How would YOU like to spend the nice warm sunny days of SUMMER?

GARDENING
EXERCISING
COOKING

PICTURE IT
STUDY IT
BUILD IT

AND

NCC’s non-credit division has something for everyone! Register Early….

HELP! WHICH DAYS DO I HAVE CLASS?
Below the class description, you will see initials for days when class is held.

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<tr>
<th>SEC</th>
<th>DATE(S)</th>
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<td>08/18-09/03</td>
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<td>5:30-6:30PM</td>
<td>SBTH</td>
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<td></td>
<td>Course FIT233</td>
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In this example, class would be on Tuesdays and Thursdays for the dates listed:

CLASS DAY KEY:
UMTWRFS
U = Sunday
M = Monday
T = Tuesday
W = Wednesday
R = Thursday
F = Friday
S = Saturday

CAMPUS KEY:
MAIN
Main Campus
SBTH
Fowler Family Southside Center
OFFC
Off Campus

TF Adult classes are open to students 18 years and older unless designated with a “Teen Friendly” symbol. Teen Friendly classes are open to students 14 years and older.
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For Information:
Find our refund policy; contact us; directions and maps, and help links on the footer of the northampton.edu/lifelearn pages.

Northampton Community College makes every effort to ensure accurate class listings in this publication. However, details may change or classes may be canceled due to low enrollment. Please confirm all class details online as you register and before you go at northampton.edu/lifelearn.
Register Online with LifeLearn

- Learn new skills, express your creativity, explore new ideas.
- Introduce your child to the wonders of science, history, food, art and more.
- Advance your career, take charge of your own professional development.
- Discover workshops, seminars and specialized training opportunities in healthcare, hospitality and tourism, computer technology and trades.

Experience all we have to offer!

Register securely online 24 hours a day, 7 days a week at northampton.edu/lifearn

LifeLearn, Our Instant, Secure Online Registration

Follow these step-by-step instructions. It’s easy!

1. Visit northampton.edu/lifearn and click Login
2. Click Create a new Customer Account and complete requested information
3. Once your account is created, Login and update your profile under My Account
4. Search for the course you are interested in and click Add to Cart and follow the on-screen directions.

We encourage early registration! Classes with low enrollment may be canceled prior to the start date.

For those individuals that do not own a computer, you may register by telephone and charge it to a credit card. Dial toll-free 1-877-543-0998, Mon - Thurs; between 8 am and 7 pm. The college is closed Fridays from May 27th until August 12th.

For those individuals having technical problems with the login process to their customer account, please contact our Helpdesk for assistance. Email: Helpdesk@northampton.edu or call 610-861-5413. Others having trouble with registration may call toll-free 1-877-543-0998, Mon - Thurs; between 8 am and 7 pm.

northampton.edu/lifearn

For the most up to date course offerings, schedules, and room assignments, please visit: northampton.edu/lifearn
ART

NOTE: Adult Classes are open to students 18 years and older.

Jewelry Arts: Coin Ring
Create a unique ring out of a QUARTER! Choose your quarter carefully! A special year you want to remember, your anniversary, the birth year of a child. A State quarter to signify where you are from. Did you graduate from Liberty HS? The word Liberty appears on a quarter. Suitable for sizes 5-11. Must bring quarter.

- **Date:** 07/27
- **Time:** 6:30-9:30 PM
- **Campus:** SBTH
- **Course:** ART165
- **Fee:** $39

Jewelry Arts: Sterling Silver Ring TRY ME CLASS!
NEW 2 day format! If you love handmade metal jewelry, but aren’t ready to get serious, learn simple metalworking techniques for making a seamless ring. Leave this workshop with a handcrafted sterling silver ring that might make you consider getting more involved in our Jewelry Arts classes. Ring size ranges from 5 to 11.

- **Date:** 08/16-08/23
- **Time:** 6:30-9PM
- **Campus:** SBTH
- **Course:** ART156
- **Fee:** $71

Pottery Beginning
Learn slab & coil hand-building methods as well as sculptural techniques to create vases and planters. Learn wheel throwing methods to create stoneware bowls & cups. Also, glazing & firing. All materials included. No class 7/6.

- **Date:** 06/08-08/03
- **Time:** 6:30-9:30 PM
- **Campus:** MAIN
- **Course:** ART116
- **Fee:** $275

Sketching for the Very Beginner
A sketching course for people who think they can’t! Work with pencil and charcoal while learning to notice form and shape in connection with light and shadow to form the basis of drawing. Materials list provided first class.

- **Date:** 06/08-07/27
- **Time:** 6:30-8:30 PM
- **Campus:** MAIN
- **Course:** ART117
- **Fee:** $159

Watercolor Painting
Learn basic techniques for watercolor painting, including basic color wash and wet into wet painting. Some drawing experience helpful. Beginner to Intermediate levels. All materials provided.

- **Date:** 07/12-07/14
- **Time:** 6:30-9:30 PM
- **Campus:** MAIN
- **Course:** ART180
- **Fee:** $65

Art in the Garden: Kitchen Herb Watercolor
Create your own lovely herb chart with vignettes and notes, drawn and painted on watercolor paper. Identification and uses to be discussed. Share your recipes and take home an herb for your very own garden! All materials supplied. Meet in the NCC East 40 Community Garden. Bring a chair, hat and sunscreen. Rain Date: Wednesday, June 22.

- **Date:** 06/15
- **Time:** 9AM-12PM
- **Campus:** MAIN
- **Course:** ART181
- **Fee:** $49

Painting Parties
Bring your favorite bottle of wine and come ready to sip, paint, relax and have a wonderful time! All painting supplies are included. Wear old clothes or art smock. Bring wine bottle opener. Snacks also welcome. BYOB classes are limited to those 21 years of age or older. Leave with a completed painting that will impress.

**Painting Party: Surfs Up**
Our painting inspiration will be whimsical surf boards.

- **Date:** 06/09
- **Time:** 6-9 PM
- **Campus:** SBTH
- **Course:** ARTPP107
- **Fee:** $49

**Painting Party: Patriotic Pride**
Our painting inspiration will be an Americana theme.

- **Date:** 07/14
- **Time:** 6-9 PM
- **Campus:** SBTH
- **Course:** ARTPP108
- **Fee:** $49

**Painting Party: Flip Flops**
Our painting inspiration will be colorful flip flops.

- **Date:** 08/18
- **Time:** 6-9 PM
- **Campus:** SBTH
- **Course:** ARTPP109
- **Fee:** $49

BOOK A PAINTING PARTY FOR:
- Birthday Celebrations
- Couples Date Night
- Ladies night out
- Bridal Party Activity

Email: calinfo@northampton.edu to inquire

TIP: When purchasing your supplies, take advantage of the many coupons available online or in your newspaper from local Arts, Crafts and Hobby stores.

REGISTER ONLINE NOW!

Visit northampton.edu/lifelearn to get started. See page 4 for instructions.

For the most up-to-date course offerings, schedules, and room assignments, go to northampton.edu/lifelearn.
**CRAFTS**

Adult classes are open to students 18 years and older unless designated with a ‘Teen Friendly’ symbol. Teen Friendly classes are open to students 14 years and older.

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**GLASS FUSING CLASSES – IMPORTANT INFORMATION**

Learn the art of Glass Fusing (melting pieces of colored glass together) as you create a beautiful, one of a kind plate, bowl, platter, small tray or jewelry (mold shape of your choosing). Large selection of colored glass to choose from. Suggestion: Search internet sites like Pinterest for project design inspiration. Our very popular glass fusing classes fill up quickly so register early to avoid disappointment. All tools and materials are included.

NOTE: Projects will be ready for pick up 2-3 weeks following the class to allow for firing time.

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**Glass Mosaics: Vase**
Learn the art of mosaics while you create a beautiful mosaic square vase. All materials included. Design & layout 1st week, grouting 2nd week. 1st class may run over-time, 2nd class under-time.

- **SEC**
- **DATE(S)**: 05/09/05/16
- **DAY(S)**: M
- **TIME(S)**: 6:30-8:30PM
- **CAMPUS**: SBTH

Course CRAFT309 Fee $45

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**Glass Fusing: Jewelry - Pendant, Earrings, and Pin Set**
You are the designer! Create a beautiful, one of a kind jewelry set in your choice of colors from our large selection of glass.

- **SEC**
- **DATE(S)**: 06/06
- **DAY(S)**: M
- **TIME(S)**: 6:30-9PM
- **CAMPUS**: SBTH

Course CRAFT113 Fee $47

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**Glass Fusing: Patriotic Plate**
Create a Patriotic Plate. Your choice of rectangular (perfect flag shape) or round. Use traditional red, white and blue colors or a more primitive americana version of these colors. Use year round for all your patriotic holidays.

- **SEC**
- **DATE(S)**: 06/13
- **DAY(S)**: M
- **TIME(S)**: 6:30-9PM
- **CAMPUS**: SBTH

Course CRAFT235 Fee $47

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**Glass Mosaics: Garden Stepping Stone**
Create a garden stepping stone using glass mosaic pieces. Design and layout will be discussed; pattern examples will be provided or come with your own idea.

- **SEC**
- **DATE(S)**: 06/20/06/27
- **DAY(S)**: M
- **TIME(S)**: 6:30-8:30PM
- **CAMPUS**: SBTH

Course CRAFT182 Fee $47

---

**Glass Fusing: Fish, Fish and More Fish**
Tropical fish, starfish, rainbow fish! All kinds of fish. What kind will inspire you.

- **SEC**
- **DATE(S)**: 07/11
- **DAY(S)**: M
- **TIME(S)**: 6:30-9PM
- **CAMPUS**: SBTH

Course CRAFT314 Fee $47

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**Stained Glass: Butterfly Garden Stake**
Welcome summer as you create a beautiful butterfly garden stake. Butterfly will measure approximately 5x4 inches and choose colors in class.

- **SEC**
- **DATE(S)**: 06/21
- **DAY(S)**: M
- **TIME(S)**: 6:30-9PM
- **CAMPUS**: SBTH

Course CRAFT312 Fee $45

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**Stained Glass - Birthstone Moravian Star**
Craft a mini Moravian Star in glass the color of the gem representing your birthstone or the birthstone of someone special. What a great gift idea! Learn to copper foil, assemble, flux and solder your piece. All tools and materials are provided. Come have fun with us while creating something beautiful! We will email you prior to class for your choice of birthstone. After you register, please email calinfo@northampton.edu and provide us with your name and month of birth.

- **SEC**
- **DATE(S)**: 07/19
- **DAY(S)**: T
- **TIME(S)**: 6:30-9PM
- **CAMPUS**: SBTH

Course CRAFT231 Fee $45

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**Glass Fusing: Scatter Platter**
Create this free form design using scraps of colored glass, no cutting required. The end result is a lovely platter that looks like it was strewn with confetti. Lots of colors to choose from.

- **SEC**
- **DATE(S)**: 07/18
- **DAY(S)**: M
- **TIME(S)**: 6:30-9PM
- **CAMPUS**: SBTH

Course CRAFT191 Fee $47

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**Glass Fusing: Christmas in July**
Get a head start on your Christmas gifts! Create small bowls, coasters, jewelry, ornaments, snowflakes, and more to take care of your gift giving needs.

- **SEC**
- **DATE(S)**: 07/25
- **DAY(S)**: M
- **TIME(S)**: 6:30-9PM
- **CAMPUS**: SBTH

Course CRAFT315 Fee $47

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**Glass Fusing: Beginner Class**
New to Glass Fusing? Then this is the class for you. Learn the art of Glass fusing (melting pieces of colored glass together), how to cut and arrange glass to create a one of a kind piece of art!

- **SEC**
- **DATE(S)**: 08/01
- **DAY(S)**: M
- **TIME(S)**: 6:30-9PM
- **CAMPUS**: SBTH

Course CRAFT316 Fee $47

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**Glass Fusing: Workshop for Repeat Students**
Welcome loyal and faithful students! This class was created with you in mind. Come work on a project of your choosing. NOTE: Projects will be limited to size and quantity to those typical of other glass fusing classes and to the molds we have available.

- **SEC**
- **DATE(S)**: 08/15
- **DAY(S)**: M
- **TIME(S)**: 6:30-9PM
- **CAMPUS**: SBTH

Course CRAFT218 Fee $47

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**Glass Fusing: Glass Mirror**
Create a beautiful fused glass square mirror with a variety of colors. A great accent piece for powder rooms, hallways, bedroom or any room.

- **SEC**
- **DATE(S)**: 08/22
- **DAY(S)**: M
- **TIME(S)**: 6:30-9PM
- **CAMPUS**: SBTH

Course CRAFT317 Fee $47

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**Basket Weaving: Cracker Basket**
Come create a cute oblong basket. Woven on a 2”x9” rectangle base, has 2 leather handles on each end, and it’s about 2” high. Great for crackers, tea bags, or even silverware for picnics. Must bring dishpan or bucket, clothes pins, sharp scissors, sewing tape measure and a pencil to class.

- **SEC**
- **DATE(S)**: 06/30
- **DAY(S)**: R
- **TIME(S)**: 6-9:30PM
- **CAMPUS**: MAIN

Course CRAFT311 Fee $59

**TIP:** When purchasing your supplies, take advantage of the many coupons available online or in your newspaper from local Arts, Crafts and Hobby stores.

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Find us on Facebook: facebook.com/ncccommunityprograms
Cooking and Entertainment

COOKING

To work in the kitchen hair must be tied back and shoes must be closed toe. Remember to not wear loose, floppy clothing when working around the stoves. Come prepared to cook. No glass is permitted in the kitchen. Bring plastic containers since there are usually leftovers to take home.

NOTE: Adult Classes are open to students 18 years and older.

Knife Skills 101
Chef Char Hartley will be joining us tonight to teach us how to chop, dice and slice with the best of them! If you have always wanted to be able to chop an onion in no time then this is the class for you. Bring your favorite knife and chop away with Chef Char.

 SEC DATE(S) DAY(S) TIME(S) CAMPUS
 (13) 06/07 --T--- 6:30-9:30PM MAIN
 Course COOK152

Knife Skills 202
This is the next step in the Knife Skills series. Learn how to cut meat and fish - then cook and consume! Bring your favorite knife.

 SEC DATE(S) DAY(S) TIME(S) CAMPUS
 (12) 06/28 --T--- 6:30-9:30PM MAIN
 Course COOK152

Let's Decorate Cupcakes
In just two sessions you will create cupcake masterpieces like those found in gourmet bakeries. We’ll make various cupcake flavors along with the fillings and frostings to complement them and learn decorating techniques that will astound your guests.

 SEC DATE(S) DAY(S) TIME(S) CAMPUS
 (5) 05/18-05/19 ---WR-- 7-10PM MAIN
 Course COOK132

Edible Fruit Bouquet
Impress your guests at your next party with a fruit bouquet as your centerpiece. Best of all, you made it yourself. No longer will you need to order those wonderful edible creations as a gift for someone special. Come and learn how to create beautiful floral arrangements from fruit and be the envy of all your friends. You will be taking a completed bouquet home.

 SEC DATE(S) DAY(S) TIME(S) CAMPUS
 (8) 05/09 -M----- 7-10PM MAIN
 Course COOK142

Glorious Gluten Free Artesian Breads
Did you think that being gluten free meant a lifetime of plain, white bread? Well, think again as we entice our senses tonight with the taste and smell of freshly baked breads that we will create from a variety of new gluten free recipes form brown bread to sour-dough and many in between!

 SEC DATE(S) DAY(S) TIME(S) CAMPUS
 (2) 06/02 ----R-- 6:30-9:30PM MAIN
 Course COOK152

Pies from Scratch
Nothing beats the smell of a fresh baked pie. We will create delicious fillings while learning the secret of perfect pie crusts!

 SEC DATE(S) DAY(S) TIME(S) CAMPUS
 (3) 05/25 ---W--- 7-10PM MAIN
 Course COOK124

French Dinner - New Recipes
Classic Bistro Food is the order of business for this class. Salad Lyonnaise with Basil Palmiers and Chocolate Mousse. Tres Magnifique!

 SEC DATE(S) DAY(S) TIME(S) CAMPUS
 (2) 05/10 --T--- 6:30-9:30PM MAIN
 Course COOK128

Making Fresh Pasta
Nothing tastes better than making fresh pasta from scratch using a pasta machine and then pairing it with a favorite sauce! Learn the simple techniques to this delicious indulgence.

 SEC DATE(S) DAY(S) TIME(S) CAMPUS
 (2) 07/28 ----R--- 6:30-9:30PM MAIN
 Course COOK128

Mother's Day Brunch
Bring your Mom or a special friend out for a scrumptious brunch and have fun cooking together on her day utilizing the fruits and veggies you associate with spring.

 SEC DATE(S) DAY(S) TIME(S) CAMPUS
 (2) 05/05 ----R-- 6:30-9:30PM MAIN
 Course COOK122

Fresh Strawberry Delights
Beyond just shortcake, we will learn how to create soups, salads and of course desserts with our wonderful local produce.

 SEC DATE(S) DAY(S) TIME(S) CAMPUS
 (2) 07/13 ---W--- 6:30-9:30PM MAIN
 Course COOK125

Continue Developing Your Skills this Fall through our personal enrichment certificate programs!

Fun with a Purpose:
- Wine Specialist: From Vineyard to Table
- Home Cook Enthusiast
- Interior Decorating
- Roving Photographer
- Jewelry Arts Certificate

Go to northampton.edu/lifelearn for more information

Register online now: northampton.edu/lifelearn
Don't see what you want? Contact us!
**Healthy Cooking**
Are you interested in how to make a tasty meal healthy? We will be making a low fat and healthy meal of chicken enchiladas, an avocado bean salad and chocolate cake.

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**Mezza: Middle Eastern Appetizers**
Entertaining with small dishes is a great way to enjoy a night with friends. In this class, you will learn different Middle Eastern appetizers such as "humous" a chick pea dip, "tabouli," a parsley salad, spinach pies, and meat pies stuffed with hamburger meat, onions, and pine nuts.

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**Jams and Jellies**
Learn the secrets of making delicious spreads from fresh summer fruits as well as canning techniques to preserve them!

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**Ice Cream and Sorbets**
I scream, you scream, especially for homemade ice cream! Learn the tricks to making smooth, rich, and decadent ice cream and sorbets from the freshest ingredients!

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**Fruit Salad, Yummy, Yummy!**
Learn what is beyond a bowl of cut fruit! We will be making ambrosia, Waldorf salad, dressings and more!

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**Fruit Cobblers in a Cup**
Enjoy making desserts using a variety of summer fruits and berries in a luscious and juicy cobbler in a cup. You will learn a variety of different cobbler toppings to go with your fruit and/or berry fillings, such as butter cookie dough, shortcake, flaky pastry dough and a nut crumble.

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**Main Dish Summer Salads**
Learn to incorporate healthy grains with summer vegetables and a meat, chicken, or fish, and then finish with a variety of flavorful dressings. For example, Bulgur Chicken and Green Beans in a Herb Vinaigrette over Summer Greens or a Quinoa Salad with Orange Cumin Vinaigrette. We will learn to make a variety of salad dressings and how to adapt a salad recipe with different vegetables and healthy grains.

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**COOKING, BAKING & DINING**

Express that creative inner chef!

Get your hands gooey, wow your date, impress your guests, explore the world’s cuisines in our state-of-the-art kitchens. Learn how to throw a great party from appetizers to desserts, learn correct knife skills, and gain direction on how to prepare a multitude of ethnic cooking varieties which include Italian, Middle Eastern and Chinese.

Instructors are trained chefs or seasoned professionals in the culinary arts who are Serv-Safe trained.

Cooking classes at NCC are fun, creative, and inspiring. You won’t be disappointed. You’ll meet interesting people and you’ll never go away hungry.

Custom classes? Great for corporate team building, a group meeting, or a special get together. Call 610-861-4175 to schedule your event in our demo kitchen.

Go to northampton.edu/lifelearn to browse through the wide range of culinary offerings for every interest.

Jams & Jellies  
Garden to Kitchen  
Pasta Making  
Gluten Free Breads & Apps  
Ice Cream & Sorbets  
Main Dish & Salads

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Find us on Facebook: facebook.com/ncccommunityprograms
Stir-Fry with a Summer Flare
Summer brings an abundance of fresh produce and stir-fry cooking can become the complete dish that is attractive, healthy, economical and quick. Learn to create a variety of designer sauces to compliment summer vegetables and different protein ingredients like a spicy tangerine sauce with shrimp and spring vegetables or pork tenderloin, asparagus and baby kale in a sweet and sour sauce served over udon noodles or rice.

**SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS**

| (1) | 05/11 | W | 6:30-9:30PM | SBTH |

Course COOKS347 | Fee $46

From Garden to Kitchen
Do you love to garden and cook, but want to know more? In this hands-on class we will focus on how to grow and cook tomatoes, peppers & eggplants. In the garden we will discuss organic culture, pest & disease management for this family of veggies. We will then harvest some produce and head off to the kitchen for taste testing and cooking Eggplant, Lasagne, Vegetable Couscous and Tomato AuGratin.

**SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS**

| (1) | 08/31 | W | 6:30-9:30PM | MAIN |

Course COOKS348 | Fee $46

Savory Baking
The magical process of making dough by forming loaves and baking them will be explored. Experience the pleasure of hot out of the oven home baked breads from freshly mixed dough created into crusty masterpieces. Course highlights include: dough requiring a yeast component (basic white bread, dinner and sweet roll variations) vs quick bread methods (classic biscuits, savory corn bread, sweet quick breads, and scones).

**SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS**

| (4) | 05/17-05/24 | T | 6:30-9:30PM | MAIN |

Course HCOOKS259 | Fee $95

CREPES

**CREPES**

Join us in our Theater Style DEMO kitchen at the Fowler Family Southside Center. Learn new techniques from our local chefs and sample their treats. DID YOU KNOW? You can book our Fowler Southside DEMO kitchen for your next meeting or private group learning experience. We can help you plan a 2 hour customized class. This is a great idea for corporate team building or a social get together. Call today 610-861-4175.

**NOTE:** Adult Classes are open to students 18 years and older.

French Pastry
Your friends and loved ones will think you trained with a famous Paris bakery after you serve them classic Almond Croissants filled with a rich and tender almond filling and Palmiers. What will you serve with these scrumptious pastries? Thick, rich and SUPER chocolaty French style hot chocolate of course! C'est magnifique!

**SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS**

| (1) | 05/11 | W | 7-9PM | SBTH |

Course DEMOS250 | Fee $27

WINE AND SPIRITS

WINE APPRECIATION - WINES OF SOUTH AMERICA
Everyone loves a great bargain and no place provides great deals like South America. Join us for a virtual trip through the wine producing regions of Argentina, Chile, Brazil and Uruguay to experience great wines at even better prices. Taste examples of Chilean Cabernet Sauvignon, Merlot, Sauvignon Blanc and Carmenere; Argentinian Malbec, Bonarda, Torrontes and Cabernet Sauvignon; Tannat from Uruguay; and Pinot Noir from Brazil. See how the physical environment influences the type of grape grown in each area.

**SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS**

| (4) | 05/15 | U | 1:30-4:30PM | MAIN |

Course DRINK110 | Fee $46

Summer Drinks
Margaritas and Daiquiris- learn from the best for these great summer drinks and more! Come and enjoy the fun!

**SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS**

| (2) | 06/21 | T | 6-9PM | SBTH |

Course DRINK126 | Fee $45

The Art of the Nose: Scotch, Whisky and Its Competitors
This course will compare and contrast the whiskey-making processes in Ireland, Scotland, and America so that you become more knowledgeable in the distilling, filtration, casking, and bottling of each country's products. Scotch whisky will be lifted up as the premiere whisky against which all others are evaluated. The course will include a tasting of Irish and Scotch whiskies, as well as American bourbons and ryes.

**SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS**

| (1) | 05/26 | R | 7-9PM | SBTH |

Course DRINK141 | Fee $60

Gluten Free Appetizers
There is no need to skip the appetizer course, try them gluten free! From cheesy crackers to bruschetta - deliciousness abounds as we explore and taste the delights of gluten free appetizers.

**SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS**

| (2) | 07/11 | M | 7-9PM | SBTH |

Course DEMOS254 | Fee $27

Sangria
White or red, there is no better summertime drink. Preparation techniques and tasting tonight!

**SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS**

| (1) | 06/27 | M | 7-9PM | SBTH |

Course DEMOS255 | Fee $27

How to find a room number and instructor
Look on your receipt that is emailed to you after registration. Find your class/section online, click on it and click on the box to the left of the shopping cart for the full schedule.
Dance/Fitness/Sports

DANCE

Adult classes are open to students 18 years and older unless designated with a ‘Teen Friendly’ symbol. Teen Friendly classes are open to students 14 years and older.

Dancing for Special Occasions
Don’t be left standing on the sidelines at your next special occasion. Leave this class with the confidence to let go of your fears and actually enjoy yourself on the dance floor. Learn the basics of waltz, fox trot, and swing. Partners required. Fee listed is per person.

<table>
<thead>
<tr>
<th>CLASS</th>
<th>DATES</th>
<th>DAYS</th>
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<tbody>
<tr>
<td>DANCE101</td>
<td>06/01-07/20</td>
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<td>7-8PM</td>
<td>MAIN</td>
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<tr>
<td>DANCE102</td>
<td>06/06-07/27</td>
<td>W</td>
<td>7-8PM</td>
<td>SBTH</td>
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</table>

Latin Basics
Get your heart pumping with your sweetheart! Learn the steps to the Salsa, Merengue, Rumba, Cha Cha, and Tango. Get a feel for Latin rhythms while getting a good workout. Please wear flat, smooth-sole shoes. Partners required. Fee listed is per person. No class July 4.

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<th>CLASS</th>
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<td>M</td>
<td>7-8PM</td>
<td>SBTH</td>
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</tbody>
</table>

Ballet Technique and Choreography
Emphasis will be on technique, especially in the barre exercises. The second half of each class will be spent learning a routine. Ideal for those who want to brush up on techniques as well as those with no experience.

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<th>CLASS</th>
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<tr>
<td>DANCE108</td>
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</table>

Belly Dance Basics
Celebrate your beauty, confidence, and grace through dance movements suited to EVERY WOMAN! ALL AGES! Review hip articulations, shimmys, and graceful hand and arm gestures all the while delving into the essence of this intoxicating ancient art. Join the fun with nationally renowned and ACE-certified instructor, Tahya. No class July 5.

<table>
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<tr>
<th>CLASS</th>
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<td>DANCE109</td>
<td>06/21-08/02</td>
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Belly Dance II
Enjoy the community of women celebrating femininity, confidence and grace. This is the ‘next level’ for belly dance enthusiasts who have at least 12 lessons prior to registering. Includes dancing with the veil and learning to play finger cymbals! No class July 5.

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<tr>
<th>CLASS</th>
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<tr>
<td>DANCE110</td>
<td>06/21-08/02</td>
<td>T</td>
<td>6-7PM</td>
<td>MAIN</td>
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</table>

Burlesque Dance Workout
Want to learn a fun and flirty dance while also burning calories? Then, Burlesque is for you! This performance art is a beautiful mix of jazz, modern and old school glamour. Whatever your body type, this workout will boost your self-esteem and make you love that body more than you already should! No experience is necessary, and all fitness levels are welcome! Join us and feel alluring and confident with your new moves. Students are expected to wear comfortable workout attire and flat smooth soled shoes. No class July 4.

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<tr>
<th>CLASS</th>
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<td>06/13-07/25</td>
<td>M</td>
<td>7-8PM</td>
<td>SBTH</td>
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</tbody>
</table>

Dance on Broadway
What a great way to have fun and exercise while learning dances from famous Broadway shows such as Chicago, West Side Story, Cabaret, etc. This exciting class is open to all levels of dance experience. The only requirement is to bring a desire to enjoy yourself.

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<tr>
<th>CLASS</th>
<th>DATES</th>
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<tr>
<td>DANCE112</td>
<td>06/22-07/27</td>
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<td>7-8PM</td>
<td>SBTH</td>
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</table>

FITNESS

Options are given in all fitness classes to vary the intensity for most levels of fitness. Please let instructor know if you need modifications.

Beginning Yoga
Learn the benefits of yoga while exploring this art through breathing, postures and relaxation. Proper alignment and breathing while holding postures will allow for a connection of mind and body. Perfect for beginners who want to increase flexibility, strength and balance. Please bring a yoga mat if available. Instructor is T Bellettiere.

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<tr>
<th>CLASS</th>
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<td>06/15-07/20</td>
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<td>MAIN</td>
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</table>

Gentle Yoga
Learn the benefits of yoga while exploring this art through breathing, postures and meditation techniques. Proper alignment and breathing while holding postures will allow for a connection of mind, body and spirit. Perfect for beginners who want to increase flexibility, strength and balance and for those who have some working knowledge of yoga. Please bring a mat and blanket if available. No class July 4.

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<td>SBTH</td>
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Yoga/Pilates
Practice two popular fitness systems that work well together. They will help you sculpt your body by building strength, flexibility, and endurance. Also learn body awareness, balance and control. You will have continuous movement throughout this class. Please bring a mat and water. No class July 4.

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<tr>
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How to find a room number and instructor

Look on your receipt that is emailed to you after registration. Find your class/section online, click on it and click on the box to the left of the shopping cart for the full schedule.
FITNESS

Have fun and by the way... get in shape!

Tone, sculpt, and strengthen as you dance, box, and work your way to a fit body. From core training to total cardio workouts, at NCC you’ll find the class you need to meet all your fitness goals.

Use our state-of-the-art facilities to get in shape and master new activities. Enjoy the camaraderie that happens when you’re working together with a dedicated group. And walk away reinvigorated by the new friends you’ve made, and the new skills you’ve learned.

We’ve got everything from Abs to Yoga. Instructors are certified fitness professionals in their specific areas of expertise. Visit northampton.edu/lifelearn, click on “View Catalog” under Personal Enrichment and click on Dance/Fitness/Sports and discover them all!

Pilates
This is a total body conditioning class using the Pilates exercise method that provides balance, flexibility and strength. It improves posture and focuses on the core. It stimulates the circulatory system and reduces stress. This mat work program offers variation for all levels. Instructor is C Gehman.
SEC DATE(S) DAY(S) TIME(S) CAMPUS
(19) 06/16-07/21 ----R-- 5:30-6:30PM SBTH
Course FIT116 Fee $59

Interval Training
This mix of cardio and strength training will get your heart pumping and tone your body. It’s a great way to boost endurance and burn lots of calories. Instructor is C Gehman.
SEC DATE(S) DAY(S) TIME(S) CAMPUS
(15) 06/16-07/21 ----R-- 6:30-7:30PM SBTH
Course FIT123 Fee $59

Bootcamp Fitness Mini: Outdoor
Enjoy the outdoors while challenging yourself with a workout that incorporates cardio, agility, power and strength training. Class will be held outside, weather permitting. Meet in the classroom. Instructor is J Yarko.
SEC DATE(S) DAY(S) TIME(S) CAMPUS
(2) 05/24-06/07 --T---- 5:30-6:30PM SBTH
Course FIT220 Fee $59

Abs, Buns and Guns
Firm and shape your abs, behind, and arms. We will use weights and resistance equipment to tighten your body. Instructor is J Yarko.
SEC DATE(S) DAY(S) TIME(S) CAMPUS
(11) 05/24-06/07 --T---- 6:30-7:30PM SBTH
Course FIT126 Fee $59

Bootcamp Fitness: Outdoor
See description to the left.
SEC DATE(S) DAY(S) TIME(S) CAMPUS
(7) 06/14-07/19 --T---- 5:45-6:45PM SBTH
Course FIT160 Fee $59

Core Training
Focus on your abs to flatten and strengthen your tummy. Through a combination of traditional ab work, Pilates, and stability exercises, you will walk away with firm, strong abs! Instructor is J Yarko.
SEC DATE(S) DAY(S) TIME(S) CAMPUS
(17) 06/14-07/19 --T---- 6:45-7:15PM SBTH
Course FIT151 Fee $29

Circuit Training Mini
Rotate among several stations for a total body workout. Challenge yourself to progress each week as you work your core and tone your body. Build strength, speed and endurance. Instructor is J Yarko.
SEC DATE(S) DAY(S) TIME(S) CAMPUS
(1) 08/16-09/06 --T---- 5:45-6:45PM SBTH
Course FIT251 Fee $36

Butts and Guts Mini
Target your trouble areas. Strengthen and tone your core, abs, thighs, hips, glutes, and buttocks. For all levels of fitness. Instructor is J Yarko.
SEC DATE(S) DAY(S) TIME(S) CAMPUS
(1) 08/16-09/06 --T---- 6:45-7:15PM SBTH
Course FIT252 Fee $19
Self Defense Workout - Mini
Train your mind while you strengthen your body. Explore self-defense awareness and learn prevention skills. Use basic self-defense moves such as knees strikes, elbow strikes, punches and kicks to empower yourself. This is a workout that will make you feel stronger mind and body. Instructor is J Harris.

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<th>Course</th>
<th>Fee</th>
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<td>5:30-6:30PM</td>
<td>SBTH</td>
<td>FIT250</td>
<td>$39</td>
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</table>

Cardio Kickboxing & Core Mini
Burn fat with a workout that combines cardio, kickboxing, and boxing moves set to music. Tone your body with a variety of core work and strength training. Not only is this a great cardio and muscle toning workout, but we’ll also cover basic self-defense awareness. Instructor is J Harris.

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<th>CAMPUS</th>
<th>Course</th>
<th>Fee</th>
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<tr>
<td>(3)</td>
<td>08/25-09/08</td>
<td>----R--</td>
<td>5:30-6:30PM</td>
<td>SBTH</td>
<td>FIT228</td>
<td>$39</td>
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Boxing Mini
Boxing provides a great cardiovascular workout and helps to improve your balance and hand-eye coordination. Perfect for men and women who want to learn the basics of the sport while working out like the pros. Learn about punches, defense, conditioning, and pad work. Instructor is J Harris.

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<td>(3)</td>
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<td>SBTH</td>
<td>FIT229</td>
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Boxing Mini - Twice a Week

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<tr>
<td>(2)</td>
<td>08/23-09/08</td>
<td>--T-R--</td>
<td>6:30-7:30PM</td>
<td>SBTH</td>
<td>FIT100</td>
<td>$59</td>
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</table>

Zumba
Ditch the workout and join the party! Zumba® is a Latin inspired, dance-fitness program that incorporates Latin and International music and dance movements. The Zumba® program fuses hypnotic rhythms and easy-to-follow moves to create a one-of-a-kind fitness program that will blow you away. Instructor is M Dyer.

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<th>CAMPUS</th>
<th>Course</th>
<th>Fee</th>
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<tr>
<td>(95)</td>
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<td>---W---</td>
<td>6-7PM</td>
<td>SBTH</td>
<td>FIT100</td>
<td>$59</td>
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SPORTS

**PLAYING POOL THE RIGHT WAY**
In addition to the basics, instructor Dale Sukenik, a professional for the Billiard Congress of America with over 25 years experience, will show you short cuts that you won’t see anywhere else. Open to all levels of pool players.

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<tr>
<td>(11)</td>
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<td>7-8:30PM</td>
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<td>SPORT101</td>
<td>$88</td>
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</table>

**TUESDAY EVENING FUN HIKES**
The summer evenings are lovely so join us after work for five brisk hikes along local area rail trails. Participants should be in good physical health and be able to walk five miles at a brisk pace. No Class Tuesday 6/28/2016.

<table>
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<th>SEC</th>
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<tr>
<td>(4)</td>
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<td>6:30-8:30PM</td>
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<td>SPORT108</td>
<td>$49</td>
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</table>

**SUMMER MORNING HIKES**
Join us as we beat the heat of the day. Get out early and explore five local hiking trails. We’ll be hiking at places around the area that give you a chance to challenge your legs and your cardiovascular system while enjoying our beautiful summer weather. No Class Tuesday, 6/28/2016.

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<tr>
<td>(4)</td>
<td>06/07-07/12</td>
<td>--T----</td>
<td>9AM-Noon</td>
<td></td>
<td>SPORT109</td>
<td>$69</td>
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</table>

**BASIC ARCHEERY**
Introductory target archery class teaches the fundamentals of perfect form and range safety as standardized by USA Archery, the National Governing Body for the sport of archery in the United States. Focus and increased self-confidence are emphasized in this class.

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<tr>
<td>(5)</td>
<td>07/13-08/17</td>
<td>---W---</td>
<td>6-7:30PM</td>
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**COPS’N’KIDS READING ROOM**

**THIS SUMMER’S THEME:** Dive into Books ... & Explore the Sea

Fowler Family
Southside Center 403
Open to the public:
- Wednesday 11 AM-7 PM
- Story Hour 10 AM and 4 PM June 15 - August 24, 2016
- First Saturday of each month, Sept-May, 10 AM-Noon, special guests and activities

Books for all reading levels
Read a book, Take a book
*Children must be accompanied by an adult.*
Children’s new & gently used books always welcome
Have a children’s group interested in using the Reading Room? Call 610-861-5526
Check our website www.copsnkidslv.org for event details
For information email lv cops-n-kids@att.net

Find us on Facebook: facebook.com/ncccommunityprograms
NEW! Creating a Happier Life
Is your life the life you desire? Discover how the life you want exists within you. By tapping into your inner wisdom and knowledge, you can discover just what makes you happy.
SEC   DATE(S)   DAY(S)   TIME(S)   CAMPUS
(1)   07/13   --W---   6:30-8:30PM   SBTH
Course WELLN184 Fee $25

HYPNOTHERAPY

NOTE: Adult Classes are open to students 18 years and older.

Hypnotherapy Certification 100 Hour Course
National Guild of Hypnotists (NGH) program will enable you to learn the fascinating art & science of hypnosis. This hands-on training is highly interactive allowing you to practice as the hypnotist & experience hypnosis as the client. By the end of your Hypnosis Certification Class you will feel confident doing successful hypnosis sessions with clients as well as group hypnosis workshops. Certificates awarded on last day to those having achieved a passing grade on both practical exams. Mandatory $180 Course Materials used for all 6 modules.
Register by September 30, 2016 to receive an automatic discount of $200 at checkout. See online description for individual modules and weekend dates or request a flyer at calinfo@northampton.edu.
SEC   DATE(S)   DAY(S)   TIME(S)   CAMPUS
(13)   06/01   ----W--   6:30-8PM   MAIN
(14)   06/08   ----R--   6:30-8PM   SBTH
(15)   06/15   ----R--   6:30-8PM   SBTH
(16)   06/22   U------   1-2:30PM   MAIN
Course HYPNO100 Fee $2,379
Instructor: Leena S. Gupta – is an NGH Certified Consulting Hypnoterapist, Board Certified Hypnotherapist, and Certified Hypnosis Trainer. She has practiced Hypnosis since 1998 and has certified a wide range of individuals and professionals in IL and PA including: Massage Therapists, Nurses, Psychologists, Chiropractors, Real Estate Agents, Business Entrepreneurs, Corporate Employees and others. She has been a speaker at the National Guild of Hypnotists Annual Convention and received an NGH award of recognition for 'exceptional performance'. Call Dr. Gupta at 630-272-3138 with any questions about the course.

Hypnosis/Hypnotherapy Certification - FREE
Demonstration and Information Session
Join Dr. Leena Gupta, National Guild of Hypnotists (NGH) Board Certified Hypnotherapist for an informative “Mind over Matter” demonstration of hypnosis. Learn about careers in hypnosis and also how you can use hypnosis as a tool to start a new career, enhance your current career or simply use your understanding of hypnosis to finally achieve your personal and professional life goals. Hypnosis is great fun and feels great like a massage for the mind.
SEC   DATE(S)   DAY(S)   TIME(S)   CAMPUS
(1)   07/13   --W---   6:30-8:30PM   SBTH
Course WELLN184 Fee $25

Yoga for Your Hands
Immerse yourself in the joy and health benefits of yoga for your hands (mudra) which can be practiced sitting, standing, or walking any time or place. Practice when you are stuck in traffic, at the office, or watching TV. You’ll improve your circulation, relieve arthritis pain and more.
SEC   DATE(S)   DAY(S)   TIME(S)   CAMPUS
(2)   06/13-06/27   --M-----   6-7PM   MAIN
Course WELLN182 Fee $39

Self-Hypnosis Introduction
The power of your subconscious mind is incredible. Learn how to access that power and use it to change bad habits, build your self-confidence, reduce stress, improve your life, your memory and even your golf game. Learn self-hypnosis techniques to change your life in many positive ways. It’s safe, easy and empowering.
SEC   DATE(S)   DAY(S)   TIME(S)   CAMPUS
(4)   06/08   ----W--   6:30-9PM   MAIN
(5)   09/10   U------   10AM-12:30PM   MAIN
Course HYPNO102 Fee $34

Register online now: northampton.edu/lifelearn

Don’t see what you want? Contact us!
Home/Garden/Viniculture/Enology

**HOME/SPECIAL INTERESTS**

**NOTE:** Adult Classes are open to students 18 years and older.

---

**Personal Protection in the Home**

Basic knowledge, skills and attitudes essential to the safe and efficient use of a handgun will be taught. This course will specifically direct itself to the use of handguns for protection in the home. Protection of self and family will be included. The course provides general information on an individual’s right to self-defense. Students will learn basic defensive shooting skills, strategies for home safety and responding to violent confrontation in the home. See on-line section description for further class instructions.

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Course OTHER117 Fee $235

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**GARDENING**

**NOTE:** Adult Classes are open to students 18 years and older.

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**Water Features for New Gardeners**

Ideas for old and new gardens that will transform landscaped space with low maintenance water features. All the technical details for installing ponds from $10.00 to $10,000.00. Think outside the tank with unique plants, unusual animals, organic filtration, bio-retention basins and bio-swales.

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Course GARDN148 Fee $24

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**Orchids: Summer Care**

Learn how to care for your orchids now that the weather is warm. Should you move them outside? What extra care do they need and what do you do when you move them back inside in the fall? Each participant will receive a Phalaenopsis orchid.

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Course GARDN149 Fee $39

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**More Hot Pots**

Container gardening is a great solution for weekend gardeners and curb-appeal home improvement projects. From producing the summer flush to s tips on continuing a container’s uses for fall into winter. A how-to evening of materials, sources, latest colors, and seasons to celebrate.

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Course GARDN150 Fee $24

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**Designing for an Outdoor Party**

Quick ideas to prepare your outdoor space, refresh the senses for an evening or daytime special celebration or gathering of friends.

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Course GARDN151 Fee $24

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**Community Garden Class Notes**

Most classes are a combination of lecture and out in the garden hands-on experience. Please dress appropriately for the weather and for working in the garden. Classes are held rain or shine. Please bring notebook, pencil, & eraser to each class.

All classes below will start in the community garden unless notified otherwise.

**Instructor Highlight – Lorna Midgelow**

In an attempt to be more self-reliant and reduce her environmental footprint on the earth, she grows a wide variety of crops in her backyard in Springtown, PA. By teaching this organic gardening series of classes she hopes to help and inspire others to do the same.

---

**Planting the Summer Vegetable Garden & Watering Wisely**

Class held in the garden - Topics covered: Hardening off & transplanting seedlings; sowing warm weather crops, e.g. squash; installing row covers to protect crops from insects; saving time by watering wisely using soaker hoses & mulch; making rain barrels.

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Course COMMG105 Fee $34

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**Organic Pest, Disease and Weed Control for Your Vegetable**

Class held in the garden - Topics covered: How to identify the bad bugs, diseases & weeds; learn how to attract the good bugs & how to control diseases and weeds; companion planting; mulching; homemade remedies; and weeding tools.

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Course COMMG106 Fee $34

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**Extend Your Vegetable Garden Growing Season - Plan Now**

Class held in the garden - Topics covered: Four season harvest; cool weather & winter hardy vegetables; winter protection using cold frames and low tunnels; planning for the Fall/Winter garden. Planting fall vegetables; prune & trellis tomatoes. Harvest veggies to take home!

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Course COMMG107 Fee $34

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**Preserving and Storing Your Vegetable Harvest**

Topics include: preserving processes - drying, freezing, pickling and canning; how to cure vegetables for storage; low-cost storage options. In the garden, we will direct sow and transplant some fall and cover crops. Harvest veggies to take home!

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Course COMMG108 Fee $34

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**Vegetable Seed Saving Basics and Fall Gardening Tasks**

Topics include: pollination types; how to avoid cross pollination and save quality seed; seed cleaning & storage; easy vegetables to start saving seeds. In the garden, we will collect some seed for saving; tidy up the beds; plant garlic and sow cover crops. Harvest veggies to take home!

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Course COMMG114 Fee $34

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**Class held in the garden - Topics covered:**

- Hardening off & transplanting seedlings
- Sowing warm weather crops
- Installing row covers
- Saving time by watering wisely
- Making rain barrels
- Mulching
- Companion planting
- Homemade remedies
- Weeding tools

---

**Instructor Highlight – Lorna Midgelow**

Lorna Midgelow brings her passion for horticulture and sustainable living to the community garden class. By teaching this organic gardening series of classes, she hopes to help and inspire others to do the same.
NEW! Wine Specialist Certificate: From Vineyard to Table

A program designed to deepen your knowledge about growing grapes and producing wine. Pursue your passion whether you want to become a grape grower, a winemaker, or merely expand your knowledge of this growing industry. This certificate will give you a true appreciation of grape growing and wine production, as well as get new insights into tasting, pairing, collecting and much more.

This certificate program includes 8 classes with classroom instruction and vineyard visits for a total of 58 hours. Each vineyard visit will be scheduled on the weekend for a minimum of 2 hours with the specific date(s) determined by the instructor and weather conditions. Whenever possible, a choice of weekend dates will be offered during the course timeframe. Appropriate dress for vineyard visits will be discussed in class. To receive a certificate, all classes listed below must be completed within a two year period. Participants must be at least 21 years of age.

Participants starting in spring will first study grape growing (viticulture) and continue to wine production (enology). Participants starting in fall will first study wine production (enology) and continue to grape growing (viticulture). Additional wine appreciation courses will be scheduled each semester.

Textbook: Recommended, "From Vines to Wines" by Jeff Cox available at amazon.com and other retailers.

Certificate classes include:

- **WIN200 Wine Essentials** * — Prerequisite for all classes or approval of instructor
- **WIN201 Grape Expectations** — 2 hours classroom

OFFERED SUMMER 2016
- **WIN302 Great Grapes** — 8 hours classroom and vineyard**
- **WIN201 Grape Expectations** — 8 hours classroom

OFFERED FALL 2016
- **WIN200 Wine Essentials** * — 8 hours classroom
- **WIN303 From Vine to Wine** * — 10 hours classroom and vineyard**
- **WIN202 Finishing Touches** — 2 hours classroom
- **WIN203 Tasting like a Pro** * — 8 hours classroom

OFFERED SPRING 2017
- **WIN200 Wine Essentials** * — 8 hours classroom
- **WIN300 The World of Wine and it's Vineyards** — 12 hours classroom and vineyard**
- **WIN301 The Growth of PA Vineyards** * — 8 hours classroom and vineyard**

*Indicates wine tasting is included in the class
**Indicates vineyard visit at Blue Ridge Estate Vineyard & Winery

Great Grapes
Learn terms and wine processes; PH, sugar, acidity tests on the vine during grape maturation and common diseases that affect grapes including factors that influence fruit and wine quality. Discuss the life cycle of a wine grape and more. Additional topics for vineyard visit to be discussed include cluster thinning, weed and pest control. One weekend site visit will be scheduled during the class. Pre-requisite: WIN200 or instructor approval.

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Course WIN302 Fee $96

Grape Expectations
Learn wine fundamentals of typical concentrations of key grape and wine flavor compounds, cool climate grapes, determining ripeness, and grape composition-thickness of skin. Acquire knowledge of Red/White/Blush-what kind of grapes make what kind of wine and more. Pre-requisite: WIN200 or instructor approval.

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Course WIN201 Fee $25

Wine Essentials
Learn the fundamentals of wine, wine tasting and appreciation, which will start you on the road to judging wine color, aroma/bouquet, flavor, and body. Discover the meaning of such wine terms as dryness, acidity, fruitiness, tannins, varietals, vintages, finish, and more. By the end of the class you will have discovered the profiles of classic wine styles. This class is the prerequisite for other certificate classes unless you have approval from instructor.

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Course WIN200 Fee $119

From Vine to Wine
Get a taste of the technical aspects of wine making including harvesting and pressing the grapes. Explore how the many winemaking decisions affect the results. Additional topics that will be addressed include equipment, primary fermentation (additives, yeasts and bacteria, testing, and etc.), secondary fermentation (racking, storing, aging etc.). One weekend site visit will be scheduled during the class. Pre-requisite: WIN200 or instructor approval.

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Course WIN303 Fee $119

Finishing Touches
Discuss the manufacturing aspects involved with bottling and corking wine. Learn about wine labeling; understanding the components of a wine label. Shelf-life and preservatives will also be discussed. Pre-requisite: WIN200 or instructor approval.

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Course WIN202 Fee $25

Tasting Like a Pro
Learn about the character and speak the language of wine. Discuss the five primary taste sensations present in every swallow: salty, sweet, sour, bitter and savory and how these affect the taste of wines. Evaluate wines for color, clarity, aroma/bouquet, flavor and body that will allow you to expand your wine tasting sensitivity and vocabulary. Pre-requisite: WIN200 or instructor approval.

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Course WIN203 Fee $119

How to find a room number and instructor

Look on your receipt that is emailed to you after registration.
Find your class/section online, click on it and click on the box to the left of the shopping cart for the full schedule.
Finance/Business/Law

Finance

NOTE: Adult Classes are open to students 18 years and older.

Become a Financially Fabulous Female
Women successfully handle the demands of a family, career & household, yet, despite these triumphs, women still lag behind men when it comes to taking the necessary steps to build wealth & financial security. Join us to learn how to establish a long-term plan to become a financially fabulous female!

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Course MONEY126 Fee $25

NEW! Long Term Care
How can you best protect your family, your financial portfolio and retirement dreams against an unplanned, unexpected and unfunded long-term care experience? In this class we will discuss what long term care is, what it will cover, and how to utilize it as a part of your overall financial strategy.

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Course MONEY131 Fee $25

Business

NOTE: Adult Classes are open to students 18 years and older.

Career Transitions: How to Market Yourself
Job security is a phrase not many can relate to these days. Whether you’re just out of college or are looking for a new job, this course is designed to help you feel confident in your abilities to connect with recruiters and put yourself in a better position to obtain a job. This course will focus on content needed to market yourself and have job seekers looking for you rather than wasting time looking for them. After this course, you will be able to utilize Linkedin as a tool that will connect you to jobs in your field. A Linkedin account, even with little to no activity previously on it, is required for this course. No class August 9.

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Course BUS113 Fee $49

Music/Theater

Music

NOTE: Adult classes are open to students 18 years and older unless designated with a ‘Teen Friendly’ symbol. Teen Friendly classes are open to students 14 years and older.

Guitar Basics I
Hands-on, fun approach for beginners. Basic functional skills developed through exposure to folk, country, rock and blues styles. Real music used to teach chords, melodies and some reading using both finger-picking and flat pick. Handbook included.

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Course MUSIC100 Fee $149

Guitar Basics II
This course builds upon the basic reading and chord skills developed in Guitar I, but could also be taken by a student with a mastery of the basic chords. The class focuses on developing techniques that can be applied to basic chords to make them sound more musical and complex, the basic process by which popular musicians develop materials. Included will be the integration of simple bass lines into chord progressions derived from real songs. Prerequisite: Guitar Basics I or equivalent knowledge.

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Course MUSIC101 Fee $149

Guitar Basics III
This course gives the student a chance to sharpen their music reading skills and their skills playing in an ensemble. The group, which usually numbers around ten, covers a variety of material each semester ranging from classical to music drawn from across the spectrum of popular music including both older and newer music. The popular music styles encompass swing, country, rock ‘n’ roll, ballads, folk songs, surf music, show tunes, and much more. The music is arranged by the instructor based on skill level and group input. Pre-requisite: Guitar Basics II or permission of the instructor.

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Course MUSIC102 Fee $149

Snare Drum Basics I
A good foundation to build techniques that are the basis for all drumming styles for students of any age or ability. Learn stick grip, basics of motion, basics of notation, basic sticking combinations, introduction to rudiments, introduction to reading music, playing solo, and playing duets. Students are required to bring a practice pad with stand and drumsticks; purchase a text; approximate cost $80. See web description for all details.

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Course MUSIC129 Fee $129

Theatre

NOTE: Adult Classes are open to students 18 years and older.

Voice-Over Acting in the Lehigh Valley
Find out how to become a voice-over actor and how to market yourself in the Lehigh Valley and beyond. Students will read from real voice-over scripts. Taught by Easton-based voice-over actor/coach Brian S. Atwood and local audio producer/studio owner, Hel- ena Confer. They will explain their own perspectives on the voice-over business & share insights/tips on how to succeed in voice-overs.

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Course THEAT109 Fee $39

Find us on Facebook: facebook.com/ncccommunityprograms
Language/Travel/Writing

LANGUAGE

**American Sign Language (ASL) I**
An introduction to American Sign Language (ASL), students will develop basic conversational skills and vocabulary that will enable them to communicate with the deaf. Culture and current issues in deafness will be examined. See online Section Description for textbook information.

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**Spanish I**
Learn simple conversation driven through grammar and vocabulary, asking and answering questions, and reacting to everyday situations. Become familiar with hearing, understanding and speaking in Spanish.

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**Spanish II**
Continue to practice speaking and develop basic vocabulary, structure and phrases. Learn everyday expressions used in business and travel to Spanish speaking countries or in communicating with Spanish speaking individuals. No class July 4.

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WRITING

**Blogging: Writing Interesting and Entertaining Content**
Blogs give you a free platform to share your vision of politics, travel, hobby, expertise, family and community history. Learn how to use personal observation and stories to establish your niche in the blogosphere. Note: While the course emphasizes writing content, instruction will also introduce you to blogging technology and help you start your first WordPress blog.

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**NEW! Write Your Oral Stories**
To learn how to tell better stories, learn how to write them. In this course we’ll define what makes a “good” story, explore the differences between written and oral ones, and help you develop one of your own stories into a more complete, compelling version.

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**NEW! Free-Writing Basics**
Even though free-writing is used for journaling, and is the most easily accessible starting point for beginners, it is also an essential tool for any creative writing. In this one session workshop, we will take a closer look at this fundamental skill, show you how it’s done, and show you how you can make use of it for a variety of writing goals.

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**How to find a room number and instructor**
Look on your receipt that is emailed to you after registration. Find your class/section online, click on it and click on the box to the left of the shopping cart for the full schedule.

**TRAIN TO BE A LICENSED COMMERCIAL TRUCK DRIVER**
Want to turn your love of the road into a lucrative career in six to eight weeks?

Classes start every four or five weeks for NCC’s Truck Driving Program. Classes are offered day and evening by trained instructors. Complete the requirements for your CDL with actual behind-the-wheel hours. Call 570-369-1885 for more information.
Solidworks Basics
Solidworks is a complete 3 dimensional design program. It is the most popular program of its kind. You will learn from the ground up how to begin a drawing, extrude the part, draw in complex features and view the part from all angles. By establishing a foundation of competency with Solidworks you will open the door to a world of invention and creativity that can easily be translated into 3D printing and CNC technology to make your idea a reality.

SEC  DATE(S)      DAY(S)    TIME(S)    CAMPUS
(17) 06/06-06/23    -M-R--    6:30-9:30PM  SBTH
Course FAB3D100    Fee $249

Luthier Certification Information Session
Take the first steps toward becoming a master guitar builder. Only 12 miles from C.F. Martin, Northampton Community College has spent years developing a luthier program that is first class. During this two hour information session you will learn how you can benefit from a curriculum that includes old world craftsmanship and modern manufacturing. The stringed instrument industry is expanding. There is a need for technically skilled individuals and motivated entrepreneurs to grow with this industry. Information sessions are free and informative. Programs discounts apply for attendees.

SEC  DATE(S)      DAY(S)    TIME(S)    CAMPUS
(9)  05/11-05/11    ---W---    6:30-8:30PM  SBTH
(10) 08/03-08/03    ---W---    6:30-8:30PM  SBTH
Course FABA1A00    Fee $0

Introduction to Arduino
Build and program useful electronics using the popular and inexpensive Arduino microcontroller. Students will learn to use the Arduino programming environment to create "sketches," sets of programs that the Arduino uses to control electronic devices. Each student will build a digital clock that uses an LCD to display the time and other information. Basic electronic circuits and programming the Arduino will be covered. Students will have their working digital clock to keep and upgrade on their own. In this course you will learn the Arduino programming language, how to upload your code to the Arduino, how to debug your code, and how to use a range of sensors and actuators to interact with your virtual world.

SEC  DATE(S)      DAY(S)    TIME(S)    CAMPUS
(5)  05/14-05/21    -----S   9AM-Noon   SBTH
Course FBABE100    Fee $184

Circuit Construction
Improve your skills at circuit construction. Several circuit diagrams of varying complexity will be available for you to build into working circuits. Learn to make printed circuit boards. Hands-on assistance will be provided to teach you how to transform the diagram into a working circuit.

SEC  DATE(S)      DAY(S)    TIME(S)    CAMPUS
(2)  05/10-05/24    ----T---- 6:30-9:30PM  SBTH
Course FBABE106    Fee $169

Acoustic Guitar Building - The Basics
This course will start you on a path toward becoming a master builder of fine stringed instruments. You will be constructing a MARTIN 1-18 REPRODUCTION 1928 GUITAR from machined parts, however, the finer details, such as bringing out a robust tone while ensuring that the overall shape of the guitar is what you will achieve as you move on a fast pace toward completion of the instrument. This is a good course for the beginner and a must for the certification program. Course includes all the materials you will need with the exception of finish. Expect to work extra hours and if necessary a long Saturday to complete your guitar in the white. Hand Applied Finishing and Guitar Set-Up classes are suggested as follow-up.

SEC  DATE(S)      DAY(S)    TIME(S)    CAMPUS
(3)  08/16-08/27    --T-R-S   6:30-9:30PM  SBTH
Course FABGA100    Fee $1,275

Electric Guitar Building
Design and build your own electric guitar! Use both traditional hand tools and the high-tech equipment available in the Fab Lab to design and build your own electric guitar. Students will learn about scale length, basic passive electronics and more, and then apply it all to create their own flat top, Fender-style guitar. Create a custom headstock and body shape for a truly one-of-a-kind guitar. Learn how to install and level the frets, arrange and solder the pickups, volume and tone controls, and set up the string action and intonation. The Epilog laser will be available for basic inlays and engraving to the headstock and body parts or look to our other classes to supplement your skills in those areas. The first class is a prebuild meeting to discuss the whole process of your build and to begin your own design. Students will be expected to spend extra time by utilizing the open lab system in order to complete their guitars. Two weeks after the conclusion of the course, open lab time will be charged at the normal rate of $10.00 per hour. Some finishing techniques can be taught using the Fab Lab One-On-One system.

SEC  DATE(S)      DAY(S)    TIME(S)    CAMPUS
(3)  06/06-07/07    -M-T-R-   6:30-9:30PM  SBTH
Course FABGA103    Fee $899

Guitar Maintenance, Set Up and Repair Lite
Join us with your own electric or acoustic guitar and learn the intricacies of setting up any guitar to play at its very best. Some light repairs such as neck angle adjustment, nut replacement or repair, saddle replacement, passive electric trouble shooting, and soldering will be included depending on the guitars that are brought to the class.

SEC  DATE(S)      DAY(S)    TIME(S)    CAMPUS
(5)  05/14-05/21    -----S   9AM-Noon   SBTH
Course FABGT301    Fee $129

The Amazing Vinyl Cutter
Vinyl decals are all around us – vehicle graphics, window clings, pin striping, wall decals, labels, banner advertisements, t-shirt designs, artwork, car wraps and more. Why buy your vinyl decal online for hundreds of dollars when you can create your own in minutes! In this course, you will learn the how to use the Vinyl Cutting Studio software and the Roland Vinyl cutter. This machine produces crisp, eye-catching graphics with speed and precision. At completion of course, you will be versed to use the cutter on your own during open lab times. Lab fees will apply upon course completion.

SEC  DATE(S)      DAY(S)    TIME(S)    CAMPUS
(2)  05/31-06/07    ----T---- 6:30-9:30PM  SBTH
Course FABL1007    Fee $129

Anodizing
Anodizing is a process used to finish aluminum. You can see it on everyday items such as aluminum water bottles, can openers, and bicycle parts to name a few. The process has been cost prohibitive for most makers to do on their own. During this one day workshop we’ll show you a low cost and safe way of anodizing on you own. You’ll learn how to mix and prepare anodizing solutions, how to set up a small anodize line, how to prepare your parts, sources of supply and of course.

SEC  DATE(S)      DAY(S)    TIME(S)    CAMPUS
(1)  05/21-05/21    -----S   9AM-4PM    SBTH
Course FABMW112    Fee $249

Woodworking Basics
Woodworking is fun and rewarding. Master Craftsman, Robert Blum will work with you to show you the proper use of basic hand tools and machinery as you complete your project from rough lumber to finished product. We are sure that Mr. Blum’s knowledge of woodworking will have you asking “what comes next?” as you finish this course. The Fab Lab offers seven woodworking courses. The Woodworking Basics class will give you the knowledge to work safely and accurately so you can move to the next step with confidence. Attention to safety, such as these things: open toed shoes, loose clothing and hair not pulled back should be observed on the first night.

SEC  DATE(S)      DAY(S)    TIME(S)    CAMPUS
(13) 06/08-07/13   ----W---- 6:30-9:30PM  SBTH
Course FABWD100    Fee $259


**Build Your Own Exotic Box**

Using exotic woods, you will choose to build a custom box to keep your cigars or tobacco fresh with proper humidity, store and hide your jewelry, or build a special, small, treasure chest or jewelry box. All the exotic materials are supplied. You will be able to customize it with inlays, etchings, or designs using the Fab Lab Epilog or Trotec laser. Your box will be a treasure for years to come.

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Course FABWD301 Fee $234

**Woodturning II**

Mr. Youtz will take you through a step-by-step process of advanced turning with a variety of tools and set-ups. Master processes that you touched on in the previous course and move into turning types that take into account your own creative instincts by combining different woods, glues, and fun tricks to push your turning into a unique piece.

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Course FABWD308 Fee $289

**Turn n’ Laser**

This is an amazing offering with 2 instructors working hand in hand to show you how to combine skills. In this class you will turn a plate or lazy-susan top and in the next session, you will laser etch a design into it. You do not need prior experience. By connecting the technologies that the Fab Lab offers you can begin to see how all the material processes connect.

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Course FABWD310 Fee $139

**The 3 Hour Box**

Master Craftsman Robert Blum will take you through the steps of building and completing a simple wood box that does not appear so simple. In three hours you will create a Keepsake Box from Exotic Wood with special joinery and access tricks. This is a fun class that will leave you wanting to step up to more advanced classes.

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Course FABWD509 Fee $579

**Laser Inlay and Engraving for the Woodworker**

Master Craftsman Jeffrey Boerner will teach the techniques of inlaying. Each student will produce a simple board. But you will not stop there. Inlaid into it will be an array of designs using variegated and unique wood species. Special laser cutting techniques, burn shading and grain direction, and layout techniques will be taught. You will be able to go home, and with minimal investment, turn the knowledge you gain in this class into a rewarding hobby or business. Or, use your laser for a small fee to inlay using your newly learned skills.

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Course FABWD510 Fee $114

**NEW! Fab Lab University: Information Session**

Become a Fab Lab Specialist! In this FREE 3-hour introductory session you will learn how to become well versed in all Fab Lab processes: 3D Printing, Laser Cutting, Solidworks, Vinyl Cutting, Wood Shop, Metals Lab, Plastics Lab and more. We will review this revolutionary certification course of study designed to help you work more creatively at the NCC Fab Lab or to equip you to start and maintain your own Fab Lab or Makerspace. Imagine walking into any lab already knowing how to use the tools and equipment to create what you want. Register today for this free information session!

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Course FABAB100 Fee $0
Healthcare Education

CPR/FIRST AID

The American Heart Association strongly promotes knowledge and proficiency in BLS and has developed instructional materials for this purpose. Use of these materials in an educational course does not represent course sponsorship by the American Heart Association, and any fees charged for such a course does not represent income to the Association.

Need training for your office or a group? Call 610-332-6585 or email healthcare@northampton.edu for more details about having us come to your site for CPR/First Aid Training. Also, we have manikins available for community groups for teaching classes. Nominal fee required.

PLEASE NOTE FOR ALL CLASSES BELOW:

CHILDCARE IS NOT PROVIDED DURING ANY CLASS TIME. PLEASE MAKE CHILDCARE ARRANGEMENTS PRIOR TO CLASS.

Class starts promptly at the published time. Please arrive 15 minutes before class. If you are more than 15 minutes late for class, you will not be allowed admission.

Full day classes please bring a lunch.

Basic Life Support for Healthcare Providers

Designed to provide a wide variety of healthcare professionals the ability to recognize several life-threatening emergencies, provide CPR, use an AED, and relieve choking in a safe, timely and effective manner.

AHA Heartsaver CPR AED

Teaches adult CPR and AED use, as well as how to relieve choking on an adult. This course teaches skills with AHA's research-proven Practice-While-Watching (PWW) technique, which allows instructors to observe the students, provide feedback and guide the students' learning of skills.

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Course CPRFA200 Fee $80

AHA Heartsaver First Aid

Teaches students critical skills to respond to and manage an emergency in the first few minutes until emergency medical services (EMS) arrives. Students learn skills such as how to treat bleeding, sprains, broken bones, shock and other first aid emergencies.

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Course CPRFA201 Fee $80

Basic Life Support for Healthcare Providers Renewal

Designed to provide healthcare professionals the ability to review changes in basic life support and to renew their healthcare certification.

AHA Heartsaver Pediatric First Aid with Child-Infant CPR, Choking (FBAO)

Designed to meet the regulatory requirements for child care workers. It teaches child care providers and others to respond to and manage illnesses and injuries in a child or infant in the first few minutes until emergency medical services arrive. The course covers Pediatric First Aid, Child-Infant CPR AED and choking.

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Course ECEHS204 Fee $30

AHA Heartsaver Pediatric CPR AED

Designed to meet the regulatory requirements for child care workers. It teaches child care providers and others to respond to and manage illnesses and injuries in a child or infant in the first few minutes until emergency medical services arrive. The course covers Pediatric First Aid, Child-Infant CPR AED and choking.

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Course CPRFA101 Fee $80

PRIMETIME RETURNS IN THE FALL

For people 55 and beyond.... in the prime of their life.

Rekindle old interests. Explore new adventures and opportunities.

Attend our famous Update (Speakers) Program, Wednesday mornings.

Call 610-861-4175 for information on our exciting line up of programs and classes for the fall!
The following skills checks are held at:

Northampton Community College
Fowler Family Southside Center
511 East Third St., Bethlehem, PA 18015
610-332-6585 – Fee $45 each

**BLS for Healthcare Providers Initial or Renewal-Part II Skills Check**

Skills session is open to those who have completed Part I of the BLS Healthcare Provider Online Renewal Course offered at www.onlineaha.org. Please call 610-332-6585 or email healthcare@northampton.edu to schedule your skills check. Please bring your online certificate copy with you to the skills check.

**Heartsaver First Aid Part II Skills Check**

Skills session is open to those who have completed Part I of the Heartsaver First Aid Online Course at www.onlineaha.org. Please call 610-332-6585 or email healthcare@northampton.edu to schedule your skills check. Please bring your online Part I certificate with you to the skills check.

**Heartsaver CPR and AED Part II Skills Check**

Skills session is open to those who have completed Part I of the Heartsaver CPR and AED Online Course at www.onlineaha.org. Please call 610-332-6585 or email healthcare@northampton.edu to schedule your skills check. Please bring your online Part I certificate with you to the skills check.

**Heartsaver First Aid with CPR and AED Part II Skills Check**

Skills session is open to those who have completed Part I of the Heartsaver First Aid, CPR and AED Online Course at www.onlineaha.org. Please call 610-332-6585 or email healthcare@northampton.edu to schedule your skills check. Please bring your online Part I certificate with you to the skills check.

**Heartsaver Pediatric First Aid, CPR, AED Skills Check**

Skills session is open to those who have completed Part I of the Heartsaver Pediatric First Aid, CPR and AED Online Course at www.onlineaha.org. Please call 610-332-6585 or email healthcare@northampton.edu to schedule your skills check. Please bring your online Part I certificate with you to the skills check.

**Free Nurse Aide Information Session**

Get the information you need to join the fastest growing industry in America in less than a month of training. One out of every five jobs created is in healthcare. Looking to enter this high demand industry? Our Nurse Aide (CNA) training program provides the tools to be successful in a new career with the potential of earning $10-$15 per hour. Join us for a free fact finding information session to learn about the career, training program and how to get started. PLEASE NOTE: Even though the session is free, please register so we have enough materials available. Childcare is not provided. Please do not bring children to the session.

**Nurse Aide Program (CNA)**

It is highly recommended that you attend a free nurse aide information session to understand all the requirements necessary to attend the class. The Nurse Aide Program prepares the participant with the skills needed to take the National Nurse Aide Assessment Program Competency Examination (NNAAP) for placement on the Pennsylvania Nurse Aide Registry and begin a successful career as a Nurse Aide in a long term care facility, hospital or other healthcare setting. It is an excellent starting point in the healthcare field. The Nurse Aide program is an intensive 128 hour course that consists of lecture, skill labs and clinical experiences held in community nursing facilities.

**Dialysis Technician**

Looking for a challenging and rewarding career in healthcare? Join the fast growing field of Dialysis Technician. The web-based Dialysis Technician course provides students with the knowledge and skills needed to perform the duties required of Dialysis Technicians.

Under the supervision of physicians and registered nurses at hospital dialysis centers and outpatient clinics, Dialysis Technicians:

- Operate kidney dialysis machines, prepare dialyzer reprocessing and delivery systems as well as maintain and repair equipment.
- Work with patients during dialysis procedures, monitor and record vital signs as well as administer local anesthetics and drugs as needed.
- Assess patients for any complications that occur during the procedure.
- Perform basic cardiopulmonary resuscitation or administer oxygen during treatment.
- Provide patients with the emotional support they need for self-care.

At the end of the online course, participants may take the Certified Clinical Hemodialysis Technician (CCHT) exam offered through the Nephrology Nursing Certification Commission. Exam fee of $225.00 is not included in the course. For additional information regarding the exam, visit www.nncc-exam.org/certification/technician#ccht

For additional course information, email healthcare@northampton.edu or call 610-332-6585.

**Course Code: HCONE125**

**Courses quarterly**

**Cost: $1399.00**

**Course HINFO100**

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**Course NAIDE100**

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**Course INTHC100**

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**Enroll online now:** northampton.edu/lifelearn

**See page 4 for instructions.**

For the most up-to-date course offerings, schedules, and room assignments, go to northampton.edu/lifelearn.
Dental Assisting Program
This 10-week program is designed to prepare the student to practice basic dental assisting skills with emphasis placed on areas of chairside assisting and laboratory techniques. Total patient care is stressed along with a professional work ethic. The goal of this program is to educate a dental auxiliary who is ethically, morally and legally responsible, clinically competent, and facilitates quality care in a safe manner. This dental assisting program will utilize current theory, technology and, with the assistance of local dental professionals, ensure graduates have the knowledge, skills and attitudes to be successful in the dental field.

Reactivation Program for Registered Nurses
FREE INFORMATION SESSIONS BEING HELD. SEE COURSE NUMBER HINFO101. Designed for RN nurses to review basic nursing knowledge and incorporate information on more recent technological advancements. The course consists of a skills lab (16 hours) and lecture (44 hours) with an emphasis on nursing process, current nursing practices, nursing trends, ethical/legal issues and pharmacology/drug administration. This class is also an excellent review for new graduates preparing for the NCLEX.

RN Practice Review
FREE INFORMATION SESSIONS BEING HELD. SEE COURSE NUMBER HINFO101. Designed for RN nurses to review basic nursing knowledge and incorporate information on more recent technological advancements. The course consists of a skills lab (16 hours) and lecture (44 hours) with an emphasis on nursing process, current nursing practices, nursing trends, ethical/legal issues and pharmacology/drug administration. This class is also an excellent review for new graduates preparing for the NCLEX.

Reactivation Program for Licensed Practical Nurses
FREE INFORMATION SESSIONS BEING HELD. SEE COURSE NUMBER HINFO101. Designed for LPN nurses returning to practice, updating their skills or reactivating their Pennsylvania State License. The course consists of clinical (80 hours), skills lab (16 hours) and lecture (44 hours) with an emphasis on nursing process, current nursing practices, nursing trends, ethical/legal issues and pharmacology/drug administration. The clinical component of each class will run concurrently with the classroom instruction and will be held at a local acute care facility under the direction of the program clinical coordinator and healthcare facility’s preceptors/mentors.

LPN Practice Review
FREE INFORMATION SESSIONS BEING HELD. SEE COURSE NUMBER HINFO101. Designed for LPN nurses to review basic nursing knowledge and incorporate information on more recent technological advancements. The course consists of a skills lab (16 hours) and lecture (44 hours) with an emphasis on nursing process, current nursing practices, nursing trends, ethical/legal issues and pharmacology/drug administration. This class is also an excellent review for new graduates preparing for the NCLEX.

Introduction to Perioperative Nursing
This web-based, distance learning course is appropriate for the experienced RN who wants to work in an operating room or function in units where invasive procedures are performed on a routine basis. The goal of this introductory-level program is to provide an experienced RN with the basic knowledge to get started as a perioperative nurse. The program includes both didactic activities and a hospital-based operating room clinical preceptor program. Participation in this course requires that a surgical facility sponsor the student and a clinical preceptor be assigned to give the student access to the operating room environment.

For the most up to date course offerings, schedules, and room assignments, please visit: northampton.edu/lifelearn
**HEALTHCARE CONTINUING EDUCATION**

### Local Anesthesia for Dental Hygienists

Designed to provide the licensed dental hygienist with the basic concepts of pain management in the dental practice. It includes a review of essential anatomy and neurophysiology, the pharmacology of anesthetic and vasoconstrictor agents, client assessment, armamentarium, local anesthetic complications and their management. Instruction and practice of local anesthesia delivery techniques will occur in a clinical lab setting. Prerequisite: Current PA Dental Hygiene license; current CPR Healthcare Provider certification; proof of professional liability insurance; able to sit as a client and receive local anesthesia injections. Since all students will be receiving anesthesia injections, they must not have a health condition which would prevent this, including pregnancy. Please Note: This class does not fulfill the anesthesia licensing requirements for New Jersey.

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Course DENTL103 Fee $1,099

### OSHA 10-Hour General Industry Outreach Program

This course is intended to be an orientation to occupational safety and health. This 10-hour program will provide entry-level industry workers a broad awareness of recognizing and preventing hazards and safety issues on a general industry site. Participants will receive an OSHA-10 completion card for attending and completing this program.

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Course SAF118 Fee $150

### OSHA 10-Hour Construction Outreach Training Program

The 10-Hour Construction Outreach Program is to provide entry level construction workers a broad awareness on recognizing and preventing hazards on a construction worksite. The training covers a variety of safety and health hazards which a worker may encounter at a construction worksite. Emphasis is placed on OSHA's Focused Four Hazards. Participants will receive an OSHA-10 completion card for attending and completing this program.

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Course SAF25 Fee $150

### SAFETY Pack (Bundle Three 2 Hour Classes)

Interested in making your business safer? Are you looking for information to achieve your goal but can’t be away from the office for more than a day? Join us for our program that provides workplace safety information while making OSHA compliance easier. Our Safety Pack format will present three timely safety topics, in two hour blocks, in one training day. The Spring Pack will include Introduction to OSHA, Navigating the HazCom Standard and Introduction to Job Safety Analysis. All materials (including applicable OSHA manuals) will be provided. Lunch will be on your own.

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Course SAF182 Fee $100

### ACT235 LETHAL WEAPONS TRAINING

#### 40 Hour Lethal Weapons Basic Training Course (Act 235) With Firearms

This 40-hour course covers basic explanations of the provisions of the Commonwealth of Pennsylvania Lethal Weapons Act 235, Private Detective Act of 1953, provisions of basic rights under the 1st, 4th, 5th, 9th and 14th Amendment of the U.S. Constitution, as well as a basic understanding of several PA Crimes Codes sections and the Justification of Use of Force. Participants will also undergo skills training in handcuffing, disarming, and weapon retention as well as firearms training and qualification.

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Course SECU100 Fee $300

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We touch every aspect of your life. We keep your communities safe by training firefighters and law enforcement; your school districts and child care facilities. We prepare you for a new career and ensure that you are safe in your workplace. CBI – Corporate & Public Safety is your source for all things safety. Have a question about what we do or would like us to train at your facility? Please visit Northampton.edu/Safety or call 610-332-6596. We know safety.

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### FIRE SAFETY Basics for Childcare

This course will provide information and techniques that will enable the participant to identify and remediate childcare workplace fire hazards. Discussion of fire behavior along with review of the site emergency action plan will reinforce evacuation actions and the need for two egress pathways. Additional discussion and demonstration includes smoke detector awareness and maintenance along with information pertaining to fire extinguishers and the technique required for their appropriate and effective use.

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Course CHILD117 Fee $35

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### SAFETY Pack (Bundle Three 2 Hour Classes)

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Course SAF182 Fee $100

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### ACT235 LETHAL WEAPONS TRAINING

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Course SECU100 Fee $300

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Don’t see what you want? Contact us!
26 Hour Certification Course without Firearms
This twenty-six-hour (26) course covers basic explanations of the provisions of the Commonwealth of Pennsylvania Lethal Weapons Act 235, Private Detective Act of 1953, provisions of basic rights under the 1st, 4th, 5th, and 14th Amendments of the U.S. Constitution, as well as a basic understanding of several PA Crimes Code sections and the Justification of Use of Force. Participants will also undergo Skills Training in handcuffing, disarming, and weapon retention as well as training in the use of other lethal weapons other than firearms.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(16) 05/07-05/07 ----- S 8AM-5PM SBTH
(15) 05/12-05/12 ----- S 8AM-5PM SBTH
(17) 06/04-06/04 ----- S 8AM-5PM SBTH
(18) 06/08-06/09 ----- WR- 6-10PM SBTH
(19) 06/18-06/18 ----- S 8AM-5PM SBTH

Course SECUR101 Fee $200

LAW ENFORCEMENT

Police Background Investigations
This course will discuss the various components of a legally justifiable background investigation of a police officer applicant. The student will be presented with the legal role of the background investigator. Students will discuss the legal and ethical issues associated with conducting a background investigation and also will identify common issues associated with resume fraud, applicant interviewing, and conducting the complete background investigation.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(1) 06/27-06/28 -MT---- 8AM-5PM SBTH

Course FRNSC121 Fee $99

Spanish for Law Enforcement
This course is designed to provide patrol officers with common terminologies and language used when interacting with Spanish language victims, witnesses, and defendants. Students will learn "real world" terminology that will assist the officers in identifying officer safety threats during traffic stops and citizen interactions, and will also discuss the various differences between Spanish cultures and how they impact police interaction. Students will participate in a practical scenario that will give students an opportunity to apply what they learned.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(2) 07/11-07/12 -M----- 8AM-5PM SBTH

Basic Pistol Theory and Tactics
This course will discuss possible concerns and limitations of handgun employment during patrol duties. Students will discuss the mindset required to employ their weapon safely and effectively. Students will learn how their mindset relates to their administrations expectations, will discuss personal and equipment limitations and setup concerns and will apply the aforementioned knowledge in a practical scenario involving role players. Prerequisites: Basic Understanding of Police Pistol Tactics and individual equipment use.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(2) 07/19-07/19 --T---- 8AM-5PM SBTH

Courtroom Testimony for Patrol
This course is designed to provide the student with some of the best practices for preparing for and testifying in a judicial proceeding. The student will review what is needed to prepare for a civil, criminal, or administrative trial and will review the various types of judicial proceedings she may participate in (depositions, trials, preliminary hearings, grand juries, etc.). Students will participate in a mock trial where they will testify on their involvement in a mock scenario.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(2) 07/26-07/27 --TW-- 8AM-5PM SBTH

Drug Identification and Evidence Collection Course
Students will learn the history of drug abuse within the United States and the development of the Controlled Substances Act, various schedules of controlled substances as defined by the act and the definitions of each classification, will identify the most common legal and illegal drugs of abuse found by law enforcement throughout local jurisdictions and college campuses and will review the drug paraphernalia commonly used with illicit drugs. Students will learn the proper procedure to document drug evidence for criminal justice purposes and also will learn proper evidence collection techniques to recover drug evidence found during the course of an investigation and maintain the appropriate chain of custody.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(1) 06/13-06/13 -M----- 8AM-5PM SBTH

Course FRNSC127 Fee $75

For the most up-to date course offerings, schedules, and room assignments, please visit: northampton.edu/lifelearn
Technical and Trades

AUTOMOTIVE

Enhanced Emission Inspection (EEIC)
This PA Motor Vehicles program covers emission inspection regulations, OBDII test procedures, emission control device function, configuration and inspection, test equipment operation, calibration and maintenance. Also covers Safety and Health issues and public relations. Successful completion earns State Inspector Certification valid for 2 years. Fee includes all materials. A valid drivers license is required.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
(47)  06/14-06/23  ---T-R---  6-10PM  MAIN
(48)  07/05-07/14  ---T-R---  6-10PM  MAIN
(49)  08/02-08/11  ---T-R---  6-10PM  MAIN

Course AUTNC100   Fee $230

Inspection Mechanic Training
A twelve-hour Pennsylvania Bureau of Motor Vehicles program designed to lead to certification by the state as an official inspection mechanic. Course consists of 3 instructional sessions and an additional scheduled tactile test. Certification is available in three areas: 1) passenger cars, light and medium trucks, light trailer; 2) motorcycles; 3) heavy trucks and trailers, school buses, mass transit vehicles. There is a $8 charge due the first night of class for a Safety Inspection.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
(46)  06/06-06/09  ---M-T-R---  6-10PM  MAIN
(47)  07/18-07/21  ---M-T-R---  6-10PM  MAIN
(48)  08/15-08/18  ---M-T-R---  6-10PM  MAIN

Course AUTNC200   Fee $170

PA Emissions Recertification
Prepare for a 25-question written test by reviewing the material in the student package with particular attention to areas where problems have been noted. Information from past station bulletins and changes to the program, software and regulations are also covered.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
(67)  06/29  ---W---  6:30-10PM  MAIN
(68)  07/12  ---W---  6:30-10PM  MAIN
(69)  08/24  ---W---  6:30-10PM  MAIN

Course AUTNC300   Fee $99

Introduction to Hybrid Vehicles
Designed to help technicians in general repair shops review vehicle features, operating modes and major components, maintenance and general service procedures on hybrid vehicles. We will also emphasize correct safety procedures.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
(8)  05/12-05/19  ---R--  6-9PM  MAIN

Course AUTNC400   Fee $90

RV Air Conditioning
An introduction to basic refrigeration theory and operations. Provides skills for installation, troubleshooting repair and replacement of air conditioning systems and components. All courses are taught by a RV industry expert and include Hands-On (tactile) assignments as well as on-line, Web-based assignments and quizzes.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
(4)  07/04-07/31  ALL ONLINE

Course RVTC100   Fee $350.00

RV Electrical Systems Service
Provides the skills to troubleshoot, repair or replace A/C and D/C circuits, components and auxiliary systems in RVs. All courses are taught by a RV industry expert and include Hands-On (tactile) assignments as well as on-line, Web-based assignments and quizzes.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
(4)  05/02-06/26  ALL ONLINE

Course RVTC103   Fee $375.00

RV Liquid Propane Systems
Provides techniques and procedures to safely inspect, troubleshoot, repair or replace propane gas distribution systems and components in accordance with industry and government codes and standards. All courses are taught by a RV industry expert and include Hands-On (tactile) assignments as well as on-line, Web-based assignments and quizzes.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
(3)  08/08-09/11  ALL ONLINE

Course RVTC107   Fee $209.00

COLLEGE TRANSITION COURSE
Planning on attending college? Looking to brush up on your academic skills, explore career options, and get information on Financial Aid?

Register for the College Transition course at the NCC Center for Adult Literacy, Fowler Southside Center. The course is FREE to Pennsylvania residents who are at least eighteen years of age and possess a High School diploma or a GED® diploma. For course information, call 610-332-8650.
INDUSTRIAL TECHNOLOGY

EPA Refrigerant Usage Certification Review and Testing
Co-sponsored with Refrigeration Service Engineers Society (RSES), this class will review requirements governing ozone-depleting chemicals and environmental and operational procedures required by the EPA for the refrigeration service certification exam. The last two hours of the class will be the exam. This is for service technicians who install, service, maintain or repair high and low pressure HVAC/R systems. Lunch is NOT provided. Bring Brown Bag Lunch. Registration deadline is one month before class start date. Registration fee includes manual.

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EPA Refrigerant Usage Certification Test/Re-Test
This section is for those who have already taken parts of the test and need to re-test in certain areas of the exam.

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<td>-----$</td>
<td>2-4PM</td>
<td>MAIN</td>
<td>$50</td>
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</table>

Basic Electricity
Course provides fundamentals of electricity for anyone working with industrial equipment or electrical construction. Topics covered are safety, basic AC and DC circuit operation and analysis, meter usage, schematics, and circuit component operation. Practical applications provided throughout. Scientific calculator recommended. DEP approved course. Text required from college bookstore. Purchase meter and safety glasses in bookstore.

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Course ACRNC108
Fee $150

Basic Electricity
Course provides fundamentals of electricity for anyone working with industrial equipment or electrical construction. Topics covered are safety, basic AC and DC circuit operation and analysis, meter usage, schematics, and circuit component operation. Practical applications provided throughout. Scientific calculator recommended. DEP approved course. Text required from college bookstore. Purchase meter and safety glasses in bookstore.

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<td>5-7PM</td>
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Course ACRNC107
Fee $189

Introduction to Lineworker
This one-day class is required for entry into the Lineworker Trainee program (LINEW101). It will introduce students to the physical demands of the program and help students determine whether this is a program and a career for them. Students who complete the class will be eligible to enroll in LINEW101 and will have a clear understanding of the physical demands of the job as a Lineman. Drug tests must be completed to attend; questions on the drug screen please contact Michele at 610-861-4588. Must be over 18 years old and have completed high school. Parent(s) may attend, but please do not register.

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Course ACRNC108
Fee $189

Lineworker Trainee Program
Intensive 12 week hands-on program to prepare students for employment as a lineworker. Includes extensive pole climbing and construction, safety and rescue, use of hand tools, introduction to basic electricity, line truck operations and other skills and knowledge required to be a successful lineworker trainee. Students who complete the class will: Demonstrate competency in safely and efficiently climbing 40’ poles, constructing assemblies while on poles, using a variety of hand tools, and have a basic understanding of electricity. Must complete LINEINFO and LINEW101, prior to being able to register. Registration must be completed in person.

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Course ACRNC109
Fee $150

Quality and Performance

Continuous Improvement Process and Tools
The ability to reduce cost, meet customers’ ever-changing expectations and provide security for organizational sustainability and growth requires implementation of a continuous improvement process. Join us to learn more about the classic Plan-Do-Study-Act Process (PDSA) and Six Sigma’s DMAIC (Define, Measure, Analyze, Improve, and Control). Participants will also learn several other tools that will help to gain a better understanding of customer needs, determine metrics to measure current performance and identify root cause.

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Leading in a Quality Environment
Committing to quality requires leaders at all levels to provide clear focus, measure and reward what matters, engage others in improvement, and hold people accountable. Learn how to set clear, measurable expectations and interest others in how they can improve their work processes and results. Concepts tools will be overviewed.

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Lean Fundamentals
In order to compete in the “new” global economy, many companies have had to significantly reduce costs and improve processes. Has your company participated in an organized method that will implement permanent change? Do you know how to eliminate waste and standardize work? This overview will provide the basics of Lean production, Lean systems, standardized work and the JIT principles.

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Root Cause Analysis
This training is designed to familiarize participants with the methods and tools used to determine and resolve problem-creating conditions. The fundamental emphasis is on the strategy of process improvement. This strategy is one where participants will recognize and define the problem, organize their knowledge of the problem, figure-out how to set clear, measurable expectations and interest others in how they can improve their work processes and results. Concepts tools will be overviewed.

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Supply Chain Management
Do you know really what supply chain management means? What it involves? Why it is important and how products flow? Join us to discuss various strategies and how to align them to your business needs. During the conversation we will also cover better decision making, reducing inventory, improve efficiency, all resulting in lower costs.

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Transformation of Culture/Change Management
Change is often difficult, but understanding the cultural forces favoring and resisting change can help overcome resistance and accomplish change. Join us to evaluate models for change management, as well as tools to support the creation of a change plan.

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Understanding the Basics of Quality Management Systems
Training is designed for individuals who have limited understanding of Quality Management Systems to investigate a generalized view of the concept of Quality Management Systems; what they require and what must be included in order to make them effective.

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Course ACRNC108
Fee $189

Understanding the Basics of Quality Management Systems
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Course ACRNC108
Fee $189

For the most up to date course offerings, schedules, and room assignments, please visit: northampton.edu/lifelearn
**COMPUTER TRAINING**

The Computer Training Department at Northampton offers a wide selection of computer classes. There are options for the very new computer user to more advanced computer topics.

Some other points of interest:
- NEW CLASSES!!! Please take a moment to see what we have added!!
- MICROSOFT OFFICE CERTIFICATE – NEW for 2016!! Call 610-861-5435 for more details.
- HANDS-ON: Each one of our courses is conducted in an interactive learning environment where each participant completes lessons and exercises on his/ her own computer.
- CUSTOMIZATION: If your company or employer needs training for several on their staff, we can customize our offerings and deliver specific classes for your group!

**COMPUTER FUNDAMENTALS**

**Get to Know Your Computer**

Do you have a PC and are not sure what to do with it? Join us to learn what to do from turning it on to creating your first file. Basic hardware definitions, Windows use and file management are explained. This course also touches on basic Internet applications as well as creating your own personal email account.

**Introduction to Computers for Students over 50**

If you have avoided learning more about a personal computer because you feel your needs are too basic; then this course is for you. The pace of this course is geared toward ensuring that students obtain a solid foundation for their future enjoyment of email and the Internet. We will start with the basics - mouse, keyboard, elements of Windows and files. Don’t wait any longer! There is a lot of enjoyment to be had in the digital world!!

**Basic Computer Applications**

Do you know when to use a Word table or an Excel spreadsheet or an Access database? Come learn the basics of Word, Excel, Access and PowerPoint and see what they can do for you.

**Fast Track Computer Skills for Employment**

This course is designed for people who want to gain the computer skills that employer’s desire. Make yourself a more attractive job candidate or increase your value to your current employer. Develop a solid foundation with a business focus in Microsoft Word and Excel. Emphasis will be on producing professional documents in Microsoft Word, utilizing Excel to record business information and tracking files. Attention will also be given to formatting an effective resume.

**MICROSOFT OFFICE APPLICATIONS**

**NEW! Introduction to Microsoft Excel 2013**

Join us for this short course to explore the basics of Microsoft Excel 2013. Topics will include editing worksheets, changing the appearance of worksheets, working with basic formulas and functions, as well as formatting cell contents. Basic computer knowledge is required.

**NEW! Mac for Beginners**

Join us for this short course to learn the basics of how the Mac works. We will touch on topics such as - starting an App, connecting to a Wi-Fi Network, opening files and folders, working with Windows, adding a printer, and much more.

**BUSINESS APPLICATIONS**

**QuickBooks Introduction Seminar**

Learn the basics of managing your small business finances with this easy-to-use software. Topics include setting up QuickBooks company file, working with customer and vendor transactions, and banking with QuickBooks. Designed with small business owners and accountants in mind. Basic computer knowledge required.

**QuickBooks Intermediate Seminar**

Continue learning where the Introduction Seminar left off or advance your self-taught skills. We will teach you how to customize forms, create reports and graphs. Other topics include managing inventory, tracking and paying sales tax, doing payroll, estimates, using classes, and time tracking. Quickbooks Introduction knowledge required.

**Microsoft Access 2013 Beginning Seminar**

Designed for students looking to gain skills such as: navigate within the Microsoft Access application environment and create a simple database, organize and manage data stored with Access tables, use queries to join, sort and filter data from different tables, create and format custom reports all while using Microsoft Access 2013. Windows knowledge is required.

**FULL-DAY SEMINARS**

**Keyboarding 101**

Are you still typing with one finger? This course will teach you the basic typing skills, as well as assist in developing speed and accuracy. This course will also review basic correspondence.

**Introduction to Microsoft Excel 2013**

Join us for this short course to explore the basics of Microsoft Excel 2013. Topics will include editing worksheets, changing the appearance of worksheets, working with basic formulas and functions, as well as formatting cell contents. Basic computer knowledge is required.

**QuickBooks Intermediate Seminar**

Continue learning where the Introduction Seminar left off or advance your self-taught skills. We will teach you how to customize forms, create reports and graphs. Other topics include managing inventory, tracking and paying sales tax, doing payroll, estimates, using classes, and time tracking. Quickbooks Introduction knowledge required.

**Microsoft Access 2013 Beginning Seminar**

Designed for students looking to gain skills such as: navigate within the Microsoft Access application environment and create a simple database, organize and manage data stored with Access tables, use queries to join, sort and filter data from different tables, create and format custom reports all while using Microsoft Access 2013. Windows knowledge is required.
Microsoft Access 2010 Beginning Seminar
Designed for students who wish to learn the basic operations of the Microsoft Access Database program to perform their day-to-day responsibilities, and to understand the advantages that using a relational database program can bring to their business processes. Windows knowledge is required.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (16)  07/12-07/12  ---R--  8:30AM-4:30PM  SBTH
Course PCMSA121  Fee $149

Microsoft Access 2013 Intermediate Seminar
Designed for students looking to gain skills such as: how to design a relational database, join tables to retrieve data from unrelated tables, organize a database for efficiency and performance, share data among Access and other applications as well as customize reports while using Microsoft Access 2013. Windows knowledge is required.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (2)  06/02-06/02  ---R--  8:30AM-4:30PM  SBTH
   (3)  08/08-08/30  ---R--  8:30AM-4:30PM  SBTH
Course PCMSA205  Fee $149

Microsoft Access 2010 Intermediate Seminar
Designed for students who wish to learn how to improve and customize tables, queries, forms and reports, and share Access data with other applications. Prerequisite: Access 2010 Beginning Seminar or equivalent knowledge.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (15)  07/26-07/26  ---T---  8:30AM-4:30PM  SBTH
Course PCMSA111  Fee $149

Microsoft Excel 2010 Intermediate Seminar
Designed for students looking to gain skills such as: how to modify and format a worksheet, print workbook contents, as well as manage larger workbooks using Microsoft Excel 2013. Windows knowledge is required.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (6)  05/11-05/11  ---W--  8:30AM-4:30PM  SBTH
   (7)  08/10-08/10  ---W--  8:30AM-4:30PM  SBTH
Course PCMSE105  Fee $149

Microsoft Excel 2010 Beginning Seminar
Designed for students who desire to gain the necessary skills to create, edit, format, and print basic Microsoft Office Excel 2010 worksheets. Windows knowledge is required.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (26)  07/18-07/18  ---M---  8:30AM-4:30PM  SBTH
Course PCMSE103  Fee $149

Microsoft Excel 2013 Intermediate Seminar
Designed for students looking to gain skills such as: how to create advanced formulas, how to analyze data with lookup functions, organize worksheet data with tables, PivotTables, slicers and PivotCharts, using Microsoft Excel 2013. Prerequisite: Excel 2013 Beginning Seminar or equivalent knowledge.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (4)  06/08-06/08  ---W--  8:30AM-4:30PM  SBTH
   (5)  08/31-08/31  ---W--  8:30AM-4:30PM  SBTH
Course PCMSE205  Fee $149

Microsoft Excel 2010 Intermediate Seminar
Designed for those desiring to gain advanced skill sets necessary for calculating data using functions and formulas, sorting and filtering data, using PivotTables and PivotCharts for analyzing data, and customizing workbooks. Prerequisite: Excel 2010 Beginning Seminar or equivalent knowledge.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (21)  05/09-05/09  ---M---  8:30AM-4:30PM  SBTH
   (22)  08/08-08/08  ---M---  8:30AM-4:30PM  SBTH
Course PCMSE203  Fee $149

HALF-DAY SEMINARS

Microsoft Excel 2010 PivotTables and Lookups
Intermediate users interested in learning more about PivotTables, PivotCharts and the HLOOKUP and VLOOKUP functions will find this in-depth session on these topics helpful. These are hot topics that finally have their own slot! Windows knowledge is required.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (17)  05/23-05/23  ---M---  9AM-Noon  SBTH
   (18)  08/22-08/22  ---M---  9AM-Noon  SBTH
Course PCMSE250  Fee $79

Microsoft Excel: Business Modeling, Forecasting and Research
Analyze your data and examine opportunities with Excel’s powerful built-in toolpak. Test various scenarios, unravel complex problems with Solver, do trend analysis and perform regression analysis to make forecasts.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (13)  05/23-05/23  ---M---  1-4PM  SBTH
   (14)  08/22-08/22  ---M---  1-4PM  SBTH
Course PCMSE255  Fee $79

Microsoft Excel 2010 Macros and Templates
Macros help you automate tasks that you repeat on a regular basis. Save time, and help employees less familiar with the advanced features of Excel by creating macros. In this session we learn how to record macros, and give a brief introduction to Visual Basic for Applications (VBA) to aid in editing the code behind those macros.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (17)  06/15-06/15  ---W--  9AM-Noon  SBTH
   (18)  09/14-09/14  ---W--  9AM-Noon  SBTH
Course PCMSE350  Fee $79

Making Forms and Functions with VBA
This course builds on skills learned in the Microsoft Excel 2010 Macros offering. We continue our introduction to coding Visual Basic for Applications (VBA) in your Excel workbooks for automation and control. Create user forms to accept input, and then use VBA to connect that information to templates. Understand and create user-defined functions, then use those functions in your workbooks. Prerequisite: Microsoft Excel 2010: Macros and Templates or equivalent knowledge.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (12)  06/15-06/15  ---W--  1-4PM  SBTH
   (13)  09/14-09/14  ---W--  1-4PM  SBTH
Course PCMSE355  Fee $79

Microsoft Word 2010 Forms
Have you ever wanted to create an electronic form using Microsoft Word but you weren’t sure how to begin? Join us for this in-depth session that will cover tabs, tables, fields, and form controls. You will have people filling in forms without shifting lines in the near future.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (13)  06/21-06/21  ---W--  9AM-Noon  SBTH
   (14)  09/22-09/22  ---R--  9AM-Noon  SBTH
Course PCMSW250  Fee $79

INTERNET

Build Your Own Website Using Dreamweaver
Students in this course will gain working knowledge of web programming (HTML and CSS) while learning how to use the popular WYSIWYG editor.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (2)  06/08-07/13  ---W--  6:30-9:30PM  SBTH
Course PCWEB202  Fee $250

Facebook for Business
Join us to learn how businesses and individuals use Facebook differently. We will discuss Fan pages, how to set them up and drive people to your website using Facebook. We will also discuss advertising options using Facebook. Participants should have personal Facebook accounts and have some familiarity with the tool prior to attending this class.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (22)  05/13-05/13  ---F--  9AM-Noon  SBTH
   (23)  08/12-08/12  ---F--  9AM-Noon  SBTH
Course PCWEB230  Fee $79

Search Engine Optimization and Web Analytics
In this beginner class, participants will learn how to move their website to the top of a Google search. Topics that will be discussed are how you create keywords and remove roadblocks that keep your page from the top of the search list. Web Analytics, particularly Google Analytics, will be discussed and you will learn how to monitor the success of your page.

SEC  DATE(S)  DAY(S)  TIME(S)  CAMPUS
   (15)  05/17-05/17  ---T---  9AM-Noon  SBTH
   (16)  08/23-08/23  ---T---  9AM-Noon  SBTH
Course PCWEB305  Fee $79

For the most up to date course offerings, schedules, and room assignments, please visit: northampton.edu/lifelearn
Security and Your PC
This course will cover the do’s and don’ts of antivirus software. Topics include what to do when warning messages come up, and how to keep your PC safe and secure.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(3) 07/26-07/26 --T---- 9AM-Noon SBTH
Course PCWEB400 Fee $79

Social Media For Your Business
Participants will learn how to create, integrate and utilize social media across Facebook, LinkedIn & Twitter in order to promote their business.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(14) 06/14-06/14 --T---- 9AM-Noon SBTH
(15) 09/20-09/20 --T---- 9AM-Noon SBTH
Course PCWEB300 Fee $79

The Fundamentals of Cloud Computing
This course will cover how to sync your PC, Tablet or Phone using the Cloud. How to back-up folders, create new ones, as well as share documents and upload or download new media files and documents will be discussed. Box, Dropbox, Google Docs and OneDrive will be introduced.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(2) 05/20-06/03 -----F- 6-8PM SBTH
(3) 08/09-08/23 --T---- 6-8PM SBTH
Course PCWEB405 Fee $99

WordPress - Starting a Website on a Shoestring Budget
Need your own website? Don’t have much money? Don’t know what to do? This course will help you overcome those obstacles and take advantage of FREE services. You will learn subject matter from Hosting, Domain Registration, using WordPress templates, through getting your website indexed by Google.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(11) 07/14-08/11 ----R-- 6:30-8:30PM SBTH
Course PCWEB201 Fee $159

COMPUTER CLASSES
Gain the Skills to Succeed

Master your home or work computer with these convenient courses designed for beginning, intermediate, and advanced users.

Whether you’re just starting out, or you need advanced skills to further your career, Northampton Community College offers a variety of classes that build your knowledge and computer confidence.

Log on to northampton.edu/lifelearn to learn more about our full line of courses.

Office Certificate Program
New for Fall 2016!
Includes training in Access, Excel, PowerPoint and Word
• Fast Track Computer Skills for Employment
• Quickbooks
• Build your own Website using Dreamweaver
...and more
Hospitality/Tourism/Casino

Intro to Casino Blackjack and Other Banked Games
This course will prepare you for entry into other primary or secondary games. The class will concentrate on correct chip handling techniques, identifying the value of each color chip, shuffling cards, learning to read the total value of a bet and proper pit procedures. Additionally the course will teach you the fundamentals of dealing blackjack. Emphasis will be placed on card totaling, chip cutting and handling, card shuffling and card placement. Special attention will be given to game and accounting procedures, accuracy and speed. Banked games will also be taught.

SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS
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(76) | 05/16-06/24 | MTWRF | 7AM-Noon | SBTH
(77) | 05/16-06/24 | MTWRF | 6-11PM | SBTH
(78) | 06/27-08/05 | MTWRF | 7AM-Noon | SBTH
(79) | 06/27-08/05 | MTWRF | 6-11PM | SBTH
(80) | 08/08-09/16 | MTWRF | 7AM-Noon | SBTH
(81) | 08/08-09/16 | MTWRF | 6-11PM | SBTH
(82) | 09/19-10/27 | MTWRF | 7AM-Noon | SBTH
(83) | 09/19-10/27 | MTWRF | 6-11PM | SBTH
Course CASNC100 Fee $1,025

Baccarat and Mini/Midi Baccarat
This course builds upon the experience, knowledge and skills acquired in previous casino game training. Emphasis will be placed on commissions and percentages and the ability to calculate them immediately. Customer relations, especially important in baccarat, will be the focus.

SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS
--- | --- | --- | --- | ---
(67) | 05/16-06/10 | MTWRF | 6-11PM | SBTH
(68) | 05/16-06/10 | MTWRF | 7AM-Noon | SBTH
(69) | 06/27-07/22 | MTWRF | 7-11AM | SBTH
(70) | 06/27-07/22 | MTWRF | 6-11PM | SBTH
(71) | 08/08-09/01 | MTWRF | 7AM-Noon | SBTH
(72) | 08/08-09/01 | MTWRF | 6-11PM | SBTH
(73) | 09/19-10/13 | MTWRF | 6-11PM | SBTH
(74) | 09/19-10/13 | MTWRF | 7AM-Noon | SBTH
Course CASNC102 Fee $650

CASINO TRAINING PROGRAM
Let the Casino Training Program train you for a rewarding career in the casino industry. Gaming classes begin every month. Classes are offered morning and evenings.

Course Selection Requirements for Dealers
To maximize your hiring potential, it is recommended that students follow these course selections:

• Introduction to Casino Games/Blackjack and Other Banked Games
• One or more secondary game(s)

SECONDARY GAMES:
• Baccarat
• Poker

Additional offerings include Table Games for Experienced Dealers (requirement 6 months of dealing) at reduced rates; Craps, Roulette, Baccarat, Pai Gow Poker, Pai Gow Tiles.

For course descriptions and additional information, call 610-332-6580 or visit www.lifelearn.northampton.edu

For the most up to date course offerings, schedules, and room assignments, please visit: northampton.edu/lifelearn
Food Service Sanitation
The NRA ServSafe Manager Certificate is a combination home-study and review in-class, giving the students the opportunity to take the ServSafe certificate exam which is computer based. Required reading ISBN 978-1-582803098 - book must be picked up 2 weeks prior to class at the Fowler Center Rm 640J Mon-Fri between 9 AM-1:30PM.

<table>
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<td>-M-----</td>
<td>8AM-5PM</td>
<td>SBTH</td>
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Course FDBWK100
Fee $205

Food Service Sanitation Examination Retest
Designed for individuals who just want to test or retest to obtain the ServSafe Food Protection Manager Certification. Photo identification is required to take the exam.

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<td>7-9PM</td>
<td>SBTH</td>
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</table>

Course FDBWK101
Fee $50

Food Service Sanitation (SPANISH)
The Serving of Safe Food Certificate Course compiled by the Educational Foundation of the National Restaurant Association is one of the most complete food safety training courses available in the food service industry. This course offers students the opportunity to complete an in-class review of material and take the ServSafe® certificate exam during the last hour of class. Prerequisite: Read textbook material before class. This course is taught in Spanish.

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<td>5-9PM</td>
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Course FDBWK102
Fee $205

RAMP Alcohol Server/Selling
RAMP was created by the Pennsylvania Liquor Control Board to help licensees and their employees serve alcohol responsibly. The Alcohol Server/Seller Training consists of training for a licensee’s alcohol service staff (this includes anyone who serves alcoholic beverages and/or checks IDs) and is conducted by an approved PLCB trainer. In order to comply, at least 50% of the licensee’s alcohol service staff must complete a PLCB approved alcohol server/seller education program. This percentage must be maintained at all times.

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<td>SBTH</td>
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Course FDBWK106
Fee $25

Bartending I
Do you want to learn what it takes to impress guests and make money behind the bar? Making good cocktails and service with flair are two important things for a successful bartender. This 21 hour course will teach you the basics of bartending and mixology, everything you need to know from setting up the bar, making and serving cocktails, and dealing with difficult customers. At the end of the course, you will have the knowledge and confidence to work in this exciting area of the hospitality industry.

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Course FDBWK138
Fee $265

START Program
Skills, Tasks, and Results Training. Teaches the foundation of hospitality operations while promoting the long term career pathways available. Prepares students to go straight from the classroom into the workforce. 300 hour program that gives the opportunity to earn 4 industry recognized professional certifications plus the Guest Service Gold, Serv Safe and RAMP certification as well.

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Course HSPMR112
Fee $1,599

Certification in the Hotel Industry Analytics (CHIA)
The CHIA certification program demonstrates how to analyze various types of hotel industry data and make strategic inferences based upon that analysis. This course will provide a comprehensive understanding of hotel analytics and is geared to hotel owners, general managers, directors of sales, and revenue managers. Jointly offered by the American Hotel & Lodging Educational Institute (AHLEI) and STR it provides recognition of thorough knowledge of the foundational metrics, definitions, formulas, and methodologies used by the hotel industry.

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Course HSPWK111
Fee $599

The Business of Weddings & Social Events
This course will give participants an understanding of what it is like to plan and manage weddings and social events. Topics will include meeting with the clients, working with vendors and sites, timelines, budgets, and onsite coordination. Special considerations and the challenges associated with weddings will be identified and discussed.

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Course MEPNC111
Fee $85

Ways to Staff Your Event
This course provides the knowledge to manage employees and volunteers during festivals and events. Participants will learn the legal, budgetary and management differences between paid staff and volunteers and the pros and cons of both.

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Course MEPNC118
Fee $55

How to find a room number and instructor

Look on your receipt that is emailed to you after registration.

Find your class/section online, click on it and click on the box to the left of the shopping cart for the full schedule
Driver Training Program

Class A Truck Driving Program
Classroom and hands-on instruction provided will give you practical, personalized instruction as well as accumulated behind-the-wheel hours. Total minimum hours of instruction are 240. The day program is six weeks in length and runs Monday–Friday from 8:00AM-4:30PM. The evening program is eight weeks in length and runs Monday–Friday from 5:00PM-10:00PM plus Saturday from 8:00AM-4:30PM. Career counseling and job placement assistance are available. Call 570-369-1885 for additional information.

EVENING CLASSES

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<td>09/26/16</td>
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Program CDLA Fee $4200 plus CDL permit, HazMat Security Threat Assessment, TWIC

Class A Refresher Course
Course is designed for the student with previous verifiable theoretical instruction and/or practical experience. Hands-on instruction will prepare student to take necessary exams to obtain a Class A CDL. Total minimum hours of instruction are 160. The day course is four weeks in length and runs Monday–Friday from 8:00AM-4:30PM. The evening course is five weeks in length and runs Monday–Friday from 5:00PM-10:00PM plus Saturday from 8:00AM-4:30PM. Career counseling and job placement assistance are available. Call 570-369-1885 for additional information.

EVENING CLASSES

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<td>09/09/16</td>
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<td>09/12/16</td>
<td>10/07/16</td>
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Course TRCKA160 Fee $3330 plus CDL permit, HazMat Security Threat Assessment, TWIC

Class B Truck Driving Program
Classroom and hands-on instruction provided will give you practical personalized instruction as well as accumulated behind-the-wheel hours. Total hours of instruction are 90. The day program is three weeks in length and runs Monday–Friday from 8:00AM-4:30PM. The evening program is five weeks in length and runs Monday–Friday from 5:00PM-10:00PM. Career counseling and job placement assistance are available. This program is offered on demand. Call 570-369-1885 for schedule and additional information.

Program CDLB Fee $2890 plus CDL permit, HazMat Security Threat Assessment, TWIC

Recreational Vehicle Driver Education
Would you like to drive your RV with more confidence? If you answered yes, this course is for you. You will attend a classroom session that will teach you the theory of safe driving. Then you will practice backing skills and driving your RV on a variety of roads with an instructor. You will drive away knowing it was well worth your time. Call 570-369-1885 for additional information.

Course TRCRV100 Fee $240

Adult Literacy

NCC’s Center for Adult Literacy & Basic Workforce Development offers a full array of services in adult education including:

- Adult Basic Education (ABE)
- English as a Second Language (ESL)
- GED (General Educational Development) Test Preparation

For information on ABE, GED, or ESL classes in Northampton County, call (610) 332-8650 or email northamptoninfo@northampton.edu.

For information on ABE, GED, or ESL classes in Monroe County call 570-369-1883. For information on ABE, GED, or ESL classes in Wayne and Pike Counties call 570-251-9335.

WORKPLACE BASIC SKILLS TRAINING
A basic skills training program can be designed and customized for the needs of your organization’s employees. For more information call (610) 861-5069.

VOLUNTEER TUTOR OPPORTUNITIES
Impact our community by becoming a volunteer tutor who works with ABE/GED or ESL students. Our volunteers help adult learners to reach their goals by assisting instructors in the classroom or by leading small groups of students needing special support. Prior tutoring or teaching experience is helpful, but not required for all opportunities. For information on volunteer tutoring, please visit www.volunteerlv.org and use the search keyword, “NCC.”

ADVANCED ESL
Designed for the advanced English language learner who wants to focus on listening, speaking, reading, and writing skills. American social and cultural values will be introduced as well as contemporary language usage in day to day living. Refer to northampton.edu/lifearn for available classes and fees.

ESL Conversation Advanced
This class is designed for the advanced English language learner who wants to focus on detailed and extended conversation skills at home or at work. The focus will be on improving pronunciation, vocabulary, listening and speaking in a wide variety of everyday topics. Reading and writing will also be covered. Total contact hours: 25.

REGISTER ONLINE NOW!

Visit northampton.edu/lifearn to get started. See page 4 for instructions.

For the most up-to-date course offerings, schedules, and room assignments, go to northampton.edu/lifearn.

How to find a room number and instructor

Look on your receipt that is emailed to you after registration. Find your class/section online, click on it and click on the box to the left of the shopping cart for the full schedule.

For the most up-to date course offerings, schedules, and room assignments, please visit: northampton.edu/lifearn
Horizons for Youth

HIGH SCHOOL

All classes for students entering 9th – 12th grade, unless specified otherwise.

Algebra 1 Review (Grades 8-10)
Review basic elements of algebra including factoring, linear graphing, and solving linear equations. Also introduces students to more complex topics such as systems of equations, quadratic equations and graphing parabolas. We’ll learn or review a topic, then attempt some typical problems that use the concept. Then put this knowledge to use through a puzzle, game or group activity.

SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS
---|---------|-------|---------|---------
(4) | 07/25-07/28 | MTWR-- | 1-4PM | MAIN
Course MaMAT107 Fee $95

Algebra II Preview (Grades 9-12)
Get a jump start on your Algebra II class. Introduces students to equations and inequalities, systems of linear equations and inequalities, quadratic functions, and polynomials. Each day includes topic of the day, practice, and application.

SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS
---|---------|-------|---------|---------
(4) | 08/01-08/04 | MTWR-- | 9AM-Noon | MAIN
Course MaMAT108 Fee $95

Geometry Preview (Grades 8-11)
Includes an introduction to deductive reasoning, use of algebra in geometric situations, 3-dimensional objects, and basic proofs (using points, lines, planes, and angles). Students should have completed Algebra I.

SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS
---|---------|-------|---------|---------
(4) | 08/01-08/04 | MTWR-- | 1-4PM | MAIN
Course MaMAT109 Fee $95

Discovering Your Angels
Angels act as a bridge between the physical and spiritual world and many people have described how these remarkable messengers have helped and guided them. This course allows for insightful and practical information on how to contact your angels, strengthen your self-understanding of them and which archangels to use for obstacles.

SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS
---|---------|-------|---------|---------
(1) | 07/20 | ---W--- | 3-5PM | MAIN
Course HFY283 Fee $19

Learn To Play Guitar (Grades 6-12)
Hands-on, fun approach for beginners with little or no experience. This class will introduce students to the basics of the guitar, playing techniques, and simple chords so they can start playing now. Bring your own electric or acoustic guitar (amps not required), or rent one inexpensively through local music stores or by contacting the instructor - William Doney bdoney@northampton.edu

SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS
---|---------|-------|---------|---------
(6) | 07/11-07/14 | MTWR-- | 9AM-Noon | MAIN
(7) | 07/18-07/21 | MTWR-- | 9AM-Noon | MAIN
Course MaTHM788 Fee $85

SAT Math & Verbal Prep
Get an in depth look at what you need to know to prepare for the SAT test including strategies and techniques for taking the test and a review of Verbal and Math concepts. Learn how to tackle the essay. Bring the calculator you will use for the test. Textbook provided.

SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS
---|---------|-------|---------|---------
(22) | 07/05-07/08 | TWRF- | 9AM-11:30AM | MAIN
| 07/11-07/14 | MTWR-- | 9AM-11:30AM | MAIN
Course HFYAC113 Fee $149

SAT Verbal & Math Prep (5 weeks)
Get an overview of what you need to know to prepare for the SAT test including strategies and techniques for taking the test and a review of Verbal and Math concepts. Learn how to tackle the essay. Bring the calculator you will use for the test. Textbook provided.

Section 24 No class Aug 2.

SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS
---|---------|-------|---------|---------
(24) | 07/19-08/03 | TW--- | 5:30-8:30PM | MAIN
No class 08/02
(25) | 07/20-08/17 | ---W--- | 5:30-8:30PM | MAIN
Course HFYAC114 Fee $119

Television Production Institute (Grades 8-12)
Lights, camera, action! Teenagers in this class will write, direct, and star in their own show of comedy sketches, commercial parodies, music videos, and more. No idea is too outrageous for this class. Everyone will participate in front of and/or behind the camera. This class is held in our state-of-the-art media lab and HD TV studio. Families are invited to the premier show the last day of class. Bring lunch daily. Downloads and DVDs available after the course is completed. Please note this is a two week class.

SEC | DATE(S) | DAY(S) | TIME(S) | CAMPUS
---|---------|-------|---------|---------
(1) | 07/05-07/08 | TWRF- | 10AM-3PM | MAIN
| 07/11-07/15 | MTWR-- | 10AM-3PM | MAIN
Course MaTEC708 Fee $394

*** COMING SOON IN FALL 2016 ***

Lehigh Valley Youth Chorus

A new children's chorus in residence at Northampton Community College! Calling girls & boys with unchanged voices in 3rd through 9th grades!

Tuesdays, 4:30 PM to 6:00 PM – 3rd through 5th grades
Tuesdays, 6:15 PM to 7:45 PM – 6th through 9th grades

KOPECEK HALL, MAIN CAMPUS

• Directed by an experienced, dynamic music educator who has worked with children’s choruses at the national level.
• Develop healthy vocal technique, build musical skills, gain confidence, and make new friends.
• Committed to music-making of the highest caliber, exploring a diverse choral repertoire rooted in serious music (sacred and secular) and world music.
• Public performances, including community and outreach events, throughout the year.
• Annual winter and spring concerts in NCC’s Lipkin Theater.
• Auditions will take place starting in May.

E-mail youthinfo@northampton.edu or call 610-861-4120 for more information or to schedule an audition.
COURSES AT DUTCH SPRINGS

Northampton Community College/ Horizons for Youth is pleased to partner with Dutch Springs and NorthStar Adventure at Dutch Springs again this summer. Together we are able to offer exciting sports, games and leadership camps filled with fun, educational, and outdoor experiences for your children.

- Dutch Springs is located in the beautiful Lehigh Valley and has been providing family fun for over 32 years.
- Best known for their world renowned SCUBA facility, Dutch Springs has much more to offer. Their interactive water park and their pulse quickening 2-story high ropes course and rock wall. Their youth team development division, NorthStar Adventure specializing in facilitated teamwork and leadership skills training.
- The Aqua Park at Dutch Springs is a one of a kind water park which takes fun and adventure to the extreme! Each attraction is a huge, rugged inflatable that challenges swimmers to climb, jump, slide, and splash on the Icebergs, Water Trampolines, Saturn, Aqua Mat, Summit, and Wibit.
- These classes/camps will be held at Dutch Springs. Parents must drop off and pick up at NCC. Transportation to Dutch Springs and back to NCC via school bus is provided.
- Campers attending camps which include the Aqua Park will need swimsuit, towel, and are required to wear a PFD (personal flotation device) which Dutch Springs provides free of charge.
- Camp goes on rain or shine. Activities may be altered due to inclement weather.
- All campers must have a waiver signed by a parent or guardian to bring to the first day in order to participate. Visit www.dutchsprings.com/MinorWaiver05.pdf to print the waiver.

**Extreme Sports & SCUBA (Grades 6-12)**
During this week, you will learn the ins and outs of rock climbing, rappelling, kayaking, snorkeling, archery and SCUBA diving! On land, you will learn how to tie knots, climb, belay your friends, basics of archery and how to rappel. In the water, you will kayak, snorkel and even get to try out SCUBA diving in a confined area. Don SCUBA equipment and breathe underwater with your certified SCUBA Instructor. All equipment is provided. Pack a lunch on Thursday; class will be all day 9-3pm. Must drop off and pick up at NCC. Transportation to Dutch Springs via school bus. On the first day all campers must have a waiver signed by a parent or guardian in order to participate.

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<td>9AM-3PM</td>
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Course MaSP138 Fee $225

**SCUBA, SCUBA, SCUBA (Grades 6-12)**
Ever wonder what breathing underwater is like? Spend an entire week learning the ins and outs of scuba diving. Topics to be covered will include dive safety, physics of scuba, dive equipment & etiquette, underwater photography, a chance to meet our aquatic life and spend the week with dive professionals. All equipment is provided. Class is held at Dutch Springs. Must drop off and pick up at NCC, transportation to Dutch Springs via school bus. On the first day all campers must have a waiver signed by a parent or guardian in order to participate.

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<td>(4)</td>
<td>07/25-07/28</td>
<td>MTWR--</td>
<td>9AM-12:30PM</td>
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Course MaSP714 Fee $219

Horizons for Youth Summer Fun 2016
JUNE 13 - AUGUST 19
For students entering Grades K-9.
Flexible hours: Monday-Friday, Full day or part time options (7AM-6PM)
*There is still time to register!*

Generate STEAM this Summer
(Science, Technology, Engineering, Art, and Math)
Look for Imagination U and NEW Black Rocket Classes

Register online 24/7 at northampton.edu/lifelearn

For the most up to date course offerings, schedules, and room assignments, please visit: northampton.edu/lifelearn
Main Campus
3835 Green Pond Rd., Bethlehem, PA 18020

Fowler Family Southside Center
511 East Third St., Bethlehem, PA 18015
	northampton.edu/lifelearn
Choose from hundreds of great courses. Enhance your personal or professional life at an affordable college that’s close to home. Register Now: some courses fill up quickly.

northampton.edu/lifезlearn