

Continuing Education

South Seattle College in West Seattle

Spring 2015



**Let Your
Dreams Take
Flight!**

INSIDE:

- | | |
|-----------------------------|-------|
| Craft Hard Cider | P. 11 |
| Reclaim Your Clutter | P. 11 |
| Nutrition for Long Life | P. 9 |
| Daytime Computer
Classes | P. 8 |
| Pet Owner Training | P. 13 |

Register Now!

www.LearnatSouth.org

(206) 934-5339

Continuing Education is about...

Lifelong Learning Building Skills Making Connections

INSIDE

Arts-Visual, **3**
Arts-Performance, **5**
Business, **6**
Computer Skills, **7**
Photo Editing, **8**
Food/Wine, **9**
History, **11**
Home & Garden, **11**
Language, **12**
Mind & Body, **13**
Senior Adult, **13**
Campus Map, **14**
Registration Information, **15**

Office Hours

8:30am – 6:00pm, Monday-Thursday
8:30am – 4:30pm, Friday
Holidays: May 25

Address

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Seattle, WA 98106-1499

Dear Friends,

Launch your dreams this spring! Do you need additional skills to move ahead professionally? We offer classes online and in person to enhance your computer skills, write effective grants or develop a small business. Is it time to learn a new language? The popular online Speed Spanish course helps you learn phrases needed for quick communication or join others in a weekly class.

Are you considering dreams of getting your home organized or growing your own veggies? How about new cooking recipes or learning to make cider? Whatever dreams you want to take flight, we have the course for you on campus or online. Now is the time to soar and South Seattle College Continuing Education is the place to spread your wings!

Welcome!

Luisa Motten
Director of Continuing Education

Online learning is easy. It's fun! Anywhere, Anytime!



You can choose a 6-week hobby or skill building class.

www.ed2go.com/southsea

or

Boost your career with our online certificate programs.

Programs vary in length from one to six months.

<http://yougotclass.org/catalog.cfm/Southsea>

or

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

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3.

ART - 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

Create a stunning watercolor picture worthy of framing! Learn to duplicate a featured 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 tasting of three different wines. Additional wine available for purchase.) Register early, space limited and class fills fast.

F	5/1	6:00 PM - 8:30 PM	NWA 109	\$45 + \$10 Materials fee
F	6/5	6:00 PM - 8:30 PM	NWA 109	\$45 + \$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 4/30 or 5/21.

Th (5 sessions)	4/16 - 5/28	6:00 PM - 9:00 PM	CEC 102	\$180
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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 money.

Th	4/16	6:00 PM - 9:00 PM	CEC 102	\$45
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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	4/23	6:00 PM - 9:00 PM	CEC 102	\$45
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Exhibiting Your Art

Ray Pfortner

The key to selling your art is getting it seen! Explore the what, where, when, why, and how of getting your art exhibited. This class provides invaluable information for visual artists working in all media.

Th	5/7	6:00 PM - 9:00 PM	CEC 102	\$45
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Merchandising Your Art

Ray Pfortner

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

Th	5/14	6:00 PM - 9:00 PM	CEC 102	\$45
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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	5/28	6:00 PM - 9:00 PM	CEC 102	\$45
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CRAFTS

Making Homemade Soap to Keep or Give

Kristin Baerg

Tired of paying top dollar for expensive, artisanal soap? Discover how to craft luscious soaps the old fashioned way using lye, fats and oils. Learn about ingredient options and various soap making techniques. Create your own soaps to take home, along with recipes and instructions.

Sa	5/30	1:30 PM - 5:00 PM	CAB Main	\$49 + \$10 Materials fee
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Making Natural Body Care Products

Discover the joy of crafting your own lotions, scrubs, and salves using herbs and other natural ingredients. Learn to make affordable, nourishing, and personalized products to pamper from head to toe! Class covers information on ingredient properties, techniques, and crafting a few products. You will leave with recipes and samples.

Sa	5/30	9:00 AM - 12:30 PM	CAB - Main	\$49 + \$15 Materials fee
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Kristin Baerg

DRAWING & PAINTING

Drawing 1

Jenny 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)	4/13 - 5/4	5:30 PM - 8:00 PM	CEC 102	\$99 + \$10 Materials fee
F (4 sessions)	5/15 - 6/5	2:00 PM - 4:30 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 5/25,

M (4 sessions)	5/11 - 6/8	5:30 PM - 8:00 PM	LHO 2	\$99 + \$10 Materials fee
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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.

F (4 sessions)	4/17 - 5/8	2:00 PM - 4:30 PM	CEC 102	\$99 + \$10 Materials fee
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Watercolor 1

Jenna Roby

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)	4/14 - 5/5	3:00 PM - 5:30 PM	CEC 102	\$99 + \$10 Materials fee
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Beginning Watercolor Workshop

Jenna Roby

Join us for a day of watercolor study with an internationally acclaimed artist. 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	4/25	10:00 AM - 2:00 PM	CEC 102	\$59 + \$10 Materials fee
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Watercolor Sketching

Jenna Roby

Be inspired to record your life, a special trip, or your daily adventures with loose, quick watercolor in a journal style format. Similar to handwriting, everyone has their own drawing style. The instructor will help you discover and refine your style as an artist. Drawing 1 is recommended but not required. Class is open to all levels of artists!

F (6 sessions)	5/8 - 6/12	11:00 AM - 1:30 PM	On Campus	\$99 + \$10 Materials fee
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Watercolor 2

Jenna Roby

Continue to develop your watercolor painting skills with Jenna.

Tu (4 sessions)	5/12 - 6/2	5:30 PM - 8:00 PM	LHO	\$99 + \$10 Materials fee
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Spring Flowers Watercolor Workshop

Jenna Roby

Learn to paint the delicate subject of an array of spring blossoms and botanicals. All levels of artists welcome!

Sa	6/13	10:00 AM - 2:00 PM	CEC 102	\$59 + \$10 Materials fee
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Sumi Painting Class

Lois Yoshida

Explore creative self-expression through the flowing techniques of Sumi painting in this class for beginning and continuing students. Sumi (black ink) is the primary medium used, with opportunities to work in color. Learn to work with traditional tools, materials, brush methods, and approaches to subject matter. Simplifying visual elements with minimal brush strokes is the Sumi way to express your individual interpretation of the subjects presented.

W (5 sessions)	4/29 - 5/27	6:00 PM - 8:30 PM	LHO 3	\$75 + \$10 Materials fee
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PHOTOGRAPHY

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

Digital Camera - Intro Series **Meredith Blache**
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) 4/11 - 4/25 9:00 AM - 1:00 PM OLY 102 \$175

Digital Camera - Intro 1 - Get to Know Your Camera **Meredith Blache**
If you are struggling to figure out how to use the many settings on your digital camera, you are not alone. Increase your enjoyment of photography by learning to efficiently use the full range of your camera's settings and menus.
Sa 4/11 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Intro 2 - Take Great Photos **Meredith Blache**
With the ability to see your photos instantly comes the opportunity to quickly improve your photographic skills. This hands-on class provides tips on composition, lighting, and posing subjects. Learn to see the world through the lens like a pro.
Sa 4/18 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Intro 3 - Getting Out of Auto Mode **Meredith Blache**
Learn to use your digital camera to its fullest potential by mastering its multiple modes, allowing you to capture the best images possible.
Sa 4/25 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Intermediate Series **Meredith Blache**
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 Intro Series or instructor permission.
Su (3 sessions) 5/31 - 6/14 9:00 AM - 12:00 PM OLY 102 \$175

Digital Camera - Intermediate 1 - All About Posing **Meredith Blache**
Learn how to pose your subjects to get the most flattering and comfortable looking images. Prerequisite: Digital Camera Intro Series or instructor permission.
Su 5/31 9:00 AM - 12:00 PM OLY 102 \$65

Digital Camera - Intermediate 2 - All About Lighting **Meredith Blache**
Learn how to improve the lighting of your images using your camera's settings and simple techniques for adjusting external lighting. Prerequisite: Digital Camera Intro Series or instructor permission.
Su 6/7 9:00 AM - 12:00 PM OLY 102 \$65

Digital Camera - Intermediate 3 - Flash Photography **Meredith Blache**
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 Intro Series or instructor permission.
Su 6/14 9:00 AM - 12:00 PM OLY 102 \$65

Botanical Photography **Meredith Blache**
Capture the essence of a beautiful garden using any photographing device from smartphones to high-end digital cameras. Using the stunning botanical bounty at South's Arboretum, learn to design your composition and use natural lighting for stunning results. In addition, learn to capture photos for possible use in future paintings, digital drawing and fine art.
Sa 5/2 10:00 am - 12:30 pm On Campus \$45

Smartphone Videos: How to Post Your Videos Online **Meredith Blache**
Are you taking videos with your smartphone and don't know how to post them online? Want to share them with the world or only with family for that matter? Come to this class and find out how. Bring your camera or smartphone to class.
Su (2 sessions) 4/26 - 5/3 10:00 am - 12:00 pm OLY 102 \$59



by: Carol Gouthro

Carol Gouthro is a Seattle based studio artist whose work is well known both regionally and nationally. She brings over 30 years of experience working and teaching ceramics. Her one-of-a-kind vessels and dinnerware have been featured in many publications and books such as *American Craft*, *American Ceramics*, *500 Teapots* and her work has been on the cover of *Ceramics Monthly Magazine*. She has an extensive exhibition record including work in the *Everson Museum of Art Ceramics National 2000*, and the *Foster White Gallery* represents her in Seattle. Her work is included in many collections including the *Washington State Arts Commission*, *University of Washington Medical Center* and *Key Bank Tower* collections.

POTTERY

Materials fee paid at registration for all pottery classes.

Plaster Mold Making for Ceramics with Carol Gouthro **Carol Gouthro**
Discover the process for making multiple part slip-cast and press molds with Carol Gouthro. Review slip casting techniques and learn correct way to mix plaster and create molds from a model. Models for mold making can be made from clay that you throw, hand build, or sculpt. The goal of this class is to learn how to make multiple part molds so that you can make them on your own. All materials included.
Sa, Su (2 sessions) 3/21 - 3/22 10:00 AM - 4:00 PM RAH 111 \$195

Daytime Pottery & Hand Building **Bethany Woll**
Learn the basics from hand-building to beginning wheel. If you are new to clay you will experience basic construction methods. Returning students will explore and further develop their skills. Experiment with a variety of glazing and surface techniques. Class is open to all skill levels.
Tu (10 sessions) 4/14 - 6/16 10:00 AM - 1:00 PM RAH 111 \$155 + \$40 Materials fee

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) 4/16 - 6/18 6:00 PM - 9:00 PM RAH 111 \$155 + \$40 Materials fee

Saturday Pottery Studio **Miki Willis**
Geared to students with advanced pottery skills, this continuing course covers construction and decoration techniques needed to create a wide variety of projects in clay. Receive individual instruction on personal projects, including glaze testing and color formulation.
Sa (10 sessions) 4/11 - 6/13 10:00 AM - 1:00 PM RAH 111 \$155 + \$40 Materials fee

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) 4/14 - 6/16 6:00 PM - 9:00 PM RAH 111 \$155 + \$40 Materials fee

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5.

SEWING

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

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) 4/18 - 5/9 9:00 AM - 2:00 PM OLY 103 \$125 + \$15 Materials fee

Sewing with Commercial Patterns

O'Lisa Johnson

Take a commercial pattern and create your custom piece. 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) 6/4 - 6/18 6:00 PM - 8:30 PM LHO 2 \$85 + \$15 Materials fee

Serging Made Simple

O'Lisa Johnson

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

Sa 5/16 9:00 AM - 2:00 PM OLY 103 \$55 + \$15 Materials fee

Serging With Knits

O'Lisa Johnson

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

Sa 5/30 9:00 AM - 3:00 PM OLY 103 \$65 + \$20 Materials fee

STAINED 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) 4/21 - 6/9 6:30 PM - 9:00 PM CEC 102 \$130

WELDING

Welding: Beginning Ornamental Steel Project

Mimi Riley

Weld your first project 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. Register early! Class fills quickly.

Sa, Su (2 sessions) 4/25 - 4/26 10:00 AM - 2:00 PM Off Campus \$155 + \$70 Materials fee

Welding Intensive Project: Wine Rack

Mimi Riley

Deepen your welding skills while creating a spectacular wine rack. After reviewing basic techniques and safety procedures, select a wine rack design from several options or customize your own. Your instructor guides you through the project step-by-step to complete your original piece. Prerequisite: Beginning Ornamental Steel Project. Limited class size (6 students maximum) ensures personal instruction. Register early! Class fills quickly.

Sa, Su (2 sessions) 5/2 - 5/3 10:00 AM - 2:00 PM Off Campus \$155 + \$90 Materials fee

ART - PERFORMANCE

DANCE

Ballroom Dancing I

Anita LaFranchi

Learn the basics of three classic ballroom dances: Foxtrot, Waltz, and Tango. Get ready for a wedding or cruise or just dance to have fun. Ballroom dance has been prescribed by many physicians as a great way to improve heart health. Beginners, singles, and couples welcome. No experience necessary.

Tu (6 sessions) 4/14 - 5/19 7:15 PM - 8:15 PM CAB - Cafeteria \$75

Ballroom Dancing II

Anita LaFranchi

Add polish to your dancing skills and gain even more confidence in leading and following. Learn awesome Foxtrot, Waltz, and Tango moves. Singles and couples are welcome. Prerequisite: Ballroom I or experience with basic Foxtrot, Waltz, and Tango steps.

Tu (4 sessions) 5/26 - 6/16 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 a lot of fun. Dance to Big Band, Swing, Rock 'n Roll, Country, New Wave, Blues, and Jazz. Add the spice of Charleston and the Street Dance moves into this mix and you will be able to dance to most music rhythms. No dance experience needed -- just come prepared to have fun. Beginners, singles, and couples welcome.

Tu (6 sessions) 4/14 - 5/19 8:20 PM - 9:20 PM CAB - Cafeteria \$75

Jitterbug Swing Dancing II

Anita LaFranchi

Add Triple-Time Swing along with more Single-Time moves -- incorporating some really awesome Swing variations to your dance. The more you learn about this versatile dance style, the more fun you will have! Both singles and couples welcome. Prerequisite: Jitterbug I or East Coast Swing basics.

Tu (4 sessions) 5/26 - 6/16 8:20 PM - 9:20 PM CAB - Cafeteria \$55

Salsa Dancing I

Gilberto Nunez-Lira

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

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

Salsa Dancing II

Gilberto Nunez-Lira

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

Th (6 sessions) 4/30 - 6/4 7:45 PM - 8:45 PM CAB - Cafeteria \$65



www.LearnatSouth.org

MUSIC

Guitar - Beginning

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) 4/22 - 6/10 6:00 PM - 7:50 PM RSB 80 \$129 + \$10 Materials fee

Tim Cashman

Guitar - Join the Band

Always wanted to play in a band? Apply what you've learned in beginning guitar and play songs from rock 'n roll history. Don't think you can kick a beat? Yes you can. Take turns with your class mates playing guitar, bass, and simple drums. Like to sing? Step up to the mic with supporting or lead vocals. Learn all of the parts that it takes to create your own band.

W (8 sessions) 4/22 - 6/10 8:00 PM - 9:30 PM RSB 80 \$129 + \$5 Materials fee

Tim Cashman

Community Choir

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 5/25.

M (10 sessions) 4/6 - 6/15 7:00 PM - 9:00 PM RSB 80 \$52

Paula Herd

Drum Circle

A drum circle is a spiritual, communal, and/or therapeutic music experience in which participants join together in a circle to make rhythm, sometimes moving and dancing, using various percussion instruments, voices, and whatever "found sounds" are around! Drum circles are often used to reduce stress, anxiety and blood pressure, to increase immune system function, to stimulate creativity, and to create a sense of community.

W (8 sessions) 4/8 - 5/27 7:00 PM - 8:00 PM Off campus \$125

Arturo Rodriguez

Strum Fun for Ukulele

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

Sa 4/18 11:00 AM - 1:00 PM RSB 80 \$35

Sunga Rose

Ukulele Fun!-damentals 2

Are you a just-past-beginning ukulele player looking to improve your skills? Join us as we continue learning to play the ukulele in a supportive and fun group environment, using the James Hill "Ukulele in the Classroom" book as a guide. Building on the skills learned in Ukulele Fun!-damentals 1, we'll explore more melody, chords, rhythm, and music theory. Develop skills in the areas of singing, picking, strumming, ear training, and sight-reading. Prerequisite: Ukulele Fun!-damentals 1 or instructor permission.

Th (8 sessions) 4/23 - 6/11 6:00 PM - 7:30 PM RSB 80 \$149 + \$16 Materials fee

Sunga Rose

Ukulele Ensemble

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

Th (8 sessions) 4/23 - 6/11 7:30 PM - 9:00 PM RSB 80 \$149

Sunga Rose

BUSINESS

MANAGEMENT

How to Run an Effective Meeting

How many hours a week do you spend in meetings? How often do you leave a meeting thinking, "That was a great use of my time?" The sad truth is that most of us spend hours and hours in meetings which are often a waste of time. Learn the secrets of how to plan and lead extraordinarily focused, productive, and relevant meetings.

Th 3/5 9:00 am - 12:00 pm Georgetown Campus \$49

Posy Gering

Business Writing Essentials

This course offers practical tips for producing professional-looking business documents. Learn the importance of writing for a specific audience and making the purpose and call to action clear. Review writing strategies for routine, persuasive, negative news, and personal messages.

Tu 3/24 9:00 am - 12:00 pm OLY 206 \$49

Joyce Staples

Proofreading- Review of Common Writing Errors

Be confident in proofreading and editing documents by reviewing the most common writing errors that cause problems for even the best writers. Spot errors in grammar, punctuation, sentence structure, tone, and word usage with hands-on exercises. This course will help you create error-free documents that reflect a positive image of the writer and the organization.

Th 4/23 9:00 am - 12:00 pm OLY 206 \$49

Joyce Staples

Team Communication Styles

How might you uncover more resources with the exact same team as you have today? How might your team meetings become the means of exciting new results? The secret may be hidden in the way you routinely communicate - or prevent communication. Learn how to turn your team experience from boring to exciting. Uncover and explore your communication style. Learn how it affects the way you work with others.

Tu 4/28 9:00 am - 12:00 pm OLY 206 \$49

Posy Gering

QUICKBOOKS

Materials fee paid at time of registration.

QuickBooks Fundamentals - Series

Are you a small business owner, bookkeeper, or office manager? Are you looking to upgrade your accounting and computer skills for a competitive edge in the job market? Learn accounting principles, QuickBooks fundamentals, and advanced applications. Basic computer skills are required. Classes can be taken individually or as a series for a savings. We use QuickBooks Desktop 2014 for PC but most principles apply to online and Mac versions as well. Materials fee includes textbooks and a full-featured 140-day trial copy of QuickBooks. No class 5/25.

M (10 sessions) 4/13 - 6/22 6:00 PM - 9:00 PM OLY 204 \$329 + \$75 Materials fee

Steve Dunnington

QuickBooks 2014 Fundamentals -

Basic Accounting

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.

M (2 sessions) 4/13 - 4/20 6:00 PM - 9:00 PM OLY 204 \$79 + \$5 Materials fee

Steve Dunnington

QuickBooks 2014 Fundamentals - Level 1

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. We will be using QuickBooks Desktop 2014 for PC but most principles apply to online and Mac versions as well. Materials fee includes textbook and a full-featured 140-day trial copy of QuickBooks (PC).

M (4 sessions) 4/27 - 5/18 6:00 PM - 9:00 PM OLY 203 \$155 + \$40 Materials fee

Steve Dunnington

QuickBooks 2014 Fundamentals - Level 2

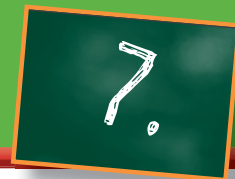
Learn additional features such as working with inventory, payroll, sales tax, balance sheet accounts/fixed assets, and budgets as well as customizing forms. Class is appropriate for users of both QuickBooks Premier and QuickBooks Pro. Windows experience and basic accounting skills required. We will be using QuickBooks Desktop 2014 for PC but most principles apply to online and Mac versions as well. Materials fee includes textbook.

M (4 sessions) 6/1 - 6/22 6:00 PM - 9:00 PM OLY 203 \$155 + \$30 Materials fee

Steve Dunnington

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SMALL BUSINESS

Boost Your Business with Marketing and Public Relations - Series

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 good marketing and public relations practices. This Series includes Branding Your Business for Good, Public Relations on a Budget, and Marketing Plan Workshop. Classes can be taken separately or as a series for a discount.

W (4 sessions) 5/6 - 5/27 6:00 PM - 9:00 PM OLY 102 \$119

Leigh Ann Smith

Branding Your Business for Good

Increasingly, consumers are more likely to purchase from brands that 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) 5/6 - 5/13 6:00 PM - 9:00 PM OLY 102 \$59

Leigh Ann Smith

Public Relations on a Budget

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

W 5/20 6:00 PM - 9:00 PM OLY 102 \$35

Leigh Ann Smith

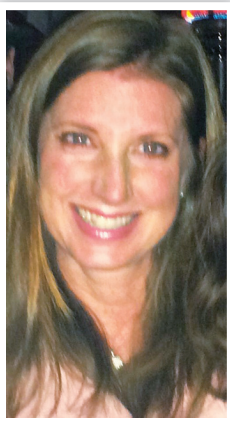
Marketing Plan Workshop

Leave class 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 5/27 6:00 PM - 9:00 PM OLY 102 \$35

Leigh Ann Smith

SOCIAL MEDIA



Analea is a Psychology and Spanish instructor at South as well as our Google Apps for Education Administrator. Analea loves to teach and has a passion for training our instructors, staff, and administrators to use Google products. She holds degrees from Arizona State and Penn State and served in the Peace Corps in Honduras.

Google Apps

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) 4/27 - 5/4 6:00 PM - 8:30 PM OLY 102 \$45

Analea Brauburger

Google Docs Advanced from Start to Finish


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 from start to finish!

M (2 sessions) 5/11 - 5/18 6:00 PM - 8:30 PM OLY 102 \$45

Analea Brauburger

COMPUTERS

South Seattle College Advantage

- Classes taught using Windows 7 Operating System
- All onsite Microsoft application classes will be taught using Office 2013.
- Books for Microsoft Office 2013 classes included.
- Clock hours and CEUs are available for all computer classes.
-  Additional computer classes available online including MS Office 2010. see www.ed2go.com/southsea for more information.

* Free Computer Training Preview

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

Tu 3/24 6:00 PM - 7:00 PM OLY 104 \$0

Jesse Braswell



PROGRAMMING

C#, Crystal Reports, CSS5, Java, HTML5, MySQL, Oracle 3, Python3, and PHP available at www.ed2go.com/southsea.

BEGINNING

Computer Series - Beginning 2013

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.

Tu, Th (7 sessions) 4/14 - 5/5 6:00 PM - 9:00 PM OLY 104 \$325

Jesse Braswell

Beginning Windows Fundamentals

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

Tu, Th (2 sessions) 4/14 - 4/16 6:00 PM - 9:00 PM OLY 104 \$135

Jesse Braswell

Beginning Excel 2013

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

Tu, Th (3 sessions) 4/21 - 4/28 6:00 PM - 9:00 PM OLY 104 \$145

Jesse Braswell

Beginning Word 2013

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

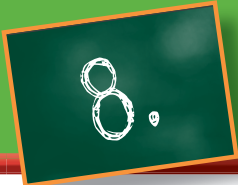
Tu, Th (2 sessions) 4/30 - 5/5 6:00 PM - 9:00 PM OLY 104 \$135

Jesse Braswell



"The online class content is very well organized and easy to follow. Assignments are relevant to course content and I love the immediate feedback from the quizzes. The instructors provide good additional resources and are very responsive to questions."

– Andrea Watson



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INTERMEDIATE

Computer Series - Intermediate 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 Series for only \$325, a \$110 savings. Basic experience needed.

Tu, Th (7 sessions) 5/7 - 5/28 6:00 PM - 9:00 PM OLY 104 \$325

Intermediate Excel - MS 2013

Jesse Braswell

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

Tu, Th (3 sessions) 5/7 - 5/14 6:00 PM - 9:00 PM OLY 104 \$145

Intermediate Word 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.

Tu, Th (2 sessions) 5/19 - 5/21 6:00 PM - 9:00 PM OLY 104 \$135

Basic PowerPoint 2013

Jesse Braswell

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

Tu, Th (2 sessions) 5/26 - 5/28 6:00 PM - 9:00 PM OLY 104 \$135

ADVANCED

Computer Series - Advanced 2013

Jesse Braswell

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

M, W (7 sessions) 4/27 - 5/18 6:00 PM - 9:00 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.

M, W (3 sessions) 4/27 - 5/4 6:00 PM - 9:00 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 Outlines.

M, W (2 sessions) 5/6 - 5/11 6:00 PM - 9:00 PM OLY 104 \$135

Advanced PowerPoint 2013

Jesse Braswell

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

M, W (2 sessions) 5/13 - 5/18 6:00 PM - 9:00 PM OLY 104 \$135

DAYTIME COMPUTER CLASSES

Making the Most of Microsoft Word: Beyond the Basics

Jesse Braswell

Be more productive with Word. Learn 30 tips and tricks that will help you be more organized and effective. Gain tips for setting up toolbars and buttons, make mail merge quick and easy, create manuals with tables of contents, add graphs and charts to your documents, use Styles to enhance your documents and learn to build custom forms. This class assumes basic knowledge of Microsoft Word.

W 3/11 9:00 AM - 4:00 PM Georgetown Campus \$125

Productivity in Excel 2010: Tips and Tricks

Jesse Braswell

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

W 4/15 9:00 am - 4:00 pm Georgetown Campus \$125

Excel: Going Beyond the Basics

Jesse Braswell

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

W 5/6 9:00 am - 4:00 pm Georgetown Campus \$125

OTHER COMPUTER CLASSES

Windows 8.1 Fundamentals

Jesse Braswell

Whether you're new to computers or have years of experience, learn to command 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. And, learn special shortcuts to increase productivity. Bring your own laptop with Windows 8.1 installed.

W 4/15 6:00 PM - 9:00 PM OLY 104 \$45

Access: Level I Office 2013

Jesse Braswell

Gain an overview of database programs and learn to manage data with this user-friendly Windows database program. Use existing database objects: tables, queries, forms, and reports. Enter and manipulate data in tables, use queries to select and analyze information, and view data forms and reports.

Tu, Th (2 sessions) 6/9 - 6/11 6:00 PM - 9:00 PM OLY 104 \$145

Excel 2013: Macros

Jesse Braswell

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

Tu, Th (2 sessions) 6/2 - 6/4 6:00 PM - 9:00 PM OLY 104 \$99

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) 5/9 - 5/16 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 5/9 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 5/16 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. For the best value, take all three classes for a savings.

Sa (3 sessions) 5/30 - 6/13 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 5/30 9:00 AM - 1:00 PM OLY 102 \$65

FOR ONLINE LEARNING
... SEE PAGE 13

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Spring Quarter 2015 • Continuing Education

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 6/6 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 6/13 9:00 AM - 1:00 PM OLY 102 \$65

FOOD/WINE

BAKING/DESSERTS

Authentic Italian Dessert - Series

Paola Querzoli

Learn to create authentic and spectacular Italian desserts the traditional way. Discover the techniques to make Crostata with Mascarpone and Chocolate, and Torta Caprese, from an Italian native. Take both classes for a savings.

M (2 sessions) 4/13 - 4/20 6:00 PM - 9:00 PM CAB - Main \$75 + \$20 Materials fee

Authentic Italian Dessert - Baked Tart (Crostata) with Mascarpone and Chocolate

Paola Querzoli

Learn to make a delicious Italian baked tart, Crostata, filled with Mascarpone (a thick, soft cheese) and chocolate.

M 4/13 6:00 PM - 9:00 PM CAB Main \$39 + \$10 Materials fee

Authentic Italian Dessert - Chocolate Almond Torte (Torta Caprese)

Paola Querzoli

This is a decadent, rich cake that will satisfy any chocolate lover. Ground almonds are used in place of flour, making it a great option for those on gluten-free diets.

M 4/20 6:00 PM - 9:00 PM CAB Main \$39 + \$10 Materials fee

Biscuits and Scones

Margaret Rumpeltes

Spend an evening making delicious basic, savory and combination biscuits, cream scones, and Scottish oatcakes. Learn to avoid common baking pitfalls. These tasty treats make great appetizers or can complement soups and salads.

Th 5/7 6:00 PM - 9:00 PM PBA 106 \$45 + \$10 Materials fee

Whole Wheat Breadmaking

Margaret Rumpeltes

Bake 100% whole wheat bread with Chef Margaret. Learn the specific properties of wholegrain flours and how they behave in bread baking. This bread is so easy it is possible to make your own weekly loaves for sandwiches and lunches!

Sa 5/9 9:00 AM - 12:00 PM PBA 106 \$45 + \$10 Materials fee

Delicious Cinnamon Rolls

Margaret Rumpeltes

Delight your family and friends with the freshly baked smell of cinnamon rolls and sticky buns. While making these tasty treats, you'll also learn the basics of bread baking, the many varieties of fillings, and an assortment of toppings to add for that extra-yummy flavor.

Th 4/30 6:00 PM - 9:00 PM PBA 102 \$45 + \$10 Materials fee

Authentic Italian Dessert: Vegan Gelato

Paola Querzoli

Discover why gelato is a favorite Italian dessert by learning to make rich, creamy versions which are egg and dairy free. The recipe uses coconut milk, sugar, and a variety of natural flavorings. Learn to customize your favorite flavor.

M 6/22 6:00 pm - 9:00 pm PBA \$39 + \$10 Materials fee

CHOCOLATE

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.

Su 4/19 1:00 PM - 4:30 PM PBA 103 \$59 + \$10 Materials fee

Confections: Making Pate de Fruits

Bill Fredericks

Learn the principles and techniques to successfully create scrumptious fruit and wine gel confections, Pate de Fruits. Class will be hands on so you will experience making three different gels. Process and percentages are critical in these but it is simple and straightforward once you understand the requirements. Take home a full box of wonderful gels to share.

Sa 5/2 1:00 PM - 4:30 PM PBA \$59 + \$10 Materials fee

COOKING

Home Cheese Making 1

Kristin Baerg

Learn the basics of home dairying! We will discuss various cultured dairy foods, including butter, creme fraiche, Kefir, Yogurt, and Piima. Soft cheeses such as Chevre, Ricotta, and Mascarpone will also be on the menu. Demonstration, sampling, and discussion will start you on your way, as you create a sample to take home. Bring an apron for this hands on class!

Sa 4/11 9:00 AM - 12:30 PM CAB - Main \$55 + \$15 Materials fee

Home Cheese Making 2

Kristin Baerg

Go beyond the basics to further your skills at being a home cheese maker. We will dive into the essentials including curd-cutting, pressing, and aging. Cheddar, Gouda, Paneer and Feta will be demonstrated and discussed. Recipes and delicious samples will be provided.

Sa 5/16 10:00 AM - 3:00 PM CAB - Main \$75 + \$15 Materials fee

Home Cheese Making Mozzarella

Kristin Baerg

Want to learn the basics of handmade Mozzarella? We will discuss options around making this very popular, delicious cheese, including Traditional vs. Quick varieties. Join us for this fast-paced, tasty class, and walk away with some cheese making basics, and your own Mozzarella! Recipes will be provided, bring an apron and an appetite!

Su 5/3 10 am - 12:30 pm CAB-Main \$49 + \$15 Materials fee

Knife Skills 101

Kristin Baerg

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

Sa 6/13 10:00 am - 12:30 pm CAB - Main \$45 + \$5 Materials fee

Untangling the Mystery of Healthy Eating and Nutrition - Series

Bridget Nichols

Get the most out of your eating and nutrition for a long life. Take all three classes in the Series and save. This Series includes Nutrition Strategies for Lifelong Health, The Secret to Great Tasting Vegetables, and Anti-Inflammatory and Detoxifying Vegetables.

Tu, Sa (3 sessions) 5/12 - 6/6 Tu 6:30 PM - 8:30 PM On Campus \$65 + \$20 Materials fee
Sa 2:00 PM - 4:00 PM

Healthy Eating Strategies for a Long Life

Bridget Nichols

Live your best life with healthy, nutritious cooking. After learning eating strategies, we will prepare delicious vegetable dishes pivotal to a healthy life. Don't like vegetables or cooking for someone who doesn't? Then this is a class for you. Learn to prepare vegetables everyone will enjoy.

Tu 5/12 6:30 PM - 8:30 PM On campus \$25 + \$5 Materials fee



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The Secrets to Great Tasting Vegetables

Bridget Nichols

This class is focused specifically on what most of us struggle with - eating more vegetables! Learn about the health benefits of phytonutrients and taste different vegetable recipes to expand your skills and surprise your taste buds. This is a participatory class including food preparation.

Tu 5/26 6:30 PM - 8:30 PM On campus \$25 + \$5 Materials fee

Anti-Inflammatory and Detoxifying Vegetables

Bridget Nichols

Learn new ways to prepare vegetables to reduce inflammation and to support detoxification. Discover which vegetables will help your body detoxify and shed excess weight. Learn about the health benefits of phytonutrients and anti-inflammatory spices, taste new recipes featuring fresh seasonal produce, and expand your culinary skills. And, sample some tasty vegetable treats in this hands-on cooking class.

Sa 6/6 2:00 PM - 4:00 PM On Campus \$25 + \$10 Materials fee

REGIONAL

Complete Italian Dinner – Three Course Series

Paola Querzoli

Create a complete, authentic, three-course Italian meal. The Series includes: Starter Course (Tagliatelle with Chocolate, Walnuts and Gorgonzola), Main Course (Stuffed Eggplant), and Dessert Course (Cannoli).

M (3 sessions) 4/27 - 5/11 6:00 PM - 9:00 PM CAB Main \$99 + \$35 Materials fee

Complete Italian Dinner Starter Course –

Tagliatelle with Chocolate, Walnuts and Gorgonzola **Paola Querzoli**
The pasta (Tagliatelle) is prepared with the addition of cocoa giving it a dark color and bittersweet taste. When combined with a sauce of chocolate, walnuts and gorgonzola cheese, it creates a very special, rich starter course.

M 4/27 6:00 PM - 9:00 PM CAB Main \$39 + \$10 Materials fee

Complete Italian Dinner Main Course –

Stuffed Eggplant **Paola Querzoli**
After hollowing out a large eggplant, its flesh is mixed with Italian sausage, garlic, bread crumbs and Parmesan cheese to make a delicious filling, which is then stuffed back into the hollowed-out shell, topped with Parmesan cheese and baked. So delicious!

M 5/4 6:00 PM - 9:00 PM CAB Main \$39 + \$15 Materials fee

Complete Italian Dinner Dessert Course – Cannoli

Paola Querzoli

Cannoli are tube-shaped shells of fried dough filled with a sweet, creamy filling usually containing Ricotta. A great way to finish off any meal.

M 5/11 6:00 PM - 9:00 PM CAB - Main \$39 + \$10 Materials fee

Authentic Italian Pasta & Sauce – Three Course Series

Paola Querzoli

Learn to create a variety of authentic Italian pasta and sauce dishes, and learn new cooking methods. This Series includes: Cannelloni with Ricotta and Spinach; Tagliatelle with Ragu Sauce; and Passatelli with Pesto and Zucchini.

Tu (3 sessions) 4/28 - 5/12 6:00 PM - 9:00 PM CAB Main \$99 + \$35 Materials fee

Authentic Italian Pasta & Sauce –

Cannelloni with Ricotta and Spinach **Paola Querzoli**
Cannelloni is a type of pasta shaped like a short, wide tube traditionally made by wrapping sheets of fresh pasta into cylinders and stuffed with a creamy ricotta and spinach filling, a delicious classic from the Emilia-Romagna region.

Tu 4/28 6:00 PM - 9:00 PM CAB Main \$39 + \$10 Materials fee

Authentic Italian Pasta & Sauce –

Tagliatelle with Ragu Sauce **Paola Querzoli**
Tagliatelle is an easy-to-make type of flat, ribbon-like egg pasta. Coupled with a rich, delicious ragu (meat sauce), it a classic dish from Bologna and a cornerstone of Italian cuisine.

Tu 5/5 6:00 PM - 9:00 PM CAB Main \$39 + \$15 Materials fee

Authentic Italian Pasta & Sauce –

Passatelli with Pesto and Zucchini **Paola Querzoli**

Passatelli is a pasta made of bread crumbs, eggs, grated Parmesan cheese, lemon, and nutmeg. Learn to make a version typical of the Emilia-Romagna region featuring traditional passatelli with a sauce of pesto and zucchini.

Tu 5/12 6:00 PM - 9:00 PM CAB Main \$39 + \$10 Materials fee

Authentic Italian Salad - Series

Paola Querzoli

Learn to prepare three delicious vegetarian Italian dishes in this Series which includes: Flatbread with Spinach and Chickpea Salad; Vegetable, Farro and Eggplant Salad, and Arugula Salad with Oranges, Onion & Olives. Take all three classes for a savings.

M (3 sessions) 6/1 - 6/15 6:00 PM - 9:00 PM CAB - Main \$99 + \$30 Materials fee

Authentic Italian Salad –

Italian Flatbread with Spinach and Chickpea Salad **Paola Querzoli**

Italy is blessed with an astonishing variety of breads. In Romagna, along the Adriatic Coast, they make "piadina," a delicious, unleavened flatbread cooked on a griddle, perfect for containing a wide variety of fillings like a light salad of spinach and chickpeas.

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

Authentic Italian Salad –

Vegetable, Farro and Eggplant Salad **Paola Querzoli**

Take a culinary voyage to the Mediterranean with farro, a hearty grain that was a mainstay of the daily diet in ancient Rome. Today this Old World heirloom grain is still highly regarded in Italy, where it has been grown for generations by Tuscan farmers and is featured in many traditional dishes such as this tasty Vegetable and Eggplant Salad.

M 6/8 6:00 PM - 9:00 PM CAB Main \$39 + \$10 Materials fee

Authentic Italian Salad –

Arugula Salad with Oranges, Onion & Olives **Paola Querzoli**

Arugula is a leafy green herb of the mustard family, with a piquant flavor reminiscent of watercress. Used raw it combines wonderfully with fresh orange sections, onion, and olives to make a delicious salad.

M 6/15 6:00 PM - 9:00 PM CAB Main \$39 + \$10 Materials fee

WINE & SPIRITS

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

Wine Tasting and Pairing:

Grapes of a Different Variety **Shelly Fitzgerald**

Come taste and experience some incredible unusual grape varieties in this educational and fun class. Learn about the geography and history of the regions these varieties are grown in as you sip and enjoy some appetizers that pair with them. You'll walk away seeking out these unusual varieties not only for their flavor but for the value they provide.

W 4/29 6:30 PM - 8:30 PM On campus \$29 + \$15 Materials fee

Tapas & Wine Tasting

Shelly Fitzgerald

Enjoy an evening of Spanish Wines and Tapas. Learn about the grapes indigenous to the Spanish region and how to pair them with Spain's own versions of comfort food. You will leave with a newfound appreciation of some of the best wine Spain has to offer and several helpful ideas for pairing them with Tapas and more. Register with a friend – special price for two people – \$40 class fee and \$15 materials fee per person.

W 5/13 6:30 PM - 8:30 PM On campus \$29 + \$15 Materials fee

Beginning Wine Tasting

Dieter Schafer

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

Tu (3 sessions) 4/14 - 4/28 6:00 PM - 9:00 PM JMB 140 \$85 + \$18 Materials fee

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Guide to the Wide World of Wine

Dieter Schafer

Visit Old- and New-World wine regions, and taste wines not often available for tasting. Class includes effective tasting techniques, lots of wine vocabulary to help you describe wines, a bit of history and geography of the regions, best wine-buying strategies, wine-and-food pairing guidelines, correct serving techniques and temperature, and hints for proper storing and aging.

Tu (4 sessions) 5/12 - 6/2 6:00 PM - 9:00 PM JMB 140 \$99 + \$24 Materials fee

Hard Cider Sampling and Pairing

Colin Schilling

Cider comes in a fascinating array of styles, with widely varying levels of complexity, and pairs successfully with many foods: grilled fish or chicken, BBQ of all stripes, hearty stews, strong ripe cheeses, spicy Asian dishes, as well as simple desserts like pound cake or lace cookies. Experiment and find the combinations that appeal to your own palate. Spend an evening with a professional hard cider maker and taste the variety of flavors available. Learn to pair ciders and food, use cider in cooking, and how to decipher different cider styles. Take home recipes and a knowledge of how the industry works.

F 5/22 6:00 PM - 9:00 PM NWA \$35 + \$10 Materials fee

Hard Cider Making

Colin Schilling

If you want to learn how to brew hard apple ciders so good you'll never go back to commercial brands, this is the class for you. Brewing hard ciders from non-alcoholic ("sweet") cider is a simple process, and the inebriating end products are delicious and richly satisfying. In addition to making hard cider, discover secrets of fermentation and flavoring and create an original, customized beverage. Then, learn to properly bottle your hard cider to start your own collection.

F (3 sessions) 6/5 - 6/19 6:00 PM - 9:00 PM NWA \$135 + \$15 Materials fee

HISTORY

Contemporary Issues for Discussion

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 in the quest for understanding 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) 4/14 - 6/9 7:00 PM - 8:30 PM OLY 206 \$99

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

Joseph Aprile

Participate with your classmates in delving into the scientific evidence about climate change. The course explores how climate change is occurring, what the impact is on the planet and possible remedies. The instructor will provide resources for further study.

Tu (3 sessions) 4/14 - 4/28 7:00 PM - 8:30 PM OLY 206 \$39

Human Genetics - A Short Course

Joseph Aprile

Discover the fundamentals of human genetics and learn about the significance of the successful completion of the Human Genome Project. The intent is to introduce to you the basic concepts of human genetics and highlight 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) 5/5 - 5/19 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 hope 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.

Tu (3 sessions) 5/26 - 6/9 7:00 PM - 8:30 PM OLY 206 \$39

HOME & GARDEN

HOME

Reclaiming Your Life, One Room at a Time

Pamela Marsh

Clutter not only takes up space, it also takes up time. This class gives you the tools you need to take charge of your space and create the environment you deserve, but also will give you a vital "mental shift" to keep you successful. A professional organizer, your instructor will lead the class through several organizational tasks, giving hands-on tips on setting up systems in your life designed to make your changes sustainable.



W (2 sessions) 4/22 - 4/29 7:00 PM - 9:00 PM OLY 206 \$45

Outdoor Summer Projects

Peter Marx

Looking to do outdoor repairs this summer? Have a broken fence, patio repair, deck or siding problems? Learn to successfully take on outdoor home improvement project to get your house and yard looking great. Bring your project ideas to the first class and the instructor will help you develop a supply list and budget.

M (2 sessions) 4/6 - 4/13 6:30 PM - 9:00 PM LHO 3 \$99

Update your Kitchen and Bath

Peter Marx

Kitchens and bathrooms are usually the most expensive rooms to update or remodel. This class provides the tools to design and implement your ideas. Learn which projects to tackle yourself, when it is cost effective to hire a contractor, and how to avoid making costly mistakes. Please bring plans, photos and any questions with you.

Tu 5/5 6:30 PM - 9:00 PM LHO 3 \$35 + \$5 Materials fee

Basic Carpentry and Woodworking

Peter Marx

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

Th (3 sessions) 4/9 - 4/23 6:00 PM - 9:30 PM Off Campus \$125 + \$29 Materials fee

Ceramic Tile Installation Made Easy

Peter Marx

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

Tu 4/28 6:30 PM - 9:00 PM CEC 101 \$35 + \$29 Materials fee

GARDEN

Growing a Spring Vegetable Garden in the Pacific Northwest

Agnes Cwalina

Are you ready to start a vegetable garden but bogged down with all the possibilities? Learn the best varieties for our climate, what should be grown from seed versus from a start, and what's worth your while to grow. Come prepared with ideas for your specific garden site and walk away confident in having a productive spring to early summer garden this season! Materials fee includes a sampling of seeds for your spring garden.

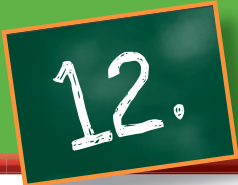
M (2 sessions) 3/23 - 3/30 6:00 PM - 9:00 PM On Campus \$65 + \$10 Materials fee

Growing an Urban Flower Cutting Garden

Agnes Cwalina

Would you like to admire a fragrant and colorful garden on your urban lot and be able to make arrangements during the growing season? Learn which foliage and flowers grow well in our climate, which interesting plants make great arrangement boosters, and how to maintain your garden for a longer season. Materials fee includes a sampling of seeds for your cut flower garden, many saved from the instructor's own gardens.

M (2 sessions) 4/13 - 4/20 6:00 PM - 9:00 PM On Campus \$65 + \$10 Materials fee



Lifelong Learning at South!

Spring Quarter 2015 • Continuing Education

LANGUAGE

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

Required text books are available at the SSC book store. 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 U.S. Learn the manual communication alphabet for fingerspelling words and names; basic signs for simple communication; appropriate cultural norms; and experiential signs from class interactions.

M (5 sessions) 4/13 - 5/11 6:00 PM - 7:30 PM OLY 105 \$79

American Sign Language - Beyond Beginners **Amy Sue Zielske**

Continue to develop vocabulary, facial expressions, and receptive skills to increase your communication effectiveness. Additional cultural information. Prerequisite: ASL Introduction. No class 5/25.

M (5 sessions) 5/18 - 6/22 6:00 PM - 7:30 PM OLY 105 \$79

American Sign Language - Intermediate **Amy Sue Zielske**

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

W (8 sessions) 4/15 - 6/3 6:00 PM - 7:30 PM OLY 103 \$145

AMERICAN ENGLISH

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) 5/20 - 6/10 6:00 PM - 8:00 PM RAH 120 \$85

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) 4/22 - 5/13 6:00 PM - 8:30 PM RAH 120 \$85

FRENCH

French with Travel and Culture **Julie Fournier**

French is a beautiful, melodic language spoken in many countries around the world. Have some fun while learning basic French language and culture. Whether you are planning a trip to a French-speaking country or want to learn a new language, this class offers a way to begin your studies in a relaxed environment.

F (6 sessions) 4/10 - 5/15 6:00 PM - 8:00 PM On campus \$125

French 2 **Julie Fournier**

Continue to increase your French vocabulary and expand your conversation skills. Prerequisite: French 1 or equivalent. No class 5/25.

M (8 sessions) 4/20 - 6/15 6:00 PM - 8:00 PM OLY 103 \$145

French 3 **Julie Fournier**

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

Tu (8 sessions) 4/21 - 6/9 6:00 PM - 8:00 PM On campus \$145

ITALIAN

Italian for Fun & Travel **Staff**

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

W (8 sessions) 4/22 - 6/10 6:00 pm - 8:00 pm On campus \$145

Italian 2 Continuing the Basics **Josefina Moschella**

Continuing the basics, enrich your vocabulary practicing verbs in culturally appropriate contexts.

W (8 sessions) 4/22 - 6/10 6:10 PM - 8:10 PM OLY 111 \$145

Italian 3 **Josefina Moschella**

Continue your Italian studies with a native speaker. This will increase your knowledge of grammar and vocabulary, and further your interest in Italian language and culture.

Tu (8 sessions) 4/21 - 6/9 6:40 PM - 8:40 PM OLY 111 \$145

Italian 6 **Josefina Moschella**

Advanced Italian for students who have had 5 quarters of Italian or equivalent experience.

Tu (8 sessions) 4/21 - 6/9 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) 4/22 - 6/10 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 aural comprehension. Cultural, historical and social points of interest are also presented, along with vocabulary and useful phrases.

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

Spanish 1 **Ryan Judge**

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

W (8 sessions) 4/15 - 6/3 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) 4/22 - 6/10 6:00 PM - 8:00 PM OLY 204 \$145

Spanish 3 **Ryan Judge**

Improve your Spanish conversation skills in an informal, supportive setting as you learn more grammar. For students who have previously studied Spanish. Class includes an opportunity for Spanish conversation as well as time to watch and discuss Spanish-language movies.

Th (8 sessions) 4/23 - 6/11 6:00 PM - 8:00 PM On Campus \$145

THAI

Thai Language for Fun and 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. No class 5/25.

M (8 sessions) 4/20 - 6/15 6:00 PM - 8:00 PM OLY 111 \$145

Let Your Dreams Take Flight!

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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. No class 6/3.

W (10 sessions) 4/8 - 6/17 5:30 PM - 6:30 PM CEC 101 \$130

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. No class 6/3.

W (10 sessions) 4/8 - 6/17 6:45 PM - 7:45 PM CEC 101 \$130

Viola Brumbaugh

Feldenkrais - Awareness Through Movement

These gentle, playful movement explorations 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 and increase ease, balance, power, and agility. These lessons are for everyone, regardless of your movement skill and experience. Just bring your curiosity. No class 5/23.

Sa (5 sessions) 5/16 - 6/20 9:00 AM - 10:00 AM MPB 5 \$69

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) 5/7 - 6/11 7:00 PM - 9:00 PM MPB 5 \$159

Joanne Factor

PETS

Dog Care and Training - Series

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 only.

Th (4 sessions) 4/16 - 6/4 6:00 PM - 9:00 PM OLY 103 \$125

Joey Iversen

Basic Dog Training

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 4/16 6:00 PM - 9:00 PM OLY 103 \$39

Joey Iversen

Barking Dog Solutions

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 4/23 6:00 PM - 9:00 PM OLY 103 \$39

Joey Iversen

Fun Doggie Tricks

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 5/28 6:00 PM - 9:00 PM OLY 103 \$39

Joey Iversen

Doggie Mealtime Manners

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.

Th 6/4 6:00 PM - 9:00 PM OLY 103 \$39

Joey Iversen

SENIOR ADULTS

Genealogy

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

F (10 sessions) 4/10 - 6/12 9:30 AM - 11:30 AM CEC 102 \$64

Sarah Little

US World History 1688 - 1945 Unit 3 -

The Industrial Revolution 1750 - 1914

Why did the industrial revolution begin in England during the 18th century and in the United States during the 19th century? What were its results? We will explore answers to these questions through lectures, discussions, and motion pictures.

F (10 sessions) 4/3 - 6/5 10:00 AM - 12:00 PM Off Campus \$64

James Lockerbie



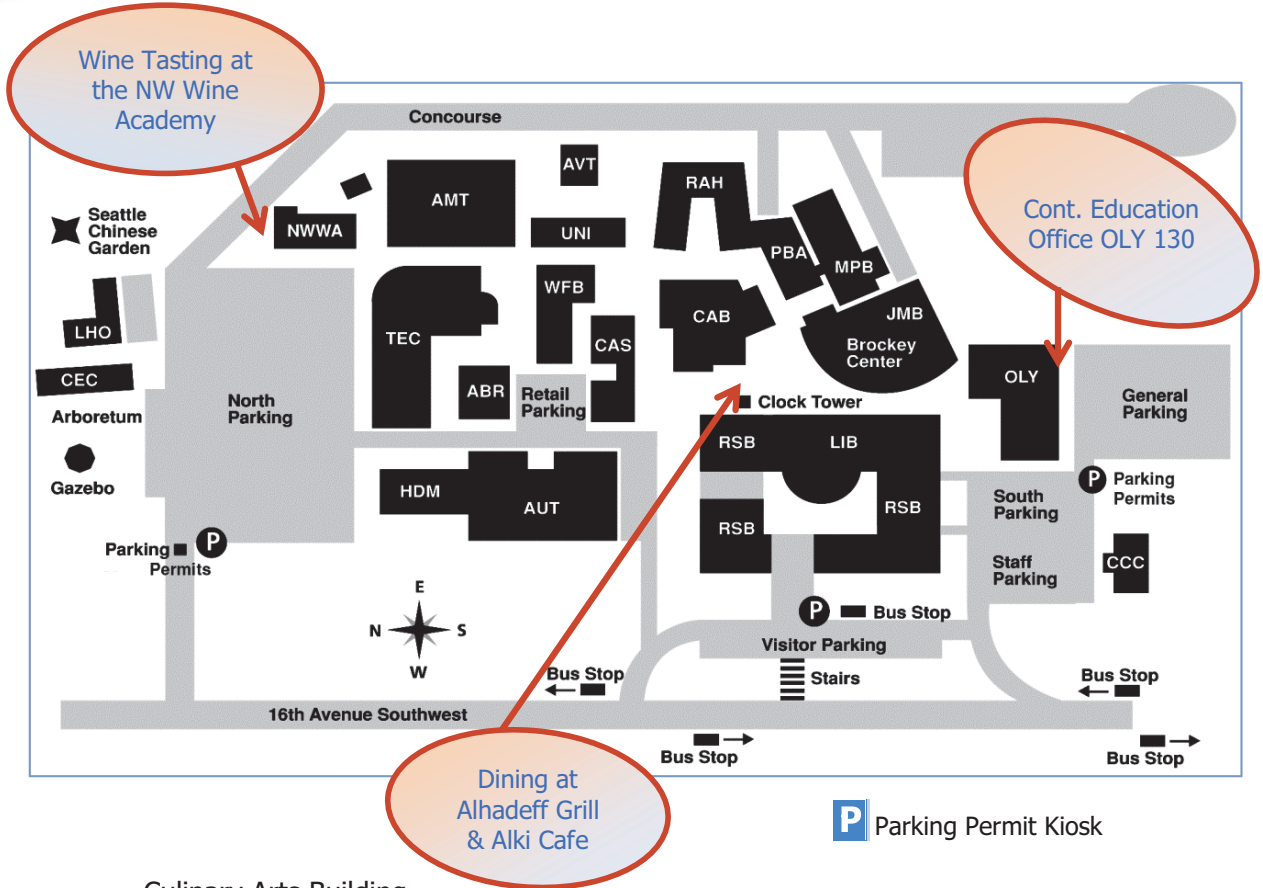
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Online Short-Term Training & Enrichment Classes	www.ed2go.com/southsea/ <ul style="list-style-type: none"> Over 350 6-week Online Courses for Personal Development Most courses still at \$99 Next start dates: March 18, April 15, May 13, June 17
Online Training Programs and Certificates	http://careertaining.ed2go.com/southced/ <ul style="list-style-type: none"> Online programs to provide the workforce skills necessary to acquire professional caliber positions or prepare for industry certification exams. Start anytime and learn at your own pace Typical programs take 3-6 months to complete
Online Business Classes & Certificates Skills for the 21st Century	http://yougotclass.org/catalog.cfm/Southsea/ <ul style="list-style-type: none"> Online classes and certificate training by The Learning Resources Network (LERN), a leading provider of professional development. Classes range from \$145 - \$595.

Call 206.934.5339 for more information!



- | | |
|---|------------------------------------|
| 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.

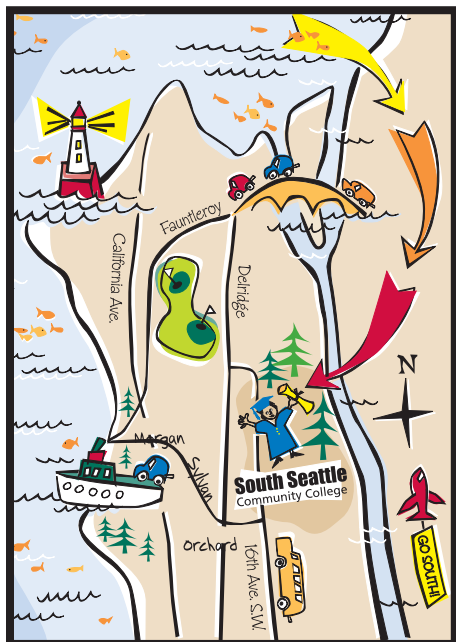
Registration is Easy

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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.

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) **Total**

VISA
 Master Card
 Discover
 AmEx
 Personal check payable to South Seattle College
 Cash payments made at the campus Cashier's office only.

Credit Card Information

Name on Card: _____
Account No.: _____ **Expiration Date:** _____



Check out hundreds of online classes at:



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<http://careertraining.ed2go.com/southced/>
 or <http://yougotclass.org/catalog.cfm/Southsea>.

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: Rachel Abolofia

Occupation: Construction Project Manager

Recent Classes: Arts & Cafes – Watercolor & Wine

Why I took the class: My friend and I have been looking at the course offerings for years and finally decided to take this class together.

What I liked about the class: The Wine Building is gorgeous and they served delicious wines! It was such a great setting for a fun evening. The instructor was clearly knowledgeable and very talented. I enjoyed looking around the table and seeing how each of us painted the same picture but added our individual touch so no two were the same.

What I like about Continuing Education: Registration was easy and pricing is reasonable. There are so many great classes I can't wait to try more – cooking, art, wine tasting.

Advice to other students: Don't wait! Grab a friend and just take the class. And, I found out that the Northwest Wine Academy has free wine tasting every Friday afternoon. I'll be back.



Register Now for Spring Quarter!

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