: FREE to PTC students, faculty, staff and their families**

**\$10 for non-PTC registrants**

#### Native American Ancestry: Southeast Tribes and Trail of Tears Relocation

This follow-up course to Intro to Basic Genealogy Research focuses solely on Native American ancestry. You will learn about the Dawes Rolls, Tribal Records, Old Settler Rolls, National Archives and Bureau of Indian Affairs Records. Students will need to bring their laptop or tablet. Intro to Basic Genealogy Research is recommended as a prerequisite for this class.

**Wednesday, April 23 • 6 – 8 p.m.**

**PTC South Campus • Crain Community Room**

**Instructor: Yvonne Dougherty**

**Fee: FREE to PTC students, faculty, staff and their families**

**\$10 for non-PTC registrants**

#### Personal Financial Wellness Workshop

Dealing with personal finances doesn't have to be overwhelming. Take those first steps toward financial security and freedom with this in-depth course covering budgeting, saving, credit, and consumer awareness. Whether you are concerned about consumer fraud, preparing for retirement, learning how to budget, or seeking an improved credit score, the knowledge gained from this course can empower you to make the best financial decisions for your unique circumstances. You'll learn how to develop realistic saving goals, identify the factors that determine your credit score, explore the new credit card law, uncover the secrets to insuring your wealth, and much more!

**Monday, April 7 • 6 -9 p.m.**

**PTC Business and Industry Center, Room 202**

**Instructor: Wonder F. Lowe**

**Fee: \$50**

#### Guitar Class 1

This course is designed for guitarists at both the beginner and intermediate levels. Over the semester, students will acquire fundamental guitar skills commonly employed in various styles of popular music. The lessons will also focus on acquiring efficient practice habits, developing technical facility and achieving an understanding of the basic structure of music. Students will need to bring their own guitar (acoustic or electric), electric tuner/metronome and \$20 to the first class to purchase The Street Guitar Book.

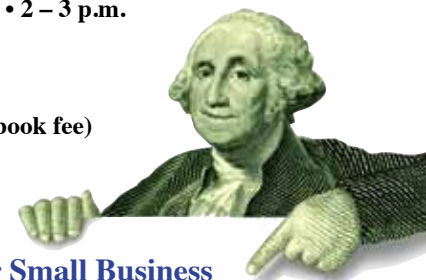
**Thursdays, February 6 – May 15 • 2 – 3 p.m.**

**PTC Little Rock-South Campus**

**Crain Community Room**

**Instructor: David Dunavant**

**Fee: \$275 (does not include \$20 book fee)**



#### Money Smart for Small Business

There are classes that teach you how to start a business, but this workshop teaches you how to STAY in business! Take those first steps to running a successful business with this in-depth workshop that offers information, tips and techniques to help small business owners navigate the day-to-day financial operations. Whether you are concerned about time management or financial reporting, this workshop will offer you knowledge that will help you make informed business decisions. You will learn how to plan for your business, build and maintain business credit, keep records, choose the right banking products, know the right time to borrow money, and much more!

**Thursday, March 6 • 8 a.m. – 2 p.m.**

**PTC Business and Industry Center, Room 202**

**Instructor: Wonder F. Lowe**

**Fee: \$150**

#### Beginning Chinese

Do you want to learn Chinese? Can you imagine yourself speaking, reading and writing Chinese in six weeks? This class will teach you to do just that! Open to students of all ages.

**Saturdays, March 8, 15, 22, 29, April 5 and April 12  
10 a.m. – 12 p.m.**

**PTC Main Campus, AHEC Building • Room 102**

**Instructor: Cindy Casto**

**Fee: \$200 (includes textbook)**

### **Savvy Dining and Social Business Skills**

Business relationships are often developed away from the office, where successful business transactions are based on your social entertaining skills. Many deals are sealed over meals. Today's entry-level or seasoned business professional needs to know how to successfully navigate the board room, the reception hall and the dining hall. Participants will learn how to successfully navigate social and dining events with skillful business savvy.

**Thursday, June 12 • 1 – 5 p.m.**

**PTC Business and Industry Center, Room 202**

**Instructor: Brenda Winston**

**Fee: \$69 (includes materials and lunch)**

### **Professional Business Etiquette**

Are you ready to take your professional career to the next level, or do you simply want to be the best possible you? This course examines the basic skills needed to move into and advance in the corporate world. You will learn how to make a good first impression, identify proper business introductions, become technologically savvy, and explore social and dining etiquettes. Business etiquette is about knowing what to do, how to do it and implementing it.

**Thursday, June 19 • 9 a.m – 1 p.m.**

**PTC Business and Industry Center, Room 202**

**Instructor Brenda Winston**

**Fee: \$110 (includes material and lunch)**

## **WEATHERIZATION TRAINING CENTER**

**The mission of the Weatherization Training Center is to empower Arkansans with professional training in energy efficiencies and weatherization for a greener tomorrow. To register for any of the WTC classes, please visit [pulaskitech.edu/green\\_tech/content/enrollment\\_form.doc](http://pulaskitech.edu/green_tech/content/enrollment_form.doc) or call 501-812-2837 to have a registration form emailed to you.**

### **Healthy Homes Practitioner**

Sponsored by the National Center for Healthy Housing. Topics of discussion include pest management, indoor air quality, chemicals and poisoning, trip/fall hazards and hoarding. This is an approved Continuing Education Unit course for Home Health Care professionals, building inspectors, appraisers and others. Check with your organization for approval.

**February 26-27 • 8 a.m. - 4:30 p.m.**

**PTC Main Campus, WTC Building D Room 101**

**Fee: \$129 (group discounts available)**

### **Basic Carpentry**

This class is designed for the beginner looking to enter the construction field or anyone else just looking to understand the basics of carpentry. Students learn material terminology, hand tool use and safety, power tool use and safety as well as basic lay out, cutting and carpentry techniques.

**Saturday, February 22 • 9 a.m. - 5 p.m.**

**PTC Business and Industry Center**

**Fee: \$99**

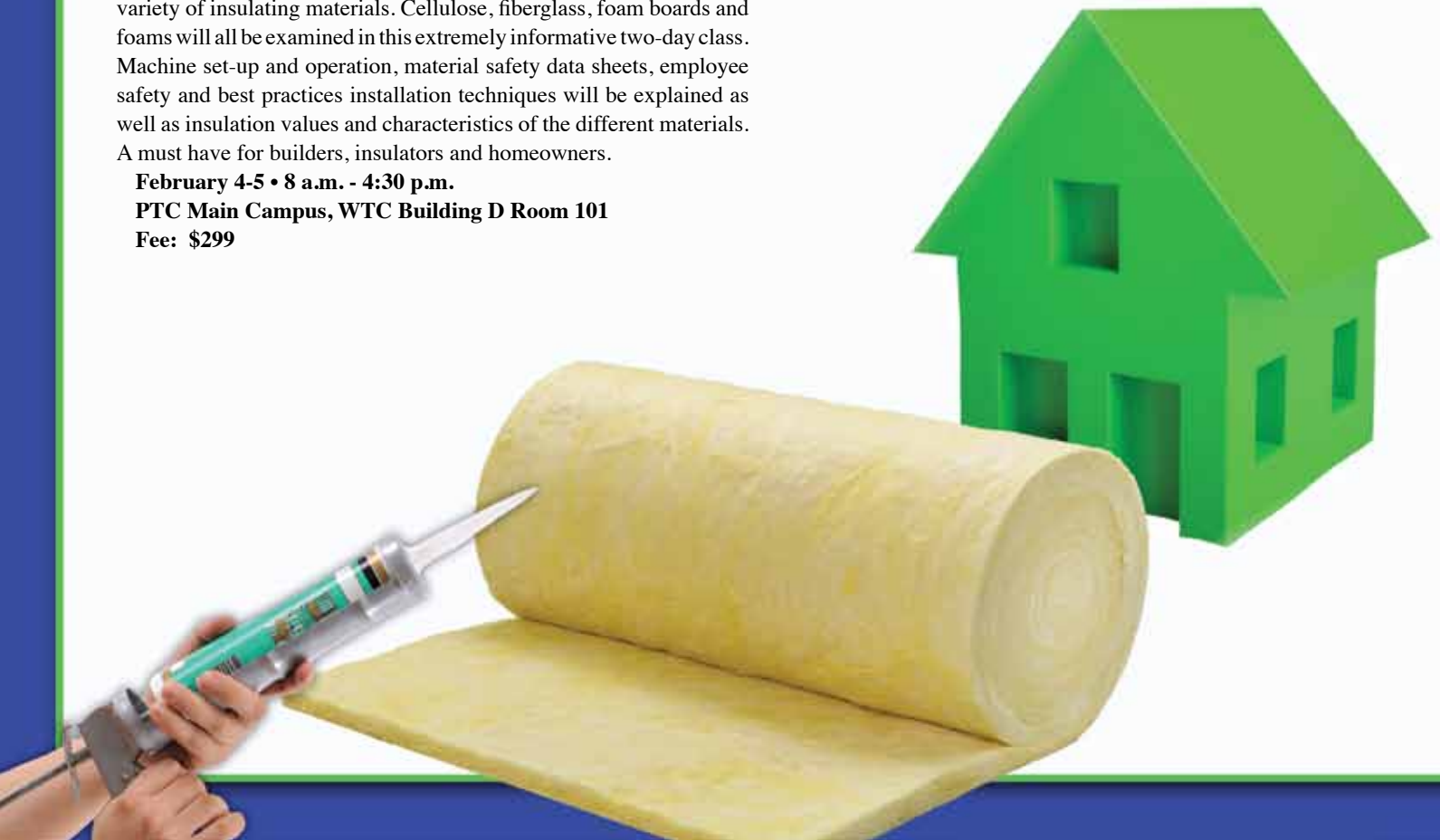
### **All About Insulation**

Explore the characteristics and accepted best practices for installing a variety of insulating materials. Cellulose, fiberglass, foam boards and foams will all be examined in this extremely informative two-day class. Machine set-up and operation, material safety data sheets, employee safety and best practices installation techniques will be explained as well as insulation values and characteristics of the different materials. A must have for builders, insulators and homeowners.

**February 4-5 • 8 a.m. - 4:30 p.m.**

**PTC Main Campus, WTC Building D Room 101**

**Fee: \$299**



# TECHNOLOGY, COMPUTER AND WEB SKILLS

## Microsoft Courses

These classes are held at the Pulaski Technical College Business and Industry Center. They are all held from 8:30 a.m. - 3:30 p.m. with an hour lunch break. Enrollment is limited and pre-registration is required. All Microsoft Courses are \$139 per class. Please email [bdwilliams@pulaskitech.edu](mailto:bdwilliams@pulaskitech.edu) for questions and registration.

### Word 2010

We offer three levels of Microsoft Word 2010 training, starting with the basics. You will learn to create professional looking documents, flyers and mailers using Microsoft's powerful word processing software.

**Tuesdays:**

**Level 1: April 8**

**Level 2: April 15**

**Level 3: April 22**



### Excel 2010

Three levels of Microsoft Excel 2010 training are available, starting with the basics. You will learn to create professional, calculated spreadsheets with graphs, macros and exciting layouts.

**Thursdays:**

**Level 1: April 10**

**Level 2: April 17**

**Level 3: April 24**

**Macros: May 1**



### PowerPoint 2010

PowerPoint is Microsoft's presentation software. In this series, you will learn to create dynamic presentations sure to please your audience. Make your presentations stand out using effects, media, Excel data and more.

**Level 1: Wednesday, February 12 OR  
Tuesday, May 6**

**Level 2: Wednesday, February 19 OR  
Tuesday, May 13**



### Access 2010

We offer three levels of Microsoft Access 2010 training. Access is a powerful database tool used to keep records and reports in line. Create professional forms, queries and reports using this powerful tool.

**Level 1: Thursday, February 13 OR  
Wednesday, May 14**

**Level 2: Thursday, February 20 OR  
Wednesday, May 21**

**Level 3: Thursday, February 27 OR  
Wednesday, May 28**



### Outlook 2010

Email, scheduling and contacts come together in Microsoft Outlook 2010. Learn to use Outlook to its fullest, as well as Microsoft's little known organizational program OneNote.

**Tuesday, May 20**



### Windows 8

Become versed at using Microsoft's latest operating systems in this one-day course. Navigate your computer with ease, use advanced features and manage your files.

**Thursday, March 6 OR Tuesday, April 29**



### Project 2010

Learn all about Microsoft's project management software in this condensed one-day course. Microsoft Project 2010 is a powerful tool for any size project that requires coordination and collaboration.

**Dates: February 25**



### Office 2013/365

We will be offering Word, Excel and Access 2013 for the first time. Learn what's new and how to use Microsoft's latest versions of its most popular office software within the Windows 8 environment. Knowledge of Windows 8 is required.

#### Word 2013

**Level 1: March 11**

**Level 2: March 18**

**Level 3: March 25**

**Excel Macros: April 2**

#### Excel 2013

**March 13**

**March 20**

**March 27**

#### Access 2013

**April 16 or June 11**

**April 23 or June 18**

**April 30 or June 25**

### Adobe Photoshop I

This introductory course will teach you the basics of Photoshop. You will learn how to recolor, restore and manipulate photos and images. Students should bring a USB drive loaded with a few sample pictures for practice purposes.

**Monday, March 3 • 8:30 a.m. – 4:30 p.m.**

**Instructor: Rhonda Williams Byrd  
OR**

**Monday, May 5 • 8:30 a.m. - 4:30 p.m.**

**Instructor: Grace Domagala-Zobkov  
PTC Business and Industry Center, Room 119**

**Fee: \$99**

### Adobe Photoshop II

This is a follow-up course to Photoshop I. Learn to enhance your existing skills and learn new ones in this continuation course. Students should bring a USB drive loaded with a few sample pictures for practice purposes.

**Monday, March 10 • 8:30 a.m. – 4:30 pm.**

**Instructor: Rhonda Williams Byrd  
OR**

**Monday, May 12 • 8:30 a.m. – 4:30 p.m.**

**Instructor: Grace Domagala-Zobkov  
PTC Business and Industry Center, Room 119**

**Fee: \$99**

**We can also offer custom and private training courses for businesses wishing to train 10 or more employees, at the Business and Industry Center campus or on-site. Large class discounts are available. Contact Barbara Williams for details at [bdwilliams@pulaskitech.edu](mailto:bdwilliams@pulaskitech.edu) or 501-907-6670 x3419.**



## CULINARY CLASSES

Unless otherwise noted, all culinary classes will be held in the Community Kitchen, Room 203, at the Pulaski Tech Culinary Arts and Hospitality Management Institute, located at 13000 Interstate 30 (just west of the Bass Pro Shop). Employee discounts are not applicable to culinary classes. Enrollments are non-refundable.

### Everyday Cooking with Chef Cynthia Malik

All classes are open to children and adults ages 10 and up. Children under 10 must be accompanied by a participating adult.

#### Beans, Grains and Vegetables - Mmm Mmm Good... and Good FOR You!

Fill your table with flavorful, colorful and nutritious dishes using a variety of beans, grains and vegetables. Recipe packet included.

**Saturday, February 22 • 9 a.m. - 12:30 p.m. • Fee: \$80**

#### Appetizers - Let's Get this Party Started!

Prepare a variety of hot and cold, passed and plated appetizers. Learn about a variety of bases, spreads and sauces, fruit and vegetable preparations, main items including meats and other proteins, garnishes and presentations. Recipe packet included.

**Thursday, March 20 • 5:30 - 9 p.m. • Fee: \$80**

#### For the Love of Pasta - Fresh and Dried Pasta & Assorted Pasta Dishes

Prepare a variety of fresh pasta dough and make cut pasta and ravioli. Explore the proteins, vegetables and sauces to accompany these beloved dishes. Create fun and exciting meals using a variety of dried pasta including quinoa and buckwheat noodles. Recipe packet included.

**Saturday, March 1 • 9 a.m. - 12:30 p.m. • Fee: \$80**

#### Breakfast and Brunch Cookery - Quick Breads, Egg Cookery, Breakfast Meats, Fruits and Vegetables

Expand your breakfast repertoire and learn some of the hundreds of egg dishes, methods for quick breads including muffins and crepes, breakfast meat dishes, and ideas for serving fruits and vegetables at the breakfast table. Recipe packet included.

**Thursday, April 24 • 5:30 - 9 p.m. • Fee: \$80**

#### Yeast Breads and Pizza - Simple Breads for the Family

Make a variety of yeast-leavened breads including pita, foccacia, dinner rolls and pizza dough. Finish off the day with homemade pizza using fresh cut and cooked ingredients. Breads will be made with nutrition in mind, and are simple, fun recipes for the whole family to enjoy. Recipe packet included.

**Saturday, April 12 • 9 a.m. - 12:30 p.m. • Fee: \$80**

#### Summer Cooking Kick-Off!

Get ready for some fun in the sun! Learn to prepare a variety of dishes sure to beat the summer heat. This class is designed specifically with the kiddos in mind, though adults are more than welcome to join in. Recipe packet included.

**Saturday, May 24 • 9 a.m. - 12:30 p.m. • Fee: \$80**

## Gluten-Free Cooking

#### Gluten-Free Valentine Cookies

Is your sweetheart gluten-free? Speak right to his or her heart with some colorful, handmade gluten-free sugar cookies! They're so good, you might just keep them for yourself (and have to make more). Gluten-free blogger and cooking instructor Christie Ison (fancypantsfoodie.com) will lead you through the process of making and decorating these adorable, delicious, gluten-free cookies. Dairy, eggs and xanthan gum will be used in this class in a shared-use kitchen.

**Tuesday, February 11 • 5:30 - 7:30 p.m. • Fee: \$50**

#### Gluten-Free Breads

Your gluten-free meal table need not eliminate breads. In this course, gluten-free blogger and cooking instructor Christie Ison (fancypantsfoodie.com) will lead you through the basics of making gluten-free bread, including flours, ratios and methods you'll need to know. You will make gluten-free yeast rolls and a quick savory bread you can take home. Dairy, eggs and xanthan gum will be used in this class in a shared-use kitchen.

**Thursday, April 10 • 5 - 7:30 p.m. • Fee: \$50**

#### Gluten-Free Pot Pie

Are you required to eat a gluten-free diet? Do you miss savory delights such as pot pie? Miss it no more! Gluten-free blogger and cooking instructor Christie Ison (fancypantsfoodie.com) will lead you through the basics of gluten-free savory cooking, culminating in delectable pot pies that you can take home to your very own freezer. Dairy, eggs and xanthan gum will be used in this class in a shared-use kitchen.

**Saturday, March 22 • 12:30 - 4:30 p.m. • Fee: \$75**

## A Taste of Britain

#### Downton Abbey Afternoon Tea

Are you having Downton withdrawals? Come join Chef Suzanne Campbell for a taste of Britain and learn to host and prepare the perfect cream tea and classic afternoon tea with finesse! Delight in delicate pastries, scones and tea sandwiches, along with a little history and correct etiquette lessons from an English chef.

**Wednesday, April 9 • 11 a.m. - 3 p.m. • \$80**



## Magic Culinary Workshops with Chef Philippe Ducrot

### The Secret of French Sauces

Turn ordinary cuts of beef, poultry and fish into culinary masterpieces to delight your family and guests. Learn how to make the “Mother Sauces” and their variations, and leave feeling confident in creating your own signature sauces and recipes.

**Mondays: February 10, 17 and 24**

**March 3, 10, 17 and 31**

**April 7, 14, 21 and 28**

**9 a.m. – 1 p.m. • Fee: \$80**

### Soups

Chef shares his signature recipes for bisques and veloutes. Bisque D’automne and Veloute de Choufleur au Truffles are just two examples of soups to be learned in this class.

**Tuesdays: February 11, 18 and 25**

**March 4, 11 and 18**

**April 1, 8, 15, 22 and 29**

**9 a.m. – 1 p.m. • Fee: \$80**

### Cuisine de Provence

Bring Provence to your table! Some of the best Provencal gastronomy is home cooking. Recipes are comparatively simple and within your own capabilities.

**Fridays: February 14, 21 and 28**

**March 7, 14 and 21**

**April 4, 11, 18 and 25**

**9 a.m. – 1 p.m. • Fee: \$80**

## Pastry Arts

### Buttercream Floral Cake

Learn the secrets to buttercream flowers with Chef Jan Lewandowski! This beginning decorating class will cover the pansy, daisy and rose using classic American buttercream. Each student will take home an eight-inch round decorated cake and some extra buttercream to practice their new skills. Cakes, icing and recipes will be supplied. Students will need to bring a set of decorating tips - #4 & 6 or 8 round tips, a couple of #104 rose tips, #352 leaf tip, #17 or #18 star tip, at least 4 couplers and a flower nail.

**Saturday, March 8 • 9 a.m. – 12 p.m. • Fee: \$75**

## Healthy Southern Cooking Series

### Put Down the Biscuits & Gravy!

Brandon Douglas, Executive Chef of Arkansas Children’s Hospital, will teach you how to make healthier breakfast alternatives for the Southern lifestyle. Learn to cook Southern favorites like pancakes with fresh berry syrup, and improve your egg cooking skills by learning how to make vegetarian garden frittatas and other healthy and delicious dishes.

**Saturday, April 5 • 10:30 a.m. – 1:30 p.m. • Fee: \$75**

### Southern Family Dinner Favorites

In this course, Chef Brandon Douglas will teach you how to make a southern staple with a healthy twist. Healthy southern “fried” catfish, macaroni and cheese and pork-free greens are on the menu in this tasty class. Learn how to make “fried” catfish without the oil and cornmeal, and the sides without the guilt!

**Saturday, May 3 • 10:30 a.m. – 1:30 p.m. • Fee: \$80**

### Desserts – Protein Rich Loaded Brownies and More!

For the last course in this series, Chef Brandon Douglas will teach you how to make everyone’s favorite....brownies! You’ll add black beans to create nutrient-rich, low-fat brownies. Also on the agenda, sugar-free bread pudding.

**Saturday, May 17 • 10:30 a.m. – 1:30 p.m. • \$75**



Follow  
Pulaski Tech on



## Classes Featuring Central Arkansas' Local Talent

### Cheesemaking

Learn to make cheese in your own kitchen! From Farmers' Cheese to Cheddar and Blue varieties, the possibilities are endless. This two-day cheesemaking class focuses on the fundamentals of cheesemaking, but it is also great for people with some experience. Learn from professional cheesemaker Kent Walker, who loves to answer "cheesy" questions and will dive into details as much as you like. The first day covers the theory and processes of cheesemaking, as well as a chance to make some fresh Ricotta. On the second day, the class will make a hard cheese. Class members will be able to take this cheese home to age or leave it with Kent to age in his cheese cave.

**Friday, April 18 • 5:30 – 8:30 p.m. AND**

**Saturday, April 19 • 10 a.m. – 5 p.m.**

**Fee: \$200**

### Butcher & Public Meets the Grape

Join local butcher Travis McConnell, of Butcher & Public, for this new class. Class will start with a meat and cheese discussion and tasting while McConnell demonstrates basic butchery of a full shoulder. Then he will grind, season and mix the sausage crepinette. Wine Instructor Lorri Hambuchen will also be on hand with the perfect wines to pair with the meat. You must be 21 to register for this class.

**Tuesday, April 1 • 6 - 8 p.m. • Fee: \$75**

### Cheese History and Pairing

Cheesemaker Kent Walker will teach you about the history of cheese and how it has helped shape our culture. This class includes a cheese sampling with beer and wine. Class will discuss the different types of cheese and what makes them all unique. It is a great excuse to branch out of your comfort zone with food and maybe find some new favorites! You must be over 21 to register for this class.

**Wednesday, March 19 • 6 – 8 p.m. • Fee: \$75**

### Southern Comfort

Southern food is not limited to your grandma's fried chicken and mashed potatoes! Chef Mark Abernathy, owner of Loca Luna and Red Door, has a remarkable flair for Modern Southern cuisine. His 30 years of experience will come into play as he teaches you his secrets as a chef and offers you delectable alternatives to the traditional southern comfort foods. Spend an evening exploring technique, recipes and tastings, and leave with the secrets of the South!

**Tuesday, April 22 • 6 – 8 p.m. • Fee: \$75**

### Teens Cook!

Hey Teens! Faith Anaya, of Kids Cook!™, wants you to join her in this fun and interactive class. She will teach you everything you want to know about making your own food, the way you like it! Learn by doing, with great recipes, in a fun and creative environment. Class will cover all aspects of making great meals and snacks. This class is totally hands-on. Come hungry!

**Saturday, March 1 • 2 - 5 p.m. • Fee: \$60**

## Wine and Spirits

**You must be over 21 to register for these classes. Wine classes are held in the Wine Classroom, on the first floor of the Culinary Arts and Hospitality Management Institute at PTC Little Rock-South.**

### Wine Tasting 101

With more than 5,000 different wine grape varieties growing around the world, only about a dozen have risen to a status of being considered amazingly great. During this class, you'll explore the basic profile of some of the world's finest grapes and learn why some grapes make better wine than others. You will also learn the common tasting techniques used by winemakers, sommeliers, critics and other professionals. Join Wine Educator Lorri Hambuchen for an evening of enjoyment and exploration! You'll taste like a pro in no time flat!

**Thursday, March 13 • 6 – 8 p.m. • Fee: \$75**

### Homegrown Hobby – Home Winemaking Basics

Mike Byrum is Arkansas's notable Fermentable expert. Join him as he leads you in an overview of becoming your own home winemaker! The class will cover the basics of winemaking, equipment requirements and all the tips for shuffling through the confusion of yeast, additives and sanitation. Already consider yourself a pro... join in for tips to set you aside from the rest.

**Tuesday, April 15 • 6 – 8 p.m. • \$60**

### Wine and Food Pairings

Wine and food pairing: an art or a science? It's both! Join Wine Educator Lorri Hambuchen in an interactive course that allows you to discover why some marriages are magical, and others...not so much. You will explore how to identify, evaluate and make the most of the unique flavors, textures and aromas of a variety of wines and foods. Most important, you'll leave with the confidence you need to create satisfying – and oftentimes surprising – matches either for dinner, your next party, a grill out or just effortless enjoyment.

**Thursday, February 27 • 6 – 8 p.m. OR**

**Tuesday, March 4 • 11 a.m. – 1 p.m.**

**Fee: \$75**



## Schedule of Community Kitchen Classes

February 10 • 9 a.m. – 1 p.m.	The Secret to French Sauces	April 1 • 6 – 8 p.m.	Butcher & Public Meets
February 11 • 9 a.m. – 1 p.m.	Soups		the Grape
February 11 • 5:30 - 7:30 p.m.	Gluten-Free Valentine Cookies	April 4 • 9 a.m. – 1 p.m.	Cuisine de Provence
February 14 • 9 a.m. – 1 p.m.	Cuisine de Provence	April 5 • 10:30 a.m. – 1:30 p.m.	Put Down the Biscuits and Gravy
February 17 • 9 a.m. – 1 p.m.	The Secret to French Sauces	April 7 • 9 a.m. – 1 p.m.	The Secret of French Sauces
February 18 • 9 a.m. – 1 p.m.	Soups	April 8 • 9 a.m. – 1 p.m.	Soups
February 21 • 9 a.m. – 1 p.m.	Cuisine de Provence	April 9 • 11 a.m. - 3 p.m.	Downton Abbey Tea
February 22 • 9 a.m. – 12:30 p.m.	Beans, Grains and Vegetables	April 10 • 5 – 7:30 p.m.	Gluten-Free Breads
February 24 • 9 a.m. – 1 p.m.	The Secret to French Sauces	April 11 • 9 a.m. – 1 p.m.	Cuisine de Provence
February 25 • 9 a.m. – 1 p.m.	Soups	April 12 • 9 a.m. – 12:30 p.m.	Yeast Breads and Pizza
February 27 • 6 – 8 p.m.	Wine and Food Pairings	April 14 • 9 a.m. – 1 p.m.	The Secret of French Sauces
February 28 • 9 a.m. – 1 p.m.	Cuisine de Provence	April 15 • 9 a.m. – 1 p.m.	Soups
March 1 • 9 a.m. – 12:30 p.m.	For the Love of Pasta	April 15 • 6 - 8 p.m.	Homegrown Hobby
March 1 • 2 – 5 p.m.	Teens Cook!	April 18 • 9 a.m. – 1 p.m.	Cuisine de Provence
March 3 • 9 a.m. – 1 p.m.	The Secret of French Sauces	April 18 • 5:30 – 8:30 p.m.	Cheesemaking
March 4 • 9 a.m. – 1 p.m.	Soups		(1st session of class)
March 4 • 11 a.m. – 1 p.m.	Wine and Food Pairings	April 19 • 10 a.m. – 5 p.m.	Cheesemaking
March 7 • 9 a.m. – 1 p.m.	Cuisine de Provence		(2nd session of class)
March 8 • 9 a.m. – 12 p.m.	Buttercream Floral Cake	April 21 • 9 a.m. – 1 p.m.	The Secret of French Sauces
March 10 • 9 a.m. – 1 p.m.	The Secret of French Sauces	April 22 • 9 a.m. – 1 p.m.	Soups
March 11 • 9 a.m. – 1 p.m.	Soups	April 22 • 6 – 8 p.m.	Southern Comfort
March 13 • 6 – 8 p.m.	Wine Tasting 101	April 24 • 5:30 – 9 p.m.	Breakfast and Brunch Cookery
March 14 • 9 a.m. – 1 p.m.	Cuisine de Provence	April 25 • 9 a.m. – 1 p.m.	Cuisine de Provence
March 17 • 9 a.m. – 1 p.m.	The Secret of French Sauces	April 28 • 9 a.m. – 1 p.m.	The Secret of French Sauces
March 18 • 9 a.m. – 1 p.m.	Soups	April 29 • 9 a.m. – 1 p.m.	Soups
March 19 • 6 – 8 p.m.	Cheese History and Pairing	May 3 • 10:30 a.m. - 1:30 p.m.	Southern Family
March 20 • 5:30 – 9 p.m.	Appetizers – Let's Get this Party Started!	May 17 • 10:30 a.m. - 1:30 p.m.	Dinner Favorites
March 21 • 9 a.m. – 1 p.m.	Cuisine de Provence	May 24 • 9 a.m. – 12:30 p.m.	Desserts -
March 22 • 12:30 – 4:30 p.m.	Gluten-Free Pot Pie		Protein Loaded Brownies
March 31 • 9 a.m. – 1 p.m.	The Secret of French Sauces		Summer Cooking Kick-Off!
April 1 • 9 a.m. – 1 p.m.	Soups		

## FREQUENTLY ASKED QUESTIONS

### Where do classes meet?

Classes are held on various Pulaski Tech campuses, as well as locations in the community. Location is given with each class description. Addresses for Pulaski Tech campuses are:

PTC Main Campus  
3000 Scenic Drive • North Little Rock

PTC Little Rock-South  
13000 Interstate 30 • Little Rock

PTC Business and Industry Center  
3303 E. Roosevelt Road • Little Rock

### Do I have to pre-register and pay or can I do that when I show up for the class?

Yes, you must pre-register and pay (when applicable) before the first class date. There are limited available spots in each class, and you must register and pay ahead of time to guarantee yours. If paying by check, your registration is not complete until the check is received by us and you have received confirmation of registration.

### What is the deadline to register for a class?

Early registration is encouraged, as it is first come, first served. As long as space is still available, you can register:

For culinary classes: until 3 business days before the class

For computer classes: until 5 business days before the class

For other community classes: until one business day before the class

### What is the refund policy?

At times, undue circumstances force the Community Education Department to cancel classes. If such cancellations occur, full refunds will be issued via check (even in the instances where credit cards were used for payment). Please allow 2-3 weeks for refund to arrive.

No refunds will be given if cancellations are made by the student less than five business days in advance of class start date.

### Convenient Ways to Register:

By Phone • 501-907-6670 x3407

By Email • estory@pulaskitech.edu

By Fax • 501-907-6673

By Mail • Fill out the form on the back of this schedule.





Business and Industry Center  
 3303 East Roosevelt Road  
 Little Rock, AR 72206

PRSRST STD  
 US Postage  
**PAID**  
 Little Rock, AR  
 Permit No. 2082

Pulaski Tech Business and Industry Center • 3303 East Roosevelt Road • Little Rock, AR 72206 • (501) 907-6670 • www.pulaskitech.edu

Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone (\_\_\_\_) \_\_\_\_\_ Email \_\_\_\_\_

Course Title \_\_\_\_\_

Method of Payment (Check one)  Check  VISA  Mastercard

Card Number \_\_\_\_\_ Exp. Date \_\_\_\_\_ 3-Digit CVV \_\_\_\_\_

Registration is not complete until payment is received and you receive a confirmation for your registration.

Send completed form to:  
 PTC Business and Industry Center • Community Education  
 3303 E. Roosevelt Road • Little Rock, AR 72206



SPRING 2014

PULASKI TECHNICAL COLLEGE  
 COMMUNITY AND CONTINUING EDUCATION COURSES

*Registration*