

Continuing Education at GCCC

ROCK

Your Summer 2014



NEW FAST-TRACK CLASSES!

**CAREER TRAINING
CERTIFICATES**

GAME DESIGN

ANIMATION

FRESH COOKING

SUCCESS LUNCH SERIES

GETTING PUBLISHED



GARDEN CITY
COMMUNITY COLLEGE

**Short-Term Learning
Long-Term Results**

620-275-3259 • BIZ@gcccks.edu

Welcome to GCCC Continuing Education

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5 Easy Ways to Register

Register at least one week prior to the start of class

1. On the web: www.gcccks.edu/businesscommunity

2. Mail: Garden City Community College
Continuing Education
801 Campus Drive
Garden City, KS 67846

3. Phone: (620) 275-3259

4. In person: GCCC 801 Campus Drive, Garden City, KS 67846
John Collins Vocational Building

5. Email: BIZ@gcccks.edu

*Classes held in the
Student & Community Services Center,
2nd floor,
unless otherwise noted.



REGISTRATION & CANCELLATION: The registration deadline is one week prior to the start of class. Payment is due at the time of registration. Continuing Education classes are not eligible for federal financial aid. If you register for a class and cannot attend, call (620) 275-3259 at least two business days prior to the class to receive a full refund, unless otherwise noted in class description. If a class is changed or cancelled, we will notify you. We reserve the right to cancel, combine or divide classes, to change the time, date or place and to make other revisions as necessary, and to do so without incurring obligation. Information in this schedule is based on conditions at the time of printing and is subject to change. **RISK OF LOSS OF MATERIALS OR PROJECTS.** Students and all others enrolled or participating in GCCC classes shall assume all risk for loss or damage to projects, materials, or personal property which might occur while the projects, materials, or personal property are located on the GCCC campus, regardless of the nature, cause or time of the loss or damage, and regardless of whether school is in session or otherwise.

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ADA/EQUAL ACCESS Garden City Community College is complying with the Americans with Disabilities Act, and is committed to equal and reasonable access to facilities and programs for all employees, students and visitors. Those with ADA concerns, or who need special accommodations, should contact Sue Pollart, Garden City Community College, 801 Campus Drive, Garden City, KS 67846, 620-276-9638.

EQUAL OPPORTUNITY/TITLE IX – NON-DISCRIMINATION/ANTI-HARASSMENT Garden City Community College does not discriminate against applicants, employees or students on the basis of race, religion, color, national origin, sex (including pregnancy), age (40 or older), disability, height, weight, marital status, sexual orientation, genetic information or other non-merit reasons, or handicap, nor will sexual harassment or retaliation be tolerated, in its employment practices and/or educational programs or activities. Harassment is prohibited based on race, color, age, sex, religion, marital status, national origin, disability, veteran's status, sexual orientation or other factors which cannot be lawfully considered, to the extent specified by applicable federal and state laws. Vice President of Student Services, coordinates the college's efforts to comply with Title IX. Students concerned about the above should contact Ryan Ruda, Vice President of Student Services, 620-276-9597, Student and Community Services Center, 801 Campus Dr., Garden City, KS 67846, and employees with concerns may contact Cricket Turley, Director of Human Resources, 620-276-9574, Student and

Truck Driver Training

Top-quality, professional truck driver training and placement program

CDL Basic Novice Program



- ⇒ Classes form monthly
- ⇒ Maximum behind-the-wheel
- ⇒ \$3,575

GCCC in partnership with Excel Driver Services, offers classes to prepare you for commercial driving. Training meets or exceeds Professional Truck Driver Institute (PTDI) standards that are nationally recognized by many carriers. Actual commercial driver's license test must be taken at the Department of Motor Vehicles.

INVEST JUST 2 WEEKS

and begin a career that is stable, profitable and rewarding

Local • Regional • Over-the-Road

OR ASK ABOUT OUR CUSTOMIZED TRAINING

— **Apply Today** —

(620) 275-3259 • biz@gcccks.edu



We will assist you along your path to a commercial truck driving career. If you have a strong desire to learn, a good driving record and personal history, we can help you get into the most recession proof industry in the country!

Our truck is ready to roll when you are!

Summer Lunch Series: COMMUNICATE FOR SUCCESS

For more than 18 years, Laura Guy has taught others how to maximize their communication abilities. Whether a message is delivered in writing, orally or visually, Laura stresses the key to being effective is to “begin with the end in mind”. As a GCCC instructor and media adviser, Laura teaches practical, easy-to-comprehend approaches for teamwork, leadership and conflict management. Her self-proclaimed passion is helping others find their “voice” while learning to make the most out of their communication “events”. Laura was born and raised in Dodge City. She attended the University of Kansas and graduated with her bachelor’s degree in Mass Communication from St. Mary of the Plains College. Her Fort Hays State graduate studies focused on conflict management and empowerment principles – philosophies she not only embraces but is also eager to share with others. Laura and her husband Bruce have two children and are at home in Garden City.



GCCC Instructor, Laura York Guy

***Communicating is necessary.
Knowing how to do it well is personally satisfying and professionally wise.***

Who Do You Think You Are?

Are you an ego booster or an ego buster? You will learn how communication has been working in your life to shape your self-concept and also how your communication affects others. You will re-evaluate your can'ts to cans to shift your perspective in your verbal and nonverbal communications.

Th Jun 5 11:30 a.m.-1:30 p.m. \$25
***PROF-211-01**

Conflict to Collaboration

What went wrong? You will learn effective communication techniques to manage conflict in a proactive manner. In a study, conflict management was the positive contributor that correlated to higher earnings and promotion. Discover a workable conflict management model and then take away successful conflict management strategies to apply to make a more collaborative and productive workplace.

Tu Jun 10 11:30 a.m.-1:30 p.m. \$25
***PROF-212-01**

Writing Clear Email Messages

Have you ever had that nagging feeling that you pressed “send” too soon? In this session, you will learn the secret to developing concise electronic communication so that you observe proper etiquette and ensure professionalism in sending and receive messages.

Th Jun 12 11:30 a.m.-1:30 p.m. \$25
***PROF-213-01**

Lunch is included -
*register for
all three
for just \$65*

**John Collins Vocational
Building Room 1002*

Publish Your Writing

Getting Published: Tips and Truths

“My five-year writing project—*After the Ark Adventures*—is a children’s book based on the Ten Commandments. With thick skin, stubbornness, and strong sense of humor, my characters and I are working to find a publisher!”
– Marsha Wright



GCCC Instructor, Marsha Wright, published author

Born in Detroit, Michigan, Marsha received a B.A. at Western Michigan University then taught 14 years in the public school system in Grand Junction, Colorado. Earning a Master of Arts Degree in Communication at Colorado State University, Marsha worked in Los Angeles, California as an editor, writer and developer of educational materials at Frank Schaffer Publications and Grace Publications (Christian imprint), developing and managing two nationally published teacher magazines (Schooldays and Classmate) and over 100 other products. Currently the Chair of the English Department at Garden City Community College, Marsha teaches composition, literature and creative writing courses and is a freelance writer of educational materials and children’s books.

You will learn the answers to your publishing questions including:

- How do I know when my manuscript is ready to send to a publisher?
- What can I expect from an agent or publisher?
- Where do I find publishers and their submission guidelines?
- What goes into a dynamic query letter and winning book proposal?
- How long should I expect to wait to be accepted or rejected?

Participants will also receive handouts that include:

- Guidelines and rules for the for different types of literature
- Helpful literary websites and professional organizations for writers
- Basic submission and manuscript guidelines with samples
- Guidelines for writing a query letter and book proposal
- Marketing and publicity ideas

Tu, Jun 24 6-8:30 p.m. \$20
PERS-125-01

*Beth Tedrow Student Center Endowment Room

Optional and available for purchase at the workshop:

Get Published: A Guide to Literary Tips, Traps & Truth by Diane S. Nine, literary agent and president of Nine Speakers, Inc.: A Full Service Entertainment Agency

LOOKING FOR A NEW CAREER?



Medical Administrative Assistant Program w/a Clinical Externship

This 50-hour course prepares students to function effectively in many of the administrative and clerical positions in the healthcare industry. Medical Administrative Assistants, Medical Secretary, and Medical Records Clerks are all positions in great demand. This program covers important background information on the medical assisting profession and interpersonal skills, medical ethics and law, medical terminology, basics of insurance billing and coding, telephone techniques, scheduling appointments, medical records management and management of practice finances. This program is intended to provide students with a well-rounded introduction to medical administration so that a student can gain the necessary skills required to obtain a medical administrative assistant position in the healthcare field. Note: This program does not include a national or state certification as part of its overall objectives.

50 hours in-the-classroom
+ 40 hours clinical externship
M, W Jun 9-Jul 28 6-9:30 p.m. \$999
(textbooks included)
ASAH-600-03

Pharmacy Technician Program w/a Clinical Externship

This comprehensive 50-hour program will prepare students to work as pharmacy technicians in a retail or other pharmacy setting and to take the Pharmacy Technician Certification Board's PTCB exam. Course content includes: pharmacy medical terminology, the history of pharmacy, the pharmacy practice in multiple environments, pharmacy calculations and measurements, reading and interpreting prescriptions and defining drugs by generic and brand names. Through classroom lecture and hands on labs, students will review dosage calculations, drug classifications, the "top 200 drugs", I.V. flow rates, sterile compounding, dose conversions, aseptic technique, the handling of sterile products, total parental nutrition (TPN), dispensing of prescriptions, inventory control and billing and reimbursement.

50 hours in-the-classroom
+ 80 hours clinical externship
Tu, Th Jun 10-Jul 29 6-9:30 p.m. \$999
(textbooks included)
ASAH-500-02

Note: all programs include textbooks, workbooks and students materials.
Certain programs include clinical externships and national certifications.



Phlebotomy Technician Program

This 90-hour Phlebotomy Technician Program prepares professionals to collect blood specimens from clients for the purpose of laboratory analysis. Students will become familiar with all aspects related to blood collection and develop comprehensive skills to perform venipunctures completely and safely. Classroom and lab work includes terminology, anatomy and physiology, blood collection procedures, specimen hands-on practice, and training in skills and techniques to perform puncture methods. Note: There is no outside externship rotation included with this program.

90 hours in-the-classroom + 40 hours clinical externship

Tu, Th Jun 10 -Aug 19 6-9:30 p.m. and Saturdays (6/21, 7/12, 8/2) 9 a.m.-3 p.m. \$1599 (textbooks included)

ASAH-700-01

New online E-Learning Healthcare Courses!

Garden City Community College announces the availability of our online e-learning healthcare courses from Health Ed Today. These courses are highly interactive and provide students with an enriched learning experience. Each course includes: 24 hour a day instructor support & course mentors, engaging labs, student exercises and course videos, all textbooks, workbooks and student materials, and a new "Secure Student Website" – including career resources & other training.

These exciting courses include:

- Pharmacy Technician
- Clinical Medical Assistant
- Dental Assisting
- Phlebotomy Technician
- EKG Technician
- Medical Billing and Coding
- And many more classes!

Visit us online at <http://www.healthedtoday.com/gcccks> to experience a course demo and to learn more about these exciting new programs!

New to the workforce? Want to change careers?



FAST-TRACK TRAINING CERTIFICATES

- Gain the tools you'll need to enter the workforce in just 12 classroom hours
- Achieve favorability when you present a GCCC certificate of completion to potential employers during your job search
- Or advance your position with any of these short-term, non-credit courses:

Career Skills

Fundamentals of Communication
Employer Expectations & Work Ethics
Effective Time Management

Finney County Front-Line Hospitality

Providing WOW Customer Service
Employer Expectations & Work Ethics
Selling an Image for Garden City

Supervisor I

Interviewing & Hiring
Team Building & Delegation
Performance Management

**\$165
Each**

"Workforce development and having enough qualified workers is a concern to our new employers coming to town. Having a GCCC Fast-Track Training Certificate in hand will greatly improve your chance of qualifying for a new exciting career in the retail and service industry."

— Lona DuVall,
President of the Finney County
Economic Development
Corporation.

[Course descriptions on page 9](#)

Invest in yourself today, get your job tomorrow!

Providing WOW Customer

Service: Listening, Responding, Resolving

Discuss what it means to have a service culture in an organization. Examine customer service skills that include organization, communication, and personal motivation. This course also covers customer service as a process that includes greeting, listening, questioning, responding and resolving. Lastly, students will have a lesson in managing cash transactions with customers.

M Jun 2 1-5 p.m. \$65
PROF-121-01

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Selling an Image for Garden City: Tourists, Visitors, Locals

Strengthening commercial activity involves more than just checking out a customer at the cash register. It requires knowing your customer, the community retail and service mix, directing people to shopping areas, changing attitudes and perceptions, and distinguishing Garden City's activities and events as uniquely appealing in the region.

Tu Jun 3 1-5 p.m. \$65
PROF-153-01

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Employer Expectations & Work Ethics

Acquire skills and traits required to thrive in a working environment. You will define values and understand the link between values and behavior in the workplace. Learn how to take direction and constructive criticism from supervisors and co-workers. Recognize the importance of self-motivation in the workplace. Identify appropriate ways to take initiative to develop job skills. Examine the connection between personal strengths and job-specific skills.

W Jun 4 1-5 p.m. \$65
PROF-152-01

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Fundamentals of Communication

You will learn the basic principles of business communication and receive guidelines and best practices for effectively communicating in the workplace. These skills will improve productivity and mutual understanding in culturally diverse business organizations.

M Jun 9 1-5 p.m. \$65
PROF-124-01

Effective Time Management

Like most professionals, you've probably struggled with managing time effectively. In this course, you will practice techniques to help you achieve more effective use of your time, so you can direct your energy toward activities that further your professional and personal goals. You will learn to articulate goals and to analyze how you currently allocate your most precious resources: energy and time. Next, you will assemble a collection of time-management tools and strategies that you can use to take control of your time.

W Jun 11 1-5 p.m. \$65
PROF-132-01

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Interviewing & Hiring

Hiring qualified employees is crucial to your company's success. This means hiring the best qualified person with excellent work habits and a great attitude, but that's not easy to accomplish. Learn to navigate the interviewing and hiring process to find the best.

Tu Jul 15 1-5 p.m. \$65
PROF-154-01

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Team Building & Delegation

The success of a team often is directly linked to the ability to lead and manage effectively. Become that successful manager by empowering your team through delegation and coaching. Discover ways of identifying and prioritizing problems, then implementing effective solutions.

W Jul 16 1-5 p.m. \$65
PROF-155-01


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Performance Management

Learn to lead the individuals on your team effectively by conducting ongoing performance appraisals, delivering helpful and instructive feedback, training and coaching, and designing and implementing performance standards. Learn essential performance-management skills and explore basic techniques. You will also identify methods of developing talent through performance-management strategies.

Th Jul 17 1-5 p.m. \$65
PROF-119-01

These career enhancing courses are taught by Liz Sosa, who holds a Bachelor's degree in Business and Leadership with a minor in Human Services from Fort Hays State University and has experience working with secondary and postsecondary educational institutions.



Game Design & Animation

Good news – there are tools and support for those who have no experience. Learn how to create the games of your dreams!

Must be at least 16 years or older to register.

Do you have an idea for a game rolling around in your head? In this series of short classes, you will take a deep dive in the fun world of game design. Learn about interactive applications, engaging game development and animation tricks and techniques to bring your game assets to life!

Instructor Christopher Spindler is a 17 year professional photographer and videographer who has worked for TV stations and newspapers across the country. He brings to his classroom real world experience and a wealth of knowledge when it comes to journalism. Currently he teaches Animation, Graphic Design, and photography to high school students.

Game Design I

This introductory course will discuss basic concepts of game design. You will learn about game authoring software programs. Get started here to create your own interactive stories, games and animations!

M, Th Jun 2, 5 6-9 p.m. \$59
COMP-151-01

Game Design II

This course is a continuation of Game Design. Learn the basics of the software program and concentrate on understanding game layout.

M, Th Jun 9, 12 6-9 p.m. \$59
COMP-152-01

Game Design III

This course continues to build the basic understanding of what it takes to design games. You will start to see inside games and will be able to change and manipulate settings.

M, Th Jun 16, 19 6-9 p.m. \$59
COMP-153-01

Game Design IV

This course will further your knowledge of game design by building simple games. You will gain understanding and have a solid foundation with which to start working on games of your own.

M, Th Jun 23, 26 6-9 p.m. \$59
COMP-154-01

Cool Animations

Looking to create a cool animation? This is a 3D fundamentals foundation course that familiarizes you with creating 3D computer graphics. Learn interface and controls, and basic animation skills that will prepare you for more advanced courses.

Sat Jun 7, 21 9 a.m.-Noon \$59
COMP-155-01



Instructor Jamie Morphew is an Advanced Certified QuickBooks ProAdvisor and a Certified QuickBooks Point-of-Sale ProAdvisor with 16 years of accounting and QuickBooks experience.

Instructor Paula Baker is known for her gentle techniques in teaching computer skills. Her work at Abe Hubert Middle School has enhanced her knack for teaching all ages!

QuickBooks Fundamentals

QuickBooks Pro is designed to help small- and medium-sized businesses keep their books easily and accurately and effectively manage customers, vendors and banking transactions.

Tu, W Jun 10, 11 1-5 p.m. \$155
COMP-701-03

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QuickBooks Advanced

Manage physical inventory and sales tax, asset, liability and equity accounts; plus payroll, customized reports and templates.

Tu, W Jun 17, 18 1-5 p.m. \$155
COMP-703-03

Microsoft Excel Fundamentals

Storing data electronically is more efficient than storing paper documents. This eight-hour introductory class shows how to save time by designing spreadsheets, updating existing data, learning formulas, formatting cells and charting data.

Tu, Th Jul 15, 17 6-9 p.m. \$99
COMP-301-01

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Microsoft Excel Intermediate

Learn to freeze headings and split worksheet windows. Insert art and create SmartArt. Learn how MS Office templates can enhance your Excel knowledge and usage. Also learn to link to areas within the workbook and to other documents.

Tu, Th Jul 29, 31 6-9 p.m. \$99
COMP-302-01

QuickBooks classes are cosponsored by Kansas Small Business Development Center. Disclaimer: The GCCC Small Business Development Center recognizes the support of its host institution, the U.S. Small Business Administration (SBA) Cooperative agreement 1-603001-Z-0017 and the Kansas Department of Commerce (KDOC). The support given through such funding does not constitute an expressed or implied endorsement of the co-sponsors' or participants' opinions, products or services.

Summer fresh meals with Chef Justin Garcia

Chef Justin Garcia studied at The Culinary Institute of America in New York City returned to Garden City where he has a catering service specializing in upscale comfort foods with bold flavors. He serves on the Culinary Board of Advisors for GCCC and would like to share his passion of cooking by teaching community members how to develop layers of flavor and the necessary techniques to achieve them.



"Thank you for arranging the Sensational Sauces course with Chef Justin. The course was, well SENSATIONAL! I highly recommend his future classes. The recipes were delicious. Chef Justin shared a wealth of information on the recipes as well as food history and preparation tips. This was a very high quality presentation!

– Martha Lisk, M.A.

11 Fresh Herbs Every Cook Should Use

What would pesto be without basil or salsa sans cilantro? Whether used by the pinch or by the bunch, fresh herbs pull a recipe together by infusing the dish with unparalleled aromas and flavors. For example, basil's faint licorice flavor brightens lemon sorbet, while rosemary's piney zing complements chicken-zucchini skewers. Sometimes, when the effect you seek is subtle, refined, and delicate, a hint of herbs is enough; other times, handfuls are required. Fresh herbs can take a dish from good to great. Learn key uses, recipes, and tips for keeping them fresh.

Tu, Th Jun 3, 5 6-8:30 p.m. \$59

*CULA-127-01

Brunch with Justin

Sweet, savory and scrumptious brunches make weekend mornings marvelous! From a weekday omelet to Sunday eggs Benedict, learn luscious recipes that are sure to deliver a morning repast of comfort and some fun new twists.

Tu, Th Jun 17, 19 6-8:30 p.m. \$59

*CULA-128-01

How to Prepare the Perfect Protein

These easy lessons will help you learn more about the science of meat so you can make perfectly tender and juicy beef, chicken, pork, and fish recipes. Learn about the science of cooking fish fillets and steaks, including how they should smell when you buy them, methods for cooking, and doneness tests. Likewise, chicken breasts are probably the most popular cut of meat sold in America today. They are quick, easy, low fat, and universally popular. But when not cooked properly, they can be dry, tough, and stringy. What are the best ways of cooking them so you end up with moist, tender, flavorful meat?

Tu, Th Jul 15, 17 6-8:30 p.m. \$59

*CULA-129-01

**Penka Building Room 1007*

Italian Night at Home with 4 Courses

Food lovers go crazy for Italian, where simple dishes, high-quality ingredients and lots of passion rule the table. There's a reason Italian restaurants are popular in nearly every region of the U.S.-- Italian food is fabulous. Now you can bring a little bit of Italy into your own kitchen. We've got delectable Italian recipes for appetizers, pastas, main courses, and desserts.

Tu, Th Jul 29, 31 6-8:30 p.m. \$59

*CULA-130-01

Indian Cuisine

Show me the curry! India cuisine or Indian food encompasses a wide variety of regional cuisines native to India. Indian food is heavily influenced by spices herbs, vegetables and fruits. You will learn cooking techniques to create a delicious fusion of tastes and flavors with easy to follow healthy Indian recipes.

Tu, Th Aug 5, 7 6-8:30 p.m. \$59

*CULA-131-01

Wine & Food Pairings at The Golf Club at Southwind

Do you ever wonder what type of wine to serve with what type of meal?

American Wines

What makes a California Rose have the depth of flavor and richness to go with a wide range of main courses?

Or why is Pinot Noir from Oregon great for dishes with earthy flavors? Find out in this course about the main types of American wines.

Tu Jun 10 6-8 p.m. \$65

PERS-141-01

with Stacey Newton

International Wines

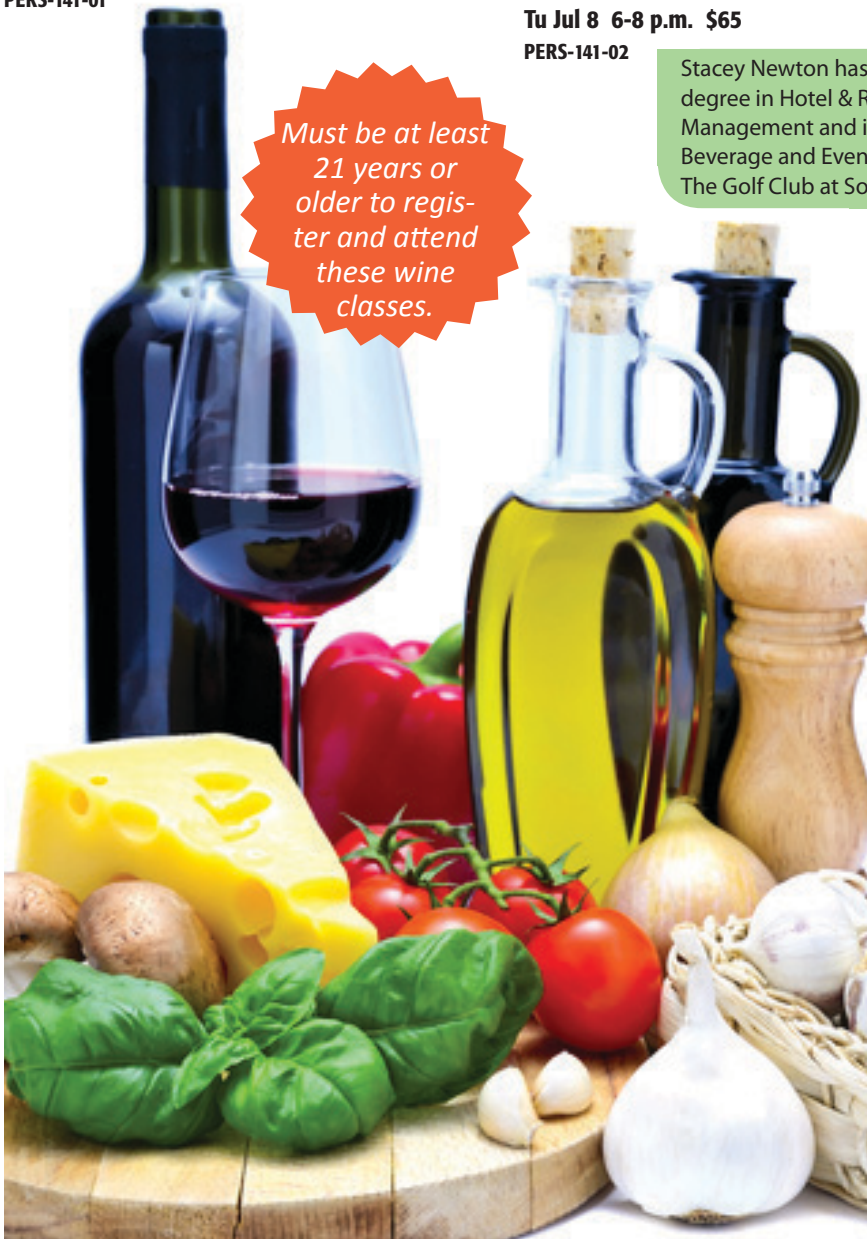
Old world wines and old world dishes are intrinsically good together. The flavors of foods and wines that have grown up together over the centuries—Tuscan recipes and Tuscan wines, for instance—are almost always a natural fit. Learn more about international wines in this class.

Tu Jul 8 6-8 p.m. \$65

PERS-141-02

Stacey Newton has a Bachelor's degree in Hotel & Restaurant Management and is the Food & Beverage and Events Manager at The Golf Club at Southwind.

Must be at least 21 years or older to register and attend these wine classes.



Summer 2014

You may order season tickets at the

Music Theatre of Wichita

by calling **316-265-3107**

- Front-Orchestra \$205
- Mid-Orchestra \$175
- Rear-Orchestra \$146
- Balcony \$100



Registration fee includes five trips to Wichita \$225.

Registration and reservations required. Tickets are not included.

Registration fee includes five trips to Wichita for these Saturday Matinees

June 14 • June 28 • July 12 • July 26 • August 9

Bus always leaves at 8 a.m. sharp from behind the Pauline Joyce Fine Arts building.

Rodgers and Hammerstein's South Pacific

This 2008 Lincoln Center revival won seven Tony Awards, showing once again how timeless, important and purely entertaining this unique musical has proven to be. Rich characters and a compelling story are propelled by one of the best scores ever written.

June 14

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West Side Story

Jerome Robbins' breathtaking dances are only one thrilling component of this electrifying show. This contemporary re-telling of "Romeo and Juliet" also features the pulsing, Latin-flavored score of Leonard Bernstein, the incisive lyrics of Stephen Sondheim, and the brilliant script by Arthur Laurent's, combining forces in one of the most dynamic shows ever created.

June 28

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Joseph and the Amazing Technicolor® Dreamcoat

This joyful, high-energy romp is a perfect theatrical experience for the whole family. Gleefully based on the Old Testament tale of Joseph and his coat of many colors, this supremely popular musical is the brainchild of two young British men, Andrew Lloyd Webber and Tim Rice, who launched their phenomenal careers with this delightful show.

July 12

Catch Me If You Can

Frank Abagnale Jr., con man extraordinaire, successfully passed himself off as a Pan Am pilot, masqueraded as the supervising resident of a hospital, practiced law without a license and cashed more than \$2.5 million in bad checks, all before he turned 21. After crossing over to the right side of the law, he wrote a best-selling autobiography, which became a smash hit motion picture. And now, in this brand new musical, Frank Abagnale's story becomes a thrilling theatrical event, filled with terrifically tuneful songs.

July 26

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42nd Street

"Come and meet those dancing feet!"

Broadway's liveliest tap-dance extravaganza triumphantly returns bringing all its lively humor, gorgeous costumes and exhilarating dance numbers. 42nd Street is the ultimate in spectacular feel-good entertainment, featuring an unprecedented array of magnificent songs.

August 9

*Training & education in the classroom,
online or at the location of your choosing!*



- Customized Business Solutions
- Continuing Education Hours
- Professional Development
- Personal Enrichment & Hobbies



Continuing Education
(620) 275-3259
biz@gcccks.edu

Non Profit Organization
U.S. POSTAGE
PAID
PERMIT NO. 133
GARDEN CITY, KS

2nd Annual SATURDAY, AUGUST 30
TAILGATE PARTY &
CRUISE-IN
4-6:30 P.M.



GARDEN CITY COMMUNITY COLLEGE

GCCC vs. HIGHLAND

7 p.m. Kickoff



FOOD • MUSIC • PRIZES

HOT RODS • CLASSICS • SPECIALTY • BIKES

*Awards for the top three popular vote
& special President's Choice award*

Awards presentation 6 p.m.

Sponsored in part by the
Broncbuster Athletic Association

Cruisers:

**\$10 registration fee in-
cludes meal**

Contact: Jean Warta
GCCC

Continuing Education
(620)-276-9521

jean.warta@gcccks.edu

Garden City Community College
Continuing Education
801 Campus Drive
Garden City, KS 67846



Continuing Education

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