

ORANGE COAST COLLEGE **Community Education**

SPRING 2013



PROFESSIONAL ADVANCEMENT

PERSONAL ENRICHMENT



It's about YOU.

ORANGE COAST COLLEGE

COMMUNITY EDUCATION

KIDS COLLEGE

Summer 2013

Classes start June 24!

- Swimming Lessons and Swim Team
- Music, Piano, Guitar, Voice
- SAT Test Prep Advantage
- Sports Camps
- Reading
- Writing
- Math
- Cooking
- CSI Camp
- Basketball Camp
- Art, Drawing & Painting
- Career Academy
- Mad Scientist Camp
- Chess Knight's Camp
- Young Scientists Young Engineers

Sign up for the new OCC Community Education Newsletter
at orangecoastcollege.edu/commed

Questions? Call 714-432-5154 or email commed@occ.cccd.edu

orangecoastcollege.augusoft.net

Registering is easy, and fast!

Five Ways to Register –

ONLINE <http://orangecoastcollege.augusoft.net> (see page 24 for instructions)

WALK-IN Come to the Bursar's Office, Monday, 8:00 am – 4:30 pm;
Tuesday, 8:00 am – 2:00 pm, Wednesday, 8:00 am - 6:30 pm,
Thursday & Friday, 8 am– 4:30 pm; Saturday, 6:00 am – 2:00 pm

PHONE-IN Use Visa, Mastercard or Discover:
714-432-5880 ext. 1, 714-432-5154 or Toll Free at 1-888-622-5376

FAX-IN Register 24 hours, seven days a week. Our fax number is (714) 432-5533

MAIL-IN Complete the registration form on page 25 for all programs.
Use one registration form per person.

Return this registration form with the required VISA, MASTERCARD OR DISCOVER information OR your check or money order to:

**Orange Coast College Community Education,
2701 Fairview Road, Costa Mesa, CA 92626**

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PROFESSIONAL ADVANCEMENT

ENTREPRENEURSHIP

Using Your Computer to Make Money



NANCY MILLER

The Internet has enabled many to run a business with low startup costs and high profitability. From information brokers to freelancers to eBay sellers, use your computer to build your fortune. This class presents more than 120 high-demand businesses that can be completely run from your home computer. These computer-based businesses may utilize skills you already have, skills that are easily attained or skills requiring formal training. In this class we'll cover: how to create types of business that use only a computer, easy methods for bookkeeping and taxes; making sense of the legal issues including business licensure; making a profit-boosting website; and free resources that can give you a leg up on the competition. This class is NOT an eBay class or a web design class. Both of those topics may be discussed, but not in depth.

Tuesday, February 19

6:30 pm - 9:30 pm

Social Science 105

Fee: \$79, includes \$30 material fee

Consulting- How to Make a Living With What You Already Know



MIKE ROUNDS

Are you looking to achieve financial independence? Interested in working for yourself, part or full-time? Want to cash in on your knowledge and experience? If you have special skills or knowledge learned through your employment or life experience, you can become a highly paid consultant, or trainer. Learn how to: promote and advertise your services; structure your fees to maximize your potential and profit; and prevent legal and tax problems. As a part-time or full-time consultant you get independence, freedom and financial gain.

Tuesday, February 19

6:30 pm - 9:30 pm

Social Science 106

Fee: \$79, includes \$30 material fee

Become a Professional Organizer



NANCY MILLER

Do label makers and putting things into 3-ring notebooks make you smile? If you like to organize stuff and enjoy watching the organizing programs on TV for more tips, you're a good candidate to become a professional organizer! You'll learn: organizing specialties and finding your niche; to understand and use the "clutter-hoarding scale"; business licensing and insurance to cover all the bases; how to get experience before booking your first client. This class is not for those wanting to get organized.

Thursday, February 21

6:30 pm - 9:30 pm

Social Science 110

Fee: \$79, includes \$30 material fee

Sell Your Ideas and Inventions



MIKE ROUNDS

Want to learn proven ways to cash in on your inventions? Television programs have shown that people, just like you, are selling their inventions for big money! If you want to secure the rights to your ideas and learn the proven way to sell your inventions, this program will show you how to: evaluate your ideas for marketability; use patents, trademarks and copyrights to protect your idea; find potential buyers for your inventions; and offer your ideas for sale in the safest way possible.

Thursday, February 21

6:30 pm - 9:30 pm

Social Science 106

Fee: \$79, includes \$30 material fee

Building an Etsy Online Store

KYLA BENSON

This class is for the experienced designer, crafter, or artist wanting to set up a successful online business through means of an Etsy store. This class is ideal for those individuals not fluent in computer technology. The course will walk students through: getting started and setting up; tagging, titling, & SEO; product design & branding; photography; shipping & packaging; promoting & marketing; and social networking.

Saturday, March 2 - 9

10:00 am - 1:00 pm

Business Education 105

Fee: \$99



Start a Home-Made Food Business



CARON ORY

With the newly approved California Homemade Food Act (AB1616), entrepreneurs may use their home kitchen to launch a small food business. This 6 hour, step-by-step course provides detailed information about all "ingredients" necessary to start and operate a successful, fun and profitable home-based food business. This class is useful for all skill levels and for those with an entrepreneurial mindset, imagination, initiative, readiness to undertake new projects, and a passion for artisan foods. We will break for lunch, so bring a sack lunch if you like. Material fee includes CD with recipe conversion calculator and business form templates.

Saturday, March 2

9:00 am - 4:00 pm

Social Science 107

Fee: \$115, includes \$15 material fee

How to Start Your Own Smartphone App Business



BOB COHEN

Apps are hot right now. With the iPhone, iPad, iPod touch, and Android selling like hotcakes, apps are in big demand. Learn how to take your app idea from concept to the iTunes store and turn it into income. This class will cover what goes into a successful smartphone app, how to find a market for your application, getting your app on the app stores and how to market and promote your app. Get information on how to develop your idea for an app and learn about new tools for making apps with little or no programming experience. Learn how you can create an app that gets great reviews, provide customer support, and price your app for the most revenue. Optional \$30 workbook available.

Thursday, March 7

6:30 pm - 9:30 pm

Social Science 110

Fee: \$49



Master Technician Cell Phone Repair- Certificate of Completion



DALE KELIIOKA

The cellular market is HOT and it continues to thrive in a bad economy. Learn the skills needed to work in an Apple or Sprint repair center or to open a Repair Center of your own. Train with an industry expert to solder charging ports, solder microphones, unlock phones, remove water corrosion, replace digitizers, LCDs, speakers, keypads, track pads, and much more. Get in while the industry is still expanding.

Saturday, March 9 - 16

10:00 am - 4:30 pm

Arts Center 315

Fee: \$495

The Little Guy- How to Make Your Small Business Grow- Fast!



MIKE ROUNDS

The Little Guy™ is specifically geared for small businesses and does NOT assume that you have the resources of a Fortune 500 company. It's structured for an individual selling on-line E-Books, a single parent distributing multi-level products, or the owner of a family business who needs to make that business grow and become more financially stable. Learn: simple analysis exercises to determine where you need help; verified methods to help you run your business more efficiently and profitably; sales and marketing processes designed to get you more business – fast; decision trees to help you decide the most cost effective and profitable ways to conduct your business. The program consists of six (6) hours of instruction including lecture, interactive exercises, manuals, workbooks, and resources for application and usage both during and following the class, and practical examples of how to apply the materials.

Saturday, March 23

9:00 am - 4:00 pm

Social Science 106

Fee: \$199, includes \$99 material fee



Make Xtra Income: Auto Wholesale Business from Home-Certificate of Completion

WAYNE WILLIAMS

Increase your income buying and selling wholesale cars, either as a home-based business or purchase your favorite vehicles at huge discounts. Learn 6 techniques that create profits and cash flow. Learn how to get your auto dealer license in 15 days. Find out the how and where of buying below wholesale prices and how to sell at retail prices. You'll get a FREE list of all the 300+ dealer-only auctions in the USA where automobiles are sold below wholesale. This class is DMV approved and you'll receive a DMV certificate of completion after you complete the class exam. Benefits of a dealer license include dealer plates for vehicles that can be used for business and pleasure, auto parts and service at wholesale prices and sales tax exempt, ability to travel and do business in every state, import and export opportunities, tax deductions. Dealers DO NOT pay annual registration or smog fees on vehicles owed as inventory.

Monday/Tuesday, April 1 - 2

6:00 pm - 9:00 pm

Social Science 111

Fee: \$100, includes \$15 material fee

CERTIFICATION

Contractors License Preparation

DENNIS BISHOP

Students enrolled in this class will receive expert instruction on the Contractors License Law including, License Law, Business Management, and Mechanics Liens. Student that take the class will prepare themselves to pass the law part of the state exam for their contractors license. Don't take the chance in getting caught by the Contractors Board for contracting without a license or not getting paid by your customer. Your instructor is a retired Supervising Investigator from the Contractors State License Board with 29 years of service, a licensed contractor, a certified home inspector, and an expert witness regarding License Law issues.

Monday, February 4 - April 1

(No Class on February 18)

6:00 pm - 9:00 pm

Technology Center 181

Fee: \$250

CPR for Healthcare Providers



BRIAN BEICHNER

This course is designed to provide a wide variety of healthcare professionals the ability to recognize several life-threatening emergencies, provide CPR, use an AED, and relieve choking in a safe, timely and effective manner. This course is provided through the Coast Community College District/Orange Coast College American Heart Association© Training Center. This course is for healthcare professionals who need to know how to perform CPR, as well as other lifesaving skills, in a wide variety of in-hospital and out-of-hospital settings. Certification American Heart Association BLS for Healthcare Providers Course Completion Card is valid for two years. In the classroom, students participate in simulated clinical scenarios and learning stations. Students work with an AHA BLS Instructor to complete BLS skills practice and skills testing. Students also complete a written exam. Required Student Materials 2010 American Heart Association BLS for Healthcare Providers Student Manual with pocket reference card #90-1038 (not provided). Provided Student Materials (covered by materials fees) 1 x Adult CPR Mask 1 x American Heart Association BLS for Healthcare Provider Card (issued upon course completion)

Saturday, March 9

10:00 am - 3:00 pm

Allied Health Sciences 110

Fee: \$54, includes \$4 material fee



Security Guard Certification- Start Your Career in Public Safety

SIMON CRUZ

Start your career in Public Safety or Law Enforcement. Security jobs in the field include: Mobile Patrol Officer, Body Guard, Special Events Officer, Public Safety Officer, Bank Officer, Patrol Officer. The security field is a 24-hour operation and there is a big demand for certified security professionals. It's one of the few industries that grows and thrives in a challenging economy. Security Guard Certification is an 8 hour training course required by the Department of Consumer Affairs Bureau of Security & Investigative Services (BSIS). Open to both men & women, 18 years old or older with no felony or misdemeanor convictions. Please bring note taking materials (pen, notepad, hi-liter). Certification fee does not include Live Scan and State Application Fees. Course includes assistance with job placement.

Saturday, March 2

8:30 am - 5:00 pm

Social Science 110

Fee: \$99, includes \$10 material fee

ServSafe Managers Certification Course

BARBARA COOPER

This is an open entry online class designed for food service professionals requiring ServSafe Food Protection Manager Certification. This class will be conducted online with the certification test being offered as needed and administered at OCC.

Open Enrollment

Online Classroom

Fee: \$99



CULINOLOGY® WORKSHOP SERIES

Basics of Food Processing and Food Systems

JILL GOLDEN

Culinology® Workshop: Basics of Food Processing and Food Systems is a 24 contact-hour online workshop offered in six learning modules that reference the following topics:

1. The fundamentals of food science behind culinary techniques including: freezing, frying, dehydration, cook chill, Sous-vide, roasting/baking (dry heat) and microwave cooking (moist heat)
2. How to maximize quality and shelf life through retort operation, aseptic processing and modified atmosphere and controlled atmosphere packaging
3. Properties of various food systems (e.g. low fat, low sugar, high fat) and implications for practical application, processing, transportation and storage conditions
4. New food processing methods including irradiation, high pressure, ohmic and hot water submersion tunnels.

Tuesday, January 22 - February 26

3:00 pm - 5:00 pm

Online Classroom

Fee: \$850

Foundations in Food Science

JILL GOLDEN

This is a 24 contact-hour, online workshop offered in six learning modules that reference the following topics: Introduction and General Chemistry, Carbohydrates, Lipids, Meats and Proteins, Food Additives and Gums and Emulsifiers, and Interactions within the Food/Food System. Students will be required to study 2 - 3 hours per week, take a weekly quiz, complete simple experiments and participate in weekly online discussions that will be held on Tuesday afternoons, 6 pm EST/3 pm PST. Materials for experiments will be supplied to the student at the time of enrollment. This is an approved course by the Research Chefs Association (www.culinology.com) designed for professionals seeking to become certified research chefs.

Tuesday, April 2 - May 7

3:00 pm - 5:00 pm

Online Classroom

Fee: \$850



BUSINESS, COMPUTING & FINANCE

SALES, MARKETING & ADVERTISING

Marketing on the Internet

DANIEL OASE



Learn how to increase your sales, acquire new customers, and market your business on the internet. By the end of the course, you will have the knowledge and experience you need to launch a successful online marketing campaign through the use of Google AdWords, search engine advertising, market research, keyword selection, and search engine optimization. You will also learn how to maximize your advertising budget by using the most effective types of ads for your product or service. Your instructor will teach you how to write a successful marketing plan, raise capital, and avoid the costly mistakes that could cost you thousands. He is trained and certified by Google, holds an M.B.A. with a concentration in marketing, and has been helping individuals reach their business goals since 2008. Enroll and start growing your business today. Class fee includes \$75 worth of free Google advertising.

Saturday, February 2 - 9

9:00 am - 12:00 pm

Business Education 105

Fee: \$149, includes \$75 worth of free Google advertising

Importing as a Small Business

JOHN SPIERS

Learn how you can become an importer now in a one-day seminar highly rated for the instructor's experience, pace, candor and humor. You will be guided through licensing, selecting products, finding suppliers; working with governments, bankers, brokers, carriers; financing, costing and pricing, and gaining orders for your products. This knowledge becomes the basis for an export business as well. After the seminar, help via email with instructor and past students is included.

Saturday, February 9

9:00 am - 5:00 pm

Social Science 109

Fee: \$95

The Basics of Selling on eBay

ANGELINA DEGEN

Have you always wanted to sell on eBay but didn't know how? Attend this class and learn how to open a seller account, do research and create listings, improve your listings with better descriptions and photography, and set pricing. You will also learn how to open and use a PayPal account, monitor your listings and complete transactions. This is an ideal class for beginners. Instructor is an Education Specialist certified and trained by eBay.

Saturday, February 23

9:00 am - 3:00 pm

Business Education 102

Fee: \$117, includes \$18 material fee

Building Your Business on Ebay

ANGELINA DEGEN

Learn how to start a business on eBay, what to sell & where to find it, how to develop a business strategy and create listings, as well as formats & pricing. You will also learn efficiency & cost control, how to market your business, and manage sold items. This is an ideal class for those with some experience buying or selling on eBay. Instructor is an Education Specialist certified and trained by eBay.

Saturday, March 16

9:00 am - 3:00 pm

Business Education 102

Fee: \$117, includes \$18 material fee

How to Start and Operate a Successful Business

GEORGE BLANC

Find out what it takes to start and operate your own business. Topics to be covered: Importance of first writing a Feasibility Study for your business; Starting or purchasing a business; Identifying your target market; How to develop a marketing Plan; Le Financial Statements; and Financial Capital.

Saturday, March 2

9:00 am - 12:00 pm

Business Education 102

Fee: \$49



Social Media for Small Business- Reinvent the Way You Connect to People and Market Your Products



MARIANNA BAKER

Learn insider secrets and tips for how to create your own community of followers and fans and promote your brand, services, or hobbies, using Facebook, Twitter, Pinterest, and Google Plus. With hundreds of millions of people using these social media platforms, chances are very good that your current customers are on them, and chances are excellent that you can find many more customers by learning to use them. Upon completion of this four-hour training, you will learn how to measure your social media impact, create compelling content, and make it viral; how to use HootSuite, a free social media management system; how to schedule your Twitter and Facebook posts in advance; and how to analyze custom reports of your social engagement.

Wednesday, March 6 - 13

6:30 pm - 8:30 pm

Social Science 110

Fee: \$89

Blogging for Fun and Profit

BOB COHEN

Learn what a blog is, where blogs are found, and how to create a blog for free. Join us and find out how to share information, pictures, and videos with your family, friends, organizations, and customers. Use your blog to share your ideas with the world, and make money doing it! Learn about affiliate programs and other ways to make money with blogging, and using your blog with social media sites. Topics include: what are blogs and who is using them, setting up and hosting your blog, using photos, video, and audio, blogging for business, selling ads on your blog, marketing your blog, building blog communities, and using a blog as your website. Optional \$30 workbook available.

Wednesday, April 3

6:30 pm - 9:30 pm

Social Science 110

Fee: \$49

FINANCIAL MATTERS

Building Your Financial Portfolio on \$25 a Month (or Less)

BOBBIE CHRISTENSEN

Join best-selling authors Bobbie and Eric Christensen for an information-packed seminar and learn how to turn \$25 a month into \$100,000 in just 10 years. Learn how to invest in safe, secure growth stocks that are historically proven and will even gain during a recession; how to bypass your broker and keep the profits for yourself, plus what is happening in our economy and stock market today and how to use this to improve your own finances. The Christensens are not brokers or financial managers but are investors just like you and have taught thousands how to invest safely. "Simply the best investment book yet! Extremely practical..." (On The Money, CNBC financial book review)

Wednesday, February 27

6:00 pm - 9:00 pm

Social Science 110

Fee: \$69, includes \$17 material fee

Small Business Bookkeeping and Taxes

FELIX FAMOLARO

Develop the skill of setting up and maintaining a small business bookkeeping system. Learn about the costs associated with starting a small business, as well as budgeting, accounting principles, journals, ledgers, and financial reports, including accounts receivable, accounts payable, income and expense reports, payroll, and tax statements. The course concludes with a Federal Tax Workshop, presented by the Internal Revenue Service. Learn and succeed!

Wednesday, March 6 - April 10

6:00 pm - 9:00 pm

Social Science 110

Fee: \$109



COMPUTER TECHNOLOGY

Do What You Love and Make Money with WordPress



MARIANNA BAKER

Why pay someone to create your website when you can easily learn to do it on your own. Market yourself and what you love to do. Upon completion of this six-hour, step-by-step training, you will have your own WordPress site. Learn to operate and update the content on your site all on your own. You will also learn how to optimize your web site for the Google search engine and create a mobile version of your site. If you have your own laptop, bring to class with WordPress loaded.

Wednesday, February 6 - 20

6:30 pm - 8:30 pm

Social Science 110

Fee: \$129

iPhones, iPads, I'm Lost



BOB COHEN

Today's iPhone® and iPad® do so much more than simply make phone calls or send text messages. With either of these new devices you now have a computer, Web browser, eBook reader, personal organizer, and more - all in your hand! In this entertaining class, you will learn how to set up your iPhone® and/or iPad® for email, texting, WiFi networks, and Bluetooth and how to best sync with your computer using iTunes®. You will also discover how to take terrific photos and send them to friends, install apps, and figure out the best apps to make your iPhone® and/or iPad® smarter. Optional \$30 workbook available.

Tuesday, February 12

6:30 pm - 9:30 pm

Social Science 110

Fee: \$49



Using Your Computer to Make Money



NANCY MILLER

The Internet has enabled many to run a business with low startup costs and high profitability. From information brokers to freelancers to eBay sellers, use your computer to build your fortune. This class presents more than 120 high-demand businesses that can be completely run from your home computer. These computer-based businesses may utilize skills you already have, skills that are easily attained or skills requiring formal training. In this class we'll cover: how to create types of business that use only a computer, easy methods for bookkeeping and taxes; making sense of the legal issues including business licensure; making a profit-boosting website; and free resources that can give you a leg up on the competition. This class is NOT an eBay class or a web design class. Both of those topics may be discussed, but not in depth.

Tuesday, February 19

6:30 pm - 9:30 pm

Social Science 105

Fee: \$79, includes \$30 material fee

Social Media for Small Business- Reinvent the Way You Connect to People and Market Your Products



MARIANNA BAKER

Learn insider secrets and tips for how to create your own community of followers and fans and promote your brand, services, or hobbies, using Facebook, Twitter, Pinterest, and Google Plus. With hundreds of millions of people using these social media platforms, chances are very good that your current customers are on them, and chances are excellent that you can find many more customers by learning to use them. Upon completion of this four-hour training, you will learn how to measure your social media impact, create compelling content, and make it viral; how to use HootSuite, a free social media management system; how to schedule your Twitter and Facebook posts in advance; and how to analyze custom reports of your social engagement.

Wednesday, March 6 - 13

6:30 pm - 8:30 pm

Social Science 110

Fee: \$89



SELF-PUBLISHING

Writing Your 1st Book

BOBBIE CHRISTENSEN

Learn how to complete a manuscript from thought process to printing in just six weeks and 10 easy steps. Then learn how to submit your manuscript to a publisher or self-publish and keep the profits.

Thursday, February 28

6:00 pm - 7:45 pm

Social Science 110

Fee: \$50, includes \$15 material fee

Publishing Your 1st Book

BOBBIE CHRISTENSEN

Learn how to sell your work to a publisher, what publishers really want, how to self-publish and keep the profits, when to use POD (Print On Demand) and eBooks.

Thursday, February 28

8:00 pm - 9:45 pm

Social Science 110

Fee: \$50, includes \$15 material fee



ARTS & ENTERTAINMENT

JEWELRY MAKING

Design Soldering Basics

PATRICK SULLIVAN

Create a cool linked bracelet while learning basic soldering techniques. Learn how to heat and flow solder like a professional. The class will cover flux, solder, pickle and the tools required to get you started.

Saturday, February 23

10:00 am - 1:00 pm

Arts Center 127

Fee: \$119, includes \$30 material fee

Viking Knit

CHRISTINE SULLIVAN

Create a beautiful woven sterling silver bracelet. This is an ancient style of wire knitting, woven around a wooden dowel, then pulled through a draw plate to achieve a tight dense look. The finishing touch will be your personally made hammered wire clasp.

Saturday, March 2 - 9

10:00 am - 1:00 pm

Arts Center 322

Fee: \$104, includes \$30 material fee

Introduction to Wire Wrapping and Jewelry Basics

PATRICK SULLIVAN

This class is a great introduction to wire wrapping and will cover precision in measurement, wire binding and other techniques. Learn how to work with an assortment of tools while wrapping a glass or gemstone cabochon, selecting from a variety of gemstones. Students will work with square and half-round wires to securely encase cabochons. Class size is limited to 10 students.

Saturday, April 6

10:00 am - 1:00 pm

Arts Center 127

Fee: \$109, includes \$30 material fee

Wire Wrapped Bracelet

PATRICK SULLIVAN

Learn how to create a simple, yet elegant bracelet with Sterling silver and gold wire.

Saturday, April 13

10:00 am - 1:00 pm

Arts Center 127

Fee: \$99, includes \$25 material fee

MAKE-UP ARTISTRY

Make-Up Artistry Certification

GINA FRICCHIONE

Hone your craft. Build a portfolio! Learn insider secrets from a celebrity makeup artist. This session is designed for aestheticians, hairstylists or anyone who has the desire to learn new make-up techniques. Learn about color theory, face corrections, skin science, tool and brush selection, eyeshadow placement, and airbrushing, as well as celebrity inspired, day/evening and bridal make-up. Students who attend all six classes will receive a certificate of completion and may apply for a pro-discount, accepted by select makeup giants around the world. Please bring your brushes to the first day of class as well as the supplies listed online.

Tuesday, February 12 - March 19

6:00 pm - 10:00 pm

TBD

Fee: \$345

Threading A-Z

SAMEIRA MIKHAEL

If you've ever seen the threading technique in practice, you probably wondered how a simple string can define beautifully arched eyebrows. No other eyebrow shaping method can achieve this precision. Threading A-Z is the first course of its kind, designed for the novice student as well as the seasoned professional. Learn how to remove even the most course hair, as well as the fundamental technique for sculpting precisely defined eyebrows. Students will receive a threading kit, which contains all of the necessary tools for threading, as well as a certificate upon course completion.

Monday, February 11 - 18

6:30 pm - 8:30 pm

Arts Center 105

Fee: \$99, includes \$10 material fee

FASHION

Beginning Sewing

CHRISTINE AMARAL

This session of classes will be taught using the guidelines of the OCC Fashion 100 class. There will be basic sewing techniques demonstrated and two simple projects completed. There will be no grades or credit units given for this class. Learn the sewing basics in the new state of the art sewing lab.

Tuesday, February 5 - March 19

6:00 pm - 9:00 pm

Consumer Sciences and Design 201

Fee: \$199

Finding Your Inner Fashion Guru- Become Your Own Fashion Stylist



VICKI ZIMMERMAN & MARLEY MILLS-MARGESSON

Learn to develop a wardrobe to always look your best, acquire skills to enhance your style quotient, and most importantly, have fun with fashion. Topics include the concept of wardrobe capsules, current and seasonal trends, and choosing clothes to enhance your body type. From mom-on-the-go, to professional executive, to retiree, you will leave this class with simple and practical tips, as well as confidence and enthusiasm for developing your very own personal style, regardless of age or income!

Wednesday, February 6 - 20

6:30 pm - 8:30 pm

Math Wing 153

Fee: \$69, includes \$10 material fee

Sewing Lab

DONNA DICKENS

These classes are for experienced sewers who want to work on their own individual projects. This is an excellent way to have muslin mock-up garments custom fit to your figure type. Individual help will be given each student according to what is requested during each class meeting.

Tuesday, April 2 - May 21

6:30 pm - 9:30 pm

Consumer Sciences and Design 201

Fee: \$150



CULINARY ARTS AND COOKING

WORKSHOPS WITH CHEF BARBER



Cooking Fundamentals: Sautéing and Pan-frying

BILL BARBER

Through demonstration and “hands-on” practice you will learn the fundamental principles and processes to the sauté and pan-fry techniques. Proper mise-en-place, equipment, typical ingredients will be highlighted as well as options for preparing “pan-sauces” an accompaniment typical with sautéed dishes. The class will prepare a variety of sautéed and pan-fried entrées and accompaniments for tasting. Please wear close toed shoes and apron.

Friday, March 8

9:00 am - 11:00 am

Captain's Table

Fee: \$83, includes \$18 material fee

Cooking Fundamentals: Grilling



BILL BARBER

Through demonstration and “hands-on” practice, learn the fundamental principles and processes to the Grilling technique. Proper mise-en-place, equipment, typical ingredients will be highlighted as will the step-by-step approach to this often misunderstood cooking method. The class will prepare a variety of grilled entrées and accompaniments for tasting. Please wear close toed shoes and apron.

Friday, March 22

9:00 am - 11:00 am

Captain's Table

Fee: \$83, includes \$18 material fee

Cooking Fundamentals: Cream Soup



BILL BARBER

Through demonstration and “hands-on” practice, learn the fundamental principles and processes to preparing a cream style soup. Once you learn the technique the possibilities are up to you! Proper set-up of equipment and ingredients will be stressed as well as the hazards and pit-falls of the process. The class will prepare delicious, seasonal soups for tasting. Please wear close toed shoes and apron.

Friday, April 26

9:00 am - 11:00 am

Captain's Table

Fee: \$80, includes \$15 material fee

Cooking Fundamentals: Seafood Stew (take a long lunch!)



BILL BARBER

Through demonstration and “hands-on” practice, learn the fundamental principles of preparing this tasty and healthy category of dishes. Proper set-up of equipment and ingredients will be stressed and you will see the “step-by-step” process and learn how easy it can be. The class will prepare a delicious seafood stew using fresh ingredients. Please wear close toed shoes and apron.

Friday, May 3

10:30 am - 12:00 pm

Captain's Table

Fee: \$60, includes \$15 material fee



Basic Knife Skills Workshop

BRYCE BENES

Which knives do you really need in the kitchen? How do you use them properly? What exactly do they do? Find out for yourself in this hands-on workshop where you learn how to mince, slice and dice vegetables and herbs. Knowing how to use a knife is critical in the kitchen, and this class will teach basic skills to give you that cutting edge and technique. This is a great class for people with limited experience who are looking to improve their kitchen skills. Knife care, sharpening and honing, selection and manufacturing are also covered. *Students are to bring their own chef knives. Light appetizers will be served.

Saturday, February 2

10:00 am - 1:00 pm

Captain's Table

Fee: \$60, includes \$10 material fee

The Spice of Life in Orange County

KIM ALLEN

Be transported to Persia, Vietnam, China and Meso-America and never leave Orange County. We will make our own spice blends, learn about the cuisines and where to shop right in the OC. Then we will cook our own feast using exotic spices and herbs that will surely become your new favorite dishes.

Saturday, April 6

9:00 am - 1:00 pm

Journalism 105

Fee: \$65, includes \$15 material fee

Back to Our Roots!

KIM ALLEN

Tasty roots include our old friends, potatoes and carrots as well as many other tubers, corms and rhizomes. Roots are beautiful, healthy, inexpensive and easy to cook. Roots become beverages, appetizers, main courses and desserts. We will learn about some equipment you need and then we will make a great meal getting back to our roots. All equipment and aprons provided, just bring your appetite.

Saturday, April 20

9:00 am - 1:00 pm

Journalism 105

Fee: \$65, includes \$15 material fee



DOUGH!

KIM ALLEN

One of the important culinary basics is working with dough. In this class you will learn about gluten, how to make flaky pies and biscuits, the magic of puff pastry and pasta production. Making your own breads and pastas is great for anyone who wishes to reduce empty carbohydrates and increase healthy whole grains in their diet. Learn the secret of carbohydrates and increase healthy whole grains in recipes. Learn the secret of no-knead bread. Hands-on learning with aprons and equipment is provided, but you will bring the most important tools for dough, your hands! Bring your appetite for a grand meal showcasing the products of homemade dough. How about homemade butter to go with it?

Saturday, May 4

9:00 am - 1:00 pm

Journalism 105

Fee: \$65, includes \$15 material fee

Going with the Grain

NANCY BUCHANAN

Want to add more whole grains to your diet but not sure how? In this hands on cooking class you will learn tips and tricks for adding more grains to your diet. In class we will be making a Mediterranean Chopped Quinoa Salad, Mushroom Barley Risotto, Lemon, Fennel and Farro Soup and Oatmeal, Chocolate Chip and Cranberry Cookies.

Saturday, February 9

10:00 am - 1:00 pm

Journalism 105

Fee: \$70, includes \$20 material fee

Simply Sensational Spring Desserts

NANCY BUCHANAN

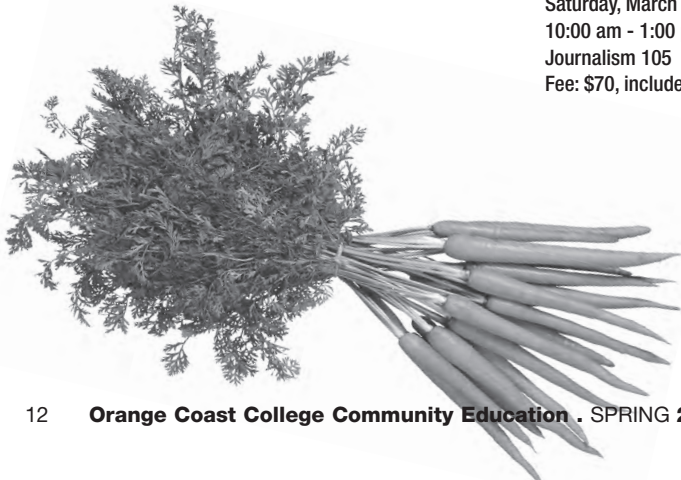
Need a show stopping dessert for that spring party, wedding or baby shower? In this hands on cooking class you will learn easy techniques for creating simple and impressive desserts that are perfect for any occasion! In class we will be making a Spring Fruit Tart with a "no rolling required" crust, A Chocolate Ganache Cake and a Brown Sugar Pavlova with Mascarpone Cream and Fresh Berries.

Saturday, March 16

10:00 am - 1:00 pm

Journalism 105

Fee: \$70, includes \$20 material fee



Spanish Tapas Party

NANCY BUCHANAN



If you love having friends over for a casual evening then this easy Tapas Party is for you! In this demonstration class you will learn tips and tricks for hosting an effortless tapas party featuring Spanish Gazpacho Shooters, Tortilla Espanola, Chorizo Puffs and Spanish Garlic Shrimp!

Saturday, April 13

10:00 am - 1:00 pm

Journalism 105

Fee: \$70, includes \$20 material fee

Italian Festival Delights and Wine Pairing

SUSAN MILLER



Class I: Once Upon a Tuscan Table: Learn how to cook lite and healthy in the region of Tuscany, Italy. What does Florentine mean in cooking? Adding spinach to almost any dish can qualify it as Florentine in some quarters of Tuscany and the region. The use of Spinach as well as herbs like basil, parsley, rosemary and thyme add a Tuscan or Florentine flavor to dishes. White bean, sun-dried tomatoes over Pasta Florentine is a hearty and healthy meal. Served with a classic Chianti and it's a hit. Another favorite of Tuscan cuisine is Tuscan Grilled Chicken or Pollo al Mattone. A simple, delightful dish which captures the essence of fresh lemons, herbs and a drizzle of extra virgin olive oil! Pair these two light, fragrant dishes with some of the regions favorite wines, and you have a winning combo!

Class II: Travel to Sicily: Taormina, Italy. This tiny well-developed resort town is full of so many fresh vegetables, fruits, herbs and seafood. Eggplants are bright fushia and the fish and seafood are spectacular. Some of the favorite dishes of the region include: Maccheroni alla marinara, Caponata, Roasted Shrimp with Lemon Capelini and Cannoli. Pair some of these dishes with both red and white wines of the region and enjoy the experience.

Wednesday, February 20 - 27

6:00 pm - 9:00 pm

Journalism 105

Fee: \$105, includes \$25 material fee

Korean Cuisine: Beyond the Korean Barbecue-Part I

CHEF MYUNG SOOK LEE



Learn to create Korean dishes ranging from fermented & health oriented dishes to Korean staples during this six week (26 hour) intensive workshop. Instruction is geared for culinarians with 6 months+ of kitchen experience. Culinary students, food service professionals, as well as experienced home chefs are encouraged to attend. Basic knife skills, knowledge of culinary terminology & measures is highly recommended. Students must bring their own culinary knife set.

Friday, April 5 - May 10

9:00 am - 1:30 pm

Captain's Table

Fee: \$270

VISUAL ARTS

Watercolor Elements

JILL ROSSOFF

Explore watercolors unique qualities and characteristics. This workshop will be a discovery of this transparent medium and the individual properties of the materials, which will provide a toolbox of watercolor technique. This is a college level workshop; previous art class or experience recommended.

Tuesday, February 5 - March 7

1:00 pm - 4:00 pm

Arts Center 322

Fee: \$175



PERFORMING ARTS

Acting in LA- Two Perspectives

CHARLES AND PATRICIA NOLAND

This class is designed to acquaint you with the business side of the Film/TV industry in LA. Learn about agents, casting directors, unions, auditions, etc from the perspective of both a professional Actor and Casting Director who've worked in LA for over twenty years. A practical audition experience is also included for those who are interested. Patricia and Charles Noland have over twenty years of experience in the industry as both a casting director and working actor, with numerous TV episodes and films with major studios and networks.

Saturday, March 9

10:00 am - 2:00 pm

Business Education 103

Fee: \$99



LANGUAGES & LITERATURE

English as a Foreign Language

ATHENA SAWYER

This class is designed for the English as a Second Language learner. The class incorporates listening, speaking, reading and writing skills in preparation for advanced placement. There will be hands-on activities with personalized attention given to meet individual student's needs.

Tuesday/Thursday, February 26 - March 21

6:30 pm - 8:00 pm

Social Science 105

Fee: \$99, includes \$10 material fee

French Conversation - Intermediate and Advanced

KATHERINE WATSON

Fun, fast paced introduction and practice in pronunciation, phrasing and thinking in French for travelers and Francophiles.

Session I: Wednesday, February 6 - April 10

(No class March 13)

Session II: Wednesday, April 24 - June 19

9:30 am - 12:00 pm

Costa Mesa Senior Center

Fee: \$65



Fast, Fun French

KATHERINE WATSON

Expand and broaden your knowledge of French language and culture by using intermediate to advanced level vocabulary and grammar to discuss and share ideas.

Thursday, March 7 - March 28

7:00 - 9:00 pm

Costa Mesa Senior Center

Fee: \$59

Latin American Literature

LISA FETCHKO

This class is an introduction to Latin American literature, one of the most vibrant literary traditions of the last fifty years. In short stories, novels and novel excerpts from different times and regions, we'll read spellbinding stories, meet unforgettable characters and learn about Latin America's rich and varied culture. Writers include Carlos Fuentes (Mexico), Jorge Luis Borges (Argentina), Nobel-prize winners Gabriel GarciaMarquez and Mario Vargas Llosa as well as the latest international sensation - Chilean writer, Roberto Bolaño. Find out more about these great writers! You'll have the chance, if you like, to do some writing of your own.

Tuesday, February 5 - March 26

6:30 pm - 8:30 pm

Social Science 105

Fee: \$99



MUSIC

Learn to Play Guitar in a Day!

MARLENE HUTCHINSON

The instructor will use the book, "Learn to Play Guitar in a Day!," in a relaxed setting. Students will learn basic chords, strumming and picking, simple songs, how to tune a guitar, guitar care, basic music theory, music resources, performance techniques, guitar structure and construction, guitar models and styles, strings and string changing. A 30-minute break is included. *Students please be sure to bring your own acoustic guitar to class.

Saturday, March 2

10:00 am - 3:00 pm

Business Education 103

Fee: \$99, includes \$30 material fee



Learn to Play Guitar in a Day! - II

MARLENE HUTCHINSON

This class is for anyone who has attended the 1 day workshop. Information and skills learned will be reviewed; students will have a chance to work on their guitar playing goals and new skills will be introduced. Students will need to provide their own acoustic guitar, bring their tuner and the "Learn to Play Guitar in a Day!"

Saturday, March 2

3:30 pm - 5:00 pm

Business Education 103

Fee: \$20

Ukulele Class

MUSICSTAR, INC.

In recent years, the ukulele has gained popularity all over the world. Documentaries like "The Mighty Uke" are testimony to this rise in prominence of an instrument that was developed in 1880 based on a small guitarlike Portuguese instrument. It was introduced in Hawaii and has become an important part of Hawaiian musical culture since then. Come and learn to play the ukulele in this fun group class for all ages. Ukulele technique is simpler than guitar. Any participants who do not have a ukulele are advised to rent or purchase a teacher-approved ukulele from MUSICSTAR® by reserving an instrument online at www.4musicstar.com or by calling MUSICSTAR® at 1-866-793-9394 at least one week before classes start! MUSICSTAR® offers special student discounts and offers a lowest price guarantee. Instruments will be ready for pick up at the first class.

Tuesday, February 12 - March 19

7:00 pm - 8:30 pm

C & L 115

Fee: \$140, includes \$15 material fee



Jazz Ensemble Skills

PAUL NAVIDAD

A group of intermediate and advanced instrumentalists will discuss, write, rehearse, and perform modern big band jazz music. This laboratory environment will stress style, articulation, phrasing, improvisation, and ensemble skills for the advanced performer. Students may have the opportunity to write, rehearse, and conduct their own jazz-oriented compositions. One public performance with a guest artist from the field will be scheduled at the end of the term. Auditions will be held on Monday, January 28th at 7 PM. Those who pass the audition will be assigned to one of two bands. The intermediate band will meet from 6:00 PM - 7:40 PM. The advanced band will meet from 8:00 PM - 10:00 PM (with a short break). Saxophonists will be expected to double on flute and clarinet. Bassists will be expected to double on acoustic and electric bass. All students are expected to have competent sightreading skills.

Monday, February 4 - May 6

(No Class on February 18 or March 25)

6:00 pm - 10:00 pm

Building D 102

Fee: \$68

BLACKSMITHING

Blacksmithing for Everyone

LELAND MEANS

Experience the fascinating world of blacksmithing for the first time or brush up on existing skills in this hands-on class. Learn by doing, making ornamental and functional objects of your own design and taking home a completed project each week. The basic skills of blacksmithing are covered, plus tool making and heat-treating. All tools and materials will be supplied. These skills can be acquired by anyone, regardless of stature or strength; no previous experience is required. Ideal for beginners and intermediate blacksmiths with no formal training (must be 16 years of age or older).

Saturday, February 9 - March 16

9:00 am - 1:00 pm

Skill Center 101

Fee: \$300, includes \$25 material fee



LIFE, LEISURE & RECREATION

WINE APPRECIATION

The Great Wines of California

JOE POSHEK

Our own state of California is among the leading wine producers of the world. The gentle but mainly warm Mediterranean climate gives excellent growing conditions to a wide sampling of grape varieties. California cabernet sauvignon and chardonnay have both become internationally recognized styles of wine. This class will focus on some of the best mesoclimates in the state, and the artisan wines produced in those areas such as Santa Rita Hills, Santa Maria Valley, Sonoma Coast, and Mount Veeder. A minimum of six wines will be sampled each class.

Monday, April 1
6:30 pm - 8:30 pm
Captain's Table
Fee: \$59

The Great Wines of France If it's not French- Don't Drink it. Demystifying French Wine

JOE POSHEK

No country on earth produces wines of such variety and quality as France. Dry, sweet, fortified, white, red, petillant and even bubbly. This class provides an overview of French wine regions and the basic styles of wine produced in various regions. The concept of "terroir" will be explored and illustrated through tasting examples. A minimum of six wines will be sampled each class.

Monday, April 8
6:30 pm - 8:30 pm
Captain's Table
Fee: \$59

Great Wines of Italy & Spain

JOE POSHEK

In Italy, wine with food is a way of life. Italians have been making wine for thousands of years, and know a thing or two about enjoying it. There's nothing quite like a loud Italian dinner with great food and friends, where everyone is slightly more animated than usual from the four glasses (each) of Chianti. Spain has built its reputation from making wine using indigenous grape varieties such as Tempranillo, Verdejo, Xarel-lo and Albarino. Come visit the great wine regions of Spain - Rioja, Priorat and Xeres. Some of the best values in the world can be found in the Great Wines of Spain. A minimum of six wines will be sampled each class.

Monday, April 15
6:30 pm - 8:30 pm
Captain's Table
Fee: \$59

Food and Wine Pairing Fundamentals

JOE POSHEK

How do you pair food with wine? This class explores the ultimate expression of wine - with food! The basic flavor components of food and wine will be discussed and compared. To match or contrast, that is the question. A minimum of six wines will be sampled.

Monday, April 22
6:30 pm - 8:30 pm
Captain's Table
Fee: \$59



PERSONAL DEVELOPMENT

Pre-Marital Bootcamp

JESSICA ALABI, PH.D.

Get ready for that spring or summer wedding, hot honeymoon and lifetime of joy with this inspiring marriage bootcamp. The class is designed with "divorce-prevention" in mind and will cover communication, finances, sexuality, conflict resolution, sensitive pasts, living together, decision-making, parenting, crises, health matters, spirituality, managing in-laws, friends, and hobbies. No question will go unanswered and no scenario will be too sensitive to discuss. You will leave with complete peace of mind-guaranteed! Activities include several assessments, individually and as couples, to explore commonalities and areas of potential conflict. You will review, discuss, and prepare a pre-marital check-list leading up to your wedding date. You will also develop a mission statement and a set of personal ground rules for your future home. Finally, you will receive a pre-marital seminar certificate of completion to remind you of the investment you have made in your future life together. There will be group discussions, couples activities and a take-home project. Engaged and dating couples are encouraged to register, but singles and married couples are also welcome. We will break for lunch.

Saturday, March 2

9:00 am - 4:00 pm

Social Science 108

Fee: \$99, \$159/Couple

What Should I Do With My Holiday Pictures?

ERIC WILSON

Now that the holidays are over, what do you do with all of the pictures and videos you took? This 2-day workshop will show you the basics of digital and video cameras and how to download and organize your files. Whether you used your digital camera or smart phone, using the images and/or videos is fun. Topics covered include using Google Picasa, Apple iPhoto/iMovie, Adobe Photoshop and Premier Element, and using various online photo-sharing services. Bring your cameras and files, and if you wish your laptop. Lets have fun together!

Saturday, February 2 - 9

9:00 am - 12:00 pm

Business Education 104

Fee: \$75, includes \$15 material fee

What Were You Born to Do?

CURTIS ADNEY

You were born to make a unique contribution to humanity. Progressing toward this purpose brings joy and abundance. Straying from it causes stress and emptiness. To accomplish this mission, one of the 33 Natural Talents® is wired into your DNA. It's so subtle, you rarely notice it; yet so powerful, it's the source of your highest potential. Elvis, Oprah, and Einstein were all just "doing what comes naturally." Expressing your Natural Talent relentlessly will magnetically attract all the desires of your heart. Class fee includes 150 page workbook.

Saturday, March 16

1:00 pm - 5:00 pm

Social Science 112

Fee: \$89, includes \$30 material fee

Divorce Options

CDEI, INC.

Are you contemplating divorce? Has your spouse said the 'divorce' word? Do you have a relative or friend on the brink of divorce? Attend a highly educational class designed to give you an overview of the legal, financial, family and emotional issues of divorce. This class is co-taught by a family law attorney, a divorce financial specialist and a divorce coach. We will explore litigation and non-litigation divorce options. We will discuss the legalities of divorce, how to start the process, considerations for court and non-court dissolution, parenting plans, child/spousal support, property division, impact on children and the emotional process of divorce. Bring your questions and get information to help you gain a greater understanding of the confusing and overwhelming divorce process. The participant is getting a \$750 value if you were to consult 2 hours with a family law attorney; 1 hour with a divorce coach; and 1 hour with a divorce financial professional.

Saturday, February 23

9:00 am - 12:00 pm

Social Science 103

Fee: \$55



HEALTH & WELLNESS

Acupressure for All Certificate of Completion

ROD KRUECKEMEIRER

According to eastern medicine, the body is made up of pressure points that control blood flow. When proper pressure is applied to specific points, pain and stress can be minimized. This allows the body to help itself heal, naturally. Join this course and learn about acupressure, where it originated, how it works & how it can work for you. Discussion will include the immune system, low back pain & full body acupressure treatment. Mats will be provided. Wear loose, comfortable clothing.

Tuesday, February 19 - March 26

7:00 pm - 8:30 pm

Business Education 110

Fee: \$59

Chinese Medicine - Certificate of Completion

ROD KRUECKEMEIRER

In these times of increasing dissatisfaction with modern medical methods, there is a comprehensive approach to well being of the entire body system. Recognize various diseases and symptoms affecting the body and determine treatment options using foods, herbs or external remedies. This is an essential course for all who desire to bring about a deep change and transform themselves from fatigue and sickness to a life filled with energy and vitality.

Wednesday, February 20 - March 27

7:00 pm - 8:30 pm

Business Education 103

Fee: \$59



Energy Medicine: A Hands-On Experience

DONNA EDEN & DAVID FEINSTEIN

Energy is the vital, living, moving force at the foundation of your well-being. Energy medicine works directly with the vital energies that orchestrate health, emotions, and behavior. It is an effective, powerful, and precise way of improving health, enhancing performance, and increasing joy in one's life. Energy medicine draws upon ancient healing and spiritual practices (e.g., acupuncture, qi gong, and yoga) and adapts them for today's highly-stressed, fast-paced world. Its applications extend far beyond the health care setting into business, education, government, and family life – everywhere that people wish to be more effective, vital, and creative. In this workshop, learn ways to improve your health, enhance your clarity of mind, and increase your joy in life. Expect a wealth of useful techniques, clear instruction, and hands-on experience. This class is for health professionals as well as anyone interested in learning energy healing. Donna will be assisted by her husband, David Feinstein, a clinical psychologist, prominent author, and leader in the emerging field of energy psychology.

Sunday, February 17

2:00 pm - 5:00 pm

Robert B. Moore Theatre

Fee: \$35 advance/\$45 at the door

Juicing to a Healthier and Thinner You!

BOB JOHNSON & DEE SMITH

Create and enjoy 9 different juice blends, from Apples to Zucchini and everything in between. We will show you how to use a juicer, give you hands on practice in making many of our favorite juices while learning about the great health and weight loss benefits of juicing. Class limited to 12 students. Bring your own juicer if you like.

Saturday, March 9

9:00 am - 12:00 pm

Journalism 105

Fee: \$59, includes \$10 material fee



HOME IMPROVEMENT

Electricity for Home Improvement

FELIX FAMOLARO

Repair your own home electrical problems and avoid expensive electricians. Learn how to safely troubleshoot and install electrical outlets, switches, dimmers, light fixtures, and ceiling fans. Discover the magic of a GFCI, AFCI, split-outlet circuit, three-way and four-way switch circuits, and circuit breakers. Limited hands-on experience will be available.

Monday, April 15 - May 20

6:00 pm - 9:00 pm

Technology Center 182

Fee: \$139

Plumbing for Home Improvement Certificate of Completion

FELIX FAMOLARO

Avoid expensive plumbers; repair plumbing problems yourself! Learn how to safely troubleshoot and install faucets, sinks, garbage disposers, toilets, water heaters, bathtubs, showers, and major appliances such as dishwashers and clothes washing machines. Take the mystery out of a clogged drain, and discover how to best clear it! New plumbing will be covered, including water supply pipes, valves, drain and waste pipes, natural gas piping, and new materials, specifically PEX plumbing. Limited hands-on experience will be available, including learning how to solder copper pipes. Certificate awarded upon completion of course.

Saturday, April 20 - May 25

10:00 am - 1:00 pm

Technology Center 182

Fee \$129



RECREATION

Bridge Basics

NIKKI REPP

Research demonstrates playing bridge is the best way to keep those brain cells growing! Don't miss this opportunity to tune up your brain while having fun and meeting new friends at our hands-on bridge class. We will start at the very beginning and you'll learn all you need to know to play on your own. New and returning bridge players are encouraged to sign-up for these modern bridge lessons. A copy of Audrey Grant's Bridge Basics 1 is included in class fee.

Tuesday, February 12 - April 2

9:00 am - 11:00 am

Costa Mesa Senior Center

Fee: \$110, includes \$10 material fee

Bridge Basics II: Competitive Bidding



JOAN KAYE

Bridge bidding has changed significantly over the years, and this is your chance to learn what you need to compete in the 21st century. If you have completed Bridge Basics I or you are ready to return to the bridge table after not playing for many years, this is the course for you! Find partners and lots of opportunities to practice your new skills. A copy of Audrey Grant's Bridge Basics 1 is included in class fee.

Monday, January 28 - March 11

(No class February 18)

9:30 am - 11:00 am

Costa Mesa Senior Center

Fee: \$85, includes \$10 material fee



Recreational Table Tennis

JEFF CURLEE

This program is for people who want to come and play table tennis, no instruction - just fun!

Saturday/Sunday, March 16 - June 02

2:00 - 6:00 pm

OCC Fitness Complex Gym

Fee: \$60/\$30 per month

OCC Master's Adult Swimming Program

KEITH RYAN

OCC Master's Swim program is designed to provide quality swimming workouts to adult swimmers (18+ years of age). The swim program will help you improve fitness and increase technique and efficiency in swimming. This registration is for the full Spring semester. Monthly registrations are also available.

Spring Session: February 12 - June 1

Summer Session: June 2 - August 17

Monday, Wednesday, Friday 5:15 am - 6:30 am;

Tuesday, Thursday 6:45 pm - 8:00 pm;

Saturday 8:30 am - 10:30 am

OCC Pool

Fee: \$125 per session



SPORTS & FITNESS

Basics of Self-Defense: Men, Women and Young Adults

DENNIS MORGAN

Would you know what to do in the event of an attack? If you want to make every bully, rapist and robber think twice before attacking you, then you must take this course. The key to this class is its simplicity. You will learn the only set of skills you will ever need to defend yourself against attackers, no matter how over-matched you are in size, strength or skill. You will quickly learn skills to easily adapt to any situation, against any attacker. You can learn these skills almost instantly, even if you're out-of-shape and have no previous self-defense training at all guaranteed! Wear comfortable clothing and tennis shoes.

Saturday, March 2

10:00 am - 3:00 pm

OCC Gymnasium Aerobics Room

Fee: \$49

KIDS COLLEGE

TEST PREP

SAT Test Prep Advantage

BOB MCILHENNY

This practical, in-depth seminar is strategically designed to strip the SAT /ACT and PSAT of their armor and reveal their soft underbellies. All of the methods, skills, strategies and knowledge employed will help students improve their scores by at least 150 points or they may repeat the class for free.

Session I: Saturday, February 16 - March 2

Session II: Saturday, May 11 - 25

9:00 am - 1:00 pm

Social Science 109

Fee: \$235, includes \$20 material fee

Driver's Education

Classroom or
Online Instruction

Visit- <http://orangeoastcollege.augusoft.net>

Or call 714.432.5154 to register

ACADEMIC ENRICHMENT

Word Problems - Unlocking the Secrets (Ages 9-16)

BRIAN CLOUGH

Take the mystery out of word problems with this three-hour workshop. Students will identify key phrases, recognize crucial concepts and learn strategies that will increase their ability to understand what the problem is asking them to do. Students currently taking arithmetic, pre-algebra, and algebra classes will be able to develop the critical thinking skills to tackle the most common types of word problems.

Saturday, April 27

9:00 am - 12:00 pm

Social Science 110

Fee: \$48, includes \$5 material fee

Study Skills (Ages 9-15)

BRIAN CLOUGH

Developing effective study skills is the key to becoming successful in school. This class will teach students important time management skills, organizational skills and how to improve reading comprehension. Students will learn how to study for tests, create memory tricks, and take notes efficiently. These lessons will help students in the upcoming school year through high school and beyond!

Session I: Saturday, February 23

Session II: Saturday, April 6

9:00 am - 12:00 pm

Social Science 110

Fee: \$48, includes \$5 material fee

Math Trix (Ages 9-15)

BRIAN CLOUGH

Learn the tricks of number calculation. Students will discover shortcuts for addition, subtraction, multiplication and division, as well as common time-saving mathematical shortcuts. These everyday math tricks will help students build a stronger foundation in mathematics. Double your smarts and sign up for Math Trix too!

Session I: Saturday, March 9

Session II: Saturday, April 20

9:00 am - 12:00 pm

Social Science 110

Fee: \$48, includes \$5 material fee

Natural "A's" (Ages 10-17)

CURTIS ADNEY

Any student can significantly enhance grades, self-confidence, and chances for scholarships and college admissions - by performing academic skills in alignment with the brain's natural patterns. This makes note taking, reading, studying, memorizing, and test taking amazingly efficient. Discover simple methods for understanding math and other subjects, optimizing focus and concentration, and preventing test anxiety. Students of all ages describe this class as "awesome," "necessary," and "easy to understand." The presenter graduated at the top of his college class with a 4.0 GPA. Parents may also register and attend with their children. Class fee includes 101 page workbook.

Saturday, March 16

9:00 am - 12:00 pm

Social Science 112

Fee: \$79, includes \$30 material fee



COURT MANDATED PROGRAMS

ALCOHOL AND DRUG AWARENESS

Adult and Juvenile Alcohol & Drug Awareness Program

Register at the Forum on the day of the class. Bring a form of photo identification. Students are not admitted late! Bring your own pen or pencil; no food or drink allowed in the classroom. Anyone referred by one of the four Orange County Justice Centers will not be admitted to class without a court-issued document containing a case number, and a form of photo identification.

Saturday, December 1, January 12, February 2, March

2, April 6, May 4, June 1,

Adults: 8:00 am - 5:00 pm

Juveniles: 8:30 am - 5:30 pm

Forum

Fee: Adults - \$40/Juvenile - \$50

OCC President: Dennis R. Harkins, Ph.D.

Coast Community College District Board of Trustees:

David A. Grant, Mary Hornbuckle, Jim Moreno, Jerry Patterson, Lorraine Prinsky, Ph.D., Student Trustee

Chancellor: Andrew C. Jones, Ed.D.

Learning On-Demand!

Online classes can be taken from the comfort of your home or office at times that are most convenient to you. A new section of each course starts monthly. All courses run for six to eight weeks and are composed of 12 lessons, representing 24 or more hours of instruction. You can ask questions and give or receive advice at any time during the course.

GET STARTED NOW!

orangeoastcollege.augusoft.net

Look for Online Learning and choose the department and course title you are interested in and select the Add to Shopping Cart button. Follow the instructions to enroll and pay for your course. Here you will enter your e-mail and choose a password that will grant access to the Classroom.

When your course starts, return to our Online Learning Center and click the Classroom link. To begin your studies, simply log in with your e-mail and the password you selected during enrollment. All courses require Internet access, e-mail, Microsoft Internet Explorer or Firefox web browsers. Some courses may have additional requirements.

If you have questions, please contact Community Education at 714-432-5154 or email commed@occ.cccd.edu

Most classes are \$98!

Here is a sample of the classes that are offered. Visit our website at

<http://orangeoastcollege.augusoft.net> for hundreds more...

ACCOUNTING

Accounting Fundamentals
Microsoft Excel
QuickBooks

ARTS

Pleasures of Poetry
Music Made Easy
Drawing for the Absolute Beginner
Start Your Own Arts and Crafts Business

BUSINESS ADMINISTRATION & LEADERSHIP

Creating a Successful Business Plan
Effective Business Writing
Project Management Fundamentals of Supervision and Management
Achieving Success with Difficult People

CERTIFICATE PREP

CompTIA security + Certification Prep

CHILD CARE, PARENTS, & FAMILY

Solving Classroom Discipline Problems
Ready, Set, Read!
Math Refresher

COMPUTER SKILLS

Microsoft Word and Outlook
Navigating the Internet
Microsoft Excel
Microsoft Access

COMPUTER SOFTWARE

Making Movies with Windows XP
Design Projects for Adobe Illustrator CS2
Photoshop
Dreamweaver
Illustrator
InDesign

DIGITAL DESIGN AND

PHOTOGRAPHY

Travel Photography for the Digital Photographer
Photographing Nature with Your Digital Camera

GRANT WRITING

Marketing Your Business on the Internet
Introduction to Nonprofit Management
A to Z Grant Writing

GRAPHIC DESIGN

Designing Effective Websites
Achieving Top Search Engine Positions

HEALTH & WELLNESS

Intro to Natural Health & Healing
Certificate in Gerontology
Explore a Career in Medical Coding
Lose Weight and Keep It Off
Spanish for Medical Professionals

LANGUAGES

Speed Spanish
Instant Italian
Beginning Conversational French
Grammar for ESL

PERSONAL ENRICHMENT

Get Assertive!
Merrill Ream Speed Reading
Skills for Making Great Decisions
Listen to Your Heart, and Success Will Follow

PARALEGAL

Workers' Compensation
Introduction to Criminal Law
Real Estate Law
Business Law for the Small Business Owner
LSAT Preparation

PC NETWORKING

PC Troubleshooting
PC Security
Wireless Networking

PERSONAL FINANCE AND INVESTMENTS

Debt Elimination Techniques That Work
Keys to Successful Money Management
Where Does All My Money Go?
Introduction to Stock Options

SALES AND MARKETING

Professional Sales Skills
Effective Selling

STARTING YOUR OWN BUSINESS

Learn to Buy and Sell on eBay
Start and Operate your own Home-Based Business
Start Your Own Small Business
Marketing Your Business on the Internet

TEACHING AND EDUCATION

Survival Kit for New Teachers
Teaching Science
Teaching Math
The Creative Classroom

TEST PREP

GED Preparation
GRE Preparation
GMAT Preparation
SAT/ACT Preparation

WEB AND COMPUTER PROGRAMMING

Creating Web Pages
Introduction to WordPress Web Sites
Introduction to Oracle
Introduction to SQL
Introduction to PHP and MySQL
Java Programming
C# Programming
Ruby Programming

WRITING

Business and Marketing Writing
Travel Writing
Research Methods for Writers
Publish It Yourself: How to Start and Operate Your Own Publishing Business
Resume Writing Workshop

REGISTRATION PROCESS:

To register online, please follow the steps below for individual and families registering as households. Log on to <http://orangecoastcollege.augusoft.net> to get started.

Please sign up for class before the start date as we are sometimes forced to cancel classes with low enrollment and that's no fun!

For Households with multiple children click on **Sign In** and you will need to create a household profile. Creating a profile will provide you with your own personal, password-protected account. Having an account will allow you to register online and track your course selections. Click on "sign in" on the menu bar to the left and follow the prompts. Items in blue are required information. Please choose a login that you will remember easily. The demographic information is optional, and is used by Community Ed strictly for planning and statistical purposes. You will receive a copy of your profile via email.

For individual registration click on **Sign In** and create a new student profile (using the student's name), complete the form and Submit. After you have created the profile, click on Courses & Registration on the left menu and start shopping.

Returning Students:

For those who have already registered with our new system and do not remember your Username or Password, please do not sign in as a new student, but take a moment to either call or email us to get your information. This will help to keep your account all in one place. Our contact number is 714-432-5154 or you can email us at commed@occ.cccd.edu

Other registration options include:

Walk-in, Mail-in or FAX:

OCC Bursar's Office, Orange Coast College
2701 Fairview Road, Costa Mesa, CA 92626

Hours:

Monday - 8AM-4:30PM

Tuesday- 8AM-2PM

Wednesday - 8AM - 6:30PM

Thursday, Friday – 8AM-4:30PM

Saturday – 6AM-2PM

We accept Visa, Mastercard or Discover.

Phone: 714-432-5154 or 714-432-5880 x1
Toll Free at 888-622-5376

FAX: (714) 432-5533

PARKING

Weekday parking is by permit only in metered lots. Meters are 50 cents for 1 hour or buy a parking permit at yellow ticket dispenser located at Fairview & Arlington or Fairview & Pirate Way for \$1.00 for 4 hours. You may also purchase a parking permit at the Bursar's office for \$30. Parking is FREE on weekends.

Will I get a Confirmation Letter?

If you register on our online registration system you will receive an automatic email confirmation. If you register any other way, we cannot guarantee you will receive a confirmation letter in a timely manner but expect you to attend class. However, if you mail in your registration and send a self-addressed envelope along with your registration form we will be happy to mail you a confirmation. If you register over the phone with a credit card, you will receive an immediate verbal confirmation. Be sure to mark your calendar with date, time, and location of your class so you don't forget!

We encourage everyone to register online at <http://orangecoastcollege.augusoft.net> to ensure accurate registration and confirmation is received.

REFUND POLICY

Refund requests for classes/workshops must be made at least three (3) full business days prior to the start date and **MUST** be done in person or by calling our office at (714) 432-5154. All requests will be charged a \$15 cancellation fee per person/per class. **Refunds will NOT be granted if you cancel less than three (3) business days prior to the start date.** If a class is cancelled due to low enrollment or class cancellation, a refund will be issued within 6 weeks. Insufficient funds/returned checks are subject to a \$25 service charge per check.

CLASS SCHEDULE SUBJECT TO CHANGE

Every effort has been made to assure the accuracy of this schedule of classes. However, the schedule is prepared months in advance and changes inevitably occur. Classes, programs, dates, times, locations and instructors are subject to change without notice. The college reserves the right to add, amend or repeal any of its rules, regulations, policies or procedures consistent with applicable laws.

Orange Coast College Community Education

Registration Form

ONE REGISTRATION FORM PER PERSON.

This form may be reproduced. Confirmation will be mailed as soon as processed.

Mail to **COMMUNITY EDUCATION
ORANGE COAST COLLEGE
2701 FAIRVIEW RD.
COSTA MESA, CA 92626**

**FAX: (714) 432-5533
For more information call (714) 432-5880. press 1
Office: 714-432-5154**

Make check payable to: ORANGE COAST COLLEGE

NAME _____
Last First M.I.

STREET _____ APT. # _____

CITY _____ STATE _____ ZIP _____

HOME PHONE () _____ WORK PHONE () _____

GENDER (please check) Male Female BIRTHDATE _____ AGE _____

REQUIRED E-MAIL ADDRESS _____
(Information is for our purposes only and will not be sold.)

Class Name	Date	Amount

Method Of Payment

Check # _____ Name On Check _____ Total Paid \$ _____

Credit Card VISA MasterCard Discover Exp. Date _____

Credit Card No. _____ CV2 _____

Authorized Signature _____

Cardholder's Name _____
(Please Print)

College for Kids and Teens

Release and Medical Consent

My child, _____, has my permission to participate in the Kids College programs and I release Orange Coast College, Coast Community College District, and any presenters and assistants from any liability arising from my son's or daughter's participation in said programs. I understand the College does not provide health and medical insurance for the participants. Consent is hereby given to the College for Kids presenters and/or supervisors to give or seek medical aid as required in the case of emergency.

Signature of Parent _____ Date _____

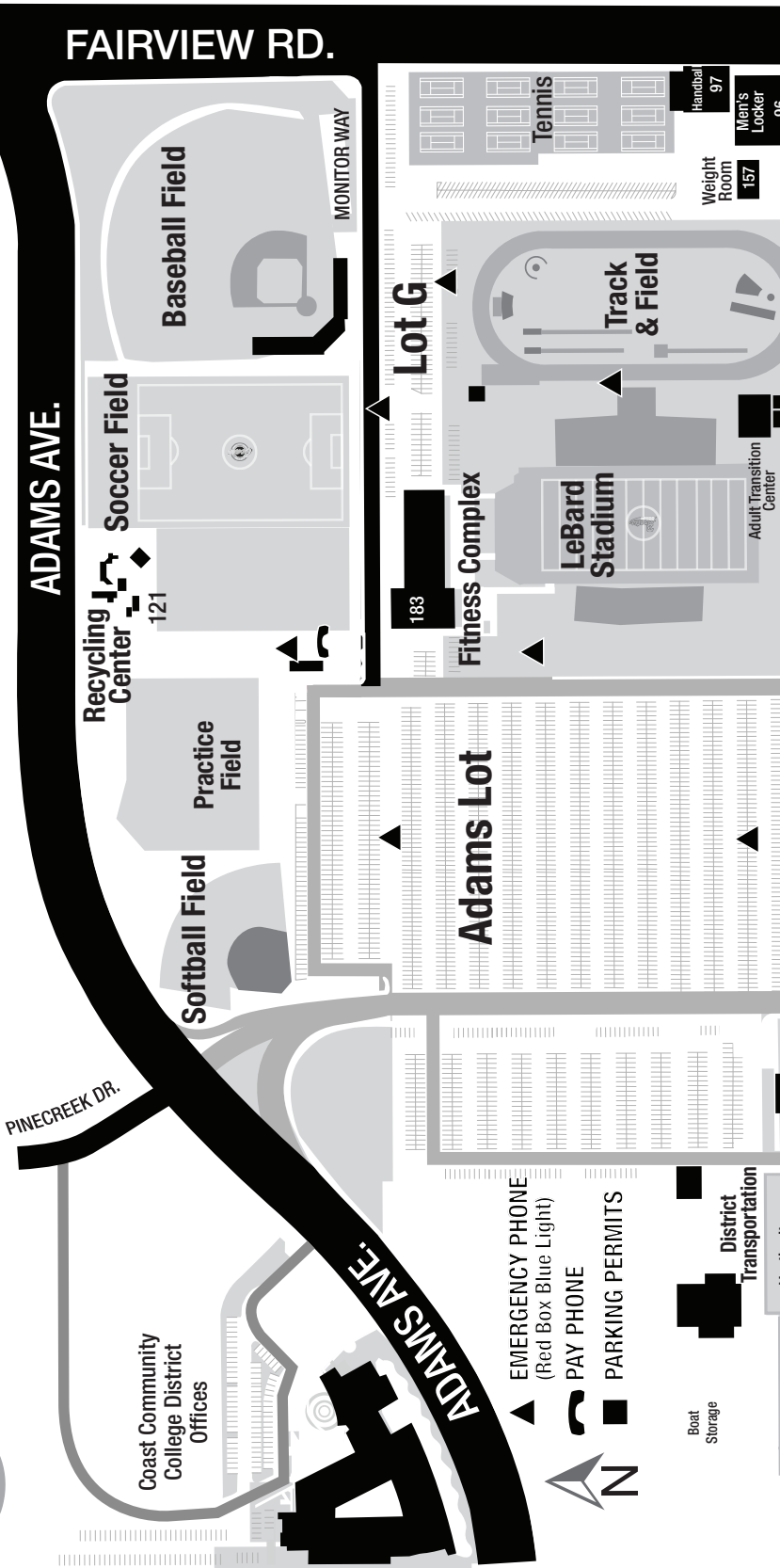
I give my permission for any photographs taken of my child to be used in College publications.

Signature of Parent _____ Date _____

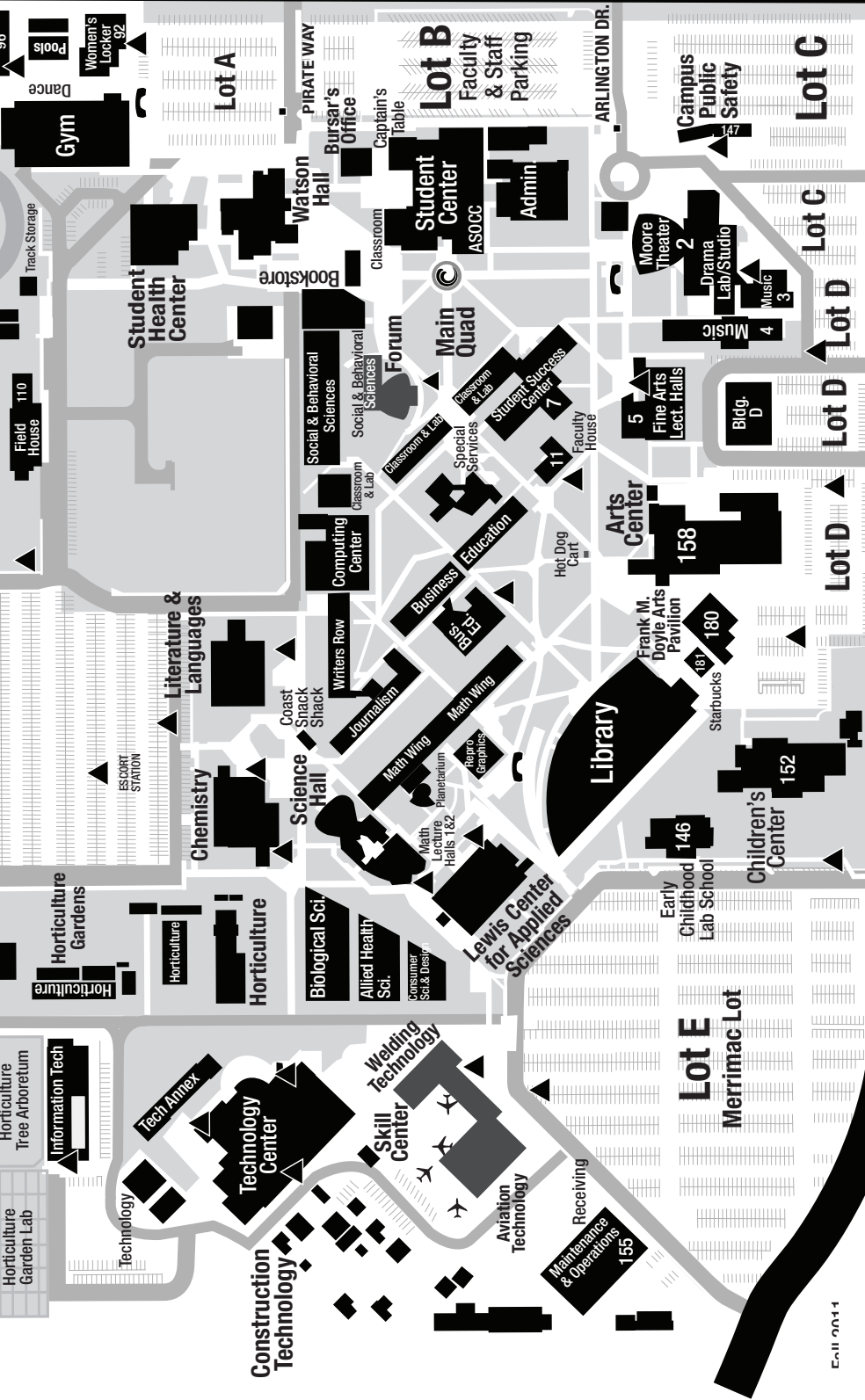


ORANGE COAST COLLEGE CAMPUS MAP

2701 Fairview Rd. Costa Mesa CA 92626 • 714-432-0202



FAIRVIEW RD.



Additional parking at Fairgrounds lot →

MERRIMAC WAY

Call 904-1

GET YOUR CAREER MOVING

Looking for a new job? Need a promotion?

Get the skills you need to get your career moving.

- ***Choose from more than 150 Career and Technical programs in areas such as***

Allied Health

Business

Computer Information Systems

Consumer Sciences

Culinary

Fitness

Horticulture

Hospitality, Travel & Tourism

Social & Behavioral Sciences

Technology

Visual & Performing Arts

- ***Gain real-world knowledge taught by OCC's acclaimed faculty***
- ***Stay current on industry trends & technology***

***If it's time to get your career moving,
we'll help you get there.***

Orange Coast College's Career and Technical Programs are degree and credit based. Students must apply for admission to Orange Coast College to enroll in these Career and degree programs. To see information on all of our programs visit us at www.orangecoastcollege.edu/careerservices.

Apply at **orangecoastcollege.edu**



OCC

SWAP MEET

SATURDAYS & SUNDAYS

8AM TO 3PM

Free Admission & Parking

*Park ONLY in Lots A, B, C on Fairview Rd.
Lots D & E on Merrimac Way*



WANT TO SELL?

PRESALE:

SATURDAY: \$35; SUNDAY: \$40

per space purchased **BEFORE**
the date of the swap meet.

AT THE DOOR:

Saturday: \$40 and Sunday: \$50

(Spaces limited on Sundays)

Info: 714-432-5866

CASH ONLY

OCC BURSARS Office:

714-432-5880

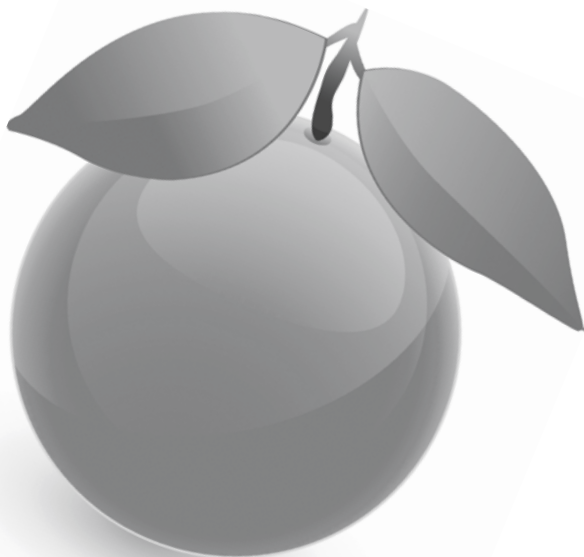
2701 Fairview Rd., Costa Mesa

Monday: 8am - 4:30pm

Tuesday & Wednesday: 8am - 6:30pm

Thursday & Friday: 8am - 4:30pm

Saturday: 6am - 2pm



Orange Coast College
Community Education
2701 Fairview Rd.
Costa Mesa, CA 92626

NON-PROFIT
US POSTAGE
PAID
ORANGE COAST COLLEGE
SANTA ANA CA

ECRWSS

RESIDENTIAL CUSTOMER



DONNA EDEN'S Energy Medicine Workshop

With David Feinstein

Feel better.

Think smarter.

Find greater joy in life.

Improve your overall health with powerful techniques drawn from the ancient practices of qigong, acupuncture and yoga. These centuries-old healing methods are adapted to combat and overcome the stresses of today's fast-paced world.

Practical, useful, and hands-on, this amazing class will leave you inspired and invigorated...for life.

Sunday, February 17

2:00 pm - 5:00 pm

Robert B. Moore Theatre

Fee: \$35 advance/ \$45 at the door

