

Continuing Education

South Seattle College in West Seattle

Winter 2015

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Get Inspired!



Register Now!

www.LearnatSouth.org

(206) 934-5339

Continuing Education is about...

Lifelong Learning Building Skills Making Connections

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Office Hours

8:30am – 6:00pm, Monday-Thursday
8:30am – 4:30pm, Friday
Holidays: 1/19, 2/16

Address

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Dear Friends,

Winter is a great time to gather with friends and enjoy good conversation. We invite you to bring a friend to a class you have always wanted to take. Or join the class and make a friend with similar interests.

Winter is also a time to ignite your passion for learning something new or digging back into a language, hobby or skill you want to pursue. Continuing Education has classes that will help you understand your new computer, figure out what your new camera can do, or launch a Facebook page. Tap into your creativity with a class in baking, decorating a delicious cake, or creating an original watercolor.

South is the place to inspire your appetite for learning. We look forward to meeting you and your friend!

Luisa Motten

Director of Continuing Education

"We offer Gift Certificates at www.learnatsouth.org."

*Give the Gift that Keeps on Giving -
Lifelong Learning!*



Simply choose "buy e-gift card" on our website to purchase gift certificates for any of our Continuing Education classes.

Or call us at **206-934-5339** or email southced@seattlecolleges.edu and we'll make all the arrangements.

Get Inspired!

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3.

ARTS - VISUAL

ARTS & CARAFES

Must be at least 21 years of age to attend Arts & Carafes class. Wine served in class.

Arts & Carafes - Watercolor & Wine

Jenna Roby

Learn to duplicate a featured watercolor painting through step-by-step instruction in a fun, social environment co-hosted by South's Northwest Wine Academy. No experience required - all levels welcome! (Class fee includes one glass of wine. Additional wine available for purchase.)

F 2/6 6:00 PM - 8:30 PM NWA 109 \$39 + \$10 materials fee

BUSINESS OF ART

Optional: You are encouraged to bring 5 samples of your work (originals, reproductions, or scans on a DVD or flash drive) to share. Classes for all visual artists working in any media.

Making a Business Out of Your Art - Series

Ray Pfortner

Get your art business up and running with this Series, whether your art is a part- or full-time vocation. Take all five classes and save. No class 3/5.

Th (5 sessions) 2/5 - 3/12 6:00 PM - 9:00 PM CEC 102 \$180

20 Key Steps to Making Your Art More of a Business

Ray Pfortner

Explore realistic, simple steps that you as an artist can use to do more with your art. The goal is to get your art seen and to make a return on your investment of time and resources.

Th 2/5 6:00 PM - 9:00 PM CEC 102 \$45

Turning Your Art into Greeting Cards

Ray Pfortner

Explore how to manufacture greeting cards using your art (any medium) and how to turn those cards into cash through direct sales and selling partnerships. Learn about available opportunities to license your art for cards.

Th 2/12 6:00 PM - 9:00 PM CEC 102 \$45

Exhibiting Your Art

Ray Pfortner

To sell your art, regardless of your medium, it must be seen. Learn how to exhibit your art, from selecting what to exhibit to producing, framing, pricing, and promoting. Explore the many options of where to exhibit, non-galleries and galleries, plus the ins and the outs of working with each.

Th 2/19 6:00 PM - 9:00 PM CEC 102 \$45

Merchandising Your Art

Ray Pfortner

Explore the fundamentals of pricing and licensing your work to commercial partners like card, calendar, and magazine companies.

Th 2/26 6:00 PM - 9:00 PM CEC 102 \$45

Artists + Non-Profits = Opportunities (for both!)

Ray Pfortner

Explore the available opportunities and potential pitfalls of advancing your career working with non-profit organizations.

Th 3/12 6:00 PM - 9:00 PM CEC 102 \$45

CRAFTS

Discover Silk Screen Printing

Ashley Shumaker

Through the use of stencils and hand applied fillers, you will create your own silkscreen and print on various surfaces including textiles and paper. Learn the steps in the printing process including screen, ink, & paper preparation, methods for creating patterns, registration for multi-color designs, and printing techniques. Come to class with an idea of what you'd like to print whether it be a t-shirt, poster or art print, or even a textile pattern.

Sa, Su (2 sessions) 3/14 - 3/15 9:30 AM - 1:30 PM LHO 3 \$69 + \$30 materials fee



Jenna Roby

Jenna Roby has a passion for painting, creativity, teaching, and encouraging others to explore artistic expression. Her work has been featured in exhibitions throughout Washington State, and she has participated in live painting events at many Seattle locales including Pike Place Market. She works in a variety of media, from watercolor, ink, and acrylic paints to pen and pencil to add realistic detail to portraiture.



DRAWING & PAINTING

Botanical Illustration - Pen and Ink

Jenna Roby

Expand your drawing repertoire to capture the beauty of plant life utilizing basic pen and ink techniques. Learn a variety of expressive and playful approaches to botanical illustration with step-by-step instruction, demonstration, and hands-on experience, gaining the foundation you need to draw any botanical subject accurately and skillfully. Class is open to all levels of experience.

Tu (4 sessions) 3/10 - 3/31 5:30 PM - 8:00 PM CEC 102 \$99 + \$10 materials fee

Drawing 1

Jenna Roby

Ready to explore your inner artist? This course offers an easy introduction to the fundamentals of drawing in a fun, relaxed environment. All levels welcome!

M (4 sessions) 1/26 - 2/23 5:30 PM - 8:00 PM CEC 102 \$99 + \$10 materials fee

Th (4 sessions) 3/5 - 3/26 3:30 PM - 5:00 PM CEC 102 \$99 + \$10 materials fee

Drawing 2

Jenna Roby

Explore your artistic vision and begin shaping art works into more realistic designs. Each session offers one-on-one time with the instructor to develop your drawing skills. Drawing 1 recommended, but not required. No class 2/16

W (4 sessions) 3/4 - 3/25 5:30 PM - 8:00 PM LHO 2 \$99 + \$10 materials fee

Portrait Drawing

Jenna Roby

Discover ways to create emotive and interesting portraits using both traditional and unconventional drawing techniques. Whether you are new to drawing or have experience, portrait drawing is an excellent exercise in developing new artistic skills. Class open to all levels of experience.

M (3 sessions) 3/2 - 3/16 5:30 PM - 7:30 PM CEC 102 \$75 + \$10 materials fee

Sumi Painting Class

Lois Yoshida

Explore creative self-expression through the flowing techniques of sumi painting in this class for beginning and continuing students. Class content is designed to suit each student's level of experience. Sumi (black ink) will be the primary medium used, with opportunities to work in color. Traditional tools, materials, brush methods, and approaches to subject matter will be taught. Learn to simplify visual elements with minimal brush strokes as you express your individual interpretation of the subjects presented. Sumi painting provides an opportunity for artists working in other media to experience a new approach to interpreting subjects while learning new brush-handling techniques. Supply list provided.

W (8 sessions) 1/28 - 3/18 6:00 PM - 8:30 PM LHO 3 \$145 + \$10 materials fee

Beginning Watercolor Workshop

Join us for a day of watercolor study with an internationally acclaimed artist and learn unique tips and secrets professional artists use to make watercolors stand out. Develop your painting skills using a variety of techniques and surface preparations. Class open to all painting skill levels.

Sa 2/21 9:00 AM - 3:00 PM CEC 102 \$75 + \$10 materials fee

Jenna Roby

Watercolor 1

Geared to beginners, this fun, informative, and stress-free course offers step-by-step instruction in the basic techniques of watercolor painting. The course will also cover brush control, the importance of color value, and contrast in creating realistic paintings

Tu (4 sessions) 2/10 - 3/3 5:30 PM - 8:00 PM CEC 102 \$99 + \$10 materials fee
F (4 sessions) 3/6 - 3/27 3:30 PM - 5:00 PM CEC 102 \$99 + \$10 materials fee

Jenna Roby

Watercolor Botanical Workshop

Enjoy painting flowers and plant life using watercolor in a relaxed and supportive atmosphere. Watercolor is an excellent medium to make flora come to life. Class is open to students of all levels of experience but instruction will be geared toward beginners.

Sa 1/24 10:00 AM - 2:00 PM CEC 102 \$55 + \$10 materials fee

Jenna Roby

Encaustic Wax Painting

Explore the exciting world of encaustic wax as an art medium! Learn to work with encaustic paint (beeswax, pigment), mixed media, collage and texture. Discover how to paint and fuse layers, incorporate collage with wax, use mixed media with wax, which substrates to use, and safe studio practices. Non-representational techniques will be the focus in a relaxed, supportive environment. Bring a sack lunch if you wish. Beginners to experienced students welcome.

Sa 3/21 12:00 PM - 5:00 PM CEC 102 \$75 + \$30 materials fee

Lisa JonesMoore

JEWELRY

Precious Metal Clay - Silver Jewelry

Explore working with Precious Metal Clay (PMC), a soft, moldable clay-like substance that fires into pure silver. It can be used to make charms, earrings, and other adornments. Once the silver is fired, learn to apply a patina to bring out beautiful design details. In addition to making silver jewelry, your instructor will demonstrate how to "torch fire" small pieces of PMC so you can continue to make jewelry at home without a kiln. Open to all levels of experience. All tools provided. No experience required.

Sa 1/10 10:00 AM - 3:00 PM LHO 3 \$65 + \$40 materials fee

Ruth Greening

Lisa JonesMoore

Lisa graduated from Colorado State University with a BFA in Fine Art and Graphic Design. She became passionate about encaustic collage (beeswax combined with resin and pigment) and has pursued this art form. Her works are part of private collections around the country and new pieces have been published in Cloth-Paper-Scissors, Somerset Studio, and IndieArts DVD magazines.



Precious Metal Clay Silver - Rings

Rings are so popular and fun to wear. Design and create your own original ring learning proper construction, seamless connection, and perfect sizing with Silver Precious Metal Clay. Learn to properly fire and set stones to get stunning results. All materials and tools included. Prerequisite: Any beginning Precious Metal Clay class.

Sa 1/31 10:00 AM - 4:00 PM LHO 3 \$75 + \$40 materials fee

Ruth Greening

Precious Metal Clay Pendant with Stone Setting

Express your creativity by creating a unique silver pendant with a stone setting. Using Precious Metal Clay Silver (PMC), learn to mold this clay-like substance into an original shape. You can create the shape using molds, templates, textures, or hand crafting. Then learn to set a stone in your piece and your instructor will fire it in the class resulting in a solid silver pendant with a beautiful stone. Bring your imagination. No experience necessary.

Sa 3/21 10:00 AM - 3:00 PM LHO 3 \$65 + \$40 materials fee

Ruth Greening

PHOTOGRAPHY

Bring your own digital camera, instruction manual, charged battery, extra batteries, power cable, and extra memory cards.

Digital Camera - Intro Series

Significantly improve your digital camera photography with instruction from our expert. Series includes: Get to Know Your Camera, Take Great Photos, and Getting Out of Auto Mode. For the best value and learning, take all three classes at a savings.

Sa (3 sessions) 1/24 - 2/7 9:00 AM - 1:00 PM OLY 102 \$175

Meredith Blache

Digital Camera - Intro 1 - Get to Know Your Camera

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

Sa 1/24 9:00 AM - 1:00 PM OLY 102 \$65

Meredith Blache

Digital Camera - Intro 2 - Take Great Photos

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

Sa 1/31 9:00 AM - 1:00 PM OLY 102 \$65

Meredith Blache

Digital Camera - Intro 3 - Getting Out of Auto Mode

Learn to use your digital camera to its fullest potential by mastering its multiple modes.

Sa 2/7 9:00 AM - 1:00 PM OLY 102 \$65

Meredith Blache

Digital Camera - Intermediate Series

Take your photography skills to a new level in this intermediate level digital photography Series: All about Posing, All about Lighting, and Flash Photography. Prerequisites: Digital Camera Series or instructor permission.

Su (3 sessions) 2/22 - 3/8 9:00 AM - 12:00 PM OLY 102 \$175

Meredith Blache

Digital Camera - Intermediate 1 - All About Posing

Learn how to pose your subjects to get the most flattering and comfortable looking images. Prerequisite: Digital Camera Series or instructor permission.

Su 2/22 9:00 AM - 12:00 PM OLY 102 \$65

Meredith Blache

Digital Camera - Intermediate 2 - All About Lighting

Learn how to improve the lighting of your images using your camera's settings and simple techniques for adjusting external lighting. Prerequisite: Digital Camera Series or instructor permission.

Su 3/1 9:00 AM - 12:00 PM OLY 102 \$65

Meredith Blache

Digital Camera - Intermediate 3 - Flash Photography

Get the most out of the flash on your DSLR camera. Learn how to bounce your flash, and how to adjust the amount of flash your camera uses. Prerequisite: Digital Camera Series or instructor permission.

Su 3/8 9:00 AM - 12:00 PM OLY 102 \$65

Meredith Blache

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5.

Photography on Location:

South Seattle College Arboretum

Ray Pfortner

Join photographer Ray Pfortner and learn how professionals create on location shoots. Starting with orientation and composition instruction on Mondays and spend a Saturday at the beautiful Arboretum on the South Seattle College campus for a morning of location shoots. Then, bring your photos to the final class to share and learn professional editing tips. No experience necessary. Class size limited.

M, Sa (3 sessions)	3/9, 3/14 & 3/23	6:00 PM - 9:00 PM (Mondays) 3/9 & 3/23 & 8:00 AM - 11:00 AM (Saturday) 3/14	LHO 3	\$99
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See page 8 for Photoshop and Lightroom classes

POTTERY

Materials fee paid at registration for all pottery classes.

Daytime Pottery & Hand Building

Bethany Woll

Learn the basics from hand-building to beginning wheel. Returning students will explore and further develop their skills. Experiment with a variety of glazing and surface techniques. Class is open to all skill levels. No class 3/17.

Tu (10 sessions)	1/13 - 3/24	10:00 AM - 1:00 PM	RAH 111	\$155 + \$40 materials fee
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Pottery Studio: Beginner

Miki Willis

Learn beginning pottery skills through weekly demos and hands-on experience including pinch pots, slab construction, press molds, tile making, and introduction to the potter's wheel. Open to all levels of experience.

Th (10 sessions)	1/15 - 3/19	6:00 PM - 9:00 PM	RAH 111	\$155 + \$40 materials fee
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Saturday Pottery Studio

Miki Willis

Geared to students with advanced pottery skills, this continuing course covers construction and decoration techniques needed to create a wide variety of projects in clay. You will be given individual instruction on personal projects, including glaze testing and color formulation.

Sa (10 sessions)	1/10 - 3/14	10:00 AM - 1:00 PM	RAH 111	\$155 + \$40 materials fee
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Wheel Throwing Pottery

Miki Willis

Learn to throw pottery on a potter's wheel including wedging, centering, shaping and trimming, as well as simple glazing techniques. If you have ever wanted to "throw a pot," this is the class for you. All levels of experience welcome.

Tu (10 sessions)	1/13 - 3/17	6:00 PM - 9:00 PM	RAH 111	\$155 + \$40 materials fee
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SEWING

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

Fashion Pattern Design

O'Lisa Johnson

Project Runway look out! A few measurements are all it takes to design a pattern. Use it to sew a fashionable garment in class. You can then use this pattern to create multiple garments.

Sa (2 sessions)	1/24 - 1/31	9:00 AM - 2:00 PM	OLY 101	\$99 + \$20 materials fee
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Serging Made Simple

O'Lisa Johnson

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

Sa	2/21	9:00 AM - 2:00 PM	OLY 103	\$65 + \$15 materials fee
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Serging With Knits

O'Lisa Johnson

Just in time for Winter! Put your serging know-how to use and create a comfy sweatshirt! Personalize it using stitches from your very own serger. Fabric and pattern kit provided.

Th (2 sessions)	2/26 - 3/5	6:00 PM - 8:30 PM	OLY 104	\$45 + \$20 materials fee
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Sew Your Own Fashions

O'Lisa Johnson

Take a commercial pattern and create your own customized garment. Learn to insert zippers, create yokes, sew buttonholes, place pockets & more. In no time at all, you'll sew a great fashion jacket. Vary your fabrics to vary your look from season to season. Fabric and pattern provided. Prerequisite: Basic sewing skills.

Th (3 sessions)	3/12 - 3/26	6:00 PM - 8:30 PM	OLY 105	\$85 + \$15 materials fee
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Sewing Basics

O'Lisa Johnson

Learn the language of sewing. Discover how to read a commercial pattern, lay out fabric, transfer pattern markings, cut out a printed pattern, and sew projects using a variety of techniques and applications. Select a project from apparel, home décor, or craft items. Fabrics and patterns provided.

Sa (4 sessions)	2/28 - 3/21	9:00 AM - 2:00 PM	OLY 103	\$125 + \$15 materials fee
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Valentine Beverage Gift Bag & Coaster Set

O'Lisa Johnson

Create a unique Valentine's Day gift by learning to sew a beverage gift bag and two coasters. Surprise a loved one with a special gift hand crafted by you. No experience necessary. Class is open to all levels of sewing experience. All materials and patterns supplied in class.

Sa	2/7	9:00 AM - 2:00 PM	OLY 103	\$49 + \$15 materials fee
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WELDING & GLASS

Stained Glass

Michelle Nicholas

Design, cut and fabricate glass with lead and/or copper foil techniques. Create your own design with assistance from the instructor. Supply and tool costs will vary with each project. Each student is asked to contact the instructor prior to the first class regarding supplies, tools, and cost of materials. (Contact information will be provided upon registration.)

Tu (8 sessions)	1/20 - 3/10	6:30 PM - 9:00 PM	CEC 101	\$130
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Catch the Sun with Stained Glass

Michelle Nicholas

Make a stained glass window hanging to flood a room with a rich mosaic of light! Let your instructor guide you through design and construction as you gain the skills needed to create your own sun catcher. Get hands-on experience with all the techniques used in stained glass making. It's easier than you think to create this beautiful art piece in one evening.

Tu	1/13	5:30 PM - 9:30 PM	On Campus	\$55 + \$30 materials fee
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Welding: Beginning Ornamental Steel

Mimi Riley

Do It Yourself! Create and take home your own steel sculpture or small project. Learn fabrication and the hand bending techniques used to make wrought iron elements while focusing on low-tech processes and simple tools. Limited class size (6 students maximum) ensures personal instruction.

Sa, Su (2 sessions)	1/10 - 1/11	10:00 AM - 2:00 PM	Off Campus	\$155 + \$70 materials fee
M, W (2 sessions)	2/2 - 2/4	5:00 PM - 9:00 PM	Off Campus	\$155 + \$70 materials fee
Sa, Su (2 sessions)	3/14 - 3/15	10:00 AM - 2:00 PM	Off Campus	\$155 + \$70 materials fee

Welding: Beginning Project - Candelabra or Sconce

Mimi Riley

Create a stunning table candelabra or hanging chandelier using beginning welding skills. After learning basic techniques and safety procedures, select a design from several options or customize your own. Your instructor will guide you through the project step-by-step to complete your original piece. And, it's easier than you think! No experience necessary. Register early. Limited class size (6 students maximum) ensures personal instruction..

Tu, Th (2 sessions)	1/20 - 1/22	5:00 PM - 9:00 PM	Off Campus	\$155 + \$70 materials fee
Sa, Su (2 sessions)	2/21 - 2/22	10:00 AM - 2:00 PM	Off Campus	\$155 + \$70 materials fee
W, F (2 sessions)	3/25 - 3/27	5:00 PM - 9:00 PM	Off Campus	\$155 + \$70 materials fee

REGISTER NOW FOR WINTER QUARTER!

www.LearnatSouth.org



ARTS - PERFORMANCE

DANCE

Ballroom Dancing I

Anita LaFranchi

Have you ever wanted to glide across the dance floor with the greatest of ease? If so, this is the class for you. Learn the basics of three classic ballroom dances: Foxtrot, Waltz, and Tango. Leading and following techniques are stressed throughout the course. Beginners, singles and couples are welcome. No experience necessary.

Tu (6 sessions) 1/20 - 2/24 7:15 PM - 8:15 PM CAB - Cafeteria \$75

Ballroom Dancing II

Anita LaFranchi

Add polish to your dancing skills and gain confidence in leading and following. Learn new Foxtrot, Waltz, and Tango steps. Singles and couples are welcome. Prerequisite: Experience with basic Foxtrot, Waltz, and Tango steps.

Tu (4 sessions) 3/3 - 3/24 7:15 PM - 8:15 PM CAB - Cafeteria \$55

Jitterbug Swing Dancing I

Anita LaFranchi

Jitterbug is a uniquely American dance form, and learning it is an exhilarating experience. Dance to Big Band, Swing, Rock 'n Roll, Country, New Wave, Blues, and Jazz. No dance experience needed--just come prepared to have fun. Leading and following techniques are stressed throughout the course. Beginners, singles and couples are welcome.

Tu (6 sessions) 1/20 - 2/24 8:20 PM - 9:20 PM CAB - Cafeteria \$75

Jitterbug Swing Dancing II

Anita LaFranchi

This class adds new moves and interesting variations to basic Swing Dancing. The more you learn about this versatile dance style, the more fun you will have! Both singles and couples are welcome. Prerequisite: Jitterbug, Swing, or similar experience.

Tu (4 sessions) 3/3 - 3/24 8:20 PM - 9:20 PM CAB - Cafeteria \$55

Salsa Dancing I

Gilberto Nunez-Lira

Come learn the exciting Rumba, Cha-Cha-Cha, Mambo, and Merengue the way they are danced by people of all ages, from the smallest Latin towns to some of the most exciting nightclub scenes. Seattle's Salsa scene is popping with clubs, events and activities celebrating different salsa moves from around the world. No partner necessary.

Th (6 sessions) 1/29 - 3/5 6:30 PM - 7:30 PM CAB - Cafeteria \$65

Salsa Dancing II

Gilberto Nunez-Lira

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

Th (6 sessions) 1/29 - 3/5 7:45 PM - 8:45 PM CAB - Cafeteria \$65

MUSIC

Guitar - Beginning

Kathy Brengle

Learn basic guitar technique and the fundamentals of music notation. Whether you want to learn to play guitar favorites or have aspirations to play in a band, this class will get you started!

W (8 sessions) 2/4 - 3/25 6:00 PM - 7:50 PM RSB 80 \$129 + \$10 materials fee

Guitar - Rock Guitar

Kathy Brengle

Learn to play great songs from the 1990's to current hits from today's Top 40. In this class you will learn new techniques, strumming patterns, and chord progressions as we go chronologically through old school 90's all the way to today. Come have a good time learning to play songs you know and love. Prerequisite: Beginning Guitar I or the ability to play open chords. Bring your guitar to class.

W (8 sessions) 2/4 - 3/25 8:00 PM - 9:30 PM RSB 80 \$99 + \$5 materials fee

Hand Drumming - Beginning

Arturo Rodriguez

Anyone can make music drumming! Join the beat of modern and traditional drumming by learning techniques that will quickly prepare you to enjoy personal and group drumming. You may bring your own drum or one will be provided for you in class.

F (8 sessions) 1/23 - 3/13 6:00 PM - 7:00 PM Off Campus \$125

Su (8 sessions) 2/8 - 3/29 11:00 AM - 12:00 PM Off Campus \$125

Strum Fun for Ukulele

Sunga Rose

Are you ready to move beyond basic strumming? Wondering how to change things up to suit different songs and styles of music? We'll work on a few simple strumming and picking patterns that you can apply to a variety of tunes. This workshop is aimed at beginners who are comfortable with open chords and able to change chords smoothly. Bring your ukulele tuned G-C-E-A.

Sa 1/24 11:00 AM - 1:00 PM RSB 80 \$35

Ukulele Fun!-damentals

Sunga Rose

Learn to play the ukulele in a supportive and fun group environment. Explore melody, rhythm and music theory. Develop your skills in the areas of singing, picking, strumming, ear training and sight-reading. This class focuses on learning to read basic music as well as playing melodies and harmonies on your ukulele. Materials fee includes the James Hill book "Ukulele in the Classroom." Please bring a ukulele in C6 tuning (G-C-E-A). Low G tuning is recommended, though not required.

Th (8 sessions) 1/29 - 3/19 6:00 PM - 7:30 PM RSB 80 \$145 + \$16 materials fee

Ukulele Ensemble

Sunga Rose

Learn different instrumental parts of songs, then play them together as an ensemble with the entire class. Explore strumming, picking, singing and chord melody. Students should be comfortable strumming and singing while changing chords smoothly. Please bring your own ukulele. We'll showcase what we've learned at a class party.

Th (8 sessions) 1/29 - 3/19 7:30 PM - 9:00 PM RSB 80 \$145

Community Choir

Paula Herd

Perform the finest literature for large choral ensemble. The class meets one evening weekly with concert performance opportunities. No audition required. Register early, class size limited. No class 1/19 & 2/16.

M (10 sessions) 1/5 - 3/23 7:00 PM - 9:00 PM RSB 80 \$52

BUSINESS

QUICKBOOKS

Materials fee paid at time of registration.

Use QuickBooks Desktop 2014 for PC; most principles apply to online and Mac versions as well.

QuickBooks 2014 Fundamentals - Series

Steve Dunnington

Are you a small business owner, bookkeeper, or office manager? Are you looking to upgrade your accounting and computer skills for a competitive edge in the job market? This Series includes basic accounting, QuickBooks 1 and 2. Basic computer skills are required. Classes can be taken individually or as a Series for a savings. Materials fee includes textbooks and a full-featured 140-day trial copy of QuickBooks (PC). No class 1/19 & 2/16.

M (10 sessions) 1/12 - 3/30 6:00 PM - 9:00 PM OLY 204 & 203 \$329 + \$75 materials fee

QuickBooks Fundamentals - Basic Accounting

Steve Dunnington

Learn basic accounting terms and procedures necessary to use QuickBooks effectively. This course is a good introduction if you have never taken accounting, and can be a good refresher if you're out of practice. This knowledge is a prerequisite for any financial software you use. No class 1/19.

M (2 sessions) 1/12 - 1/26 6:00 PM - 9:00 PM OLY 204 \$79 + \$5 materials fee

QuickBooks 2014 Fundamentals - Level 1

Steve Dunnington

Learn to create and back-up important records for any company, how to work with vendors, customers, banks, print checks, and how to generate monthly reports. Prerequisite: Basic Accounting (see above), familiarity with basic computer operations, and Windows. Materials fee includes textbook and a full-featured 140-day trial copy of QuickBooks (PC). No class 2/16.

M (4 sessions) 2/2 - 3/2 6:00 PM - 9:00 PM OLY 203 \$155 + \$40 materials fee

QuickBooks 2014 Fundamentals - Level 2

Steve Dunnington

Learn additional features such as working with inventory, payroll, sales tax, balance sheet accounts/fixed assets, budgets, and customizing forms. Class is appropriate for users of both QuickBooks Premier and QuickBooks Pro. Windows experience and basic accounting skills required. Materials fee includes textbook.

M (4 sessions) 3/9 - 3/30 6:00 PM - 9:00 PM OLY 203 \$155 + \$30 materials fee

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SMALL BUSINESS

Boost Your Business with Marketing and Public Relations – Series

Leigh Ann Smith

Take your business to the next level by leveraging smart marketing and public relations techniques used by the pros. Whether your business is new or established, small or large, learn to save time and money by implementing a holistic approach to social and online media, word of mouth marketing, and press publicity. This series includes Public Relations on a Budget, Branding Your Business for Good, and Marketing Plan Workshop. Classes can be taken separately or as a series for a discount.

W (6 sessions) 1/28 - 3/4 6:00 PM - 9:00 PM OLY 102 \$155

Branding Your Business for Good

Leigh Ann Smith

Increasingly, consumers are more likely to purchase from brands align with their values. Learn to determine the best strategies, stories, and community partnerships to deliver social value to your customers and community.

W (2 sessions) 1/28 - 2/4 6:00 PM - 9:00 PM OLY 102 \$59

Public Relations on a Budget

Leigh Ann Smith

Turn your business stories and ideas into publishable articles ripe for media publication, your business blog, and social media platforms. Learn to develop ideas, write a comprehensive press release and blog post, and target media/ blogs appropriate for your customer audience. You will also discover how to use data and analytics to measure your success.

W (2 sessions) 2/11 - 2/18 6:00 PM - 9:00 PM OLY 102 \$59

Marketing Plan Workshop

Leigh Ann Smith

Leave class with with actionable steps and an easy-to-follow marketing plan to promote your business. After learning how to identify goals and objectives, discover strategic initiatives and tactics designed for your business. Don't use someone else's template for this important business planning step; develop one uniquely designed for you.

W (2 sessions) 2/25 - 3/4 6:00 PM - 9:00 PM OLY 102 \$59

SOCIAL MEDIA & WEB

Google Apps

Analea Brauburger

Learn to effectively and efficiently use Google Mail (gmail) and set up your own account on the first day of class. Explore Google Calendar for planning life events as well as setting up business appointments and meetings. Discover the vast world of Google and how to create, save, and share documents, spreadsheets, and presentations using Google Drive. Prerequisite: Basic typing skills.

M (2 sessions) 2/23 - 3/2 6:00 PM - 8:30 PM OLY 102 \$45

Google Docs Advanced from Start to Finish

Analea Brauburger

Discover how to create forms, spreadsheets, or documents to share in Google Apps. Learn to set up a Google site and create your documentation. If you have one, bring a project you are working on and complete it in this class.

M (2 sessions) 3/9 - 3/16 6:00 PM - 8:30 PM OLY 102 \$45

Website Development Series

Brandon Walton

Start from scratch, or build on what you already have, to create dynamic websites for personal and business use. Series includes: Build Your Own Website, Make Your Website Work for You, Get Your Website Found on the Internet, and Add E-Commerce to Your Website. Take the Series for a savings.

Th (4 sessions) 1/15 - 2/5 6:15 PM - 9:15 PM OLY 102 \$149

Build Your Own Website

Brandon Walton

Using WordPress, build a website to share with friends or promote your business. You will set up an account and leave with a workable website designed around your specifications.

Th 1/15 6:15 PM - 9:15 PM OLY 102 \$45

Make Your Website Work for You

Brandon Walton

Discover the tricks to attract more attention and make your website sizzle. Learn to add videos, photos and other interactive features.

Th 1/22 6:15 PM - 9:15 PM OLY 102 \$45

Get Your Website Found on the Internet

Brandon Walton

Discover the secrets of getting your website found in online searches. Learn to properly insert specific codes to greatly increase the chances of your site being found by internet search engines.

Th 1/29 6:15 PM - 9:15 PM OLY 102 \$45

Add E-Commerce to Your Website

Brandon Walton

Want to be able to take payments on your website? This class is for you. Learn to install links to secure payment sites and start selling from your website today.

Th 2/5 6:15 PM - 9:15 PM OLY 102 \$45

Social Media for Business

Brandon Walton

Discover how to promote your business through social media. Designed for the small business owner who wants to integrate social media into marketing and business plans. Learn to master Facebook, Pinterest, Instagram, Twitter and LinkedIn. In addition, the instructor (a small business owner), will guide you through a branding exercise designed to help identify your keywords, brand voice, and sentiment.

Th (4 sessions) 2/19 - 3/12 6:15 PM - 8:15 PM OLY 102 \$99 + \$10 materials fee

WORK FROM HOME

Become a Mystery Shopper

Bethany Moorandian

Yes, there is a free lunch! Companies hire people to make observations about their stores and employees to help them improve customer service. Become a Mystery Shopper and earn money while you shop and eat. Learn how to get started, who is hiring, how to write great evaluations, the basics of tax reporting, and how to avoid common scams. Basic Internet skills required. Class fee includes a \$25 comprehensive resource book.

Tu 2/10 6:30 PM - 9:30 PM RAH 216 \$49

Is it Real Work at Home or Job Scam?

Bethany Moorandian

Learn legitimate ways to supplement your income working at home. Discover marketing tricks of scammers and leave with over 170 resources on how to make extra income as well as over 140 legitimate companies that hire at-home workers. Basic Internet and email skills required. Course fee includes \$25 book with listings.

W 1/28 6:30 PM - 9:30 PM RAH 216 \$49

COMPUTER SKILLS

South Seattle College Advantage

- All onsite Microsoft application classes will be taught using MS Office 2013.
- Books for MS Office 2013 classes included.
- Clock hours and CEUs are available for all computer classes
- Classes taught using Windows 7 Operating System and we offer a class in Windows 8.1 (Bring your own laptop.)
- Additional computer classes available online including MS Office 2010 – see www.ed2go.com/southsea for more information.

*Free Computer Training Preview

Come to this free preview of our courses and have a look at the software available in our computer labs. We will help you determine which workshops best meet your needs through one-on-one advising with our computer training coordinator. Registration for future computer courses will be available at this free preview.

Th 1/8 6:15 PM - 7:15 PM OLY 104 Free!

BEGINNING

Computer Series - Beginning MS 2013

Jesse Braswell

This Series gives you all you need to get started with your computer and includes the following three classes: Windows Fundamentals, Beginning Word, and Beginning Excel. NO EXPERIENCE NECESSARY. Take the Series for a savings. All books are included. No class 1/19.

M, W (7 sessions) 1/12 - 2/4 6:15 PM - 9:15 PM OLY 104 \$325



Lifelong Learning at South!

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Beginning Windows Fundamentals

Jesse Braswell

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

M, W (2 sessions) 1/12 - 1/14 6:15 PM - 9:15 PM OLY 104 \$135

Beginning Excel - MS 2013

Jesse Braswell

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

M, W (3 sessions) 1/21 - 1/28 6:15 PM - 9:15 PM OLY 104 \$145

Beginning Word - MS 2013

Jesse Braswell

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

M, W (2 sessions) 2/2 - 2/4 6:15 PM - 9:15 PM OLY 104 \$135

INTERMEDIATE

Computer Series - Intermediate MS 2013

Jesse Braswell

Are you a working professional or looking for work? Designed to keep your computer skills competitive, this Series includes Word, Excel and PowerPoint modules. For the best deal, take the Saturday or weeknight Series for only \$325, a \$110 savings. Basic computer experience needed. All books are included. No class 2/16.

M, W (7 sessions) 2/9 - 3/4 6:15 PM - 9:15 PM OLY 104 \$325

Intermediate Excel - MS 2013

Jesse Braswell

Improve your Excel skills. Simplify number crunching, data input, and formatting. Book included.

M, W (3 sessions) 2/9 - 2/18 6:15 PM - 9:15 PM OLY 104 \$145

Intermediate Word - MS 2013

Jesse Braswell

Make your job easier! This class gives you the tools to move quickly through word processing projects and resolve troubleshooting issues. Learn how to create professional looking letters and reports. Book included.

M, W (2 sessions) 2/23 - 2/25 6:15 PM - 9:15 PM OLY 104 \$135

Basic PowerPoint - MS 2013

Jesse Braswell

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

M, W (2 sessions) 3/2 - 3/4 6:15 PM - 9:00 PM OLY 104 \$135

ADVANCED

Computer Series - Advanced MS 2013

Jesse Braswell

Complete your computer training with this Series which includes Advanced Word, Advanced Excel, and Advanced PowerPoint. All books included.

Tu, Th (7 sessions) 2/24 - 3/17 6:15 PM - 9:15 PM OLY 104 \$325

Advanced Excel - MS 2013

Jesse Braswell

Harness the power of Excel by learning to develop and manage automated procedures, formulas, Pivot Tables, Macros, and other advanced formatting features to produce the high-quality reports needed to guide data-driven decision making. Discover easy shortcuts to help minimize your time and maximize your results. Book included.

Tu, Th (3 sessions) 2/24 - 3/3 6:15 PM - 9:15 PM OLY 104 \$145

Advanced Word - MS 2013

Jesse Braswell

Improve and hone your Word skills by learning to organize long documents, track changes, personalize your Word options, and integrate Word with other programs like PowerPoint, Excel, Mail Merge, and Outlook. Book included.

Tu, Th (2 sessions) 3/5 - 3/10 6:15 PM - 9:15 PM OLY 104 \$135

Advanced PowerPoint - MS 2013

Jesse Braswell

Add effectiveness to your PowerPoint presentations with multimedia features including tables, audio, transitions, animation, slides, videos, and more. Learn to customize your themes, add texture, include hyperlinks, and speaker's notes. Book included.

Tu, Th (2 sessions) 3/12 - 3/17 6:15 PM - 9:15 PM OLY 104 \$135

OTHER COMPUTER CLASSES

Productivity in Excel - MS 2013 - Tips and Tricks

Jesse Braswell

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

M, W (3 sessions) 1/21 - 1/28 6:15 PM - 9:15 PM OLY 104 \$145

Explore Cloud Computing

Jesse Braswell

Discover the power of Cloud computing and learn to access your documents from your computer, cell phone, iPad, or any computing device. Then, explore the Internet to find new ways of capturing the information you seek.

M 3/9 6:15 PM - 9:15 PM OLY 104 \$45

Excel - MS 2013: Macros

Jesse Braswell

Reduce your work time by creating macros in Excel to perform simple or complex functions. Learn to write Macros that make decisions for you: do loop, for next, case statement, and if else next statements.

M, W (2 sessions) 3/16 - 3/18 6:15 PM - 9:15 PM OLY 104 \$99

Windows 8.1 Fundamentals

Jesse Braswell

Whether you're new to computers or have years of experience, learn to master the Windows 8.1 interface. Explore Windows 8.1 while creating documents, sending email, browsing the Internet, and sharing information between applications and with other users. Learn special shortcuts to increase productivity. Bring your own laptop with Windows 8.1 installed.

Tu 1/13 6:15 PM - 9:15 PM On Campus \$45

PHOTO EDITING

Adobe Lightroom - Series

Meredith Blache

Get amazing results as you learn how to quickly adjust and organize images using Adobe Lightroom. Learn about publishing options. Bring your own photos or use the images provided. Take the Series for a savings. Series includes: All About Develop and All About the Library.

Sa (2 sessions) 3/14 - 3/21 9:00 AM - 11:00 AM OLY 102 \$115

Adobe Lightroom - All About the Library

Meredith Blache

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

Sa 3/14 9:00 AM - 11:00 AM OLY 102 \$65

Adobe Lightroom - All About Develop

Meredith Blache

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

Sa 3/21 9:00 AM - 11:00 AM OLY 102 \$65

Adobe Photoshop - Series

Meredith Blache

Harness the power of Adobe Photoshop by learning the skills taught in this Series: Intro to Adobe Photoshop 1, Intro to Adobe Photoshop 2, and Intro to Adobe Photoshop 3. Images provided. Take the Series for a savings.

Sa (3 sessions) 2/21 - 3/7 9:00 AM - 1:00 PM OLY 102 \$175

Adobe Photoshop 1 - Learning the Basics

Meredith Blache

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

Sa 2/21 9:00 AM - 1:00 PM OLY 102 \$65

FOR ONLINE LEARNING
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9.

Adobe Photoshop 2 - Adjusting Images

Meredith Blache

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

Sa 2/28 9:00 AM - 1:00 PM OLY 102 \$65

Adobe Photoshop 3 - Graphic Design for Print and Web

Meredith Blache

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

Sa 3/7 9:00 AM - 1:00 PM OLY 102 \$65

See page * for QuickBooks classes.

FOOD/WINE

BAKING/DESSERTS

Authentic Italian Cakes & Tarts - Series

Paola Querzoli

Learn to create authentic Italian cakes and tarts fresh from your oven. Using fresh ingredients and traditional recipes, these desserts are sure to impress your guests. This Series includes Tenerina Chocolate Cake (a dense and delicious treat), Torta Della Nonna (Grandmother's Cake filled with delicious custard), and Crostata (an Italian baked tart). Take the Series for a savings.

Th (3 sessions) 1/22 - 2/5 6:00 PM - 9:00 PM PBA 106 \$99 + \$35 materials fee

Authentic Italian Cakes & Tarts - Tenerina Chocolate Cake

Paola Querzoli

Chocolate lovers unite! Tenerina Cake is a specialty of the Ferrara countryside of Italy and packs powerful flavor into this soft chocolate cake. Learn the traditional Italian way to prepare this delicious dessert from an Italian native.

Th 1/22 6:00 PM - 9:00 PM PBA 106 \$39 + \$10 materials fee

Authentic Italian Cakes & Tarts - Torta Della Nonna

Paola Querzoli

The Grandmother's Cake is a delicate Italian dessert from the Liguria Region and is also popular in Tuscany and Emilia-Romagna. It consists of a pastry shell covered with pine nuts and icing sugar that hides a delicious custard filling.

Th 1/29 6:00 PM - 9:00 PM PBA 106 \$39 + \$15 materials fee

Authentic Italian Cakes & Tarts - Crostata

Paola Querzoli

Crostata is an Italian baked tart and a form of pie. It has been known by various names throughout Italy, including "coppi" in Naples and "sfogliate" in Lombardy. It consist in a friable dough accompanied by a filling made with fruit marmalade, Nutella (chocolate cream), or fresh fruits.

Th 2/5 6:00 PM - 9:00 PM PBA 106 \$39 + \$10 materials fee

CHOCOLATE

Chocolate and Wine Pairing

Bill Fredericks

Spend an evening with a chocolatier and a wine aficionado exploring the pairings of fantastic wine with incredible chocolates. This is a marriage made in heaven and you are invited to the reception! We will briefly review the process of making both the chocolate and the different wines. Discover the dance of flavors when sampling different wines and chocolates. Must be at least 21 years of age to attend. Bring a friend for this Friday evening fun.

F 1/30 7:00 PM - 9:00 PM NWA 109 \$39 + \$10 materials fee

COOKIES

Valentine Cookies

Margaret Rumpeltes

Wrap up the sweetest Valentine Cookie assortment ever! Make eight different cookies using a single dough, and a gluten-free meringue cookie that will satisfy even the pickiest chocolate lover. Learn tips for freezing the dough so you can get a head start on those favorites to give as gifts, use for parties, or keep for yourself! Register early, space is limited.

Tu, Th (2 sessions) 2/10 - 2/12 6:00 PM - 9:00 PM PBA 106 \$55 + \$25 materials fee

DECORATING

Cake Decorating ABC's - Series

Margaret Rumpeltes

Complete your cake decorating training by registering for this Series which includes both the Fundamentals and the Edible Embellishment classes for a savings of \$31.

M, W (4 sessions) 1/12 - 2/4 6:00 PM - 9:00 PM \$120 + \$35 materials fee

Cake Decorating ABC's - Fundamentals

Margaret Rumpeltes

Discover the basics of building and decorating your own delicious cakes. Learn types of icing, application methods, techniques for splitting and adding fillings to cakes, in addition to proper piping for borders and lettering. Leave with basic decorating tools, recipes, and the cake you hand decorated.

M, W (2 sessions) 1/12 - 1/14 6:00 PM - 9:00 PM PBA 102 \$65 + \$20 materials fee

Cake Decorating ABC's - Edible Embellishments

Margaret Rumpeltes

Add a personal touch to your cakes with easy-to-make decorations. Practice making royal icing and learn professional decorating tips. Use rolled fondant and stamps to create unique embellishments that can be made in advance and used to decorate holiday or special occasion treats.

M, W (2 sessions) 2/2 - 2/4 6:00 PM - 9:00 PM PBA 102 \$65 + \$15 materials fee

COOKING

Savory Pies & Pastries

Margaret Rumpeltes

Flaky, buttery goodness is the key to delicious turnovers and savory pies. Learn to make scrumptious fillings including a meat-filled Welsh pastry and a curry vegetable turnover. Learn various folding techniques, filling combinations, and how to bake turnovers and savory pies to golden perfection.

W 2/18 6:00 PM - 9:00 PM PBA 106 \$39 + \$20 materials fee

REGIONAL COOKING

Authentic Italian Soup - Series

Paola Querzoli

Learn to prepare three traditional Italian soups sure to warm any heart: Vegetarian Minestrone, Barley, and Pasta Ceci. Take all three classes for the best experience and a cost savings.

M (3 sessions) 1/26 - 2/9 6:00 PM - 9:00 PM CAB - Main \$99 + \$30 materials fee

Authentic Italian Soup - Minestrone

Paola Querzoli

Traditional Italian Minestrone Soup is prepared using fresh vegetables in season with a rich vegetarian broth and pasta. Learn to prepare this soup for a comforting meal or side dish. Sample your soup with homemade Crostini.

M 1/26 6:00 PM - 9:00 PM CAB - Main \$39 + \$10 materials fee

Authentic Italian Soup - Barley

Paola Querzoli

This delicious and comforting traditional soup is made from fresh seasonal vegetables, bacon, and barley. Barley is high in protein and gluten free. Barley soup is great for a complete meal or as a starter dish. Taste your soup with homemade Bruschetta.

M 2/2 6:00 PM - 9:00 PM CAB - Main \$39 + \$10 materials fee

Authentic Italian Soup - Pasta & Ceci

Paola Querzoli

Learn to prepare this thick and healthy soup full of chickpeas, fresh rosemary, and pasta. Convenient pantry item makes this soup a perfect solution for a quick meal. Served with Bruschetta with mushrooms, it is a great vegetarian meal and will bringing a taste of Tuscany to your table.

M 2/9 6:00 PM - 9:00 PM CAB - Main \$39 + \$10 materials fee

Authentic Italian Dinner - Series
Paola Querzoli

Create these rich and delectable dishes of Northern Italy! Learn to prepare authentic Passatelle (Romagnan), Gnocchi Di Patate (Emilian), and Lasagne Emiliane. Take all three classes and save.

M (3 sessions) 3/2 - 3/16 6:00 PM - 9:00 PM CAB - Main \$99 + \$30 materials fee

Authentic Italian Dinner - Passatelle
Paola Querzoli

Passatelle (or Passatelli) is a classic Romagnan pasta made of bread crumbs, egg, Parmesan, lemon, and nutmeg cooked in broth. A meal sure to warm the soul!

M 3/2 6:00 PM - 9:00 PM CAB - Main \$39 + \$10 materials fee

Authentic Italian Dinner: Gnocchi di Patate
Paola Querzoli

This classic starter dish is a favorite of Northern Italian Cuisine. Prepare the dough the traditional way by mixing mashed potatoes with flour and egg to form a thick, starchy pasta dough. Then, learn to form and boil perfect Potato Gnocchi and add a delicious sauce.

M 3/9 6:00 PM - 9:00 PM CAB - Main \$39 + \$10 materials fee

Authentic Italian Dinner - Lasagna Emiliane
Paola Querzoli

Learn to create this famous dish the authentic Italian way. One of the most popular Italian dishes, Lasagna provides comfort food for the whole family. This recipe uses meat, milk and Parmesan to enrich this universal favorite.

M 3/16 6:00 PM - 9:00 PM CAB - Main \$39 + \$10 materials fee

VEGETARIAN

Authentic Italian Dinner - Vegetarian Series
Paola Querzoli

Learn to prepare authentic Italian Vegetarian Casserole, Stuffed Vegetables, and Potato Pizza - all vegetarian and delicious! Take the Series and save.

Th (3 sessions) 2/12 - 2/26 6:00 PM - 9:00 PM CAB - Main \$99 + \$30 materials fee

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

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

Th 2/12 6:00 PM - 9:00 PM CAB Main \$39 + \$10 materials fee

Authentic Italian Vegetarian Dinner - Stuffed Vegetables:
Eggplant, Zucchini, and Tomato
Paola Querzoli

Want a great way to get people to eat vegetables? These special dishes can be made ahead of time and simply popped into the oven as needed. Every recipe is vegetarian, and ideal as a starter, side dish or light meal.

Th 2/19 6:00 PM - 9:00 PM CAB - Main \$39 + \$10 materials fee

Authentic Italian Vegetarian Dinner - Homemade Potato Pizza
Paola Querzoli

Vegan, vegetarian or have wheat allergies? Then this is the perfect pizza for you with no meat or cheese, all set atop a gluten-free pizza dough. The combination of potatoes, rosemary, and onion is absolutely delicious. Add a green salad for a satisfying dinner. Cut into small squares, it makes a delicious appetizer.

Th 2/26 6:00 PM - 9:00 PM CAB - Main \$39 + \$10 materials fee

WINE

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

Guide to Washington Wines
Dieter Schafer

Get to know the wines of Washington State! Learn from Certified Educator and Sommelier Dieter Schafer by tasting wines from many Washington viticultural areas and world-renowned vineyards. Acquire tips on wine buying, cellaring, serving and enjoying. Guest speaker Willis Hall Winery winemaker/owner John Bell will cover specifics of growing regions (AVAs) and winemaking. Recommended book: "Washington Wines and Wineries" by Paul Gregutt, available in the South bookstore.

Tu (3 sessions) 3/3 - 3/17 6:00 PM - 9:00 PM JMB 140 \$85 + \$18 materials fee

Wine Tasting Primer: Sight, Smell, Taste
Dieter Schafer

Learn how to taste wine knowledgeably and accurately describe what you are tasting. Explore wine types, grapes, varietals, and wine regions of the world, as you learn the basics of reading a wine label. Gain hints for smart buying, proper storing and aging. The course will also include a discussion of wine-and-food pairing, what matches well, what doesn't, and why.

Tu (3 sessions) 2/3 - 2/17 6:00 PM - 9:00 PM JMB 140 \$85 + \$18 materials fee

HISTORY

Contemporary Issues for Discussion - Series
Joseph Aprile

Engage in lively conversations about timely topics in this Series of three classes. The knowledgeable and articulate instructor will present information and provide resources as well as facilitate discussions. Your questions and thoughts are welcome as we seek understanding of complex matters. The topics are Climate Change, Human Genetics, and Voices for Peace and Social Justice. Each class will run for three sessions.

Tu (9 sessions) 1/27 - 3/24 7:00 PM - 8:30 PM OLY 206 \$99

Climate Change - What Is It and Why Should We Be Concerned?
Joseph Aprile

Delve into the scientific evidence about climate change. This course explores how climate change is occurring, what the impact is on the planet, and possible remedies. The instructor provides guidance to additional resources.

Tu (3 sessions) 1/27 - 2/10 7:00 PM - 8:30 PM OLY 206 \$39

Human Genetics - A Short Course
Joseph Aprile

Discover the fundamentals of human genetics as you are introduced to the basic concepts of human genetics, highlighting major contributions that have been made regarding the treatment of genetic diseases. A basic understanding of these fundamental concepts will allow you to more fully appreciate the breakthroughs currently being made in regards to human health and disease.

Tu (3 sessions) 2/17 - 3/3 7:00 PM - 8:30 PM OLY 206 \$39

Voices for Peace and Social Justice
Joseph Aprile

Calls for peace and social justice are the plea of every generation. Join in an exploration of the lives and works of historical social justice advocates and the use of non-violent conflict resolution. The instructor will provide handouts as well as an optional reading list.

Tu (3 sessions) 3/10 - 3/24 7:00 PM - 8:30 PM OLY 206 \$39

Dieter Schafer, CHE

Dieter is a Certified Wine Educator, Trainer, Maitre d'Hotel, and Sommelier, and Principal of 'Hospitality & Wine Education/Restaurant Promotions'. He acquired his 40+ years of restaurant experience while working in 12 countries on 4 continents. Dieter has taught wine classes at South Seattle College since 2004. He has taught at the Gambia Hotel School in West Africa, The Alpine Hotel Management School in Athens, Greece and at Bilkent University in Ankara, Turkey. Dieter's wine knowledge and sense of humor will keep you coming back for more!



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11

LANGUAGE/TRAVEL

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

Required text books are available at the SSC bookstore. Please call for hours and to check availability: 206-934-5338

AMERICAN SIGN LANGUAGE

American Sign Language (ASL) Introduction

Amy Sue Zielske

An introductory course in American Sign Language (ASL) and deaf culture in the US. Converse in ASL by practicing grammar and basic vocabulary culminating in the ability to have a simple conversation in ASL. Class also includes cultural information about the deaf community.

W (5 sessions) 1/21 - 2/18 6:00 PM - 7:30 PM OLY 204 \$79

American Sign Language - Beyond Beginners

Amy Sue Zielske

Expand your American Sign Language vocabulary and cultural skills to increase your communication effectiveness. Prerequisite: Basic ASL training (including finger spelling and basic signs).

W (5 sessions) 2/25 - 3/25 6:00 PM - 7:30 PM OLY 204 \$79

American Sign Language - Intermediate

Amy Sue Zielske

Advance your ASL vocabulary and communication skills. Prerequisite: American Sign Language - Beyond Beginners. No class 2/16.

M (8 sessions) 1/26 - 3/23 6:00 PM - 7:30 PM OLY 103 \$145

AMERICAN ENGLISH

Building a Powerful Vocabulary

Peter Whelan

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

W (4 sessions) 2/4 - 2/25 6:00 PM - 8:30 PM RAH 120 \$85

American English Idioms -

Letting the Cat out of the Bag

Peter Whelan

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

W (4 sessions) 3/4 - 3/25 6:00 PM - 8:30 PM RAH 120 \$85

FRENCH

French 1

Julie Fournier

Learn pronunciation, basic expressions, simple conversations, and elementary grammar. Ideal for students with little or no previous knowledge of French. Required book. No class 2/16.

M (8 sessions) 1/26 - 3/23 6:00 PM - 8:00 PM OLY 105 \$145

French 2

Julie Fournier

Continue to increase your French vocabulary and expand your conversation skills. Prerequisite: French 1 or equivalent.

Tu (8 sessions) 1/27 - 3/17 6:00 PM - 8:00 PM OLY 105 \$145



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Simply choose "buy e-gift card" on our website to
purchase gift certificates for any of our Continuing Education classes.

Or call us at 206-934-5339 or email southced@seattlecolleges.edu and we'll make all the arrangements.

ITALIAN

Italian 1

Josefina Moschella

This beginning class includes essential grammar, pronunciation and modern practical vocabulary as well as an introduction to Italian culture. Taught by native speaker. Required textbook.

W (8 sessions) 1/14 - 3/4 6:10 PM - 8:10 PM OLY 111 \$145

Italian 2 - Continuing the Basics

Josefina Moschella

Enrich your vocabulary. Continue your studies of the grammar learning more regular and irregular verbs and their uses.

Tu (8 sessions) 1/13 - 3/3 6:40 PM - 8:40 PM OLY 111 \$145

Italian 5

Josefina Moschella

Continue practicing your conversation Italian while learning more vocabulary and idiom. Begin using the future tense.

Tu (8 sessions) 1/13 - 3/3 4:30 PM - 6:30 PM OLY 111 \$145

Italian Parliamo

Josefina Moschella

Class is conducted in Italian by a native speaker and is designed for those with a good command of the Italian language. Enhance your conversation and aural comprehension skills. Class also includes a review of grammar and vocabulary in an informal, supportive setting.

W (8 sessions) 1/14 - 3/4 4:00 PM - 6:00 PM OLY 111 \$145

SPANISH

Spanish for Fun & Travel

Ryan Judge

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

W (8 sessions) 1/21 - 3/11 6:00 PM - 8:00 PM OLY 105 \$145

Spanish 1

Ryan Judge

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

Tu (8 sessions) 1/20 - 3/10 6:00 PM - 8:00 PM OLY 204 \$145

Spanish 2

Ester Prieto

This course focuses on additional Spanish grammatical principles, continuation of vocabulary building, and cultural readings. Class has a required textbook and is taught by a native speaker.

W (8 sessions) 1/21 - 3/11 6:00 PM - 8:00 PM OLY 103 \$145

Spanish Conversation

Ryan Judge

Join other experienced Spanish speakers for lively conversation. Participants will further their conversation and comprehension skills, reviewing grammar and vocabulary in an informal, supportive setting. Great course for students preparing to immerse in AP or IB Spanish.

Th (8 sessions) 1/22 - 3/12 6:00 PM - 8:00 PM OLY 204 \$145

THAI

Thai Language for Fun & Travel

Mak Maksirisombat

Planning a trip to Thailand? Enjoy Thai culture and food? This fun-filled class will give you an introduction to the language and culture of this fascinating country. Class is taught by a native speaker who will share food, songs and dance. Required textbook.

M (8 sessions) 1/26 - 3/23 6:00 PM - 8:00 PM OLY 111 \$145



"The Dog Care and Training Series taught me a whole new way of looking at training to raise a healthy, happy dog. Don't miss out on this class! Joey is incredibly wise and insightful."

Susan Stewart

MIND-BODY

Tai Chi

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

W (10 sessions) 1/7 - 3/11 5:30 PM - 6:30 PM CEC 101 \$125

Viola Brumbaugh

QiGong - Health of Body, Mind and Spirit

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

W (10 sessions) 1/7 - 3/11 6:45 PM - 7:45 PM CEC 101 \$125

Viola Brumbaugh

Feldenkrais - Awareness Through Movement

These gentle, playful movement explorations are designed help you reconnect with your natural abilities to move, think, and feel. Whether you're sitting at the computer, working in your garden, learning how to tango, or preparing for ski season, the Feldenkrais Method® can help decrease pain and increase ease, balance, power, and agility. These lessons are for everyone, regardless of your movement skill and experience. Just bring your curiosity and a willingness to try something new. No class 2/14.

Sa (6 sessions) 1/24 - 3/7 9:00 AM - 10:00 AM MPB 5 \$85

Beth Cooper

Self-Defense 101 for Women

Learn about the real risks facing women today, assailant tricks, crucial targets, creating an impact, and releases from common grabs. Great class to take with a friend!

Th (6 sessions) 2/5 - 3/12 7:00 PM - 9:00 PM MPB 5 \$159

Joanne Factor

Beth Cooper

You may recognize Beth Cooper from her performances at Arts West. She brings her extensive knowledge of anatomy and movement honed during 17 years as a physical therapist. Beth's work with Feldenkrais has helped her expand her creativity as a performance artist. She holds degrees from the University of Washington and Cornish College of the Arts.



PETS

Dog Care and Training – Series

Joey Iversen

This lively and informative Series covers all the basics of dog care and training from feeding and behavior to a variety of fun tricks. The Series includes: Basic Training, Barking Dog Solutions, Fun Doggie Tricks, and Doggie Mealtime Manners. NOTE: Do not bring your dog to class; these classes are for current and prospective dog owners. No class 3/5.

Th (4 sessions) 2/12 - 3/12 6:00 PM - 9:00 PM OLY 103 \$125

Basic Dog Training

Joey Iversen

Whether you are raising a puppy or have an adolescent or adult dog, this class can help prevent and solve many common nuisance behaviors. Learn to use positive, proactive exploration techniques to ensure good behavioral conditioning and prevent bad habits from forming. This course covers a wide variety of topics: physical development, communication, domestication, socialization, house training, troubleshooting and problem solving.

Th 2/12 6:00 PM - 9:00 PM OLY 103 \$39

Barking Dog Solutions

Joey Iversen

Dogs bark for a variety of reasons: to alert and warn, to get attention, to express aggression, excitement, boredom or anxiety. For a dog, barking is a normal form of communication and expression. However, when barking becomes excessive it can become a big problem for dog and owner alike. Learn effective steps you can take to alleviate problem barking.

Th 2/19 6:00 PM - 9:00 PM OLY 103 \$39

Fun Doggie Tricks

Joey Iversen

Who says you can't teach an old dog new tricks? Have more fun with your dog and astound your friends and family with entertaining tricks. Learn the steps for teaching your dog a variety of basic tricks, providing mental stimulation, reduction of stress and behavioral problems, and strengthening the bond between you and your canine buddy.

Th 2/26 6:00 PM - 9:00 PM OLY 103 \$39

Doggie Mealtime Manners

Joey Iversen

Many people don't realize that feeding habits are an important part of training your pet. Learn to make the most of mealtimes. Find out why it's important to have a regular feeding routine, and why food training is important to your dog's health, to establish positive behaviors, and to reinforce your identity as your dog's source of food. Discover new ways to use mealtime to increase your dog's skills.

Th 3/12 6:00 PM - 9:00 PM OLY 100 \$39

YOGA

For detailed descriptions of the Yoga classes, visit www.learnatsouth.org.

SENIOR ADULT

Genealogy

Sarah Little

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

F (10 sessions) 1/9 - 3/13 9:30 AM - 11:30 AM CEC 102 \$64

United States and World History:

1815-1877 Expansion & conflicts

James Lockerbie

As the United States grew in size, it became involved in conflicts with Native Americans, Canadians, and Mexicans before a civil war caused in part by a dispute over slavery in the territories that nearly severed the nation. This course will focus on the causes and results of these conflicts and will use motion pictures to help us better understand them.

F (9 sessions) 1/9 - 3/6 10:00 AM - 12:15 PM Off Campus \$64

Facebook for Seniors

Meredith Blache

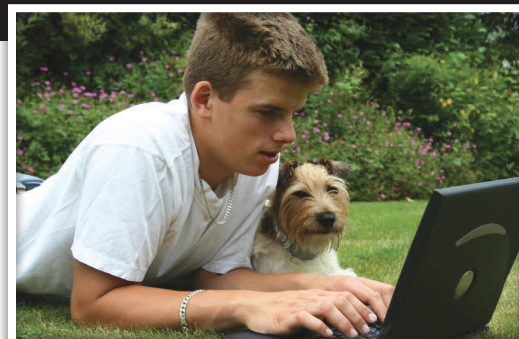
Social networking is becoming more and more popular across all age-groups. Learn how to set up a Facebook account, how to best protect your privacy (and why), and how to guard against online viruses and predators.

Su 2/1 12:00 PM - 4:00 PM OLY 102 \$29

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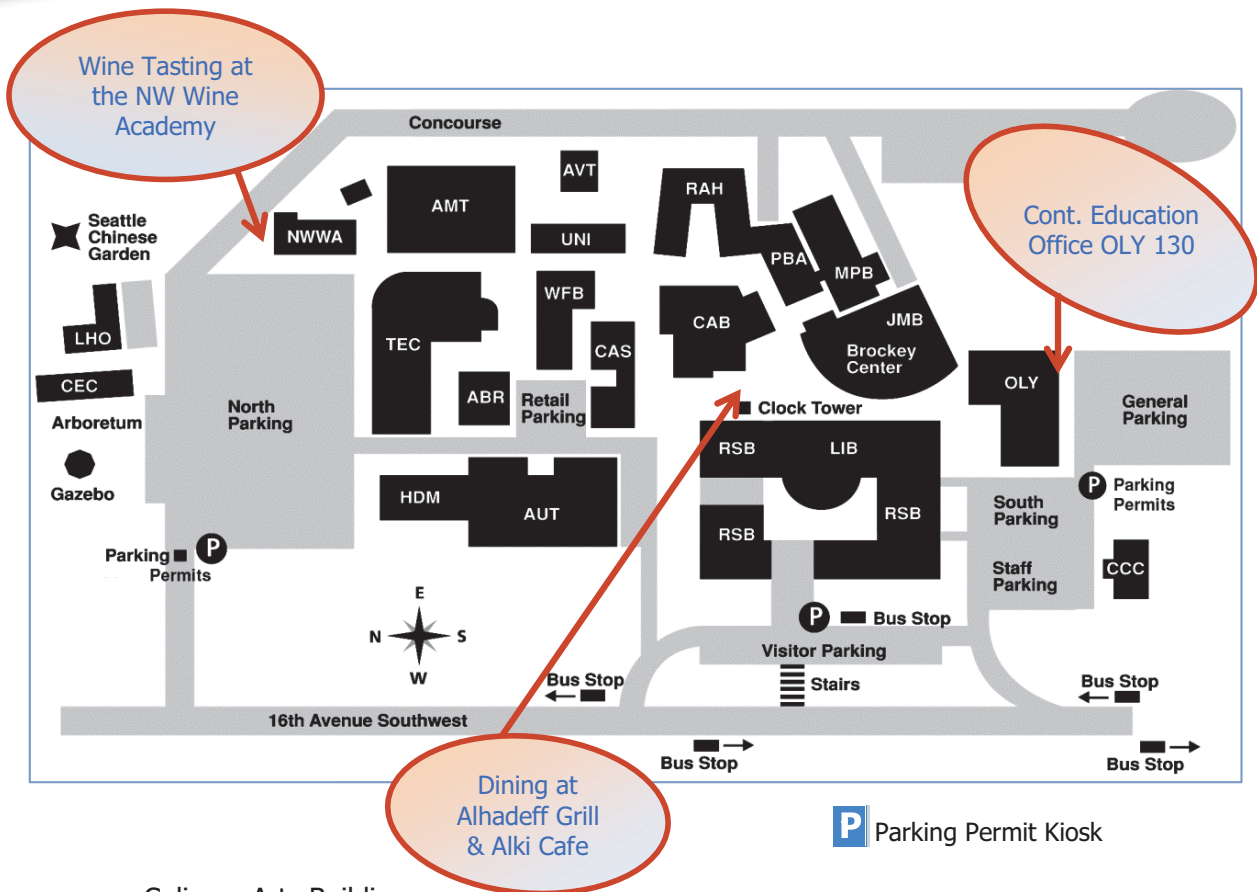
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- Career Online High School
- Healthcare & Fitness
- Hospitality & Service Industry
- IT & Software Development
- Management & Corporate
- Media & Design
- Skilled Trades & Industrial
- Sustainable Energy & Going Green

<http://careertraining.ed2go.com/southced/>

Contact us if you need clock hours, CEUs, or Certificates of Completion
(after completing your final exams with 80% or better) or if you have any questions.

South Seattle College Campus

Winter Quarter 2015 • Continuing Education



CAB	Culinary Arts Building FSA Kitchen & Main Kitchen & Restaurants	NWWA	Northwest Wine Academy
CAS	Cascade Court	OLY	Olympic Hall
CEC	Chan Education Center	PBA	Pastry & Baking Arts
JMB	Jerry Brockey Center	RAH	Rainier Hall
LHO	Landscape Horticulture	RSB	Robert Smith Building
LIB	Library	TEC	Technology Center
MPB	Classrooms	UNI	University Center

DIRECTIONS:

For driving directions to all of our sites, please visit www.learnatsouth.org or call us at 206-934-5339. For Bus directions, visit and check for bus #125 or #128.

Bus routes #128 and #125 stop in front of the Robert Smith Building (RSB). You can call METRO (206-553-3000) or check: <http://metro.kingcounty.gov/> for bus route schedules and times. Note: Bus routes and times limited on weekends. No bus service to campus on Sundays.

PARKING PERMITS

Parking permits are required at all times to park on campus. Cost is \$3.00 and permits are available at the Parking Permit Kiosks.

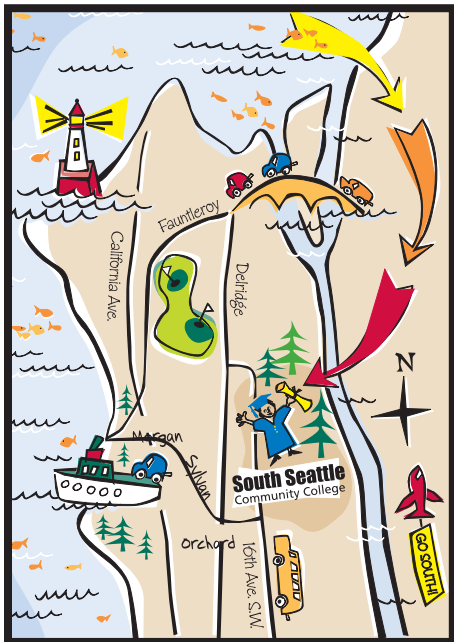
Registration is Easy

Winter Quarter 2015 • Continuing Education

15.

WAYS TO REGISTER!

Online www.LearnatSouth.org
Phone (206) 934-5339
In Person
Mail Continuing Education
 South Seattle College
 6000 - 16th Avenue SW
 Seattle, WA 98106-1499
FAX (206) 934-6699



Continuing Education Refund Policy

100% refund if a class is cancelled by South Seattle College.

To cancel a registration and receive a refund, please contact the Continuing Education office at least two business days prior to the start of the class.

You will be refunded 100% of the class fee minus a \$6 processing fee.

The processing fee will be waived if you transfer to another Continuing Education class.

Cancellation of Classes and School Closures

Classes may need to be cancelled if enrollment is low, due to an emergency, or if the college is officially closed. If a class is cancelled, we will make every effort to call and email you in advance. You may call before the class begins to be sure it will meet. If we cancel a class, you will receive a full refund.

You may want to check www.schoolreport.org for bad weather, school closure messages.

CONTINUING EDUCATION NON-CREDIT REGISTRATION

Name: _____
Street: _____
City/State/Zip: _____
Phone: _____
Email: _____
Gender: _____ **Birthdate:** _____
(Required to verify your I.D.)

Class Title	Start Date	Fee

Payment Method (check one)

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

Total

Credit Card Information

Name on Card: _____

Account No.: _____ **Expiration Date:** _____

Meet the staff



(L to R)
Kathleen Kent,
Program Coordinator

Luisa Motten,
Director of
Continuing Education

Laura Matson,
Manager of
Lifelong Learning

South Seattle College does not discriminate on the basis of race, color, creed, national origin, sex, disability, age, honorably discharged veteran or military status, or sexual orientation.



Continuing Education



Name: *Maria de Villa*

Occupation: *Teacher*

Recent Classes: *Authentic Italian Pasta, Parisian Macaroons, Biscuits & Scones.*

Why I take classes at South: *I've had a dream of going to Tuscany, Italy to take an authentic cooking class. I discovered a taste of Tuscany right here in West Seattle when I took the Authentic Italian cooking classes at South Seattle College. Wow! I can't wait to take more.*

What I like about Continuing Education at South: *The school hires fantastic instructors and the classes are outstanding. I take lots of classes and South Seattle always has the best. It's a great place to meet new people and learn new skills. And, my friends and family appreciate the wonderful meals I've learned to prepare!*

Register Now for Winter Quarter!

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