

Continuing Education

Create Your Best Summer!



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Register Now!

Summer Art Camps & Workshops, p. 4 Computers, p. 7 Music, p. 6

Welcome to South Seattle College!

Lifelong Learning • Building Skills • Making Connections



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Dear Friends,

Summer in Seattle is a time to let your imagination run free, so how about tapping into your creative side?

Watercolor sketching, drawing animals, and painting natural settings are a great place to begin. Or learn to create with your camera by capturing the explosions of color at Pike Place Market and the serenity of an early morning on the Sound.

Art classes for teens? We have those, too! Look on page 4 for week-long workshops.

Looking for a fun Friday evening out with friends? **Arts & Carafes - Watercolor & Wine** classes at the Northwest Wine Academy are filled with laughter, wine and creating a fun work of art.

Double your enjoyment and take a class with a friend this summer. Classes with this symbol  have a special friend rate when two or more register together. And consider a 6-week online class in the comfort of your home, backyard, or beach! Over 300 to choose from – language classes, business/marketing skills, and special classes for educators. (See page 14 – clock hours certification provided.)

Happy Summer – let's create together!

Luisa Motten

Director of Continuing Education

Front Cover:

Photo credit – Meredith Blache of Blache Designs, Seattle. Meredith is a popular photography instructor at South. See her **Photography (p. 4)** and **Photo Editing (p. 9)** classes.

South Seattle College staff at West Seattle's Alki Beach. From L to R: Bob Sullivan, Director of Auxiliary Services; Danisha Rawlings, Executive Assistant to the Vice President of Instruction, and Irina Minasova, Director of Business Operations and Information Technology. Both Danisha and Irina are graduates from South Seattle College. Bob manages the events facilities on campus including the Brockey Center. If you are interested in renting space for an upcoming event, call Bob at **206-934-6613**.



Featured Class:

Calling all Comic Book fans!

Have a comic book story idea for a current character or want to create a new comic book? Get to know the ins and outs of the Comic Book industry from someone in the business! Rowena Yow has a fascinating history and connections with the industry and knows how to create and get work published. Take advantage of Rowena's expertise and insider's knowledge to launch into this exciting field. Class size limited so register early.

See page 3 for details.

ARTS - VISUAL

ARTS & CARAFES



Arts & Carafes - Watercolor & Wine

Jenna Howell

Create a stunning watercolor painting worthy of framing! Learn to duplicate a featured design 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 is limited and class fills quickly.

F	7/29	6:00 PM - 8:30 PM	NWWA 109	\$49 + \$10 Material Fee
F	8/19	6:00 PM - 8:30 PM	NWWA 109	\$49 + \$10 Material Fee

Rowena Yow is a seasoned editor with 10 years of experience in publishing, 7 of those years in comics and cartooning. As an editor at DC Comics/Vertigo, she developed a keen eye and insight into understanding what it takes to create great comics. Her connections in the Comic Book industry make her a valuable resource to anyone wanting to enter the field.



Janey Davies is a retired college biology professor and now a professional soap maker. The soap-making process combines her scientific knowledge and her creative side. Her popular Soap Making classes are designed to inspire creative inspiration and convey soap making safety and science.



CRAFTS

Making Homemade Soap to Keep or Give

Janey Davies

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 soapmaking techniques. Create your own soaps to take home, along with recipes and instructions. Homemade soap makes a perfect gift.

W	8/3	5:30 PM - 9:00 PM	CAB - Main	\$45 + \$10 Material Fee
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Making Natural Body Care Products

Janey Davies

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. Leave with lots of samples and recipes.

W	7/20	5:30 PM - 9:00 PM	CAB - Main	\$45 + \$15 materials fee
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New! Soapmakers Workshop - Intermediate Level

Janey Davies

Join professional soapmaker Janey Davies for a three-day boot camp for intermediate and advanced soapmakers. Learn to design a soap formula, how to line a mold, how to figure recipe size for a specific mold, how to use a variety of colorants, and make specialty bars like milk, salt, and castile soap. Discover several different swirling techniques, how to test fragrances and colorants, and how to deal with a failed batch. Leave with several bars of soap made in class, written instructions, recipes, and a list of suppliers.

M,Tu,W (3 sessions)	9/12 - 9/14	9:00 AM - 12:30 PM	CAB - Main	\$125 + \$15 materials fee
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New! Create Comic Books

Rowena Yow

Learn to create a comic book from idea inception to the final printed product. In addition to learning how to write comics and understand comic art, discover how to pitch your product to publishers, understand production, marketing, and publicity. Take your comic from idea to marketplace.

Th (5 sessions)	7/14 - 8/11	6:00 PM - 8:00 PM	LHO 3	\$99
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DRAWING & PAINTING

Drawing for Pleasure: Basic Skills

Peter Barth

Drawing is the foundation of all art. Learn to draw a variety of subjects (animals, landscapes, plants, flowers, and still lifes) while working in several drawing media (covering contrast, highlights, shadow, value, texture, perspective, and composition).

Tu (4 sessions)	6/28 - 7/19	6:00 PM - 8:00 PM	LHO 3	\$99 + \$15 materials fee
Tu (4 sessions)	7/26 - 8/16	6:00 PM - 8:00 PM	LHO 3	\$99 + \$15 materials fee

New! Drawing & Painting Animals Series


Peter Barth

Learn to depict the beauty, energy, and diversity of animal life in a variety of art media. Create animal gesture drawings and learn to depict the movement and structure of animals in action. Through a series of step-by-step demos, learn to produce true-to-life drawings and paintings of animals. The first four weeks, learn to draw animals and learn to paint the last four weeks. Take the Series for a savings.

Th (8 sessions)	6/30 - 8/18	6:00 PM - 8:00 PM	On Campus	\$155
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Hippo and Zebra, painted by Instructor Peter Barth.

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**.

New! Drawing Animals

Learn to depict the beauty, energy, and diversity of animal life in a variety of drawing media. Create animal gesture drawings and learn to depict the movement and structure of animals in action. Through a series of step-by-step demos, learn to produce true-to-life drawings of animals.

Th (4 sessions) 6/30 - 7/21 6:00 PM - 8:00 PM On Campus \$85

Peter Barth

New! Painting Animals

Learn to depict the beauty, energy, and diversity of animal life in a variety of painting media. Create animal paintings, and learn to depict the movement and structure of animals in action. Through a series of step-by-step demos, learn to produce true-to-life paintings of animals.

Th (4 sessions) 7/28 - 8/18 6:00 PM - 8:00 PM On Campus \$85

Peter Barth

New! Explore a New Medium - Series

Explore a variety of artistic media learning drawing and painting methods. Each week will offer a new medium. For a savings, take the Series which includes: Pencils, Paper Mosaics, Pastels, and Water Media.

Sa (4 sessions) 7/30 - 8/10 11:00 AM - 1:30 PM LHO 3 \$99

Peter Barth

New! Explore a New Medium - Pencils

Explore using a variety of pencil drawing materials: charcoal, watercolor, pastel, and colored pencils. Discover new methods and applications of this medium.

Sa 7/30 11:00 AM - 1:30 PM LHO 3 \$29

Peter Barth

New! Explore a New Medium - Pastels

Explore ways to use soft pastels, hard pastels, oil pastels, and oil bars. Create drawing and painting effects with this versatile medium.

Sa 8/6 11:00 AM - 1:30 PM LHO 3 \$29

Peter Barth

New! Explore a New Medium - Water Media

Discover ways to use watercolor, gouache, tempera, acrylic, and other water media materials.

Sa 8/13 11:00 AM - 1:30 PM LHO 3 \$29

Peter Barth

New! Explore a New Medium - Paper Mosaics

Learn to depict your favorite scenes and subjects impressionistically through the fascinating medium of paper mosaics, in this fun, informative class.

Sa 8/20 11:00 AM - 1:30 PM LHO 3 \$29

Peter Barth

New! Guided Coloring Books

Curious about diving into the world of Adult Coloring Books, but not sure where to begin? Coloring Books are an exciting, fascinating, and convenient way to relax and unwind. Take away the day's stress and have fun with friends in a carefree, guided, and supportive environment.

M (3 sessions) 6/27 - 7/18 6:00 PM - 8:00 PM CEC 102 \$59

Peter Barth

New! Outdoor & Landscape Watercolor Sketching

Capture the beauty of West Seattle and the great outdoors in this exciting painting class. Learn to paint in the Chinese Garden & Arboretum, (on South Seattle College campus), as well as the surrounding areas (including trips to local vistas such as Alki Beach and Lincoln Park), weather permitting. No class 7/2.

Sa (4 sessions) 6/25 - 7/23 2:30 PM - 5:00 PM LHO 3 \$99

Peter Barth

Painting - Acrylics (Beginning and Continuing)

Acrylic paints offer a versatility of composition and technique, and facilitate a wide array of applications. Explore the basics of composition, color theory, mixing, and brush selection.

Sa (4 sessions) 6/25 - 7/23 11:00 AM - 1:30 PM LHO 3 \$99

Sa (4 sessions) 7/30 - 8/20 2:30 PM - 5:00 PM LHO 3 \$99

Peter Barth

Pastels

Made almost exclusively from pure pigment, pastels yield amazing, colorful, spontaneous results. Learn to capture the effects of light, shadow, highlights, and color harmony as you discover impressionistic and realistic styles of pastel painting, and gain hands-on experience with a variety of subjects, including landscapes, animals, and still lifes.

M (4 sessions) 7/25 - 8/15 6:00 PM - 8:00 PM CEC 102 \$99

Peter Barth

DRAWING AND PAINTING WOKSHOPS & ART CAMPS FOR TEENS & ADULTS

New! Art Workshop - Drawing & Painting Animals

Peter Barth
Learn to depict the beauty, energy, and diversity of animal life in a variety of art media. Create animal gesture drawings and learn to depict the movement and structure of animals in action. Through a series of step-by-step demos, learn to produce true-to-life drawings and paintings of animals.

ADULTS

M - F (5 sessions) 8/15 - 8/19 11:00 AM - 1:30 PM CEC 102 \$125

TEENS (age 14 - 18)

M - F (5 sessions) 6/20 - 6/24 2:30 PM - 4:30 PM CEC 102 \$99

New! Adult Art Workshop - Outdoor Drawing & Painting

Peter Barth
Draw and paint the great outdoors in this workshop in South Seattle College's Chinese Garden and the surrounding area, including painting trips to local vistas such as Alki Beach and Lincoln Park (weather permitting).

M - F (5 sessions) 6/20 - 6/24 11:00 AM - 1:30 PM CEC 102 \$125

New! Teen Art Camp - Drawing & Painting

Sci-Fi & Fantasy Creatures

Peter Barth
Explore the fascinating world of fantasy creatures in this exciting week-long camp. Learn to depict Dragons, Dinos, Mecha, Monsters, Robots, Elves, Gnomes, Trolls, Shape-Shifters, Mutants, Clones, Giant Insectoids, Animal-Creature Hybrids, and all the amazing things they do: running, flying, swimming, battling foes, rescuing heroes, breathing fire, etc. Explore creatures in a variety of media starting with drawing, and continuing on in the media of your choice (pencil, charcoal, and acrylics). Open to ages 14 - 18.

M - F (5 sessions) 8/15 - 8/19 2:30 PM - 4:30 PM CEC 102 \$99

PHOTOGRAPHY

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



Shot by Digital Camera student Pat Dougherty.

 I've been taking photos from Alki Beach for years. After I took my first Photography class with Meredith Blache, I learned significant techniques (like the "rule of thirds") and noticed a significant change in the quality of my photos. Every time I take more photography classes, my photos get better and better. 

P. Dougherty

Digital Camera - Intro Series

Meredith Blache

Significantly improve your photography skills using your digital camera with instruction from our expert, Meredith Blache. 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) 7/23 - 8/6 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 7/23 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 7/30 9:00 AM - 1:00 PM OLY 102 \$65

Digital Camera - Intro 3 - Getting Out of Auto Mode Meredith Blache

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

Sa 8/6 9:00 AM - 1:00 PM OLY 102 \$65

New! Photo Talk Time Meredith Blache

Do you have questions for our CE photography instructor Meredith Blache? Do you want some advice about cameras, photography or how to adjust one of your images in Adobe Lightroom? Sign up for this impromptu chat with Meredith Blache, a Professional Photographer and Adobe Lightroom Expert. Bring your camera and up to 3 images on a USB drive for this group discussion.

Th 5/19 6:30 PM - 8:30 PM On Campus \$19

Tu 8/2 6:30 PM - 8:30 PM On Campus \$19

PHOTOGRAPHY FIELD TRIPS

Photography - Street Life - Seattle's International District and Pioneer Square

Meredith Blache

Explore the streets of our amazing International District and Pioneer Square while learning how to capture images many would consider Fine Art and Abstract photography. The class size is limited so this is a great time to get all of your digital photography questions answered by our expert.

Su 5/22 10:00 AM - 2:00 PM Off Campus \$69

Photography Field Trip - Street Life

West Seattle Junction & Street Fair

Meredith Blache

This hands-on, out-and-about class will get you in the mix of the city, taking photos of people, buildings, action, and Seattle street life. This 4-hour class allows you to try out your camera's (or smartphone's) many settings as well as challenge you to expand your creative vision. (Meeting location to be determined before the class start date.)

Sa 7/9 10:00 AM - 2:00 PM Off Campus (TBA) \$69

Photography Field Trip - Street Life

Seattle's Westlake Center and Pike Place Market

Meredith Blache

Spend time out-and-about in the mix of the city, taking photos of people, buildings, and street life at Seattle's Westlake Center and Pike Place Market. Try out your camera's (or smartphone's) many settings and be challenged to push your creative vision. You will be given several assignments throughout the day as you learn and compare work with your classmates. (Meeting location to be determined before class start date.)

Su 8/14 10:00 AM - 2:00 PM Off Campus \$69



Ceramic by Carol Gouthro

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 the 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.

Sa, Su (2 sessions) 6/25 - 6/26 10:00 AM - 4:00 PM RAH 111 \$195

Pottery Studio: Beginning Wheel Throwing & Handbuilding Miki Willis

Learn basic wheel throwing techniques. This fun class covers the fundamentals of wedging, centering, throwing, and glazing. If you have ever wanted to "throw a pot," this is the class for you! Class will cover basic handbuilding techniques.

Th (8 sessions) 6/30 - 8/18 6:00 PM - 9:00 PM RAH 111 \$145 + \$35 materials fee

Saturday Pottery Studio Intermediate Handbuilding Miki Willis

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

Sa (8 sessions) 7/9 - 8/27 9:30 AM - 12:30 PM RAH 111 \$145 + \$35 materials fee

New! 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 to expand your throwing expertise. Prerequisite: Beginning Wheel Throwing Pottery.

Sa (8 sessions) 7/9 - 8/27 1:30 PM - 4:30 PM RAH 111 \$145 + \$35 materials fee

Daytime Pottery & Handbuilding - Summer Sessions Bethany Woll

Take time out this summer and learn to create with clay. Students new to pottery will be taught basic construction methods, while those returning will explore and develop their ideas. Discover a variety of glazing techniques and applications. Open to all skill levels.

Tu (6 sessions) 6/28 - 8/2 10:00 AM - 1:00 PM RAH 111 \$125 + \$35 materials fee

SEWING

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

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.

Sa 5/21 9:00 AM - 3:00 PM OLY 103 \$55 + \$20 materials fee

Sewing Beyond the Basics



O'Lisa Johnson

Sew fashionable apparel and home decor items featuring buttonholes, trim, zippers and more. Project patterns and fabrics provided.

Sa (2 sessions) 6/4 - 6/11 9:00 AM - 2:00 PM OLY 103 \$79 + \$20 materials fee

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**.

WELDING & GLASS

Stained Glass

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) 6/28 - 8/16 6:30 PM - 9:00 PM CEC 102 \$135

Michelle Nicholas

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) 5/21 - 5/22 10:00 AM - 2:00 PM Off Campus \$155 + \$70 materials fee
Tu, Th (2 sessions) 6/14 - 6/16 5:00 PM - 9:00 PM Off Campus \$155 + \$70 materials fee
Tu, Th (2 sessions) 7/5 - 7/7 5:00 PM - 9:00 PM Off Campus \$155 + \$70 materials fee
Sa, Su (2 sessions) 8/6 - 8/7 10:00 AM - 2:00 PM Off Campus \$155 + \$70 materials fee

ARTS PERFORMANCE

MUSIC

Guitar - Beginning

Kathy Brengle

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

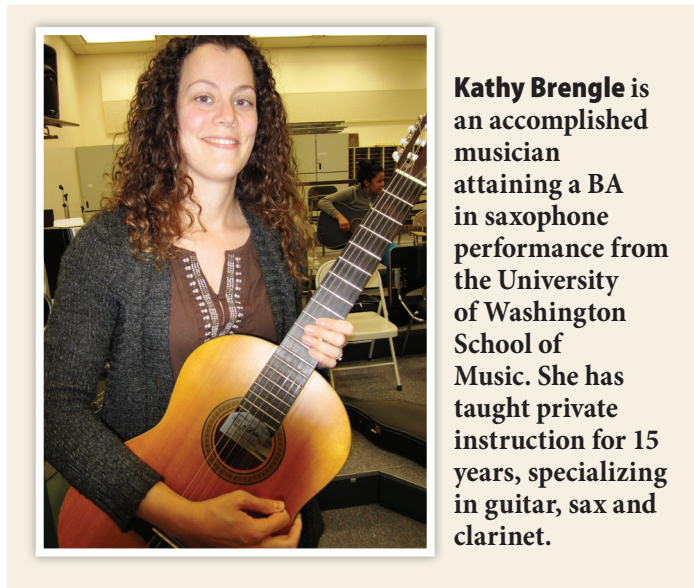
M (7 sessions) 7/11 - 8/22 6:00 PM - 7:50 PM RSB 80 \$99 + \$10 materials fee

New! Guitar - Rock Guitar - Music of the '60's & '70's

Kathy Brengle

Travel back in time as you enjoy playing great songs from the 1960's and 70's. Learn new techniques, strumming patterns, and chord progressions. Have a great time learning to play songs you know and love. Prerequisite: Beginning Guitar I or the ability to play open chords. Bring your own guitar to class.

M (7 sessions) 7/11 - 8/22 8:00 PM - 9:30 PM RSB 80 \$99 + \$5 materials fee



Kathy Brengle is an accomplished musician attaining a BA in saxophone performance from the University of Washington School of Music. She has taught private instruction for 15 years, specializing in guitar, sax and clarinet.

As a singer, pianist, composer, and educator, **Carolyn Graye** has been part of the Seattle jazz community since 1980. She has appeared at the Earshot Art of Jazz Series, Bumbershoot, Dimitriou's Jazz Alley, Tula's, the Royal Room and many other venues in the PNW. She was sponsored by the U.S. State Department for performance/teaching tours of South America and Europe, and has released three critically acclaimed recordings. She holds a BFA in music from the Cornish College, and a Masters degree in Musicology from the University of Washington.



New! Intro to Jazz and Pop Singing

Carolyn Graye

Can't carry a tune? Or, want to brush up on your vocal skills? Then this is the class for you. Have fun and build confidence while learning to sing some of your favorite songs. Class includes vocal warm-ups, group exercises, and individual coaching to increase your singing enjoyment. Class size limited, so register early.

W (8 sessions) 7/6 - 8/24 7:00 PM - 9:00 PM RSB 83 \$155

DANCE

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 towns to the most exciting nightclub scenes. No partner necessary.

Th (4 sessions) 6/30 - 7/21 6:30 PM - 7:30 PM CAB - Cafeteria \$45

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 (4 sessions) 7/28 - 8/18 6:30 PM - 7:30 PM CAB - Cafeteria \$45

“ In Salsa Dancing, I learned a new dance, met new friends, and had a wonderful teacher – what a great class experience to have! ”

R. Jones

BUSINESS

Basic Business Accounting

Sharon Rugh

Don't be shy if you've never depreciated fixed assets or credited payroll liabilities. This class will cover a lot of material in plain English to promote an understanding of the accounting process and practical applications for everyday business transactions. Maybe you've been exposed to accounting but need some help using it with financial software. This class provides an excellent introduction to accounting as well as a good refresher for those out of practice.

M, W (2 sessions) 7/11 - 7/13 6:00 PM - 9:00 PM OLY 203 \$79

Certificate in Data Analysis

Jeff Kritzer

Companies have vast amounts of data that needs to be analyzed for trends and to make predictions. Learn to analyze data in a business setting; how business decisions involve comparing groups for differences; the statistics behind these group differences and relationships; how to perform inquiries; and how to communicate these results through graphs and text that your fellow employees will understand. New lessons are released at your own pace in this 48 hour course

6/6-8/26 Online \$495

Project Management Certificate

Kristina Martinez

Gain the skills, tools and templates to confidently develop and maintain a project. An overview of salaries, certification costs, education and experience requirements are provided. Then acquire a well-rounded knowledge of the five Project Management Processes relating to the Project Management Body of Knowledge Guide. This basic information will assist you in learning the beginnings of Project Management, whether you are interested in project management, in a project management field, or in any line of work. New lessons are released at your own pace in this 48 hour course.

6/6-8/26 Online \$495

Supervisory and Leadership Certificate

Sally Klaus

Ensuring the efficiency of your team is the key to your success. Get practical, easy to understand, and insightful methods for new and even experienced supervisors and managers. Learn about effective delegation, performance management, and writing performance reviews. Discuss the specifics of the supervisor's role and responsibilities, and strategies for improving your overall effectiveness as a leader. New lessons are released at your own pace in this 32 hour course.

6/6-7/29 Online \$399

QUICKBOOKS

Classes use QuickBooks Desktop 2014 for PC, but most principles apply to online and Mac versions as well. Materials fee includes textbook and handouts. A full-featured 140-day trial copy of QuickBooks (PC) is included in Level 1. Materials fee paid at registration.

QuickBooks 2014 Fundamentals - Series

Sharon Rugh

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 basic accounting principles, QuickBooks fundamentals, and advanced applications. Classes may be taken individually or as a Series for a savings. Classes use QuickBooks Desktop 2014 for PC but most principles apply to online and Mac versions as well. Materials Fee includes all books and a full-featured 140-day trial copy of QuickBooks. Basic computer skills are required.

M, W (10 sessions) 7/11 - 8/10 6:00 PM - 9:00 PM OLY 203 \$329 + \$80 materials fee

QuickBooks 2014 Fundamentals - Basic Accounting

Sharon Rugh

Learn basic accounting terms and procedures necessary to use QuickBooks effectively. This class offers an excellent introduction to accounting or it can be a good refresher for those out of practice. Gain essential knowledge for any financial software you want to use.

M, W (2 sessions) 7/11 - 7/13 6:00 PM - 9:00 PM OLY 203 \$79

QuickBooks 2014 Fundamentals - Level 1

Sharon Rugh

Learn to create and back-up important records, how to work with vendors, customers, banks, print checks, and how to generate monthly reports. Prerequisites: QuickBooks 2014 Basic Accounting, and familiarity with basic computer operations and Windows. Class uses 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, W (4 sessions) 7/18 - 7/27 6:00 PM - 9:00 PM OLY 203 \$155 + \$45 materials fee

QuickBooks 2014 Fundamentals - Level 2

Sharon Rugh

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. Prerequisites: QuickBooks 2014 Basic Accounting, and familiarity with basic computer operations and Windows. Class uses QuickBooks Desktop 2014 for PC but most principles apply to online and Mac versions as well. Materials Fee includes textbook.

Tu (4 sessions) 5/24 - 6/14 6:00 PM - 9:00 PM OLY 203 \$155 + \$35 materials fee

SOCIAL MEDIA

New! Social Media for Business Certificate

Jennifer Selke

Learn how social networks can be used to develop a two-way communication and marketing strategy for your organization. Determine what you should be doing, and create a plan to integrate social networks into your communication and marketing. Discover the new principles of communication that apply across all networks and the possible uses for your organization with Facebook, Twitter, blogging, YouTube, LinkedIn, and more. Class is for businesses, nonprofits, government, and other organizations. New lessons are released at your own pace in this 48 hour course.

6/6-8/26 Online \$495



For more Social Media and Website Development classes visit: www.Ed2Go.com/southsea

COMPUTERS

South Seattle College Advantage

- Classes taught using Windows 7 Operating System.
- All onsite Microsoft application classes will be taught using Office 2013.
- Microsoft Office 2013 class fees includes books.
- 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

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 6/7 6:00 PM - 7:00 PM OLY 104 Free!

Introduction to PHP and MySQL

Learn how to design an interactive Web site, allowing visitors to post and retrieve information provided by you or your site's visitors. In this six-week online course, you'll see how to create dynamic Web pages using the PHP programming language and the MySQL database server. Six-week online class with 24 lessons. Start date each month.

Course dates: 6/15-7/22 or 7/13-8/19 or 8/17-9/23 www.ed2go.com/southsea \$109



For online QuickBooks classes, visit: www.Ed2Go.com/southsea

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**.

Introduction to SQL

Learn the key concepts of Structured Query Language (SQL) and gain a solid working knowledge of this powerful and universal database programming language. Six-week online class with 24 lessons.

Course dates: 6/15-7/22 or 7/13-8/19 or 8/17-9/23 www.ed2go.com/southsea \$109

LEVEL 1 COMPUTERS

Computer Series 2013 - 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 - Level 1, and Excel - Level 1. NO EXPERIENCE NECESSARY. Take the Series for a savings. All books are included.

M, W (7 sessions)	6/27 - 7/20	6:00 PM - 9:00 PM	OLY 104	\$325
Sa (3 sessions)	7/9	9:00 AM - 3:30 PM	OLY 104	\$325

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.

M, W (2 sessions)	6/27 - 6/29	6:00 PM - 9:00 PM	OLY 104	\$135
Sa	7/9	9:00 AM - 3:30 PM	OLY 104	\$135

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.

M, W (3 sessions)	7/6 - 7/13	6:00 PM - 9:00 PM	OLY 104	\$145
Sa	7/23	9:00 AM - 3:30 PM	OLY 104	\$145

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.

Sa	7/16	9:00 AM - 3:30 PM	OLY 104	\$135
M, W (2 sessions)	7/18 - 7/20	6:00 PM - 9:00 PM	OLY 104	\$135

LEVEL 2 COMPUTERS

Computer Series 2013 - Level 2

Jesse Braswell

Are you a working professional or looking for work? Designed to keep your computer skills competitive, this Series includes Excel 2013 - Level 2, Word 2013 - Level 2, and Basic PowerPoint 2013. Take the Series for a savings. Basic computer experience needed. All books included.

M, W (7 sessions)	7/25 - 8/15	6:00 PM - 9:00 PM	OLY 104	\$325
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Excel 2013 - Level 2

Jesse Braswell

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

M, W (3 sessions)	7/25 - 8/1	6:00 PM - 9:00 PM	OLY 104	\$145
Sa	7/30	9:00 AM - 3:30 PM	OLY 104	\$145

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.

M, W (2 sessions)	8/3 - 8/8	6:00 PM - 9:00 PM	OLY 104	\$135
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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.

Tu (2 sessions)	5/24 - 5/31	6:00 PM - 9:00 PM	OLY 104	\$135
M, W (2 sessions)	8/10 - 8/15	6:00 PM - 9:00 PM	OLY 104	\$135

LEVEL 3 COMPUTERS

Computer Series 2013 - Level 3

Jesse Braswell

Complete your computer training with this Series which includes Excel 2013 - Level 3, Word 2013 - Level 3, and Advanced PowerPoint 2013. All books included. Take the Series for a savings. Prerequisite: Computer Series 2013 - Level 2 or instructor permission. No class 5/30.

M, W (7 sessions)	5/23 - 6/15	6:00 PM - 9:00 PM	OLY 104	\$325
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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	5/21	9:00 AM - 4:30 PM	OLY 104	\$145
M, W (3 sessions)	5/23 - 6/1	6:00 PM - 9:00 PM	OLY 104	\$145
Sa	8/6	9:00 AM - 3:30 PM	OLY 104	\$145

Word 2013 - Level 3

Jesse Braswell

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

M, W (2 sessions)	6/6 - 6/8	6:00 PM - 9:00 PM	OLY 104	\$135
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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. Book included.

M, W (2 sessions)	6/13 - 6/15	6:00 PM - 9:00 PM	OLY 104	\$135
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EXCEL SPREAD SHEETS

Excel 2013 - Immersion Series

Jesse Braswell

Here is your chance to learn hands-on about virtually every aspect of Microsoft's ubiquitous Excel spreadsheet program. Three consecutive Saturdays classes will cover Excel 2013 Level 1, Level 2, and Level 3 under the skillful guidance of our MS expert. Take the Series for a savings. All books included.

Sa (3 sessions)	7/23 - 8/6	9:00 AM - 3:30 PM	OLY 104	\$375
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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.

Sa	7/23	9:00 AM - 3:30 PM	OLY 104	\$145
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Excel 2013 - Level 2

Jesse Braswell

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

Sa	7/30	9:00 AM - 3:30 PM	OLY 104	\$145
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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 time and maximize results. Book included.

Sa	8/6	9:00 AM - 3:30 PM	OLY 104	\$145
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Excel 2013 - Macros

Jesse Braswell

Save yourself hours of running repetitive reports that require editing or adjustments. Macros are a string of instructions you write to tell Excel how to compile information. By learning a few simple steps, you will reduce your work time considerably and create accurate documents. Discover how to write macros and increase Excel production.

Tu	7/19	6:00 PM - 9:00 PM	OLY 104	\$45
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Additional Computer Classes available Online including MS Office 2010

Visit: www.ed2go.com/southsea

Excel 2013 - Pivot Tables

Excel's pivot table feature is an incredibly powerful tool that makes it easy to tabulate and summarize data in spreadsheets. It also allows you to quickly change how your data is summarized.

Tu	7/26	6:00 PM - 8:30 PM	OLY 104	\$45
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Jesse Braswell

Daytime! Productivity in Excel 2010 -

Tips and Tricks

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.

Tu	7/12	9:00 AM - 4:00 PM	Georgetown, Bldg. A, Room 120	\$159
W	8/3	9:00 AM - 4:00 PM	Georgetown, Bldg. A, Room 120	\$159

Jesse Braswell

Daytime! Excel 2010 - Going Beyond the Basics

Expand your Excel 2010 skills by learning features including filtering, summarizing data, and pivot tables. Book and handouts included.

W	7/27	9:00 AM - 4:00 PM	Georgetown, Building A, Room 120	\$159
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Jesse Braswell

WINDOWS 10

Windows 10

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

Tu	7/12	6:00 PM - 9:00 PM	OLY 104	\$29
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Jesse Braswell

WORD DOCUMENTS

Daytime! Power Up with Microsoft Word 2010

Increase your productivity and effectiveness by unleashing new features available in Word 2010. Learn to use the Table of Contents, Footnotes, Indexes and Styles. And, see how easy it is to integrate Excel and Word to create powerful documents.

W	7/20	9:00 AM - 4:00 PM	Georgetown, Building A, Room	\$159
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Jesse Braswell

PHOTO EDITING

Adobe Lightroom - Series

Get amazing results by learning how to quickly adjust and organize images using Adobe Lightroom. Bring your own photos or use the images provided. This Series includes: All About Develop and All About the Library. Take the Series for a savings.

Sa (2 sessions)	8/13 - 8/20	9:00 AM - 12:00 PM	OLY 102	\$115
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Meredith Blache

Adobe Lightroom - All About the Library

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	8/13	9:00 AM - 12:00 PM	OLY 102	\$65
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Meredith Blache

Adobe Lightroom - All About Develop

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	8/20	9:00 AM - 12:00 PM	OLY 102	\$65
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Meredith Blache

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. Take the Series for a savings.

Sa (3 sessions)	6/4 - 6/18	9:00 AM - 1:00 PM	OLY 102	\$175
Su (3 sessions)	7/24 - 8/7	9:00 AM - 1:00 PM	OLY 102	\$175

Meredith Blache

Adobe Photoshop 1 - Learning the Basics

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

Sa	6/4	9:00 AM - 1:00 PM	OLY 102	\$65
Su	7/24	9:00 AM - 1:00 PM	OLY 102	\$65

Meredith Blache

Adobe Photoshop 2 - Adjusting Images

Learn 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	6/11	9:00 AM - 1:00 PM	OLY 102	\$65
Su	7/31	9:00 AM - 1:00 PM	OLY 102	\$65

Meredith Blache

Adobe Photoshop 3 -

Graphic Design for Print and Web

Learn to use Photoshop for print, graphic design and online graphics 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	6/18	9:00 AM - 1:00 PM	OLY 102	\$65
Su	8/7 - 8/7	9:00 AM - 1:00 PM	OLY 102	\$65

Meredith Blache

FOOD/WINE



BAKING/BREAD

Artisan Sourdough Bread

Learn the secrets of creating artisan sourdough bread and how to make your own sourdough starter at home. In addition, learn to create a brick hearth oven environment for baking your bread - the best environment for perfect sourdough bread.

Sa, Su (2 sessions)	8/20 - 8/21	10:00 AM - 3:00 PM	PBA 106	\$125 + \$20 materials fee
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In Park

Bagel Making

Learn the art of handcrafting delicious bagels. Learn to prepare dough, boil and then bake sesame, poppy, onion, and everything bagels, as well as how to prepare scrumptious cream cheese spreads. Be the star at your next brunch or breakfast as you delight your guests with fresh, warm, handcrafted bagels made right in your own kitchen.

Sa	8/6	9:00 AM - 12:00 PM	PBA 102	\$45 + \$10 Materials Fee
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In Park

Breadmaking for Beginners

Discover how to quickly and easily produce a wide range of breads, from rustic breads to chapati, using only three basic yeast mixes. Learn about the importance of fermentation times and how to use and maintain a pre-ferment dough. Leave with recipes and a warm loaf of bread.

Sa, Su (2 sessions)	7/9 - 7/10	10:00 AM - 2:00 PM	PBA 106	\$99 + \$20 materials fee
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In Park

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**.

Artisan Bread with Sprouted Grain

Add to your breadmaking skills by learning to sprout grains and use them in your breads. In addition to learning new techniques, we will bake with a variety of whole grain flours.

Sa, Su (2 sessions) 6/4 - 6/5 10:00 AM - 2:00 PM PBA 106 \$125 + \$30 materials fee
Sa, Su (2 sessions) 8/13 - 8/14 10:00 AM - 2:00 PM PBA 106 \$125 + \$30 materials fee

In Park

Artisan Breadmaking Workshop - Intermediate

Learn to bake artisanal breads at home! Whether you're a novice or a serious home baker, this intensive three-day breadmaking class will help you bake like a pro. You will have hands-on learning experiences, fostering a deeper understanding of breadmaking from baguettes to pizza. Class size is limited to assure personal interaction with the instructor.

F, Sa, Su (3 sessions) 7/15 - 7/17 3:00 PM - 6:00 PM (F) & 10:00 AM - 3:00 PM (Sa, Su)
PBA 106 \$225 + \$50 materials fee

In Park

CANDY & ICE CREAM

Amazing Caramels!

Delve into making a variety of yummy caramels. Gain understanding about the different ingredients used and how each contributes to the flavor of the caramel. Learn tips and techniques about the cooking process to achieve the ideal soft, smooth and chewy caramel. This class is hands-on. Leave class with recipes to make your own tasty treats at home. The instructor is a confectioner for Theo Chocolate.

W 7/13 6:00 PM - 8:30 PM PBA 102 \$39 + \$10 Materials Fee

Suzann Vaughn

New! Homemade Ice Cream

Just in time for Summer! Discover how to make a custard-based ice cream, chocolate sorbet, and mint stracciatella in this hands-on class. Learn how to add swirls of fruit or chocolate into your ice cream. Leave with the different bases made in class to use at home. The instructor is a confectioner at Theo Chocolate.

Th 6/30 6:00 PM - 8:30 PM PBA 102 \$39 + \$10 Materials Fee

Suzann Vaughn

DECORATING

Cake Decorating ABC's

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 (2 sessions) 7/11 - 7/18 6:00 PM - 9:00 PM PBA 102 \$65 + \$10 materials fee

Jeanine Garcia

Cookie Decorating - Custom Cookies

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.

M 6/13 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 materials fee

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

Jeanine Garcia

Cupcake Decorating - Flowers & Borders

Discover how to pipe great flowers and borders in buttercream to give that perfect finishing touch to your cupcakes. Flower decorations include Apple Blossoms, Primrose, Rosebud, Full Rose, and Sunflower. Learn to finish borders with Dot, E-Motion, Shell, Rosette, and Zig-Zag.

M 5/23 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 materials fee

M 6/27 6:00 PM - 8:30 PM PBA 102 \$35 + \$15 materials fee

Jeanine Garcia

FOODS/COOKING

Cooking Fundamentals - Chicken

Add pizzazz to your chicken entrees using a variety of easy cooking methods as well as learning how to cut up a whole bird and de-bone chicken breasts. You will learn how to prepare Roasted Rosemary Game Hens with Pan Sauce and Mashed Potatoes, Braised Chicken with Two Kinds of Lemon, Sauteed Chicken Cutlets with Kentucky Bourbon, and Grilled Chicken with Red Pepper Butter.

Tu 5/24 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

Karen Binkhorst

Cut Like A Chef

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 and maintenance.

Tu 7/12 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 materials fee

Karen Binkhorst

New! Presentation and Plating - Series -

Presenting Beautiful Food

Emily Moore

Ever wonder how the chefs at your favorite restaurants make a dinner plate look so appetizing? In this Series of four classes, discover the principals of plating a variety of foods in beautiful and unique ways, utilizing shapes of both the foods and plates, as well as using color, texture and the layering of flavors. Leave with the ability to apply these techniques to your own cooking and entertaining. Take the Series for a savings. Series includes Salads & Cheese Platters, Main Course, Desserts, Appetizer and Dessert Buffet. Take the Series for a savings.

M (4 sessions) 5/23 - 6/20 6:00 PM - 9:00 PM CAB - FSA \$155 + \$40 materials fee

New! Presentation and Plating -

Salads and Cheese Platters

Emily Moore

Be amazed at how presentation and a few cutting techniques can enhance salad-making. Starting with a simple salad presentation using familiar elements, investigate different ingredients, techniques, and plates or platters which can enhance presentation. Prepare greens, a vinaigrette dressing, and simple salad ingredients to be presented in several different way – individual plates, family style, and buffets. Then choose a few cheeses and traditional accompaniments (fruits, crackers and breads, dried fruits, nuts) while learning how to vary the presentation of the same elements to create dramatic, beautiful and attractive plates! Bon appetit!

M 5/23 6:00 PM - 9:00 PM CAB - FSA \$45 + \$10 materials fee

New! Presentation and Plating - Main Course

Emily Moore

After making filled, rolled and roasted chicken breasts, golden brown sliced roasted potatoes, sauteed asparagus or green beans and a chicken pan sauce, create several different, beautiful, dramatic presentations. At the end of class, we'll dine on our beautifully presented courses.

M 6/6 6:00 PM - 9:00 PM CAB - FSA \$45 + \$10 materials fee

New! Presentation and Plating - Desserts

Emily Moore

Seeing a yummy dessert beautifully plated heightens our anticipation of how great it is going to taste! Learn to make desserts more of a breathtaking visual experience, while learning to enhance simple desserts with sauces, creams, ice cream and chocolate decorations. We'll have fun building a variety of dessert plates before enjoying our creations!

M 6/13 6:00 PM - 9:00 PM CAB - FSA \$45 + \$10 materials fee

New! Presentation and Plating -

Appetizer and Dessert Buffet

Emily Moore

So you have 30 guests coming and the menu is complete. How do you make your creations look like a five-star hotel buffet? We'll take some simple appetizers and desserts and learn how to arrange them on platters in beautiful, artistic patterns. Learn to set up the buffet table with tablecloths, risers, color accents, and vases to present the platters in their best light. Then finish with seasonal branches, floral accents, and natural elements to create a breathtaking buffet.

M 6/20 6:00 PM - 9:00 PM CAB - FSA \$45 + \$10 materials fee

REGIONAL COOKING

ASIAN

Asian Cooking - Japanese Vegan Cooking Fumiko Kurose-Bretzke

Make healthy Japanese-style vegan meals using tofu, beans, and a variety of delicious vegetables. Menu will include brown rice, vegetable Miso soup, tofu pancakes, and cucumber with Wakame (seaweed) salad.

Th 5/19 6:00 PM - 9:00 PM CAB - FSA \$45 + \$10 materials fee

New! Culinary Tour of Vietnam  **Soodchai Ting Phonsanam**

Spend an evening learning to prepare a selection of delightful traditional Vietnamese dishes: Goi Cuon (Fresh Salad), Rolls with Nuoc Cham, Goi Bap Cai Ga (Spicy Cabbage and Chicken Salad), and Beef Pho Soup with Five Spice Broth.

Tu 5/31 6:00 PM - 9:00 PM CAB - FSA \$45 + \$15 materials fee

New! Asian Cooking - Home Style Sushi (Chirashi Sushi)  **Fumiko Kurose-Bretzke**

Chirashi Sushi is a delicious Japanese home style Sushi with colorful toppings. Learn to prepare the perfect rice and decorate with various ingredients, including cooked shrimp, varieties of vegetables, eggs, and toasted seaweed (Nori). Vegetarian options available.

W 6/29 6:00 PM - 9:00 PM CAB - FSA \$45 + \$15 materials fee

New! Asian Cooking - Japanese Noodle Salads (Oroshi Soba and Hiyashi Chuka)  **Fumiko Kurose-Bretzke**

Learn to cook two tasty Summer Japanese Noodle salads using cold Buckwheat noodles (Soba) and grated Daikon. In this hands on class, you will learn the proper way to cook Soba and cold Ramen noodles. Dressing for Soba is natural Umami flavored sweet soy dressing. Dressing for Ramen salad is sweet and sour. After creating the salads, decorate and flavor them to taste.

W 7/6 6:00 PM - 9:00 PM CAB - FSA \$45 + \$15 materials fee

New! Asian Cooking - Korean Rice Bowl (Bibimbap)  **Fumiko Kurose-Bretzke**

Learn to prepare bean sprouts, spinach, cucumber, Daikon, and beef for Bibimbap rice bowls in this hands on class. Korean Red Chili paste (Gochujan) will be available to use.

W 7/13 6:00 PM - 9:00 PM CAB - FSA \$45 + \$15 materials fee

ITALIAN

Authentic Italian Pasta - Strozzapreti  **Paola Querzoli**

Typical of the Emilia-Romagna, Tuscany, Marche and Umbria regions, Strozzapreti is a specialty pasta best made by hand. Learn the process of cutting and hand-rolling this unique twisted pasta suitable for use with a wide variety of sauces.

W 5/25 6:00 PM - 9:00 PM CAB - Main \$45 + \$10 materials fee

New! The Sicilian Kitchen - Cuisine of Sicily  **Karen Binkhorst**

Explore the cuisine of Sicily with dishes like Busiate (corkscrew) pasta with eggplant tomato pesto, Summer crostini, cauliflower Fritters, a Palermo salad, and a traditional almond dessert.

W 8/11 6:00 PM - 9:00 PM CAB - FSA \$45 + \$10 materials fee

GREEK

New! Authentic Greek Cooking - Zucchini and Chickpea Fritters with a Yogurt Dressing Dip  **Thei Zervaki**

Learn to make zucchini fritters and chickpea fritters using herbs and spices. These tasty fritters pair nicely with the Greek yogurt dip made in class.

Tu 7/12 6:00 PM - 8:00 PM CAB - FSA \$29 + \$10 materials fee

New! Authentic Greek Cooking - Summer Greek Salads  **Thei Zervaki**


Learn to make the traditional Greek Salad (Choriatiki), the quintessential summer salad, which features tomatoes, cucumbers, feta cheese, olives and a few more surprise ingredients. Then, create a Marinated Zucchini salad with tomatoes and feta cheese by marinating the zucchinis with a nice light sauce and adding feta cheese and tomatoes. Finish of the evening with a watermelon salad with feta cheese, arugula, and a light dressing for an easy summer appetizer. All salads will be served with pita bread.

Th 7/21 6:00 PM - 9:00 PM CAB - FSA \$35 + \$10 materials fee

New! Greek Summer Desserts  **Thei Zervaki**

Summer is a great time to make healthy desserts using fresh fruit, Greek yogurt, nuts, and honey. Learn to make three different desserts - Greek Yogurt with Blackberries and Almond parfait; Peaches stuffed with soft goat cheese, walnuts, and honey; and Greek Yogurt with Chocolate Wafers and Bananas.

W 7/20 6:00 PM - 8:30 PM CAB - Main \$35 + \$10 materials fee

New! Authentic Greek Cooking Chicken Dishes - Series  **Thei Zervaki**

Discover the tantalizing flavors of Greece while learning to prepare modern and traditional meals. The series include Roasted Chicken with Herbs, Baked Chicken with Orzo, and Fried Chicken with Rice. Take the Series for a savings.

Th (3 sessions) 5/19 - 6/2 6:00 PM - 9:00 PM CAB - Main \$115 + \$45 materials fee

New! Authentic Greek Cooking Chicken Dishes - Roasted Chicken with Herbs  **Thei Zervaki**

Roasted Chicken with Herbs, Lemon and Potatoes is a favorite Sunday dish for children and adults alike. Learn to prepare the chicken with a light savory flavor and how to give a nice twist to the potatoes for a makeover in the baking pan! Served with a tomato and cucumber salad and pita bread.

Th 5/19 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

New! Authentic Greek Cooking Chicken Dishes - Baked Chicken with Ouzo-Infused Orzo  **Thei Zervaki**


Ouzo is an anise-flavored aperitif. Learn to create this classic dish and infuse Ouzo in orzo pasta. Mixed with pieces of chicken, this "drunken orzo" becomes a comfort food that can be eaten for lunch or dinner. Served with a tomato and cucumber salad.

Th 5/26 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

New! Authentic Greek Cooking Chicken Dishes - Tasty Chicken with Vegetables and Perfect Rice  **Thei Zervaki**


This modern Greek cuisine dish features an array of green, red, yellow and orange peppers with pieces of chicken breast made in a frying pan. This early summer dish is served with Greek-style white rice.

Th 6/2 6:00 PM - 9:00 PM CAB - Main \$45 + \$15 materials fee

Authentic Greek Pies  **Thei Zervaki**

Learn to master Phyllo Dough while creating savory and sweet Greek pies. Make a Greek Cheese pie (Tyropita) served as an appetizer or a light meal. Then, learn to make Zucchini Pie, a summer regional dish of Greece.

W 8/17 6:00 PM - 8:30 PM CAB - Main \$35 + \$12 materials fee

New! Greek Food & Wine Pairing: Appetizers  **Thei Zervaki**

Learn to prepare authentic Greek appetizers - Stuffed Apricots with Spiced Ground Meat, Greek mini pizzas, and Chicken Skewers with Thei's Vietnamese-inspired Greek Yogurt dip - Greek-Vietnamese fusion. Enjoy new recipes and ways to prepare appetizers. Then, pair these tasty treats with Greek Assyrtiko and Moschofilero white wines to enhance the food.

W 7/27 6:00 PM - 8:30 PM CAB - Main \$35 + \$12 materials fee

New! Greek Food & Wine Pairing: Mixed Platters  **Thei Zervaki**

Discover new ways to create traditional Greek mixed (Meza) platters using olives, Feta cheese, tomatoes, peppers, and stuffed grape leaves, (dolmadakia) to greet your guests. Create another delicious platter to serve featured cheeses from around the world (goat cream cheese from France, semi-hard cheese from Mexico, white Feta from Greece, and yellow Cheddars from the U.S. and England). After making and serving your platters, taste how Greek wines enhance the flavors and enjoyment of your tasting.


W 8/10 6:00 PM - 8:30 PM CAB - Main \$35 + \$12 materials fee

SPANISH

Spanish Tapas - Small Plates, Big Flavors  **Karen Binkhorst**

Create classic and (not-so-classic) Spanish Tapas. Discover simple recipes like Fried Padron Peppers with Sea Salt, Sauteed Marcona Almonds with Sea Salt and Rosemary, and Marinated Olives with Citrus and Sherry Vinegar. Discover more involved recipes such as Chorizo Empanadillas and Mussels with Piquillo Pepper Salsa. Learn where to buy ingredients, and how to pair wines with Tapas.

Tu 8/9 6:00 PM - 9:00 PM CAB - FSA \$45 + \$15 materials fee

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WINE

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

Food and Wine Pairing - Italy

Reg Daigneault

Experience Italy through wine and food pairing led by the Northwest Wine Academy's Program Coordinator and faculty for South's Wine Technology Program at South Seattle College. How does the "terroir" (natural environment) influence the food and wine of a region? Discuss and taste classic wines and Italian cuisine: Cheeses, charcuterie, and desserts.

F 5/20 6:00 PM - 8:00 PM NWWA 109 \$45 + \$15 materials fee

Wine Tasting Primer: Sight, Smell, Taste

Dieter Schafer

Learn how to taste wine knowledgeably and accurately describe what you are tasting. In this beginner's class, a Certified Educator and Sommelier introduces you to wine types, grapes, varietals, and many wine regions, as well as the basics of reading a wine label. Gain hints for smart buying, proper storing, and aging. The course will also include a discussion of wine-and-food pairing guidelines. Tastings at each session.

Tu (3 sessions) 8/2 - 8/16 6:00 PM - 9:00 PM JMB 140 \$85 + \$21 materials fee

Wine Tour de France

Dieter Schafer

The 103rd "Tour de France" Bicycle Race is in full swing! Join our Francophile sommelier as your guide and tour through 12 French regions and taste wine from 12+ grape varieties. French grape varieties are compared to grapes grown in Washington State and wines produced here. Class includes "A Crush Course in Effective Wine Tasting" with lots of wine vocabulary to help you describe what you see, taste, and smell, including an introduction to the 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. Tastings at each session.

Tu (3 sessions) 7/12 - 7/26 6:00 PM - 9:00 PM JMB 140 \$85 + \$21 materials fee

HOME & GARDEN

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) 8/10 - 8/17 7:00 PM - 9:15 PM LHO 3 \$55

Basic Carpentry and 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) 7/14 - 7/28 6:00 PM - 9:30 PM Off Campus \$125 + \$35 materials fee

LANGUAGE & TRAVEL

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

Required textbooks are available at the South Seattle College bookstore. Please call for hours and to check availability at 206-934-5338.

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 become a more effective speaker, reader and writer.

Tu (4 sessions) 6/28 - 7/19 6:00 PM - 8:30 PM OLY 103 \$85

Public Speaking with Confidence **Peter Whelan**

Does the thought of standing up and giving a speech in public make you nervous? Beginning with one-on-one communication exercises and small group discussions, learn to plan and present effective speeches, gaining confidence and reducing public speaking fears as you progress.

Tu (4 sessions) 7/26 - 8/16 6:00 PM - 8:30 PM OLY 103 \$85

AMERICAN SIGN LANGUAGE

American Sign Language (ASL) 1 **Amy Sue Zielske**

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.

W (4 sessions) 6/29 - 7/20 6:00 PM - 7:30 PM OLY 202 \$55

American Sign Language (ASL) 2 **Amy Sue Zielske**



Continue to develop vocabulary, facial expressions, and receptive skills to increase your communication. Additional cultural information will be supplied. Prerequisite: ASL 1.

W (4 sessions) 7/27 - 8/17 6:00 PM - 7:30 PM OLY 202 \$55

American Sign Language (ASL) 3 **Amy Sue Zielske**

Learn the elements of gesturing, grammar, non-verbal communication, and additional cultural information. Prerequisite: ASL 2. (NOTE: No class 7/4).

M (7 sessions) 6/27 - 8/15 6:00 PM - 7:30 PM OLY 202 \$135

 The American Sign Language class has been brilliant. The instructor was very knowledgeable and provided a valuable introduction to the basics for ASL communication. Looking forward to the next class. 

K. Carper

Chinese for Fun and Travel **Nancy Mar**

Learn basic speaking skills and reading for everyday vocabulary and expressions in Mandarin Chinese. This class is an introduction to the richness of Chinese language, culture, and history. Whether you are planning a leisure or business trip to China, this class offers a fun and informative opportunity to enhance your communication effectiveness and cultural awareness.

Sa (6 sessions) 7/9 - 8/13 10:30 AM - 12:30 PM OLY 105 \$135

Robert Gloster has studied French since grammar school. He is a speaker of six languages and has extensive travel experience, including several French-speaking countries. Robert is a retired emergency physician with a passion for languages, cultures, dogs, and exercise. He recently received accreditation in TESOL (Teacher of English to Speakers of Other Languages).



FRENCH

French for Fun and Travel

Learn French at an easy pace in a fun and relaxing setting. Develop your vocabulary and learn useful expressions you will need when travelling in a French-speaking country. Perfect choice for those with little or no background in the French language.

W (6 sessions) 7/6 - 8/10 6:45 PM - 8:45 PM OLY 105 \$129

Robert Gloster

ITALIAN

New! Italian Conversation

For students who have previously studied Italian. Participants will further conversation skills in an informal, supportive setting as well as continue learning more grammar.

W (6 sessions) 7/6 - 8/10 4:30 PM - 6:30 PM OLY 204 \$135

Dida Valenzuela-Berretta

Italian for Fun & Travel

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 daily situations. Gain an introduction to Italian culture, food, and traveling tips.

W (6 sessions) 7/6 - 8/10 6:30 PM - 8:30 PM OLY 204 \$135

Dida Valenzuela-Berretta



Dida Valenzuela-Berretta is an Italian instructor at Seattle University and the Dante Alighieri Society of Seattle. She owns her own full-immersion Italian school for children ages 12 months to 8 years called La Piccola Scuola di Seattle. Dida has taught Italian for over 10 years and earned her MA in Italian Studies from the University of

Washington where she held a fellowship.

SPANISH

Speed Spanish

Imagine yourself speaking, reading and writing Spanish. This course is designed for anyone who wants to learn Spanish *pronto*. You'll learn six easy recipes for gluing Spanish words together to form sentences—you'll see words, hear them pronounced properly, and be granted plenty of opportunities to practice your pronunciation.. In no time at all, you'll be able to go into any Spanish speaking situation and converse in Spanish. Six-week online class with 24 lessons.

Course dates: 6/15-7/22 or 7/13-8/19 or 8/17-9/23 Online \$109

Spanish for Fun and Travel

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

Th (6 sessions) 7/7 - 8/11 6:00 PM - 8:00 PM OLY 103 \$135

Ryan Judge

Spanish 2

This course focuses on additional Spanish grammatical principles, continuation of vocabulary building, and cultural readings.

W (6 sessions) 7/6 - 8/10 6:00 PM - 8:00 PM OLY 103 \$135

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.

M (6 sessions) 7/11 - 8/15 6:00 PM - 8:00 PM OLY 103 \$135

Ryan Judge

Spanish for Medical Professionals

Are you frustrated by the communication gap that can occur between you and your Spanish-speaking patients? This class, designed specifically for healthcare professionals, will help you bridge that gap. Practice the basic, practical language skills needed to effectively communicate with your Spanish-speaking patients and their families and know how to ask the questions crucial to quality healthcare.

7/5 - 7/29 Online \$145

Cristina Sempe

“ Our instructor, Ryan Judge, brought a love of the Spanish language and culture to our class, and encouraged each of us to participate in the joy of learning a new language. ”

A Tan


TRAVEL

New! Greek for Travelers - Information Session

If you are interested in planning a trip to Greece, develop some knowledge of Greek culture, Greek expressions, and travel tips. Class includes an opportunity to taste some traditional Greek food and learn basic greeting and travel terms.

Th 7/7 6:00 PM - 8:30 PM OLY 105 \$25 + \$5 materials fee

Thei Zervaki

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**.

MIND-BODY

QiGong In the Garden - 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 8/10.

W (10 sessions) 7/6 - 9/14 6:45 PM - 7:45 PM CEC 101 \$130

Viola Brumbaugh

Tai Chi for Beginners - Yang 24 In the Garden

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. No class 8/10.

W (10 sessions) 7/6 - 9/14 5:30 PM - 6:30 PM CEC 101 \$130

Viola Brumbaugh

PERSONAL FINANCE

Stocks, Bonds, and Investing: Oh, My!

This class provides solid understanding of basics of stocks, bonds, finance, and investing and walks you through the fundamentals of investing. The course will not only teach you about the stock markets, 401k plans, and retirement, but it will also address personal financial issues that are often ignored, but absolutely essential, to your success as an investor. Six-week online class with 24 lessons.

Course dates: 6/15-7/22 or 7/13-8/19 or 8/17-9/23 Online \$109

Welcome to Medicare

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 8/13 9:30 AM - 11:30 AM OLY 202 Free!

Staff SHIBA



Online Courses for Educators

South Seattle College offers a variety of online classes for educators that are convenient, relevant and affordable. Clock hour fee is included in the price. For a complete list, visit:

www.virtualeduc.com/ssc
www.ed2go.com/southsea
www.learnatsouth.org

Behavior is Language: Strategies for Managing Disruptive Behavior

Designed to give you a new perspective on student behavior and effective tools to facilitate positive student change. [45 clock hours]

Start anytime Online \$225

Mick Jackson

Understanding Aggression: Coping with Aggressive Behavior in the Classroom

Course is designed to help school personnel become more aware of the causes of aggression and ways to evaluate it and intervene before it turns to violence in the schools. [45 clock hours]

Start anytime Online \$225

Michal Sedler

Harassment, Bullying & Cyber- Intimidation in Schools

Course discusses definitions and the personal, social, and legal ramifications associated with harassment, bullying, and cyber-intimidation and explores preventative strategies as well as how to address these issues when they occur. [30 clock hours]

Start anytime Online \$199

Candycy Reynolds

Generational Learning Styles for K12 Teachers

This course focuses on the influence of generational characteristics on learning styles. Find out how to help your students learn more and discover something new about yourself too! Explore fascinating information on the brain and how each generation has responded to their unique "cohort experience." Acquire the skills and information needed to facilitate Gen Y and the emerging generation of learners. Understand how your own generational characteristics impact your learning AND your teaching. [16 clock hours]

7/5 - 7/29 Online \$145

Kassia Dellabough

Social Media and Online Tools for K12 Teachers

Facebook, Twitter, YouTube, how might these tools be used to engage students in your class? Might be some time effective ways to communicate with their parents? GoogleDocs, Adobe ConnectNow, iGoogle, Flickr, animoto, earth album, Teacher Tube, blogs, virtual labs and yes, even Facebook and Twitter can help you add dimension and interest to your class. Discover tips to use a variety of social media and online tools to help your students. [16 clock hours]

7/5 - 7/29 Online \$145

Dan Torrez

Solving Classroom Discipline Problems

Veteran teacher reveals the secrets to an orderly classroom. A step-by-step approach to effective, positive discipline. [24 clock hours]

Course dates: 6/15-7/22 or 7/13-8/19 or 8/17-9/23 Online \$109

James Thomson

Spanish in the Classroom

Learn the essential Spanish for teachers so you can communicate effectively with your Spanish-speaking students and parents. [24 clock hours]

Course dates: 6/15-7/22 or 7/13-8/19 or 8/17-9/23 Online \$109

Bradley Williams

Using Cell Phones in the Classroom

Most of your students have cell phones, and now you can use this valuable tool in your classroom to engage and involve your students more in their learning. Discover how to implement cell phones in your classroom from a teacher who has done it successfully. Come away with a step-by-step how-to plan on enhancing your students' learning, and your teaching. [16 clock hours]

7/5 - 7/29 Online \$145

Ryan Moore

Registration is Easy!

five WAYS TO REGISTER

- 1 ONLINE**
www.LearnatSouth.org
- 2 PHONE**
(206) 934-5339
- 3 IN PERSON**
OLY 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 – 1:00pm, Friday
Holidays: 7/2 - 7/4

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.schoolreport.org 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

Laura Matson
Manager of Lifelong Learning

Kathleen Kent
Program Coordinator

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)

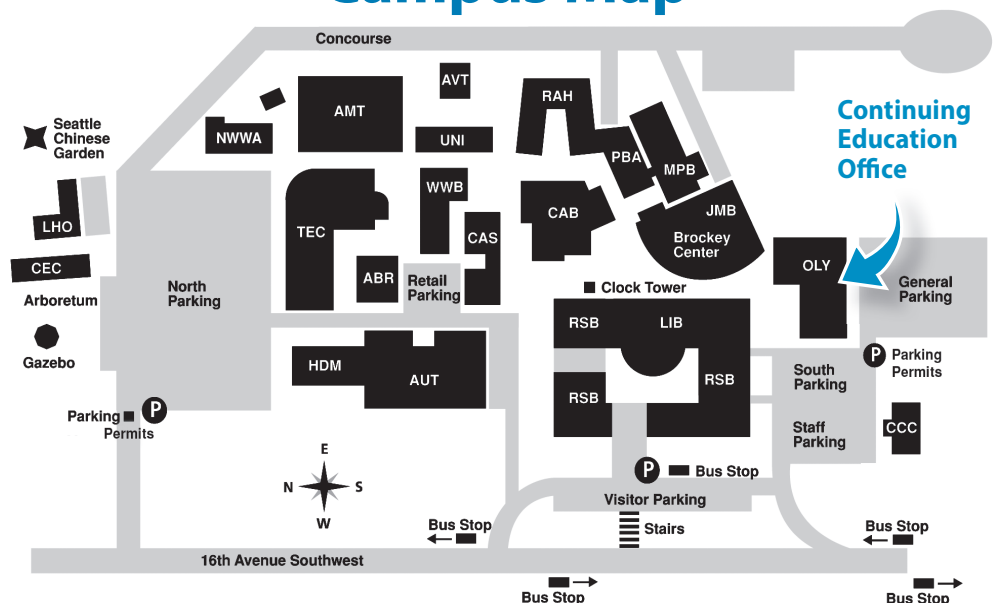
- VISA Master Card Discover AmEx
- Personal check payable to South Seattle College

Credit Card Information

Name on Card: _____

Account No.: _____ Expiration Date: _____

Campus Map



Directions

Go to LearnAtSouth.org or call (206) 934-5339.

Parking Permits

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

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



Here is why Felix Malchow takes classes at South:

South CED: What classes have you taken at South?

Malchow: I have taken so many different classes. Sign Language, Cooking, Chocolate (my favorite!), Salsa Dancing, Cookie Decorating, and Spanish. I like the variety of classes the school offers and I try to take something I know little about.

South CED: What did you like about the classes?

Malchow: I'm impressed with the consistent quality of instruction I get no matter what class I take. I've learned so many new skills that I'll always remember, but most of all, I'll always remember the teachers and students.

South CED: Why do you take classes at South?

Malchow: I'm an Au Pair in this country and I want to take advantage of opportunities to meet other people. People are so interesting to me that when I get a chance, I like to learn where the other students are from and why they like the class.

South CED: Tell me about your experience with South Seattle College's Continuing Education Department.

Malchow: The Continuing Education Department staff are so helpful! When I'm trying to decide if I want to take a certain class, they are always happy to help me figure out what works best for my schedule.

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

Malchow: When you are reading the catalog and you hear a voice in the back of your head say, "I don't think I could do that," that's the class to take! It's so much fun to find talents you didn't know you had.

Register Now for Summer Classes at South!

www.learnatsouth.org • SouthCED@seattlecolleges.edu

206-934-5339 • FAX 206-934-6699