



Continuing Education

Ignite Your Passion!



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Register Now!

Inner Investor, p. 11 Japanese for Travelers, p. 13 Time Management, p. 20

What's Inside

INSPIRE

your creativity with drawing and painting. p 4-5



IMMERSE

yourself in language and culture. p 13-15



INVITE

calm and balance into your life. p 12



Front and Back Cover:

Back cover – Photo credit – Meredith Blache of Blache Designs, Seattle.

Meredith is a popular Continuing Education photography and web design instructor at South.

Front cover – Welding instructor, Mimi Riley, dressed to “sparkle” for the photo along with two of her students in Welding-Beginning Ornamental Steel.

Showing off their projects are Kathi Jones (left) and Mary Kay Andersen (right).

See page 7 for classes.

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Welcome to South!

Dear Friends,

Light the New Year by finding your spark!



Continuing Education is offering new classes this winter. Mindfulness practice helps you explore decreasing stress, finding calm and improving your sense of well-being. Perhaps you want to find your “inner investor” in an investment basics class that will help you identify your risk tolerance and learn steps for investing. Or is it travel that brings you passion? Optimize your travel to Japan with an understanding of culture, etiquette and language.

Perhaps your New Year’s resolution will be to spend more time with friends or get to know people in your community. Continuing Education offers you this opportunity. Whether it be cooking seafood, tasting wine, drawing or a computer class for people 55+, take a class with friends and make new ones through a shared educational experience.

We look forward to seeing you on campus in 2017.

Warm Regards,

Luisa Motten

Director of Continuing Education

P.S.

Consider giving a class gift certificate or eGift Card to a friend or family member this holiday season. Go to www.LearnatSouth.org or give us a call at 206-934-5339.

EASY WAYS TO REGISTER



ONLINE: www.LearnatSouth.org



PHONE: (206) 934-5339



IN PERSON: Olympic Hall, Room 130



MAIL: Fill out and mail form on page 23

TABLE OF CONTENTS

ARTS

- Crafts 4
- Drawing & Painting 4
- Music & Dance 5
- Photography 6
- Pottery 6
- Sewing 7
- Welding 7

FOOD & WINE

- Bread & Cooking 8
- Cook with Kids! 9
- Chocolate & Candy 9
- Desserts & Icing Decorations 10
- Wine/Wine & Food Pairing 10

ENRICHMENT

- Finance & Home Biz 11
- Home & Garden 11
- Mind-Body 12
- Publishing 12
- Senior Adult 12

LANGUAGE

- American English 13
- American Sign Language 13
- Chinese 13
- French 13
- Italian 13
- Japanese 14
- Spanish 14
- Travel 15

COMPUTER

- Series 16
- Classes for 55+ 16
- Essentials 17
- Excel & Word 17
- Graphic Design 18
- SQL 18
- Apple 18

PROFESSIONAL

- CTE and CFP Certifications 19
- Customer Service Certificate 19
- Data Analysis Certificate 19
- Social Media for Business 19
- Supervision Series 20

COURSES FOR EDUCATORS 21

CAMPUS MAP 22

REGISTRATION FORM 23



ARTS

CRAFTS

Introduction to Soap Making

Janey Davies

Discover how to create skin-pampering soap the old-fashioned way using lye, fats and oils. Learn both hot and cold process soap making techniques. You will leave with about 8 bars of soap, recipes, instructions and a list of ingredient suppliers. Handmade soap makes a perfect gift.

Sa 2/11 9:00 AM - 12:30 PM CAB - Main \$55 + \$10 materials fee

“Artisan soaps and soap making have become a passion of mine. I love the way Janey combines her experience with my personal scent to make the perfect bar.”

Carol G.

Homemade Body Care Products

Janey Davies

Create your own lotions, scrubs, bath bombs, and lip balms. Learn to make affordable moisturizing products to pamper your skin. Practice your newly acquired skills by creating four full-sized products to take home along with recipes, instructions, and a list of ingredient suppliers.

Sa 2/11 1:30 PM - 5:00 PM CAB - Main \$55 + \$15 materials fee

Upholstery - Beginning

Anna Gregory

Take home a new footstool you upholstered using the tricks and techniques taught in this class. Learn the basic skills of upholstery which can be used on many projects, such as dining room chairs, benches or ottomans. Please bring 5/8 yard of medium weight upholstery fabric. You will be provided with supplies and a footstool frame. All required tools will be available for use during the class.

Sa 3/4 10:00 AM - 1:00 PM CEC 102 \$49 + \$50 materials fee

Upholstery - Intermediate

Anna Gregory

Whether you are upholstering a small or full-sized piece of furniture, the techniques are the same. Learn these techniques on a miniature, wood-frame Victorian style chaise lounge. When you finish this small project, you will be able to upholster larger ones. Materials fee includes the wooden frame, foam, use of proper tools, and a video to use at home. Please bring 1.5 yards of your own medium weight upholstery fabric.

Sa 3/18 9:00 AM - 5:00 PM CEC 102 \$175 + \$100 materials fee

New! Picture This—Paper Collage Art!

Linda McClamrock

Come play with paper and glue, creating a fun collage affixed to a wooden base. Upcoming class features this design pictured. Class size limited to assure personal attention. Come have a fun evening activity and leave with a beautiful work of art you created!

Th 2/9 6:30 PM - 8:30 PM On Campus \$35 + \$5 materials fee
Sa 3/11 10:00 AM - 12:00 PM On Campus \$35 + \$5 materials fee

DRAWING & PAINTING

Supply lists for drawing and painting classes will be provided.

Drawing for Pleasure: Basic Skills Series

Peter Barth

Drawing skills are essential for all types of artistic endeavors. Develop a rich depth of drawing skills by taking the Series, which includes Part 1 and Part 2.

Sa (5 sessions) 1/14 - 3/18 11:00 AM - 1:15 PM CEC 102 \$199

Drawing for Pleasure: Basic Skills - Part 1

Peter Barth

Learn to draw the basics, including highlights, shadows, details, and textures. You will also learn to draw a variety of exciting subjects in a series of step-by-step demos including still lifes, animals, flowers, trees, and more.

Sa (5 sessions) 1/14 - 2/11 11:00 AM - 1:15 PM CEC 102 \$109

Drawing for Pleasure: Basic Skills - Part 2

Peter Barth

Part 2 covers a variety of drawing skills and adds fascinating new techniques to your drawing repertoire! These include: drawing from still lifes and animal sculptures, capturing lighting and 3- dimensionality, learning the basics of perspective, how to draw gesture drawings of people and animals in motion, portraits, caricatures, and more! Take your drawing skills to a new level!

Sa (5 sessions) 2/18 - 3/18 11:00 AM - 1:15 PM CEC 102 \$109

Acrylic Painting – Series

Peter Barth

Bright, luminous colors, ease of use, and a variety of techniques make acrylics a versatile, creative medium. Learn about color, value, composition, lighting, perspective, realism, impressionism, and 3-dimensionality. You will have the opportunity to paint a variety of subjects. Class also covers alternative techniques such as impasto, glazing, washes, dripping, dry-brush, and scraffito.

Sa (5 sessions) 1/14 - 3/18 2:00 PM - 4:30 PM CEC 102 \$199

Acrylic Painting - Part 1

Peter Barth

Learn the painting basics: color, value, lighting, drawing, and proportion. Class covers basic brush handling techniques (blending, wet brush, dry brush, stippling) and how to paint a variety of subjects following step-by-step demos, including still lifes, birds, flowers, trees, and more.

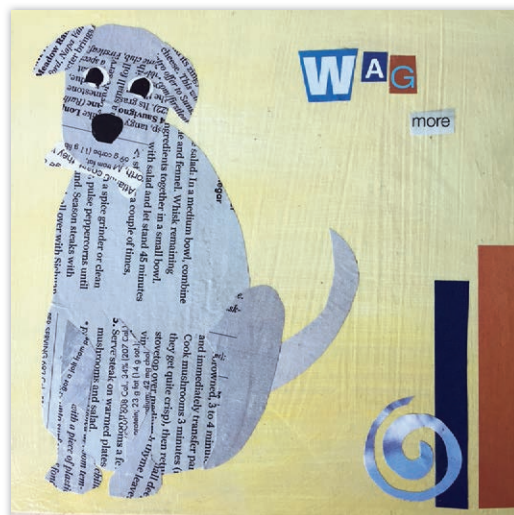
Sa (5 sessions) 1/14 - 2/11 2:00 PM - 4:30 PM CEC 102 \$109

Acrylic Painting - Part 2

Peter Barth

Learn to paint a variety of new subjects including animals, landscapes, plant life, houses, buildings, and more. Review painting basics such as color, value, lighting, proportion, and learn a variety of new brush handling techniques: impasto, glazing, washes, and sponging.

Sa (5 sessions) 2/18 - 3/18 2:00 PM - 4:30 PM CEC 102 \$109



Paper Collage Art!



New! Botanical Illustration

Peter Barth

Capture the beauty of plant life utilizing a variety of drawing and painting 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 you like. Class is open to all levels of experience.

M (4 sessions) 2/27 - 3/20 7:00 PM - 9:00 PM On campus \$99

Pastels

Peter Barth

Pastels are the purest form of artist color, made almost exclusively from pigment. Learn to layer color and create striking artworks with a palette of soft pastels at your fingertips. Discover color harmony and how to use pastels to produce dynamic, exciting pastel paintings. Gain experience capturing the effect of light, shadow, highlights, and details on an object, to create a life-like, three dimensional effect.

M (4 sessions) 1/23 - 2/13 7:00 PM - 9:00 PM On Campus \$99

Sumi Painting - Landscape

Lois Yoshida

Learn to paint stunning landscapes using ink, brush, and rice paper. The class is ideal for the first time painter or for those looking to refine their skills, and offers step-by-step, hands-on instruction. The techniques covered range from spontaneous (or splashing ink) to fine line detail and washes. Discover the elements necessary to create a landscape painting in the Sumi style with mountains, waterfalls, trees, and mist.

Su 1/15 9:30 AM - 3:30 PM CEC 102 \$75 + \$5 materials fee

Sumi Painting

Lois Yoshida

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

W (5 sessions) 1/18 - 2/2 6:00 PM - 8:30 PM CEC 102 \$115 + \$10 materials fee

MUSIC & DANCE

Community Choir

Bronwyn Edwards

Perform the finest music from a variety of styles for large choral ensemble. The choir meets one evening weekly with concert performance opportunities. No audition required. Register early, class size limited. Formal concert performance on 3/26/17. (No class 1/16, 2/20)

M (10 sessions) 1/9 - 3/20 7:00PM - 9:00 PM RSB 80 \$95

East Coast Swing - Single & Triple Time

Anita LaFranchi

Jitterbug (aka East Coast Swing) is a uniquely American dance form, and learning it is a lot of fun. Dance to Big Band, Swing, Rock 'n Roll, Country, New Wave, Blues, and Jazz. Add the spice of Triple Time Swing and Charleston dance moves into this mix and you will be able to dance to most rhythms. The more steps you learn in this versatile dance style, the more fun you will have! Both singles and couples welcome.

Tu (6 sessions) 1/31 - 3/7 7:00 PM - 8:30 PM CAB - Cafeteria \$85

Guitar - Beginning 1

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! Please bring a guitar.

W (6 sessions) 1/11 - 2/15 7:45 PM - 9:15 PM RSB 80 \$99 + \$10 materials fee

Guitar - Beginning 2

Kathy Brengle

Continue your beginning guitar skills and build upon what you already know, applying your new skills and knowledge to playing songs. Discover new techniques to help you continue your adventure and make great music with the guitar. Prerequisites: Note-reading skills & ability to play open chords and exercises.

W (5 sessions) 2/22 - 3/22 6:30 PM - 8:30 PM RSB 80 \$135 + \$10 materials fee

Ukulele - Beginning

Kathy Brengle

Start strumming and learn to play in a relaxed and fun atmosphere. Curriculum includes traditional and contemporary Hawaiian music as well as popular songs. Focus will be on learning basic strums and chords set to new songs each week. Bring your own ukulele and start making music!

W (6 sessions) 1/11 - 2/15 6:00 PM - 7:30 PM RSB 80 \$99 + \$5 materials fee

MEET KATHY BRENGLE

Kathy Brengle is an accomplished musician with a BA in saxophone performance from the University of WA School of Music. She has given private instruction for 15 years, in addition to teaching in Continuing



Education at multiple colleges. Kathy sees music as a great release for stress and a wonderful outlet for creativity and relaxation. She enjoys teaching many different skill modes. "I like to make sure EVERY student that embarks on a musical journey with me sees measurable progress each week, regardless of their skill at the onset."



PHOTOGRAPHY

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

New! Digital Camera Overview

Ray Pfortner

Don't know what all the buttons on your digital camera do? Want simple tips to take a more compelling picture? This basic, 2-hour overview will help you have more confidence, take better pictures, and learn your way around the camera.

W 1/18 6:30 PM - 8:30 PM OLY 102 \$35

Digital Camera Series - Level 1

Meredith Blanche

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

Sa (3 sessions) 2/4 - 2/18 9:00 AM - 1:00 PM OLY 102 \$175

Digital Camera - Level 1 - Get to Know Your Camera **Meredith Blanche**

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 in this in-depth class.

Sa 2/4 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Level 1 - Take Great Photos **Meredith Blanche**

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 2/11 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Level 1 - Getting Out of Auto Mode **Meredith Blanche**

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

Sa 2/18 9:00 AM - 1:00 PM OLY 102 \$65

New! Intro to Video Production with

Adobe Premiere Pro CC

Meredith Blanche

Learn how to make stunning videos using the latest professional video editing software. This two-day workshop will include using still images, titles, video and audio transitions, blending multiple video tracks and green screening.

Su (2 sessions) 3/12 - 3/19 9:00 AM - 12:00 PM OLY 102 \$115

New! Photographic Composition

Ray Pfortner

Ever wonder what makes a great photograph? It is not the equipment nor even the photo opportunities that come along, but the eye of the person behind the camera. Explore how to sharpen your visual literacy, and how to design a photograph rather than just "taking" one. The class includes one assignment and one group location shoot. For all skill levels using any digital camera, point and shoot or digital SLR, and also geared for visual artists who use photography for artist reference or as an element in collage or mixed media.

Su (3 sessions) 1/22 - 2/5 1:00 PM - 4:00 PM On campus \$175

POTTERY

Materials fee paid at registration for all pottery classes.

Intro To Pottery

Staff

Explore clay and create your own art! Spend five sessions with us for an introduction to pottery through a variety of techniques--handbuilding to beginning wheel. The only prerequisite is your own curiosity and willingness to try something new.

Tu (5 sessions) 3/21 - 4/18 6:00 PM - 9:00 PM RAH 111 \$125 + \$30 materials fee

Daytime Pottery & Handbuilding

Bethany Woll

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

Tu (10 sessions) 1/10 - 3/14 10:00 AM - 1:00 PM RAH 111 \$165 + \$45 materials fee

Pottery - Level 2

Miki Willis

This class introduces new forms and techniques to expand your throwing and decoration skills. Prerequisite: Ability to throw a cylinder.

Th (10 sessions) 1/12 - 3/16 6:00 PM - 9:00 PM RAH 111 \$165 + \$45 materials fee

Saturday Pottery Studio

Miki Willis

Geared to students with intermediate pottery skills, this continuing course covers construction and decoration techniques needed to create a wide variety of projects in clay. Prerequisite: Beginning Wheel Throwing or Handbuilding.

Sa (10 sessions) 1/14 - 3/18 9:30 AM - 12:30 PM RAH 111 \$165 + \$45 materials fee

Saturday Pottery Studio Intermediate Wheel Throwing

Miki Willis

This intermediate class is for students with an understanding of basic wheel throwing techniques. Weekly demos will introduce new forms and techniques that expand throwing expertise. Prerequisite: Beginning Wheel Throwing Pottery.

Sa (10 sessions) 1/14 - 3/18 1:30 PM - 4:30 PM RAH 111 \$165 + \$45 materials fee



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SEWING




FREE! How to Buy a Sewing Machine or Serger **O’Lisa Johnson**
Whether you’re a first-time machine buyer or want to upgrade, with so many sewing machine models to choose from, how do you know which one is best for you? Attend this workshop to learn what you need to know before purchasing a sewing machine or serger. Reference materials provided.


W 1/18 6:30 PM - 8:30 PM On Campus FREE

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. Leave class with projects sewn from each of the following categories: apparel, home decor, and crafts. Fabrics and patterns provided that you get to keep. Please bring a working sewing machine. Also, see the supply list for what else to bring.


Sa (4 sessions) 1/21 - 2/11 9:00 AM - 2:00 PM OLY 105 \$125 + \$15 materials fee

Sewing Beyond the Basics  **O’Lisa Johnson**
Sew fashionable apparel and home décor items featuring buttonholes, trim, zippers and more. Fabrics and patterns provided that you get to keep. Please bring a working sewing machine. Also, see the supply list for what else to bring.

Sa (2 sessions) 3/11- 3/18 9:00 AM - 4:00 PM OLY 105 \$89 + \$20 materials fee

Serging Made Simple  **O’Lisa Johnson**
Discover how to use your serger to create professional finishes for your projects. Learn to thread your serger and create seams used in garment construction and craft projects. A reference notebook and project fabric will be provided. Please bring a working serger. Also, see the supply list for what else to bring.

Sa 2/25 9:00 AM - 2:00 PM On Campus \$55 + \$15 materials fee

Serging With Knits  **O’Lisa Johnson**
Put your serging know-how to use completing a comfy sweatshirt in class! Personalize it using stitches from your own serger. Fabric and pattern kit provided that you get to keep. Please bring a working serger. Also, see the supply list for what else to bring.

Sa 3/4 9:00 AM - 3:00 PM On Campus \$65 + \$20 materials fee

WELDING

Welding - Beginning Ornamental Steel

Mimi Riley

Do It Yourself! Create and take home your own steel sculpture or small project. Learn basic fabrication and hand bending techniques used to make wrought iron elements, while focusing on low-tech processes and simple tools.

Sa, Su (2 sessions) 1/21 - 1/22 10:00 AM - 2:00 PM Off Campus \$155 + \$70 materials fee

Fr, Sa (2 sessions) 2/17 - 2/18 Fri-5:00PM - 9:00 PM & Sat-10:00AM - 2:00 PM Off Campus \$155 + \$70 materials fee

“ It is amazing how much you learn and do in one weekend. Mimi guides and teaches you so well. ”

– Mary Kay A.



“ The art created by the intersection of heat and metal is simply amazing. It’s like having super powers!! ”

– Kathi J.

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



FOOD & WINE

BREAD

New! Flatbread

Warm up your Winter with a flavorful flatbread and soup! Learn to make this bread quickly and easily using minimal ingredients, adding herbs, garlic, spices, and more to suit your culinary palette. Pair with a bowl of hot soup for a meal at the end of class. Leave with bread, recipes, and lots of options for pairing flatbread with other foods to enjoy a hearty meal at home with friends and family on cold Winter nights.

W 1/25 6:00 PM - 8:30 PM PBA 106 \$35 + \$10 materials fee

In Park

Breadmaking for Beginners

An introduction to the world of dough. This class is designed for the "non-baker" who wants to make that freshly baked home-made bread using the "slow-fermentation process." Learn the role each ingredient plays and universal techniques for making great dough. Leave with loaves of bread and recipes.

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

In Park

Artisan Breadmaking Workshop

Take your breadmaking to the next level. Learn how to mix a variety of doughs for great-tasting, rustic, hard-crust breads such as baguettes and more. Learn to pair these with many food items and duplicate this process using your oven at home.

Sa, Su (2 sessions) 3/4 - 3/5 10:00 AM - 3:00 PM PBA 106 \$125 + \$35 materials fee

In Park

COOKING

New! Become a More Confident Cook!

Karen Binkhorst

Learn to create a satisfying meal from your pantry without using any recipe at all. Gain knowledge of how to approach cooking a meal with confidence. Each class will focus on one or more professional culinary methods and techniques such as knife skills, sautéing, roasting, braising, soup and sauce cookery. We will use traditional and modern American, European and Asian Pacific influenced recipes that highlight use and importance of these skills. Open to all levels.

Tu (4 sessions) 2/21 - 3/14 6:00 PM - 8:30 PM CAB - Main \$145 + \$45 materials fee

Cut Like A Chef - Level 1

Karen Binkhorst

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

Tu 1/24 6:00 PM - 8:30 PM CAB - Main \$45 + \$10 materials fee

Cut Like a Chef - Level 2

Karen Binkhorst

Enhance your kitchen confidence with this advanced cutting class. Learn to fillet fish, cut up a whole chicken, slice meat and more. Learn practical applications of professional cutting techniques.

Tu 2/7 6:00 PM - 8:30 PM CAB - Main \$45 + \$15 materials fee

New! Classic Louisiana Gumbo

Matthew DiMeo

Learn how to make delicious, authentic Louisiana gumbo. The secret to great gumbo starts with the roux, a mixture of flour and oil that's cooked until it turns dark brown and smells of deeply toasted nuts. After that, it's just a matter of stirring in the "holy trinity" (an aromatic mixture of chopped onions, bell pepper and celery), stock, Andouille sausage, and a few other ingredients, letting it simmer for an hour, then adding the seafood right before serving. The perfect dish for any Mardi Gras buffet. *(Materials fees paid at time of registration.)*

W 2/15 6:00 PM - 8:30 PM CAB - Main \$45 + \$7 materials fee

New! Ravioli 101

Matthew DiMeo

Boost your gourmet cooking repertoire by learning to make homemade ravioli. Master the basic techniques of making this delicious stuffed pasta. Learn how to make fresh sheets of pasta from scratch, prepare delicious fillings, stuff and seal the ravioli, and make sauces to top them off. Then sit down and enjoy what you've made. Buon appetito! *(Material fees paid at time of registration.)*

W 2/1 6:00 PM - 8:30 PM CAB - Main \$45 + \$7 materials fee

New! Shellfish 101 - Mussels & Oysters

Matthew DiMeo

Come learn about these exquisite, delectable shellfish and how to use them to add variety and nutrition to any menu. Discover what to look for when purchasing fresh mussels and oysters, and learn the basic skills for properly preparing and serving these tasty bivalves in this dynamic, informative class. At the end, enjoy tasting what you have prepared. *(Material fee paid at time of registration.)*

W 3/1 6:00 PM - 8:30 PM CAB - Main \$45 + \$10 materials fee

Sushi Roll Basics

Fumiko Kurose-Bretzke

Learn the basics of making perfect Sushi Rice and beautiful Maki Rolls in this hands-on class. Along with basic vocabulary and etiquette, you will leave with the ability to create the tasty Sushi you love right at home. All food and supplies are provided.

W 2/8 6:30 PM - 9:30 PM CAB - Main \$45 + \$15 materials fee

MEET CHEF MATTHEW DIMEO



Chef Matthew DiMeo began his culinary career working as a bread baker at the renowned Italian restaurant DeFazio's in his hometown of Wichita, Kansas. Looking to broaden his experience, Matt moved to Seattle and honed his cooking and managerial skills at various local restaurants. But he always knew that his true calling was teaching so he recently joined the faculty of the culinary department at South Seattle.

COOK WITH KIDS!

New! Chocolate Class With Kids!

Steve Popplewell

Spend a delicious afternoon with lead Theo chocolatier Steve Popplewell exploring the world of chocolate. In this hands-on class, you and your child will learn to make hand-rolled and piped ganache truffles including making the ganache, a whipped filling of chocolate and cream, rolling, and dipping into tempered chocolate. After practicing dipping and decorating truffles, you'll leave with ideas for home truffle making and a bag of chocolate truffles! This class is open to children 9 years of age and older; each child must be accompanied by an adult partner. *(Materials fee paid at time of registration.)*

Su 1/29 1:30 PM - 3:30 PM PBA \$45 + \$10 materials fee

New! Let's Make Fresh Pasta!

Paola Querzoli

Making your own pasta is an easy and fun way to introduce children to the joy of cooking. Pasta-making is a bit like a kid's project: mixing flour and eggs together into a supple dough, rolling it out, and cutting or forming it into shape. In this hands-on class, you and your child will learn the basics of making a delicious potato pasta, Gnocchi (a favorite of Northern Italian cuisine), from start to yummy finish. This class is open to children 10 years of age and older; each child must be accompanied by an adult partner.

Sa 3/11 10:00 AM - 12:30 PM CAB - Main \$55 + \$10 materials fee

New! Let's Make Pizza!

Paola Querzoli

It's never too early to introduce kids to cooking. Learning to make pizza is a great way to introduce your child to basic cooking skills, to teach good food-handling habits, and experience the thrill of working in a professional kitchen. In this hands-on, fun-focused class, you and your child will learn how to make dough, prepare and bake a pizza, from start to delicious finish. This class is open to children 10 years of age and older; each child must be accompanied by an adult partner.

Sa 3/11 10:00 AM - 12:30 PM PAB 106 \$55 + \$10 materials fee



*Share time in the kitchen with a child!
New classes just for kids and their adult partner.*

MEET SUZANN VAUGHN

Suzann Vaughn's study of culinary arts at South Seattle College led her to an opportunity at Theo Chocolate in Seattle, where she has mastered the skill of ganache making, caramel production, and artisan chocolate hand-tempering. She is also responsible for introducing a number of specialty products to the company. Outside of her chocolate wizardry Suzann is also a talented baker and has a passion for world travel.



CHOCOLATE & CANDY

New! Chocolate Box and Truffles for Valentine's Day **Bill Fredericks**

Surprise the chocolate lover in your life with a unique, colorful box made out of chocolate, filled with two varieties of truffles - all made by you! Start by sculpting and personalizing the box, then make tasty truffles by hand.

Su 2/12 1:00 PM - 4:30 PM PBA 103 \$59 + \$10 materials fee

Chocolate Truffle Making

Bill Fredericks

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

Sa 3/18 10:00 AM - 1:30 PM PBA 103 \$59 + \$10 materials fee

New! Candy Making

Suzann Vaughn

Don't be afraid of cooking sugar! Learn to make Spanish nougat (taffy-like traditional Spanish candy), yummy marshmallows and peppermint patties made with fondant. Class also includes a demonstration of table tempering chocolate and hand dipping of the confections in chocolate. This interactive class is taught by an award-winning Theo Chocolate confectioner and chocolatier.

Sa 3/11 1:00 PM - 4:00 PM PBA 102 \$39 + \$8 materials fee



DESSERTS & ICING DECORATIONS

Cake and Ice Cream, Anyone?

Suzann Vaughn

Learn to make a real red velvet cake (using red beets instead of food coloring), chocolate sorbet, and a classic buttery toffee that can be added to ice cream or dipped in chocolate. Class also includes a demonstration of table tempering chocolate. This interactive class is taught by an award-winning Theo Chocolate confectioner and chocolatier.

Sa 2/25 1:00 PM - 4:00 PM PBA 102 \$39 + \$8 materials fee

Cake Decorating - 1



Jeanine Garcia

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

M (3 sessions) 2/27 - 3/13 6:00 PM - 8:30 PM PBA 102 \$85 + \$15 materials fee

Cookie Decorating - Custom Cookies



Jeanine Garcia

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

Th 1/26 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 materials fee

Cupcake Decorating - Flowers & Borders



Jeanine Garcia

Discover how to pipe great flowers and borders in buttercream to give that perfect finishing touch to your cupcakes. Flower decorations include Sweet Pea, Primrose, Rosebud, Half Rose, and Sunflower. Learn to finish borders with Dot, Bead, Shell, Rosette, and Zig-Zag.

Th 2/9 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 materials fee



WINE AND WINE & FOOD PAIRING

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. Tastings each session.

Tu (3 sessions) 1/24 - 2/7 6:00 PM - 9:00 PM On campus \$99 + \$21 materials fee

Wine Tasting Primer: Sight, Smell, Taste



Dieter Schafer

Learn how to taste wine knowledgeably and accurately describe what you are tasting. Sommelier Dieter Schafer introduces you to wine types, grapes, varietals, and wine regions of the world, as well as the basics of reading a wine label. Gain hints for smart buying, proper storing and aging. Also included is discussion of wine-and-food pairing: what matches well, what doesn't, and why. Tastings each session.

Tu (3 sessions) 2/28 - 3/14 6:00 PM - 9:00 PM JMB 140 \$99 + \$21 materials fee



New! Wine & Food Pairing - Series

Tom DiStefano & guests

Increase your knowledge of wines from three popular wine producing regions, Italy, Spain and Southern France. Gain basic principles and tips for delicious food and wine pairing. The perfect pairing enhances both the food and wine! This Series also helps you knowledgeably buy wine for your meals, as well as for parties, guests and gifts. Classes co-sponsored with the West Seattle Cellars.

F (3 sessions) 2/10, 2/24, 3/10 6:00 PM - 8:30 PM NWWA 109 \$109 + \$15 materials fee for each class

New! Wine & Food Pairing - Italy



Tom DiStefano

Explore the world of Italian wines and food with a tasting tour led by one of the partners in West Seattle's fine wine shop, West Seattle Cellars. You'll have the opportunity to taste a variety of wines from Italy's 20 provinces, and to experience for yourself how well each wine pairs with some of the most common and popular Italian meats, cheeses, vegetable dishes, and desserts. Italy is home to over 3,000 different grapes, grown in a variety of different climates and soils, and this class offers you a solid introduction to Italian wine regions and varietals.

F 2/10 6:00 PM - 8:30 PM NWWA 109 \$39 + \$15 materials fee

New! Wine & Food Pairing - Southern France



Tom DiStefano & guest

The south of France has become one of the most important wine regions in the world, from the roses of Provence to the famous reds and whites of the Rhone Valley, and the everyday pleasures of the wines of the Languedoc. Here's your chance to taste a variety of wines from these regions and learn how to match them with the foods you'll find in regional cafes. Your guide will be an expert in French wine and longtime sommelier at several of Seattle's leading restaurants.

F 2/24 6:00 PM - 8:30 PM NWWA 109 \$39 + \$15 materials fee

New! Wine & Food Pairing - Spain



Tom DiStefano & guest

Spanish food has become very popular in Seattle, with many new restaurants offering authentic Spanish meals. Come taste wines from a variety of Spanish regions, paired with classic Spanish appetizers, fish, meats, and cheeses. The class will be led by a Seattle-based importer of Spanish wines and specialty foods who regularly conducts wine dinners at restaurants in West Seattle. If you're planning a trip to Spain, this is a perfect introduction to the wine and cuisine you'll encounter.

F 3/10 6:00 PM - 8:30 PM NWWA 109 \$39 + \$15 materials fee

ENRICHMENT

FINANCE & HOME BIZ



New! Investment Basics:

Finding Your "Inner Investor"

Miles Goodwin

This course introduces the various aspects of investing, assisting you in determining your personal risk tolerance, and helping you find your "inner investor." Learn about basic investment concepts and determine which methodology works best for you. No prior financial/investing experience or accounting background is needed. Some basic accounting concepts for investors will be covered. Handouts and a reading list of suggested books will be provided.

Tu (8 sessions) 1/24 - 3/14 6:30 PM - 8:30 PM OLY 202 \$159 + \$10 materials fee

New! Landlording 101

Gretchen Bear

The prospect of being a small-time landlord can be daunting. Learn the ins and outs of what to expect and how to attract good tenants from a landlord with over 15 years of experience. Class emphasizes the importance of good tenant relations to ensure success.

Sa 3/4 10:00 AM - 2:00 PM OLY 103 \$59

Work-at-Home Jobs for Real People!

Bethany Mooradian

Learn legitimate ways to supplement your income. Discover marketing tricks used by the scammers. Receive information on over 140 legitimate companies that hire at-home workers. Leave with more than 170 resources on how to make extra income from home. Course fee includes book with listings (a \$25 value). Basic Internet and email skills required.

Th 2/2 6:30 PM - 9:30 PM On Campus \$49



FREE! Welcome to Medicare

Staff from SHIBA

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

Sa 2/4 9:30 AM - 11:30 AM OLY 206 Free



HOME & GARDEN

Basic Carpentry & Woodworking

Peter Marx

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

Th (3 sessions) 2/9 - 2/23 2/9-6:00 PM - 9:30 PM & \$135 + \$40
2/16, 2/23 6:00 PM - 9:00 PM Univ. of WA campus materials fee

Hands-On Home Repair and Maintenance

Peter Marx

Through hands-on techniques, learn a variety of home improvements and maintenance skills. Emphasis on hand and power tool selection, operation and personal safety, kitchen and bath remodels, electrical, plumbing, wall repair, materials and methods, home security and weatherization.

M (3 sessions) 1/23 - 2/6 6:30 PM - 9:00 PM LHO 3 \$105 + \$40 materials fee

How to Hire and Work with Your Remodeling Contractor

Peter Marx

Planning on a remodeling project but don't know which way to turn? Then this is the class is for you. This class will consider both homeowners' and contractors' issues. Learn what comes first, second, third and how to establish a project budget, as well as how to get bids based on plans and specifications. Discover how a house is put together so that you can communicate with any contractor with ease and confidence.

W 2/22 6:30 PM - 8:30 PM LHO 3 \$29

Introduction to Landscape Design

Blair Constantine

This popular class is newly expanded and now offered as a two-day course. Why come home to a barren lawn and drab plantings when you could be greeted by your own beautiful oasis? Learn the secrets professionals use to create landscapes that are functional, ecologically beneficial and aesthetically pleasing. Employing slides, lecture and handout materials, you'll learn both design theory and practical tips for transforming your yard into a lovely, welcoming space.

W (2 sessions) 1/25 - 2/1 7:00 PM - 9:15 PM LHO 2 \$55



MIND-BODY

Feldenkrais - Awareness Through Movement



Beth Cooper

The gentle, playful movement explorations of the Feldenkrais Method® are designed to improve your self-organization, expand your self-image, and fan your creative spark. Whether you're sitting at the computer, working in your garden, learning how to tango, or preparing for ski season, the Feldenkrais Method® can help decrease pain while increasing agility, balance, and energy. These lessons are for everyone, regardless of your movement skill and experience. No class 2/18, 3/4.

Sa (7 sessions) 1/21 - 3/18 9:00 AM - 10:00 AM MPB 5

\$99

MEET BETH COOPER

Beth Cooper's teaching is enriched by a thorough knowledge of anatomy and movement, honed during 17 years' experience as a physical therapist. Her work is also informed by creativity and playfulness developed over a 30+ year career as a performing artist, and by her enjoyment of her own physical endeavors—including canoeing, hiking, biking, dancing, singing, and aerial acrobatics.



New! Mindfulness Practice - A Place of Calm

Danielle Sewell

Each day you have many competing demands on your time and energy, and it can be hard to find the space to take a breath and recharge. What if there was a simple practice you could do to create that space? Across the country, more and more people are turning to mindfulness to improve their sense of well-being. Mindfulness practices can help decrease stress, enhance memory and focus, and strengthen one's ability to deal with challenges. Discover practical tools for daily use to facilitate calm at work and home.

Th (6 sessions) 1/26 - 3/2/2017 6:30 PM - 8:00 PM OLY 204

\$120

New! Mindfulness Tools You Can Use

During the Workday

Danielle Sewell

This one-session class introduces you to the concept of mindfulness, and offers practical tools and exercises that you can use to recharge during your day. The exercises are simple, short and can be used at the office or at home.

Tu 3/14 9:00 AM - 11:00 AM OLY

\$35

QiGong - Health of Body, Mind and Spirit

Viola Brumbaugh

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

W (10 sessions) 1/11 - 3/15 6:45 PM - 7:45 PM CEC 101

\$130

Tai Chi for Beginners - Yang 24

Viola Brumbaugh

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

W (10 sessions) 1/11 - 3/15 5:30 PM - 6:30 PM CEC 101

\$130

PUBLISHING

New! Beginner's Guide to Getting Published

LeeAnn Krusemark

This class offers an introduction to the world of freelance writing. Topics to be covered include: finding the right publisher, manuscript submission tips, and how to write effective cover letters.

Th 3/9 6:00 PM - 8:00 PM On campus

\$39 + \$20 materials fee

New! Guide to Getting Published and Self-Publishing Options

LeeAnn Krusemark

This dynamic class deals with the pros and cons of self-publishing, including print-on-demand and e-publishing. Leave class with a rated list of 50 self-publishing companies. This class combines Beginner's Guide to Getting Published and Self-Publishing Options.

Th 3/9 6:00 PM - 9:00 PM On campus

\$55 + \$30 materials fee

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 former president of the Seattle Genealogical Society.

F (10 sessions) 1/6 - 3/10 9:30 AM - 11:30 AM CEC 102

\$61.74

World War I's Results: 1914 - 1920's

James Lockerbie

Why did a conflict that its participants thought would end in a few weeks drag on for more than four traumatic years? Why did the United States declare its neutrality, then join the Allied side in April, 1917? Why did the Allies win the war? What were its effects on the United States? On Europe and the World? Through lectures, discussions, and motion pictures we will try to answer these questions.

F (10 sessions) 1/6 - 3/7 10:00 AM - 12:15 PM Off Campus

\$61.74



LANGUAGE

See www.LearnatSouth.org or call 206-934-5339 for language textbook information.

AMERICAN ENGLISH

American English - Building a Powerful Vocabulary **Peter Whelan**

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

Tu (4 sessions) 2/21- 3/14 6:00 PM - 8:30 PM OLY \$95

ASL

American Sign Language (ASL) 1 **Loretta Watanabe**

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

Th (5 sessions) 1/12 - 2/9 6:00 PM - 7:30 PM OLY 206 \$75

American Sign Language (ASL) 2 **Loretta Watanabe**

Continue to develop vocabulary, facial expressions, and receptive skills to increase your communication. Additional cultural information will be supplied. Prerequisite: ASL 1. (No class 2/23.)

Th (4 sessions) 2/16 - 3/16 6:00 PM - 7:45 PM OLY 206 \$75

CHINESE

Mandarin Chinese for Fun **Nancy Mar**

The class covers the basic knowledge about the language, the country, the people, and the culture. Learn basic daily conversational skills on various topics including: Greetings & self-introductions, shopping, getting around in China, business etiquette, going to restaurants, sightseeing, transportation, making reservations, purchasing tickets, numbers, survival language expressions, and much more.

Sa (8 sessions) 1/21 - 3/11 10:30 AM - 12:30 PM OLY 103 \$145

FRENCH

French 1 **Staff**

Learn French at your own pace in a fun and relaxing setting. Develop your vocabulary and useful expressions you will need when encountering different situations while traveling in a French-speaking country. Perfect choice for those with little or no background in the French language. No class 2/20.

M (8 sessions) 1/23 - 3/20 6:00 PM - 8:00 PM OLY 103 \$145

French 2 **Robert Gloster**

Increase your knowledge of the French language including speaking, grammar and vocabulary. Expand your conversation skills in informal, supportive small group atmosphere. Concentration will be on oral use of the language in dealing with everyday situations.

W (8 sessions) 1/18 - 3/8 6:00 PM - 8:00 PM OLY \$145

New! French 3 **Staff**

Continue to increase your French vocabulary and expand your conversation skills. Prerequisite: French 2 or equivalent.

Th (8 sessions) 1/19 - 3/9 6:00 PM - 8:00 PM OLY 105 \$145



Beginning Conversational French **Amy Page**

Discover how easy it can be to learn common words and phrases for both leisure and business travel.

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$109

ITALIAN

Italian 1 **Martina Stoewer**

Join us for this beginning class that introduces you to essential grammar, correct pronunciation and modern practical vocabulary. Explore the Italian culture and language in a relaxed and informal atmosphere to begin to formulate conversations in Italian!

W (8 sessions) 1/25 - 3/15 6:15 PM - 8:15 PM OLY 111 \$145

Italian 2 **Josefina Moschella**

Increase your knowledge of the Italian language including speaking, grammar and vocabulary! Emphasis will also include oral practice with conversation on cultural elements.

W (8 sessions) 1/18 - 3/8 6:10 PM - 8:10 PM OLY 111 \$145

MEET LORRETTA WATANABE

Loretta Watanabe has been teaching American Sign Language (ASL) in high schools and colleges for 21 years. An inspiring, dedicated teacher, she is well-equipped to share her passion for the unique expressiveness and beauty of American Sign Language.



Italian 6

Advanced Italian for students who have had six quarters of Continuing Education Italian or equivalent experience.

Tu (8 sessions) 1/17 - 3/7 6:40 PM - 8:40 PM OLY 111 \$145

Josefina Moschella

Italian Da Capo

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

Tu (8 sessions) 1/17 - 3/7 4:30 PM - 6:30 PM OLY 111 \$145

Josefina Moschella

Italian Parliamo

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

W (8 sessions) 1/18 - 3/8 4:00 PM - 6:00 PM OLY 111 \$145

Josefina Moschella

Instant Italian

Learn Italian from the comfort of your home in this fun and enjoyable online course.

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$109

Robert Bertoldi

JAPANESE

New! Japanese for Travelers

Planning a trip to Japan? Optimize your experience by learning the basic language skills you need to navigate public transportation, shopping and dining, while focusing on the culture, etiquette and regions of Japan.

M (4 sessions) 1/23 - 2/13 6:30 PM - 8:30 PM OLY 102 \$85

Janelle Cook

Conversational Japanese

Whether you want to learn conversational Japanese for travel or just for fun, you'll find this course makes it easy and enjoyable for beginners to master the essentials of the Japanese language.

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$109

Ririko Hayashi

SPANISH

Spanish for Fun and Travel

Planning a trip to a Spanish speaking country or want to learn more about Spanish culture and language? This class emphasizes speaking and comprehension at the novice level. Learn about cultural, historical and social points of interests. Practice useful phrases, vocabulary, basic verb conjugation and pronunciation. No class 2/20.

M (8 sessions) 1/23 - 3/20 6:00 PM - 8:00 PM OLY 204 \$145

Sally Andrews

Spanish 1

Gain the very basic aspects of the language. Emphasis is on practice, confidence building and language topics including introductions, people, places, work, and food. Class focuses on improving speaking and listening with some attention to basic grammar such as present tense. Short texts are introduced for reading, and as prompts to begin writing basic sentences. By the end of the course, you will be able to apply the above information in structured environments.

W (8 sessions) 1/25 - 3/15 6:00 PM - 8:00 PM OLY 206 \$145

Ryan Judge

Spanish 2

Continue your introduction to the language and focus on improving speaking and listening skills. Emphasis is on practice and confidence building. Grammar points include: review of the present tense and future tense using "going to" and introduction to the past tenses. Texts are introduced for reading practice and to prompt discussion and practice writing short paragraphs.

Th (8 sessions) 1/19 - 3/9 6:00 PM - 8:00 PM OLY 103 \$145

Ryan Judge

Spanish 3

Further your Spanish conversation skills in an informal, supportive setting. Class includes an opportunity for Spanish conversation and time to watch and discuss Spanish-language movies. Prerequisite: Spanish 2 or equivalent experience.

Tu (8 sessions) 1/17 - 3/7 6:00 PM - 8:00 PM OLY 103 \$145

Ryan Judge



Speed Spanish

Learn six easy recipes to glue Spanish words together into sentences, and you'll be engaging in conversational Spanish in no time.

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$109

Dan Mikels



Speed Spanish II

Follow-up to our popular Speed Spanish course. Several new recipes help you continue building fluency

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$109

Dan Mikels



Spanish in the Classroom

Learn the essential Spanish for teachers so you can communicate effectively with your Spanish-speaking students and parents. Price includes 24 clock hours if successfully completed.

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$109

Tara Bradley Williams



Spanish for Law Enforcement

Master the fundamentals of the Spanish language by practicing basic conversational skills and learning essential Spanish terminology for law enforcement situations.

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$109

Tara Bradley Williams



Spanish for Medical Professionals

Learn medical Spanish quickly and easily, honing your basic conversational skills and mastering key healthcare words and phrases.

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$109

Tara Bradley Williams

MEET RYAN JUDGE

Ryan Judge earned a Master's Degree in Latin American Studies and has spent extensive time in Mexico. He shares: "With each class I teach, I get a chance to travel vicariously to Latin America, sharing my experience of language, customs, and culture. Traveling is the best way to experience other cultures."





TRAVEL

Solo Women Travelers

Janelle Cook

There are more options for the solo woman traveler than the dreaded singles cruise! Traveling on your own can seem intimidating, but not once you learn the skills to choose your destination wisely, you will be able to travel safely and enjoyably. Find out how to meet like minded solo travelers at your destinations. This course is all about women traveling on their own, and on their own terms.

Sa 2/4 10:00 AM - 12:00 PM OLY 100 \$29

Travel Photography for the Digital Photographer

Learn the tricks and techniques digital photographers need to capture scenes from around the world and bring them home.

Start dates: 12/14, 1/18, 2/5, 3/15 – 6 weeks Online www.ed2go.com/southsea \$109

Travel Writing

Profit from your experiences in exotic lands (or your own backyard) by learning how to write and sell travel articles and books.

Start dates: 12/14, 1/18, 2/5, 3/15 – 6 weeks Online www.ed2go.com/southsea \$109



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

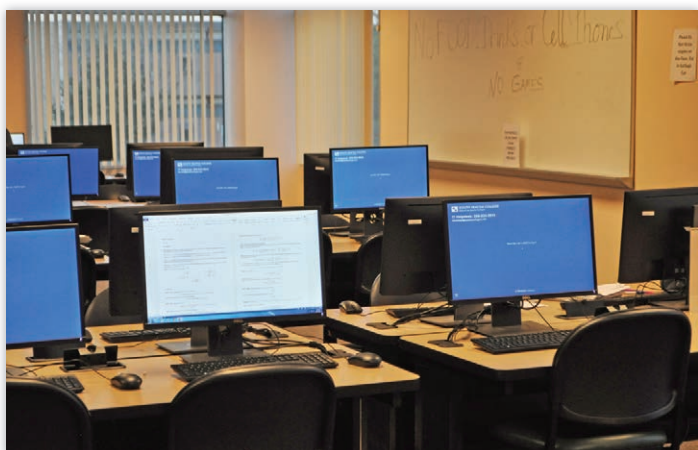
Over 300 courses to choose from starting at just \$109.

“ Online classes are often viewed with skepticism. The 24/7 convenience overrides this. But beyond convenience, I gain insights on how to improve my teaching skills so I can better relate to my students. I have taken 5 online classes including “Teaching Students with ADHD.” This class has been particularly helpful in providing a better understanding, coping skills, and talking points for my students and in my own home! ”

– Katie H.

(Katie received clock hours for these classes.)





COMPUTER

SOUTH SEATTLE COLLEGE ADVANTAGE

- Classes taught using Windows 7 Operating System
 - Most onsite Microsoft application classes will be taught using Office 2013 or 2016.
 - Books for Microsoft Office 2013 classes included.
 - Clock hours and CEUs are available for all computer classes
- Additional computer classes available online for Microsoft Office and Mac - see www.ed2go.com/southsea for more information.

FREE! Computer Training Preview

Jesse Braswell

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

Tu 1/10 6:00 PM - 7:00 PM OLY 104 FREE

SERIES

Computer Series - Level 1

Jesse Braswell

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

Tu, Th (7 sessions) 1/17 - 2/7 6:00 PM - 9:00 PM OLY 104 \$325
M, W (7 sessions) 2/27 - 3/20 6:00 PM - 9:00 PM OLY 104 \$325

Computer Series - Level 2

Jesse Braswell

This Series is for working professionals in a business or home office setting. It is designed to keep your computer skills competitive. For the most skills, greatest choice and best savings, take this selection of Microsoft Office classes. Basic computer experience needed. The Series includes: Level 2 Word and Excel, and Basic PowerPoint. All books included in price.

Th, Tu (7 sessions) 2/9 - 3/2 6:00 PM - 9:00 PM OLY 104 \$325

Excel 2013 - Immersion Series

Jesse Braswell

Here is your chance to learn hands-on about virtually every aspect of Microsoft's Excel spreadsheet program. MS Excel is one of the most powerful computer tools at our finger tips and most people only use a fraction of the program's capacity. Increase production and reduce time completing complex and simple reports. Three consecutive Saturday classes will cover Excel 2013 Level 1, Level 2, and Level 3 under the skillful guidance of our Microsoft expert. Take the Series for a savings. All books included in price.

Sa (3 sessions) 2/25 - 3/11 9:00 AM - 4:30 PM OLY 104 \$325

CLASSES FOR 55+

Daytime! Computer Basics - Series

Jesse Braswell

Learn to make the most of your computer. This Series covers fundamental skills for using your computer and keeping it safe: Know Your Keyboard, Making the Most of Internet Email and Keep Your Computer Healthy. Come to the College before class for a delicious and affordable lunch at Café Alki or Alhadeff Grill. See Cont. Ed website for specials.

Tu (3 sessions) 1/31 - 2/14 1:00 PM - 3:00 PM OLY 203 \$75

Daytime! Know Your Keyboard

Jesse Braswell

Learn the basic key functions and how to use them to improve computer efficiency, send your computer commands, and more. This is a great class to take before any computer classes.

Tu 1/31 1:00 PM - 3:00 PM OLY 203 \$29

Daytime! Make the Most of Internet Email

Jesse Braswell

Learn to use email as an effective communication tool. Discover email etiquette and the dos and don'ts experts agree are the best ways to organize, write, and get results using email.

Tu 2/7 1:00 PM - 3:00 PM OLY 203 \$29

New! Daytime! Keep Your Computer Healthy

Jesse Braswell

Learn what you need to know to keep your computer, laptop, and smartphone healthy and safe. This class will cover the basics of cybersecurity (anti-virus software protection, firewalls, malware, phishing, etc.), and what to do about all those software and application update notices you receive.

Tu 2/14 1:00 PM - 3:00 PM OLY 203 \$29

Daytime! Getting the Most Out of Your Online Time - Series

Jesse Braswell

Be more efficient with your use of the Internet! Gain tips and tricks for surfing the Internet and find out about the many social media options that are available online.

This series includes: Surfing Successfully on the Internet and Overview of Social Media.

Tu (2 sessions) 2/21 - 2/28 1:00 PM - 3:00 PM OLY 203 \$49

Daytime! Surfing Successfully On The Internet

Jesse Braswell

Learn the ins and outs of surfing the Internet. Are you tired of all the confusion when you go to search for information? This hands-on class gives you the tools to find what you want on the Internet, teaches you how to use the most effective search engines for the task, and familiarizes you with e-mail techniques to help you communicate online. Discover the wealth of information and resources available to you on the Internet and create a free e-mail account.

Tu 2/21 1:00 PM - 3:00 PM OLY 203 \$29

New! Daytime! Overview of Social Media

Jesse Braswell

Learn the basics of the Internet's most popular social media platforms: Facebook, Twitter, Pinterest, Instagram, and Snapchat. Discover tips and secrets for effective use of these ubiquitous applications on your computer, laptop, and smartphone.

Tu 2/28 1:00 PM - 3:00 PM OLY 203 \$29



ESSENTIALS

Basic PowerPoint 2013

Jesse Braswell

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

Sa	2/11	9:30 AM - 3:30 PM	OLY 104	\$135
Tu, Th (2 sessions)	2/28 - 3/2	6:00 PM - 9:00 PM	OLY 104	\$135

New! Organize Your Work with OneNote



Jesse Braswell

Designed to function as an electronic version of a paper notebook, Microsoft OneNote is a note-taking and personal information management application for collecting, organizing and sharing digital information. Learn to store text notes, photos, audio and video snippets, handwriting and similar content, and how OneNote collects and organizes the information, making it available for searching as well as sharing with others.

W	2/8	6:00 PM - 8:00 PM	OLY 104	\$29
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New! Outlook Essentials for the Workplace

Jesse Braswell

Come explore the many features of Outlook and discover how to make them work for you. Used primarily as an email application, Outlook has many additional features including calendar, task manager, contact manager, note taking, a journal, and web browsing. Learn how to make these essential features work for you to increase productivity and streamline organization. Book included.

Tu, Th (2 sessions)	3/7 - 3/9	6:00 PM - 9:00 PM	OLY 104	\$135
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Windows Fundamentals - Level 1

Jesse Braswell

Learn to use Windows with ease as you master its basic tools and functions. No Experience Necessary. Book included.

Th, Tu (2 sessions)	1/17 - 1/19	6:00 PM - 9:00 PM	OLY 104	\$135
M, W (2 sessions)	2/27 - 3/1	6:00 PM - 9:00 PM	OLY 104	\$135

Windows 10 Update



Jesse Braswell

Have you received your free upgrade from Windows 8.1 to 10? Whether you're new to computers or have years of experience, learn to command the Windows 10 interface while creating documents, sending email, browsing the Internet, and sharing information between applications and with other users. Also, learn special shortcuts to increase productivity. Bring a laptop loaded with Windows 10.

Th	1/12	6:00 PM - 9:00 PM	OLY 104	\$29
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EXCEL & WORD

EXCEL

Excel 2013 - Level 1

Jesse Braswell

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

Tu, Th (3 sessions)	1/31 - 2/7	6:00 PM - 9:00 PM	OLY 104	\$145
Sa	2/25	9:00 AM - 4:30 PM	OLY 104	\$145
M, W (3 sessions)	3/13 - 3/20	6:00 PM - 9:00 PM	OLY 104	\$145

Excel 2013 - Level 2

Jesse Braswell

Improve your Excel 2013 skills. Simplify number crunching, data input, and formatting. Book included.

Tu, Th (3 sessions)	2/9 - 2/16	6:00 PM - 9:00 PM	OLY 104	\$145
Sa	3/4	9:00 AM - 4:30 PM	OLY 104	\$145

Excel 2013 - Level 3

Jesse Braswell

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

Sa	3/11	9:00 AM - 4:30 PM	OLY 104	\$145
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Excel 2013 - Pivot Tables



Jesse Braswell

Excel's Pivot Table feature is an incredibly powerful tool that makes it easy to tabulate and summarize data from multiple spreadsheets. This is an outstanding program to provide visual information for data-driven decision making.

Tu	3/14	6:00 PM - 8:30 PM	OLY 104	\$45
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Daytime! Productivity in Excel 2013 -

Tips and Tricks



Jesse Braswell

Learn Microsoft Excel spreadsheet basics, formulas, functions, and shortcuts. Basic PC and typing skills helpful, but this class is for Excel beginners. In addition to a book, leave the class with a Tip Sheet sure to save you and your colleagues time and frustration on your next project!

W	2/1	9:00 AM - 4:00 PM	Georgetown, Bldg. A, Room 120	\$159
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Daytime! Excel 2013 - Going Beyond the Basics



Jesse Braswell

Expand your Excel skills by learning features including filtering, summarizing data, and pivot tables. Discover ways to more effectively collaborate with colleagues.

W	2/8	9:00 AM - 4:00 PM	Georgetown, Bldg. A, Room 120	\$159
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New! Daytime! Excel Formulas and Functions

Jesse Braswell

Learn how to structure formulas in Excel, how to work with relative and absolute and errors. Plus acquire solutions to many scenarios in Excel by using functions. A few of the functions covered are; AutoSum, IF, SumIF, AND, TEXT, VLOOKUP, INDEX, MATCH, SUBTOTAL (a number of date functions), and many others.

W	3/1	9:00 AM - 4:00 PM	Georgetown, Bldg. A, Room 120	\$159
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WORD

Word 2013 - Level 1

Jesse Braswell

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

Tu, Th (2 sessions)	1/24 - 1/26	6:00 PM - 9:00 PM	OLY 104	\$135
M, W (2 sessions)	3/6 - 3/8	6:00 PM - 9:00 PM	OLY 104	\$135

Word 2013 - Level 2

Jesse Braswell

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

Tu, Th (2 sessions)	2/21 - 2/23	6:00 PM - 9:00 PM	OLY 104	\$135
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GRAPHIC DESIGN

Adobe Photoshop - Series

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

Sa (3 sessions) 2/25 - 3/11 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 are layers, gaining confidence as you create and complete several Photoshop projects. Images will be provided.

Sa 2/25 9:00 AM - 1:00 PM OLY 102 \$65

Adobe Photoshop 2 - Adjusting Images

Meredith Blache

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

Sa 3/4 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 graphics creation. Master the 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 3/11 9:00 AM - 1:00 PM OLY 102 \$65



Web Design - Series

Meredith Blache

Discover new ways to create a website or enhance an existing one. Learn how the behind-the-scenes of websites work and uncover ways to improve your site. For the best value, take the Series for a savings.

The series includes: All About Web Template, Intro to Adobe Dreamweaver and Intro to HTML and CSS.

Su 2/5 - 2/19 9:00 AM - 12:00 PM OLY 102 \$175

Web Design - All About Web Template

Meredith Blache

Using ready-made web templates is an easy way to customize webpages for your personal or business use. Create and use a free web page.

Su 2/5 9:00 AM - 12:00 PM OLY 102 \$65

Web Design - Intro to Adobe Dreamweaver

Meredith Blache

Gain practical hands-on exercises with an overview of Dreamweaver's tools for building and maintaining websites. The focus of this course is on creating multiple pages with text, images and links using Dreamweaver. Dreamweaver is loaded on the college computers to use during the class.

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

Web Design - Intro to HTML and CSS

Meredith Blache

Whether you're a new or seasoned web designer, you need to know the latest in HTML architecture to construct your site. Learn to use tags, including those that enhance media and animations, and add videos, audio tags, image maps, tables, frames, forms, and multimedia elements.

Su 2/19 9:00 AM - 12:00 PM OLY 102 \$65

SQL

SQL Series

Cecelia Allison

SQL is one of the most requested skills from today's data-driven employers. Learn the coding language in these easy-to-follow online courses

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$179

PHP and MySQL Series

Cecelia Allison

Learn how to create interactive websites, including how to create an interactive online store complete with an online catalog of products.

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$179

APPLE

New! Apple/Mac iPhone and iPad Basics

Jesse Braswell

What do all of these Apple devices have in common? Their operating system: iOS. Explore iOS's features and the basics of activation, navigating, home screen personalization, the buttons and switches on each device (and what they control), and the basics of iCloud. Class also covers browsing the web, sending and receiving e-mail, viewing photos, using maps, editing your calendar, and more. Prerequisites: Have an iPhone or iPad and an Apple ID (also referred to as an iTunes account) or create one prior to class by going to <https://appleid.apple.com>

W 2/1 6:00 PM - 9:00 PM OLY 104 \$59

Mac, iPhone, and iPad Programming

Wallace Wang

Learn to create Mac, iPhone, and iPad apps and programs using Objective-C/Swift and the Xcode compiler.

Start dates: 12/14, 1/18, 2/5, or 3/15 - 6 weeks Online www.ed2go.com/southsea \$109

CORPORATE
CUSTOMIZED
TRAINING
SPECIALIZED WORKFORCE TRAINING



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

Bob Embrey, Director of Corporate Training
206-934-5856 • Bob.Embrey@seattlecolleges.edu
<http://corporatetraining.seattlecolleges.edu>

PROFESSIONAL

CAREER AND TECHNICAL TEACHER EDUCATION (CTE)

FREE! CTE Information Evening

Interested in teaching in a middle or high school setting in a career specific subject? Career and Technical Education (CTE) certificate is in a classroom teaching certificate that authorizes the holder to teach a specific subject a career and technical education program. CTE teachers typically have extensive recent, paid work experience in the CTE subject areas in which they are teaching. For more information on the coursework for being certified through the "Business and Industry Route" attend the information session or call 206-934-5339.

W 1/11 6:00-7:00 p.m. OLY 104 Free

CERTIFIED FINANCIAL PLANNING (CFP™)

Interested in exploring career options in financial planning? South Seattle College is an affiliate of the College for Financial Planning in Denver, Colorado. South provides classroom instruction for those enrolled in the (self-study) CFP™ Professional Education Program. Our 10-week courses compliment the self-study program by providing organization and structure, instructor expertise and class discussion. Students are enrolled in the College for Financial Planning for all their books, materials, and testing AND with South Seattle College for the classroom portion. The classroom portion is held at the Seattle Central campus on Broadway. The entire program to prepare for the national certifying exam is six courses.

CFPE 1: Financial Process and Insurance

W (10 weeks) 1/18-3/22 4:00-7:00 p.m. Seattle Central Campus \$285 & \$475 materials fee



SOCIAL MEDIA FOR BUSINESS (ONLINE)

Social Media for Business Certificate

Nicole Siscaretti

Get in on this exciting and growing way to communicate, market and serve your customers and clients. For businesses, nonprofits, government, and other organizations. From Facebook to Twitter, blogging, YouTube, LinkedIn, and more, discover the new principles of communication that apply across all networks and how these specific social networks work and the possible uses for your organization. All class materials provided. *100% guarantee and your money back if not satisfied

Three one-month courses, available separately or as a certificate. Detailed descriptions available at www.learnatsouth.org

February 6 - April 28 (48 hours)	online	\$495 for all three	
• Introduction to Social Media	2/6 - 3/3	16 hours	\$195
• Marketing Using Social Media	3/6 - 3/31	16 hours	\$195
• Integrating Social Media in Your Organization	4/3 - 4/28	16 hours	\$195



DATA ANALYSIS (ONLINE)

Certificate in Data Analysis

J. Rutledge, M. Dereshiwsky, J. Kritzer

Data analysis is quickly becoming one of the most sought-after skills in the workplace. Companies have vast amounts of data, but it is rare to have someone with the ability to analyze that data to see trends and make predictions. Obtain an understanding of how to analyze data in a business setting. Learn how many of your business decisions involve comparing groups for differences and the statistics behind them. Perform inquiries that will be useful to your business or organization, and gain the skills necessary to communicate results through ratings, graphs and user-friendly statistical reports that your fellow employees will understand. Take your career to the next level using data-based decisions to create positive contributions to the success of your company! All class materials provided. *100% guarantee your money back if not satisfied.

Three one-month courses, available separately or as a certificate. Detailed descriptions available at www.learnatsouth.org

February 6 - April 28 (48 hours)	online	\$495 for all three
• Introduction to Data Analysis	2/6 - 3/3	16 hours \$195
• Intermediate Data Analysis	3/6 - 3/31	16 hours \$195
• Advanced Data Analysis	4/3 - 4/28	16 hours \$195

CUSTOMER SERVICE (ONLINE)

Certificate in Customer Service


N. Sanders-Cobb, F. Bayley

Customer service is essential for business and all work organizations. With continuous changes in technology, interaction with customers becomes all the more important. Whether it relates to retaining customers, serving your audience, or turning inquiries from potential customers into sales, good customer service is the central factor in organizational success. Learn to improve your customer service skills to enhance your career skill set, improve productivity and increase your organization's success. All class materials provided. *100% guarantee your money back if not satisfied.

Two one-month courses, available separately or as a certificate. Detailed descriptions available at www.learnatsouth.org

February 6 - April 28	(32 hours)	online	\$245 for both classes
• Extraordinary Customer Service	2/6 - 3/3	16 hours	\$145
• Keys to Customer Service	3/6 - 3/31	16 hours	\$145



 I just wanted to say thanks to Sara for all the info you provided during our Supervision class. I cannot begin to tell you how much I use it on a daily basis. I am currently co-leading a major work transition team where I use those skills.

The biggest improvement has been in the quality and content of our weekly meetings. ”

“ This has really been a helpful class for me. I have used several of your suggestions in responding to a ‘difficult’ employee and I am starting to see a turnaround. ”

New! SUPERVISION SERIES

Sara Johnson

Develop your leadership, communication, motivation and problem-solving skills with the Supervision Certificate. Through a series of six courses, you will acquire the interpersonal skills needed to interact successfully in a supervisory role. Topics include turning negative situations into positive outcomes; identifying your leadership traits through personal assessment; leading effective meetings; providing feedback; establishing priorities; problem-solving techniques, and more! Earn the certificate by taking the courses individually or register for the series and save. **Series includes these six classes:**

- Working with Difficult People
- Developing Your Leadership Style
- Getting the Most From Your Meetings
- Motivating for Success
- Time Management/Working Smarter
- Problem Solving and Decision-Making Strategies

F 1/27, 2/3, 2/10, 3/3, 2/10, 3/17 9:00 AM - 4:00 PM OLY 206

\$599

New! Working with Difficult People

Sara Johnson

We all encounter difficult people. Whether you are a supervisor, a customer service professional, or you have a challenging coworker, it's important to know how to rise above your initial emotional reaction and turn negative situations into positive outcomes. Topics include understanding why we label people as difficult; types of difficult people; tools and techniques for resolving issues; coping strategies for the effects of difficult people; conflict management strategies; and practical application.

F	1/27	9:00 AM - 4:00 PM	OLY 206
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\$169

New! Developing Your Leadership Style

Sara Johnson

Learn how to capitalize on your personal leadership style to achieve workplace goals. In this course you will identify your leadership style through personal assessment; learn the difference between leadership and management; recognize the “being” and “doing” of leadership; and develop the innate motivating techniques that transform employee attitudes and enhance cooperation and teamwork. Other topics include understanding the leadership management balance and SMART goal development.

F	2/3	9:00 AM - 4:00 PM	OLY 206
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\$169

New! Getting the Most From Your Meetings

Sara Johnson

Discover why some meetings fail and learn proven techniques for making meetings more productive. Gain tips related to the four essentials of productive meetings: planning, participating, presenting and producing. Other topics include meeting formats and when to vary them, responding to conflict in a meeting and meeting follow-through. A key component of this course is utilizing effective communication strategies before, during and after your meetings.

F	2/10	9:00 AM - 4:00 PM	OLY 206
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\$169

New! Motivating for Success

Sara Johnson

Want more creative, motivated employees who are eager to work hard and satisfy both internal and external customers? Good leaders empower their employees to feel confident, valued and motivated. In this course discover what motivates people, how to resuscitate motivation and how personality affects motivation. You will also learn how to give clear and motivating directions, set realistic and achievable standards and provide effective feedback, praising good results and correcting unsatisfactory performance.

F	3/3	9:00 AM - 4:00 PM	OLY 206
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\$169

New! Time Management/Working Smarter

Sara Johnson

Time is a valuable resource that can be costly to a company when wasted. In this course you will develop communication strategies to minimize time loss, evaluate personal and organizational time-wasters, learn to establish meaningful priorities and determine ways to deal with disruptions and unanticipated drains on time. Additional topics include schedule planning, prioritizing, delegation and large project completion.

F	3/10	9:00 AM - 4:00 PM	OLY 206
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\$169


New! Problem Solving & Decision-Making Strategies Sara Johnson

Creative problem-solving and effective decision-making skills are essential in today's workplace. Through the use of real-life case studies, discover four primary problem-solving tools, learn a format for group problem-solving, employ methods for effective decision-making, and learn techniques to minimize conflict and dissension. This course concludes with an interactive problem-solving group exercise. Concepts taught in this course can be applied to all facets of life.

F	3/17	9:00 AM - 4:00 PM	OLY 206
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\$169

Online Courses for Educators

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

Training and Education Classes options available at www.ed2go.com/southsea

- Instructor led
- 6 weeks of instruction
- Monthly start dates
- 24-hour access
- Online discussion area
- 24 clock hours ~ with successful completion
- Class fees as low as \$109



Samples of offerings, for complete list see www.ed2go.com/southsea

Website also shows more information on course content and instructor bios

- Creating the Inclusive Classroom
- Differentiated Instruction in the Classroom
- Writing for ESL
- Guided Reading: Strategies for the Differentiated Classroom
- Teaching Students with ADHD
- Solving Classroom Discipline Problems
- Spanish in the Classroom



ONLINE COURSES for EDUCATORS

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



Courses are Tablet Compatible 

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

30 Hours: \$199

45 Hours: \$225

COURSE TOPICS INCLUDE:

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

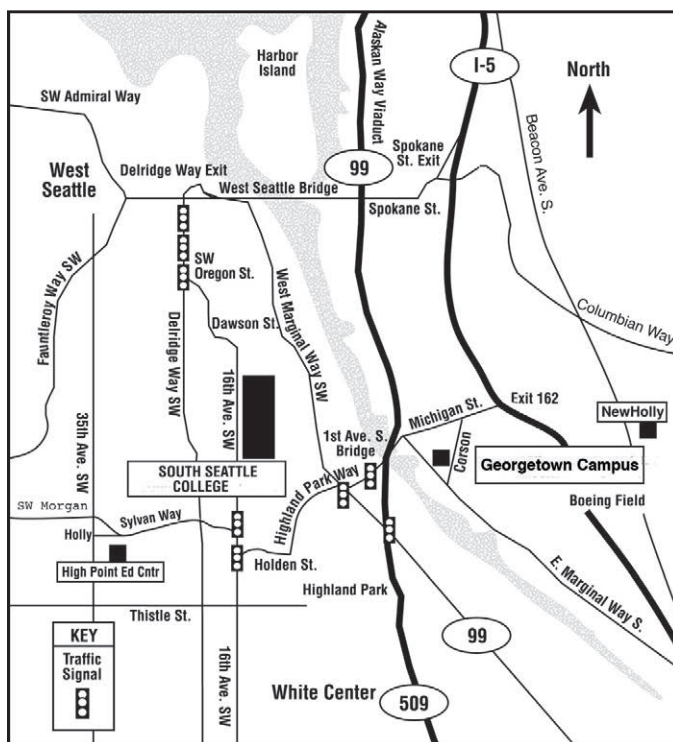
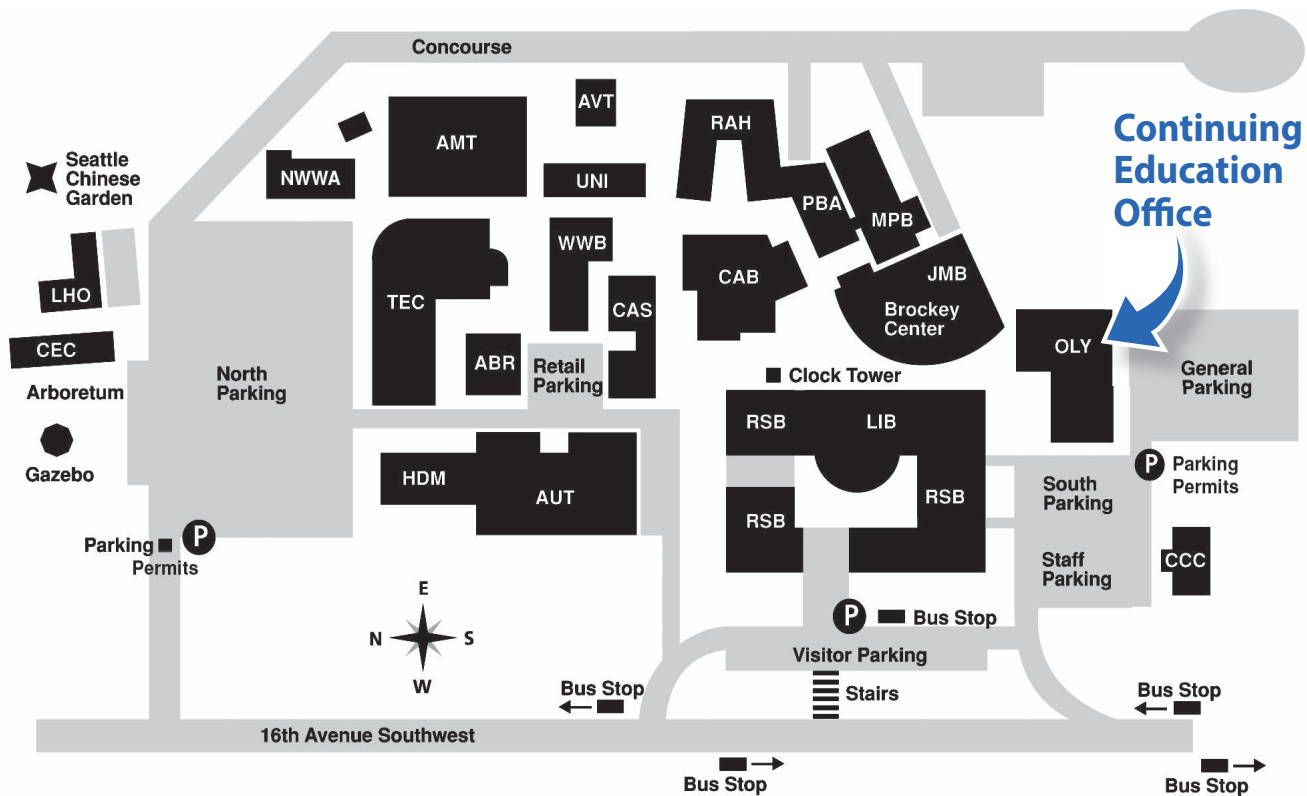
**FOR DETAILED COURSE DESCRIPTIONS AND TO REGISTER GO TO:
www.virtualeduc.com/ssc or call (206) 934-5339.**

Start anytime, work at your own pace.

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

Finding Your Way Around!

Campus Map



Directions

See map at left, or Go to LearnatSouth.org or call (206) 934-5339.

Parking Permits

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

Bus Information

Bus routes #128 and #125 stop in the North Parking lot during campus construction.

Call METRO (206-553-3000) or check the METRO timetable for bus route schedules. Please note: Bus #128 does not come to campus on weekends.

Registration is Easy!

five WAYS TO REGISTER

1 ONLINE

www.LearnatSouth.org

2 PHONE

(206) 934-5339

3 IN PERSON

Olympic Hall, Room 130

4 MAIL

Continuing Education
South Seattle College
Olympic Hall, Room 130
6000 - 16th Avenue SW
Seattle, WA 98106-1499

5 FAX

(206) 934-6699

Office Hours & Location

8:30am – 6:00pm, Monday-Thursday

8:30am – 4:30pm, Friday

Holidays: 1/16, 2/20

Continuing Education Refund Policy

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

Cancellation of Classes

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

Continuing Education Staff

Luisa Motten

Director of Continuing Education

Kathleen Kent

Program Coordinator

Temporary Office Assistants

Geoff Hamada, Brenda Ferguson,
O'Lisa Johnson, Alison McGuire

Continuing Education Non-credit Registration

Name: _____

Street: _____

City/State/Zip: _____

Phone: _____

Email: _____

Gender: _____ Birthdate: _____

(Required to verify your I.D.)

Class Title	Start Date	Fee
Total		

Payment Method (check one)

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

Credit Card Information

Name on Card: _____

Account No.: _____ Expiration Date: _____

CONTINUING EDUCATION STAFF



We look forward to assisting you and welcoming you
(Geoff, Kathleen, Brenda, O'Lisa, Alison, Luisa)



Continuing Education



Terry Beck (right) and Jon Sharpe (left) trying out their photography skills at the West Seattle Farmer's Market.

(For photography classes see page 6)

Meet Terry Beck and Jon Sharpe!

South: Why do you take classes at South Continuing Education?

Terry: I've been taking classes at South for years and have taken everything from classes on baking pies to taking photos. I take classes at South Continuing Education because they are designed around my schedule, are a good value, and give me a quick way to learn to do something I'm interested in.

South: What classes do you like to take?

Terry: I tend toward the cooking, baking, and photography classes. These are hobbies of mine—I always want to get better.

South: What do you like about taking classes at South?

Terry: People are friendly and the classes engage us in doing, not just listening or watching.

South: What would you recommend to someone thinking about taking a class at South?

Terry: Just sign up! I often find someone who is also interested in the class to take it with. This gives me a built-in friend to work with in the class and someone I can apply what I've learned with after the class finishes. I watch for the new offerings each quarter so I can sign up early because the classes tend to fill. And if I can't find someone else who can attend with me, I just go.

Register Now for Winter Classes at South!

www.learnatsouth.org • SouthCED@seattlecolleges.edu
206-934-5339 • FAX 206-934-6699