Your Community College
Start or continue your education
Express your creativity • Learn a skill

Summer/Fall 2016
Camelback Mountain serves as a dramatic backdrop for Northampton Community College’s Monroe Campus, with state-of-the-art classrooms specifically designed to provide the best learning environment possible to learn about the arts, sciences, business and technology.

Centrally located and easily accessible from Routes 80 and 715, the campus includes a futuristic library, a large

Whether you’re in a classroom, a laboratory or the food court, imagine looking out on nature-filled Pocono vistas, green in spring and summer, a multi-colored canvas in fall, and crystal white in winter.

This is what college should look
bookstore, space for studying, meeting rooms of various sizes, a food court, a fitness center, gym and athletic fields. Keystone Hall, Kapp Hall and Pocono Hall beckon to students from a spacious quad. All are models of energy-efficiency.

This is a college to make Monroe County proud. Come see for yourself.

At the NCC Monroe Campus, you’ll study, stroll, learn and play surrounded by the beauty of Pocono nature on an 82-acre campus where the core principles embody sustainable planning and development.
For the past 20 years, NCC Monroe has provided students from all walks of life the opportunity to pursue a college education. Successful graduates have put their education to work throughout the county in health care, education and business.

The new campus enables the college to serve even more students with expanded degree and certificate programs to support the region’s economic growth.

The campus also offers more technology and computer-based programs, expanded art programs and will engage and empower the public through a wide array of community education (CMED) courses.

Both the Monroe Campus and the Bethlehem Campus offer the courses required to earn an:

• Associate in Arts degree (A.A.)
• Associate in Science degree (A.S.)
• Associate in Applied Science degree (A.A.S.)
• Certificate or specialized diploma in a variety of programs

You can choose to attend both campuses or take classes one or two days a week at the Bethlehem Campus. Nearly 30 programs can be completed entirely at the Monroe Campus (see page 5). Or, you can take advantage of the more than 100 programs of study available at the Bethlehem Campus.

Located just over 30 miles south of Tannersville, the Bethlehem Campus
• serves over 36,000 students a year
• maintains a low student/faculty ratio of 22/1
• has recently added programs such as Environmental Science, Licensed Massage Therapy, Hospitality Management, Community Health, and Global Studies

What else do the two campuses have in common?
• Outstanding faculty, including two Pennsylvania Professors of the Year
• Student clubs geared to almost any interest you can imagine
• A strong track record in helping students achieve their goals, as evidenced by national recognition as an “Achieving the Dream” leader college
• A launching pad for the future: 90% of graduates in career programs report finding employment in their field or in another position of their choice within a year of graduation. Those whose goal is to continue their education have been accepted to some of the top colleges and universities in the country
• Student leadership programs and academic honors programs
• An exciting selection of speakers, theatrical performances, art exhibits, and sporting events

If your goal is to continue your education, recent NCC graduates have transferred to over 90 colleges including Lafayette, Lehigh, NYU, ESU, Colorado State, Pitt, Temple, DeSales, Georgetown, Kutztown, LSU and Penn State.
## Associate Degree Programs

Biological Science  
Business Administration  
Chemistry  
Communication Studies  
Computer Information Systems  
Computer Science  
Early Childhood Education  
- Infant to Grade 4  
Engineering  
Environmental Science  
Fine Arts  
General Studies  
Global Studies  
Individualized Transfer Studies  
Journalism, Media, and Professional Writing  

Liberal Arts  
- English  
- Environmental Studies  
- History  
- Philosophy  
- Political Science  
- Psychology  
- Sociology  
- Women’s and Gender Studies  
Math/Physics  
Middle Level Education  
- Grade 4-8  
Public Health  
Secondary Education  
- Math and Science  
Social Work  
Sport Management  
Sports Medicine and Rehabilitation Sciences  
Theatre

## Associate in Applied Science Degree Programs

Accounting  
Applied Quality and Standards  
Applied Psychology  
Architecture  
Automotive Technology  
- ASEPE  
- CAP  
- Comprehensive  
Biotechnology  
Business Management  
Communication Design  
- New Media  
- Print/Web  
Computer Aided Design  
Computer Information Technology  
- Application Development  
- Networking  
- Security  
Computer Maintenance and Service Technology  
Construction Management  
Criminal Justice  
Culinary Arts  
Dental Hygiene  
Diagnostic Medical Sonography  
Early Childhood Education  
- Infant to Grade 4  
Electrical Construction Technology  
Electromechanical Technology  
- Automation  
Electronics Technology  
Emergency Services Administration  
Emergency Services Technology  
Funeral Service Education  
Health Care Office Coordinator  
Heating, Ventilation, Air Conditioning  
- (HVAC/R) & Refrigeration  
Hospitality Management  
- Hotel Option  
- Meeting & Event Planning  
- Restaurant Option  
Interior Design  
Marketing  
Nanofabrication Manufacturing Technology  
- Electronics  
Nursing (RN)  
Office Administrative Assistant  
Paralegal  
Radio/TV  
Radiography  
Special Education: Paraeducator Training  
Veterinary Technician  
Web Development

### Available on Monroe Campus
- Accounting
- Applied Psychology
- Automotive Technology
- Business Management
- Criminal Justice
- Culinary Arts
- Dental Hygiene
- Early Childhood Education
- Electrical Construction Technology
- Electromechanical Technology
- Electronics Technology
- Emergency Services Administration
- Hospitality Management
- Heating, Ventilation, Air Conditioning
- Interior Design
- Marketing
- Nanofabrication Manufacturing Technology
- Nursing (RN)
- Office Administrative Assistant
- Paralegal
- Radio/TV
- Radiography
- Special Education: Paraeducator Training
- Veterinary Technician

### Can be completed online
- Applied Quality and Standards
- Applied Psychology
- Architecture
- Communication Design
- Computer Information Technology
- Computer Maintenance and Service Technology
- Construction Management
- Dental Hygiene
- Diagnostic Medical Sonography
- Early Childhood Education
- Nanofabrication Manufacturing Technology
- Nursing (RN)
- Office Administrative Assistant
- Paralegal
- Radiography
- Special Education: Paraeducator Training
- Veterinary Technician

### Fowler Family Southside Center
- Accounting
- Applied Psychology
- Automotive Technology
- Business Management
- Criminal Justice
- Culinary Arts
- Dental Hygiene
- Early Childhood Education
- Electrical Construction Technology
- Electromechanical Technology
- Electronics Technology
- Emergency Services Administration
- Hospitality Management
- Heating, Ventilation, Air Conditioning
- Interior Design
- Marketing
- Nanofabrication Manufacturing Technology
- Nursing (RN)
- Office Administrative Assistant
- Paralegal
- Radio/TV
- Radiography
- Special Education: Paraeducator Training
- Veterinary Technician
- Web Development
### Certificate Programs

- Computer Maintenance & Service
- Early Childhood Education
- Health Care Office Specialist
- Heating, Ventilation, Air Conditioning
  - (HVAC/R) & Refrigeration
- Instrumentation Process Control Technician
- Massage Therapy*
- Nursing (LPN)*
- Special Education: Paraeducator Training
- Welding and Fabrication

### Specialized Diploma Programs

- Accounting
- Accounting Assistant
- Automotive Technology
- Computer Information Technology
- Culinary Arts*
- Emergency Medical Technician
- Emergency Services Specialist
- Electrical Technology
- Electronics Technology
- Healthcare Billing and Coding
- HVAC/R
- Interior Design
  - Kitchen and Bath
- Library Technical Assistant
- Medical Assistant*
- Multimedia
- Resort Management
- Special Education: Paraeducator Training
- Web Site Design

*Program is highly selective or may have specific pre-requisites. Transcripts are required from each high school and college you previously attended to be considered for these programs.
NCC has an open admissions policy, which means that if you have a high school diploma or a GED, you are guaranteed admission except in some specialized programs such as Allied Health professions, Culinary and Performing Arts, and the Honors program.

One out of six high school graduates in Monroe County chooses to attend NCC right after high school, but adult students are also welcome.

You can submit an application at www.northampton.edu/admissions or pick one up in the Admissions center in Keystone Hall. Submit it and the $25 application fee online or in Admissions.

Transfer Students:
After you submit your application and fee, be sure to request official transcripts from the colleges or universities you previously attended. They should be mailed directly to Admissions. Up to 45 of the credits you’ve already earned may transfer to NCC.

Visiting or Summer Students:
You are welcome at NCC for one or more semesters. Simply complete the admissions process described above.

“With the larger space at the new campus comes more opportunity for staff to point us in the right direction — to grow, learn and become future leaders.” — RENA FINLEY
There are three more important suggestions that can help you:

1. Apply online

Instead of printing the application form and bringing it to campus, you can apply online. Simply visit www.northampton.edu/apply.

2. Additional financial aid

We can help you with the Financial Aid process. Applying for financial aid doesn’t have to be an intimidating experience. You will need to gather some important paperwork and complete several key forms. Getting the funds you need to achieve your goals is worth the investment of time and energy the application process requires.

3. Apply for scholarships

Thanks to the generosity of individual, corporate and foundation donors, NCC provides more private scholarship aid than any other community college in Pennsylvania! Scholarships are based on a variety of criteria, including major, academic excellence and financial need. Find out more at www.northampton.edu/scholarships.
Express your creativity, learn a new skill, get fit or up the opportunity to pursue personal interests in a relaxed environment at an affordable price with people who share a love of learning. Classes are taught by qualified instructors.

You don’t have to be a college student to sign up for a personal enrichment classes. You also don’t have to worry about exams or grades in these non-credit courses. Don’t pass
pick up a new hobby!

at times convenient for busy adults. There’s plenty of classes for children, too. You’re never too old or too young to learn. Most non-credit classes are taught on the lower level of Kapp Hall where specialized facilities include a demo kitchen and a dance studio.

For more information, visit www.lifelearn.northampton.edu.
NCC prides itself on being a college of the community.

The Monroe Campus was designed with space for community gatherings. Most of the cultural programs the college offers are open to the community free of charge.

Both credit and non-credit classes can help citizens of Monroe County keep up with changes in their career fields or to pursue a new career.

Employers can take advantage of the training and consulting services available through NCC’s Center for Business & Industry.

We’re proud to serve Monroe County.
Class Up Your Summer

Choose from hundreds of Summer Session credit courses

SUMMER I
(6-week session):
5/23/16 - 6/30/16

LATE SUMMER I
(10-week session):
6/6/16 - 8/11/16

SUMMER II
(6-week session):
7/11/16- 8/17/16

Attention College Students
You can pick up some fast credits on summer break.
Choose the summer schedule that works best for you.
We can help you pick up credits to get ahead in your workload at your full-time college or university!
Registration for Summer classes is happening NOW!
www.northampton.edu/summer-classes

For more information or if you have a question, please contact Admissions at 610.861.5500.
**SUMMER BASKETBALL LEAGUE**

Mondays/Wednesdays June 6 - August 3

Games: 6:30pm, 7:30 pm, 8:30pm

8-10 players per team. All players must be at least 18 years of age.

Team entry fee: $250 in advance. Deadline for payment: May 23. Teams are responsible for paying referees the night of each game.

Sign up at the Monroe campus. Questions? Ask Tyrone Wright @ 610-739-9390 or twright@northampton.edu or Dee Raneri @ 570-369-1882

**Thursdays on the Green**

**MOVIE OR MUSIC**

*Sponsored by Pocono Township*

*On the NCC Monroe Campus*

Join us for an evening on the green outside of Kapp Hall for either a movie or music

- Bring a chair or blanket
- Relax, meet friends
- Food and refreshments available for purchase

**Call 570-369-1881 or 570-629-1922 for a flyer**
LifeLearn Noncredit Offerings

Northampton Community College’s LifeLearn offerings help you expand your knowledge, further your career, and meet new friends — all in a brand-new campus location that’s close to home. We encourage you to register early. It’s easy! Just follow the steps in the box below.

Try Our Instant, Secure Online Registration, LifeLearn

Follow these step-by-step instructions. It’s easy!
1. Visit northampton.edu/lifelearn 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 from the Monroe Campus section under Center For Business and Industry, Personal Enrichment or Youth, click “Add to Cart” and follow the on screen directions.

You may also register in person at the Student Enrollment Center, Keystone Hall, Monday—Thursday, 8 am—7 pm. Closed Fridays May 27—August 12. We encourage early registration! Classes with low enrollment may be canceled prior to the start date.

FOR INFORMATION

Refund Policy, Age Policy, Contact Us, Directions & Maps and Help can be found on the footer of the LifeLearn web page: northampton.edu/lifelearn

MONROE CAMPUS

2411 Rt 715 (at Warner Rd), Tannersville, PA

From Rt 80, East or West: Take exit 299, and make a left onto Rt 715 South. The College’s entrance is approximately 0.7 miles down Rt 715, on the right, directly across from Warner Rd.

CONTACT INFO

Adult Literacy, ESL, GED: 570-369-1883
Personal Enrichment: 570-369-1881

Center for Business & Industry: 570-369-1867
Center for Healthcare: 570-369-1867

Computer Training: 570-369-1867
Driver Training: 570-369-1885
Horizons for Youth: 570-369-1881

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Adult Literacy ..............................................30
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.

### Afternoon Acrylics

Learn basic painting techniques using acrylic paints. A demonstration of painting techniques will be done each week along with personal one-on-one guidance given to each student as they work on their own paintings. Sample paintings will be provided to inspire you. All materials are provided.

**SEC** | **DATE(S)** | **DAY(S)** | **TIME(S)**
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(2) | 05/18-06/22 | ---W--- | 4:30-6:30PM

**Course** ART178  
**Fee** $119

### Painting Party: Tuscan Landscape

Sip, paint, relax and have a wonderful time! Our painting inspiration will be a Tuscan landscape. All painting supplies are included. One glass of wine is included. You may BYOB and snacks. Classes are limited to those 21 years of age or older. Leave with a completed painting that will impress.

**SEC** | **DATE(S)** | **DAY(S)** | **TIME(S)**
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(1) | 07/13 | ---W--- | 6-9PM

**Course** ARTPP110  
**Fee** $49

### Painting Party- Wine Still Life

Sip, paint, relax and have a wonderful time! Our painting inspiration will be a wine still life. All painting supplies are included. One glass of wine is included. You may BYOB and snacks. Classes are limited to those 21 years of age or older. Leave with a completed painting that will impress.

**SEC** | **DATE(S)** | **DAY(S)** | **TIME(S)**
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(1) | 08/17 | ---W--- | 6-9PM

**Course** ARTPP111  
**Fee** $49

### 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! After you register, please email monroecalinfo@northampton.edu and provide us with your birthstone color choice.

**SEC** | **DATE(S)** | **DAY(S)** | **TIME(S)**
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(2) | 05/19 | ---R-- | 6-8:30PM

**Course** CRAFT231  
**Fee** $45

### Stained Glass - Jewelry Box

Beautiful accent piece for your dresser. Your choice of color on a first come first pick basis. All glass is precut. Learn to copper foil, assemble, apply flux and solder. All tools and materials supplied.

**SEC** | **DATE(S)** | **DAY(S)** | **TIME(S)**
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(4) | 06/09 | ---R-- | 6-8:30PM

**Course** CRAFT192  
**Fee** $45

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**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](http://northampton.edu/lifelearn) for more information and the Fall course schedule.

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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.
Join us for hands on cooking classes in our teaching kitchen, Kapp 027.

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. Bring plastic containers since there are usually leftovers to take home. You must be 18 years or older to attend these classes.

The Home Cook Enthusiast Certificate

Hands on classes progress quickly from basic foundational skills to more advanced precision techniques that are the basis for creating any style of cuisine. Class size is limited to enhance learning. You will learn tools, techniques and building-block recipes to create sophisticated, spectacular meals at home. Classes are taught by professionally trained chefs.

The certificate consists of the 7 classes listed below for a total of 54 hours. All classes require practice and/or assignments each week.

Certificate classes:

**CORE CERTIFICATE CLASSES (OFFERED FALL AND SPRING SEMESTERS):**
- HCOOKS256 Cooking Fundamentals-9 hours
- HCOOKS257 Stocks and Sauces-6 hours

**CERTIFICATE CLASSES OFFERED FALL 2016:**
- HCOOKS258 Mastering the Main Course-12 hours
- HCOOKS259 Savory Baking-6 hours

**CERTIFICATE CLASSES OFFERED SPRING 2017:**
- HCOOKS260 Delectable Desserts-12 hours
- HCOOKS261 Sidelines-6 hours
- HCOOKS262 Culinary Presentation-3 hours

Culinary Presentation is a final 3 hour course to be scheduled by the instructor upon completion of the 6 classes. This class requires you to plan, shop, and execute a 3 course meal. Classes must be completed within 2 years for the certificate.

Students who are not seeking the certificate, but have an interest in cooking, may take any of the classes.

For more information, please call 610-861-4553(Main) or 570-369-1881(Monroe)

Sidelines

The challenge of bringing together a great meal rests in part with the side dishes that are correctly paired with the entree. Through flavor profiles and ingredient pairing, you will learn how to prepare accompaniments such as pasta, noodles, risotto, vegetables and salads. Recommended Pre-requisite: HCOOKS256 and HCOOKS257 or approval of instructor.

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Course HCOOKS261 Fee $89

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 make beautiful floral arrangements from fruit and be the envy of all your friends. You will be taking a completed bouquet home.

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Course COOKS142 Fee $45

Fresh Fruit Pies & Tarts

From pie crusts to fillings, we will be making and tasting our delicious treats. Roll your own crust and load it with all kinds of fillings for a tasty summer dessert.

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Course COOKS353 Fee $45

Fresh Strawberry Delights

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

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Course COOKS325 Fee $45

Gluten Free Desserts

What spells instant happiness more than a delicious dessert? A delicious GF dessert of course! We will concoct a pleasing platter of mouth-watering favorites.

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Course COOKS349 Fee $45

Icebox Cakes & Cookies

Perfect for summer, learn how to create icebox cakes and cookies using alternate layers of fruit, wafers, pudding and more. Leave in the fridge overnight and see how the cakes transform and the cookie dough shapes for slicing and baking. No ovens needed!

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Course COOKS352 Fee $45

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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Course COOKS342 Fee $45

Marinades and Salad Dressings

Marinades and salad dressings are easier to make than you think! You will surely turn heads when you serve up these EASY, wonderful recipes that taste better than what you’ll buy in the grocery store.

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Course COOKS320 Fee $45

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.

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Course COOKS322 Fee $45
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 kitchen. Learn how to throw a dinner party from the start with delightful hors d’oeuvres, delicious entrées, fancy sides, and exotic desserts.

Instructors are trained chefs or seasoned professionals in the culinary arts.

Cooking classes at NCC are fun, creative and inspiring. Whether it’s a once-and-done class or a series, you won’t be disappointed. You’ll meet interesting people and you’ll never go away hungry.

Call 570-369-1881 to schedule a 2 hour custom class; great for corporate team building or a social get together.

Go to northampton.edu/lifelearn to browse through the wide range of culinary offerings for every interest. Look for new classes each semester.

- International cuisine
- Appetizers
- Cakes and fruit pies
- Summertime Salads
- Wine

- Seasonal favorites
- Gluten Free Desserts
- Dinners for the busy mom and dad
- Jams & Jellies
- . . . and more

northampton.edu/lifelearn

Look for the Home Cooks Certificate classes in Fall!
Summer Appetizers
Why settle for plain veggie sticks, when you can create an enticing display of appetizers to tempt your most discerning guests. Join us for a delicious array of recipes made without the oven, perfect for summer entertaining.

SEC  DATE(S)  DAY(S)  TIME(S)  
(1)  06/22  ---W---  6-9PM  
Course COOKS350  Fee $45

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, 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 * - Suggested pre-requisite to get you started.

Offered Summer 2016
• WIN302 Great Grapes - 8 hours classroom and vineyard
• WIN201 Grape Expectations - 2 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

Vineyard visits are held at Mountain View Vineyard, Winery and Distillery in Stroudsburg

Sushi
You will learn how to properly cook and season sushi rice, how to slice and assemble tuna sushi and how to make and cut a California roll. In addition, you will learn to assemble a seared sesame tuna appetizer.

SEC  DATE(S)  DAY(S)  TIME(S)  
(4)  05/10  ---T----  5:30-8:30PM  
Course COOKS156  Fee $45

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.

SEC  DATE(S)  DAY(S)  TIME(S)  
(1)  06/08-06/22  ---W---  6:30-8:30PM  
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.

SEC  DATE(S)  DAY(S)  TIME(S)  
(2)  08/03  ---W---  6:30-8:30PM  
Course WIN201  Fee $25

Summertime Salads
Learn a new twist to summer salads. Pasta salads, macaroni, and potato don’t have to be your grandmother’s anymore. Come and learn a new twist on these salads that will have all your friends asking for the recipe.

SEC  DATE(S)  DAY(S)  TIME(S)  
(1)  06/28  ---T----  6-9PM  
Course COOKS351  Fee $45

Very Vegalicious
Learn about vegetarian cooking on a whole new level. You will learn delicious ways to incorporate unique ingredients to enhance textures, taste and appeal. Come to class hungry, because you will leave full!

SEC  DATE(S)  DAY(S)  TIME(S)  
(1)  05/31-06/07  ---T----  6-9PM  
Course COOKS329  Fee $79
PERSONAL ENRICHMENT | DANCE AND FITNESS

Dance and Fitness

Get in shape and have fun at NCC

Tone, sculpt, and strengthen as you 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 Zumba. Instructors are certified fitness professionals in their specific areas of expertise.

FITNESS

Pilates Barre
Integrate the fat-burning format of interval training with muscle-shaping isometrics to quickly and safely reshape the entire body. The workout uses both the ballet barre and the mat, and targets all major muscle groups. The result is sculpted arms, flat abs, a lifted butt, and elongated thighs.

SEC | DATE(S) | DAY(S) | TIME(S)
(2) 05/02-06/06 | M----- | 5:45-6:45PM
Course FIT205 Fee $55

Ballet
An alternative to aerobics as a way to get exercise. Elementary ballet training for adults any age. Specific development of feet and arm positions, technique and steps culminating into a basic routine.

SEC | DATE(S) | DAY(S) | TIME(S)
(16) 05/17-07/05 | T---- | 5:30-6:30PM
(18) 07/19-09/06 | T---- | 5:30-6:30PM
Course DANCE105 Fee $69

Sweat & Sculpt
Combine alternating cardio moves and sculpting exercises to tone your entire body while having a ton of fun. Grab a set of light weights and some water and let’s start moving!

SEC | DATE(S) | DAY(S) | TIME(S)
(1) 06/07-07/12 | T---- | 6:45-7:45PM
Course FIT253 Fee $55

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.

SEC | DATE(S) | DAY(S) | TIME(S)
(91) 05/25-06/29 | W--- | 6-7PM
(96) 07/26-08/30 | T---- | 6:45-7:45PM
Course FIT100 Fee $55

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.

SEC | DATE(S) | DAY(S) | TIME(S)
(58) 05/26-06/30 | R-- | 5:30-6:30PM
(64) 07/07-08/11 | R-- | 5:30-6:30PM
(65) 08/25-09/29 | R-- | 5:30-6:30PM
Course FIT107 Fee $55

nearthampton.edu/lifelearn
Home

Staging Homes
Do you want to sell your home or just make it look better? Homes prepared by a home stager sell faster and for more money. Learn techniques that would enhance your home or a client’s home with simple make-over ideas. Take a home from lack luster to an appealing gem.

SEC   DATE(S)   DAY(S)   TIME(S)
(2)  07/20   ---W---   6-9PM
Course DES300   Fee $29

Prime Time

Passport to Retirement
Learn more about planning for a comfortable retirement. Class is designed to give you the tools necessary to make more informed decisions regarding your financial future. 135 page workbook included. Class is aimed at pre-retirees.

SEC   DATE(S)   DAY(S)   TIME(S)
(9)  06/21-06/28   ---T---   6:30-8:30PM
(10) 06/23-06/30   ----R--   6:30-8:30PM
Course PRIME204   Fee $45

WORK/LIFE SERVICES

Career Planning
Work/Life Services are designed to help individuals explore career options, deal with changes in their work lives, and make plans for their future educational and employment goals.

INDIVIDUAL CAREER DEVELOPMENT SERVICES
Call 610-861-5344 for appointment and fees

Career Testing and Counseling
Whether you need help choosing a career or a college major, or are changing careers, we offer individual vocational/career assessments to assist you with making your educational and career plans.

Myers Briggs Personality Type Indicator
Taking the MBTI will enhance understanding of your motivations, your natural strengths, your decision making style, and your potential areas for growth. This can be useful for career decision making since it will help you identify the types of organizations and environments in which you would be happiest.

Résumé Consultation
Individualized assistance with creating a high-impact resume. We offer customized services including assistance with writing your first resume, updating a resume, creating an electronic resume, or simply critiquing and editing what you have written in an appropriate style for your industry or field.

New Choices
Career and personal counseling for single parents, and people in a job/career transition. Participants develop confidence, explore careers, and set career goals in our career exploration class. Classes are offered in Northampton and Monroe Counties. CALL 610/861-5350 FOR MORE INFORMATION AND SCHEDULE.
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.

The Roving Photographer Certificate

The Roving Photographer Certificate is designed to help you become a top-notch photographer, whether it is purely as a hobby, to enhance your business or web presence, or even to start your own photography business. Launch your mastery over this fine art by completing our certificate. The certificate can easily be completed in one year. Classes are offered at both main and Monroe campuses.

The certificate consists of the 6 classes listed below plus one of three electives for a total of 39 hours. Assignments will be given at the end of every class. There will be lots of hands on activities and lots of practice.

Certificate Classes include:

**CORE CLASSES**
- PHOTO100 The Basics of Photo “Making” Not “Taking” - 6 hours
- PHOTO101 Secrets to “Finer” Photos - 6 hours
- PHOTO102 Pose and Compose - 6 hours
- PHOTO103 Lighting Makes the Difference - 6 hours
- PHOTO104 The Digital Darkroom - 6 hours
- PHOTO105 Photography- Out and About - 6 hours

**ELECTIVES (ONE OF THREE REQUIRED)**
- PHOTO200 Creating Marketing Materials - 4 hours
- PHOTO201 Digital Books and Photo Albums - 4 hours
- PHOTO202 Building Your Photography Business - 4 hours

If you have taken a digital photography class before at NCC, you may already be able to receive credit towards the certificate. If you are not looking for the certificate and have an interest in photography you may take an individual class.

Additional information:

Students must have a DSLR (Digital Single Lens Reflex) camera or a MILC (Mirrorless Interchangeable-Lens Camera) with manual controls.

Photography: Out and About

This 2-session class consists of one 2-hour class and one 4-hour field trip. The field trip will typically be done on a Sunday at 8:00 a.m. or late in the afternoon so that you can take advantage of the "sweet light". We will explore shooting with natural light outdoors and using fill-flash. Emphasis will be given to landscape photography and nature images. A tripod is highly recommended for this class. Recommended pre-requisite: PHOTO100 or equivalent knowledge AND experience.

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<tr>
<th>SEC</th>
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<th>Course PHOTO105 Fee $69</th>
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<tr>
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Photography: Tricks of the Trade - The Digital Darkroom

Post Production is every bit as important as your camera when we look at how digital photographs are created. We will cover editing techniques, RAW conversion, color correction image retouching, and black and white conversion and backup file storage. Also covered will be equipment recommendations for a digital darkroom. Recommended pre-requisite: PHOTO100 or equivalent knowledge AND experience.

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<th>SEC</th>
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<th>Course PHOTO104 Fee $69</th>
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Creating Marketing Materials

This class will explore the development of a strong portfolio and how photographers use Internet marketing and social media to build their business. We will also review how Copyrights work and the Modeling and Location Releases, which are needed for all images that are used for marketing purposes. This class serves as one of the three electives in the Roving Photographer certificate.

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<th>SEC</th>
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Building Your Photography Business

For those of you who you are considering using your photography skills to start your own business, this course is a must. You will learn about developing a business plan and the class will explore the importance of effectively marketing your new business. We will also discuss insurance and accounting concerns related to a photography business. This class serves as one of the three electives in the Roving Photographer certificate.

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Digital Books and Photo Albums

Facebook, Twitter and Instagram are the new photo album. This session will teach you about storing your photos in a digital scrapbook. Topics covered include how to properly prepare an image for digital display as well as the appropriate sizes for the various sites. The class will also explore options for displaying and selling your photographs online. This class serves as one of the three electives in the Roving Photographer certificate.

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### Special Interests

#### Being Empathetic
Are you sensitive to a fault? Do you feel others emotions strongly? You could be. Learn what being empathic means and how to help you protect yourself from feeling things so strongly. Discover more about the gift of being empathic.

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#### Law of Attraction
Attract into your life what you truly desire by using the Law of Attraction. By living with purpose and being more conscious of what it is you desire, you can attract experiences, people, objects, and life changing events by using the Law of Attraction to your benefit.

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<td>6-8PM</td>
<td>WELLN160</td>
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#### Modern Diets 101
Have you wondered what the pros and cons of the modern “popular” diets are and how to figure out what you should be eating? Learn how to spot a fad diet versus a healthy eating plan and make it work for you.

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#### Numerology 101
What is your favorite number? What do numbers mean to you? Each number has a significance to it. Begin to look at numbers from a new perspective to see how these numbers are affecting your life.

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<td>T------</td>
<td>6-9PM</td>
<td>OTHER107</td>
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#### Spiritual Relationships
What is a soul mate? What is a twin flame? How do you know if you are in a spiritual relationship? Learn more about the divine purpose of Spiritual Relationships, how to navigate through them, and learn how to attract your soul mate or your twin flame.

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#### Tarot For Fun Beginning
Tarot cards have been a source of entertainment and curiosity for 500 years. Learn the history and symbolism of the tarot. You will also learn how to interpret the cards and give a simple, traditional tarot card reading, just as it has been done for centuries.

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<td>W------</td>
<td>6-8PM</td>
<td>OTHER113</td>
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### Theater

#### An Introduction to Voiceovers-Getting Started in Voice Acting
Fun, one-on-one, 90 minute video chat class via skype to get started in Professional Voice Acting, covering some of the many details of the industry. Receive professional voice evaluation. Taught by a professional voice actor from the voice acting training company, Voices For All. Class is arranged at students’ convenience. After enrollment, you will be contacted by Voices for All. If you have questions, please email monroecalinfo@northampton.edu.

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<td>(10)</td>
<td>Class is arranged at students’ convenience</td>
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<td>THEAT102</td>
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### NCC Monroe Teen Camps and Classes

#### TEEN SPORTS CAMP

#### Co-Ed Teen Basketball and Fitness Camp
Learn the basics of basketball and progress to advanced moves. Focus on proper footwork, correct body position and proper techniques. Drills and a scrimmage each day. Afternoons are in the weight room, outside for skill building, obstacle courses and learning about sportsmanship and sports nutrition.

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<td>9AM-4PM</td>
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#### Teen Career Camps

#### Students Today, Leaders Tomorrow
Begin your leadership journey by building personal strengths, working effectively as a team, and applying leadership to your everyday life. This program includes interactive activities, a field trip to a low ropes course, workbooks to continue leadership development, and a leadership “toolkit”.

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#### Hospitality Careers Camp
Explore the hospitality and tourism industry and career paths from travel to lodging and accommodations, food and beverage. Learn the importance of customer service. Students completing the week will receive the ServeSafe Food Handler training and the Guest Service Gold certificate show to perspective employers. During this fun and informative week, you will travel to Shawnee Resort, a local waterpark and restaurant/banquet facility for behind the scenes tours.

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<td>MTWR--</td>
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<td>$189</td>
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Health Care Careers Camp

Come experience the field of health care like never before. Participate in hands on activities as you learn about the roles of the EMT, Sonographer, Dietician, Nurse, Doctor, Pharmacist, Dental Hygienist and others. Students will earn their CPR/First Aid certification, travel to local health care providers and meet with guest speakers who visit the campus.

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

(1) 07/25-07/28 -MTWR-- 9AM-4PM

**Course MOAC705**
**Fee $189**

**OTHER TEEN CLASSES**

**Fencing II**

For students who are skilled at fencing, you are ready for the next level! Continue to practice all the skills you have already learned with one BIG difference. Scoring is done electronically and you will wear a different jacket and use electric foils. STUDENTS MUST HAVE TAKEN FENCING DURING THE SCHOOL YEAR OR RECEIVE APPROVAL FROM INSTRUCTOR. This is an ADVANCED class.

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

(4) 06/27-06/30 -MTWR-- 9AM-Noon

**Course MOSP140**
**Fee $89**

**SAT English Summer Session**

Improve your skills in test taking, develop writing skills, and improve reading comprehension. Work on persuasive essays. As always, the course includes diagnostic, practice and post testing, plus test buster strategies. TEXTBOOK INCLUDED. Different books for English and math classes.

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

(4) 07/18-07/28 -MTWR-- 9-11:30AM

**Course MOAC129**
**Fee $119**

**SAT Math Summer Session**

Improve your skills in test taking. Work on Algebra II and other higher level math concepts included in the SAT test. Diagnostic, practice and post testing included plus test buster strategies. TEXTBOOK INCLUDED. Different books for English and math classes.

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

(4) 08/01-08/11 -MTWR-- 9AM-Noon

**Course MOAC128**
**Fee $138**

**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 570-369-1867 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.

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.

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

(100) 05/14-05/14 ----S 8AM-4:30PM

(119) 06/14-06/14 ----T 8AM-4:30PM

(124) 06/21-06/23 ----T-R 6:30-10:30PM

(120) 06/25-06/25 ----S 8AM-4:30PM

(121) 07/09-07/09 ----S 8AM-4:30PM

(125) 07/26-07/28 ----T-R 6:30-10:30PM

(122) 08/13-08/13 ----S 8AM-4:30PM

(123) 08/16-08/16 ----T 8AM-4:30PM

(126) 08/23-08/25 ----T-R 6:30-10:30PM

**Course CPRFA100**
**Fee $105**

**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.

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

(86) 05/19-05/19 ----R-R 6:30-10:30PM

(97) 06/28-06/28 ----T-T 6:30-10:30PM

(98) 07/23-07/23 ----S 8AM-Noon

(99) 08/27-08/27 ----S 8AM-Noon

**Course CPRFA101**
**Fee $80**

**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, taught by trained instructors, are offered day and evening. Complete the requirements for your CDL with actual behind-the-wheel hours. Call 570-369-1885 for more information.

**ATTENTION Active Military and Veterans:**
Grants available to cover all training costs. Call Now!
CAREER & PROFESSIONAL DEVELOPMENT

CHILDREN'S HEALTHCARE EDUCATION

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 to the class.

If you have more than 10 students for training, please call 570-369-1867 or email healthcare@northampton.edu to set up training at your facility.

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

Designed to meet the regulatory requirements for child care workers. It teaches childcare 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.

SEC DATE(S) DAY(S) TIME(S)
(42) 05/21-05/21 ------S 8AM-Noon
(50) 07/14-07/14 ------R 6-10PM
Course ECEHS204 Fee $30

The following skills checks are held at:
Northampton Community College
Fowler Family Southside Center
511 East Third St., Bethlehem, PA 18015
570-369-1867 – 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 570-369-1867 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 570-369-1867 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 570-369-1867 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 570-369-1867 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 570-369-1867 or email healthcare@northampton.edu to schedule your skills check. Please bring your online Part I certificate with you to the skills check.

HEALTHCARE CAREERS

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.

SEC DATE(S) DAY(S) TIME(S)
(45) 09/06-09/06 --T---- 6-7PM
Course HINFO100 Fee FREE

Nurse Aide Program (CNA)

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.

SEC DATE(S) DAY(S) TIME(S)
(37) Requirements Due: Wed, 06/01  9AM
       06/15-07/20 -M-W--- 8AM-4:30PM
       07/25-08/15 -M-W--- 7AM-4PM
       08/17-08/17 ---W--- 9AM-1:15PM
   No class 07/04
Course NAIDE100 Fee $1,100

Visit the Monroe Campus and See what we have for YOU!

Monarch Butterfly Waystation - outside of Kapp Hall
ESSA Library- Keystone Hall
Active Wind Turbine - to the left of the entrance driveway
Dunning Art Gallery- Keystone Hall
• Summer exhibit: 2nd Annual Pocono Art Collage
  Opening reception June 23rd 5-7pm
  Exhibit is open throughout the summer; Mon-
  day-Thursdays, 8 AM-9 PM
• Permanent exhibits of Sterling Strauser, Roger Dunning, Peter Heiden
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 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.mnc-exam.org/certification/technician/ccht

For further course information, email healthcare@northampton.edu or call 570-369-1867.

Course Code: HCONE125
Courses begin monthly
Cost: $1399.00

National Registry Emergency Medical Technician-Basic (NREMT-B)
Intermediate-level, skills oriented course involving extensive hands-on training in the evaluation and treatment of the sick and injured. Fundamental training required for emergency services medical personnel including preparatory, airway management, CPR, patient assessment, medical and traumatic emergencies, lifting and moving. Program consists of classroom lecture, skills labs and clinical lab held in a hospital emergency department. Upon successful completion, participants are eligible to take the PA and NREMT certification examinations. Participants must be at least sixteen years of age to enroll. There is no absenteeism allowed for the duration of the course.

REQUIREMENTS FOR ENTRY
All students must complete specific requirements prior to enrolling in this program. Some requirements have fees which are the responsibility of the student. Requirements will be explained in detail at the mandatory orientation.

- Pennsylvania Criminal Background Check, FBI Criminal Background Check & Pennsylvania Child Abuse History Clearance
- Physical examination, immunization history/titers and seasonal flu vaccinations
- Proof of health insurance
- Urine drug screen

Interested participants must register at www.northampton.edu/EMTBinfo and attend the mandatory orientation session to obtain all required forms and instructions.

CAREER & PROFESSIONAL DEVELOPMENT | HEALTHCARE EDUCATION

NURSING CONTINUING EDUCATION

FREE RN and LPN Reactivation and Review Information Session
Are you a nurse who has been out of practice and is interested in returning to the healthcare workforce? A graduate who needs to review in order to take your NCLEX? An international nurse wanting to practice in Pennsylvania? Attend a free information session to have your questions answered.

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Course HINFO101 Fee FREE

Reactivation Program for Registered Nurses
FREE INFORMATION SESSIONS BEING HELD. SEE COURSE NUMBER HINFO101. This non-credit course is designed for the inactive RN intending to return to practice and/or requiring to reactivate a permanent PA license. The program consists of 60 theory hours with 120 clinical hours, plus 16 hours of skills lab running concurrently. Clinical hours will be held at a local acute care facility under the direction of the program clinical coordinator and healthcare facility's preceptors/mentors.

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Clinical Dates: To be announced
No class 9/5

Course NURSE100 Fee $1,885

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 (60) 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.

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Clinical Dates: To be announced
No class 9/5

Course NURSE101 Fee $950

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.

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Clinical Dates: To be announced
No class 9/5

Course NURSE102 Fee $1,485
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.

Visit www.northampton.edu/periop for additional enrollment requirements and required textbooks.

This continuing nursing education activity was approved by the Association of periOperative Registered Nurses, Inc., an accredited approver by the American Nurses Credentialing Center’s Commission on Accreditation.

Activities that are approved by AORN are recognized as continuing education for registered nurses. This recognition does not imply that AORN or the ANCC Commission on Accreditation endorses or endorses any product included in the presentation.

LPN Practice Review

FREE INFORMATION SESSIONS BEING HELD. SEE COURSE NUMBER HINF0101. 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.

SEC DATE(S) DAY(S) TIME(S) CAMPUS
(9) 08/29-12/12 M----- 6-10PM SBTH
Skills Labs
10/01-10/02 U-----S 9AM-5:30PM SBTH
No class 9/5
Course HINF101 Fee $949.00

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.

SEC DATE(S) DAY(S) TIME(S)
(17) 06/14-07/12 T----- 6:30-9:30PM
Course PCBEG103 Fee $245

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!!

SEC DATE(S) DAY(S) TIME(S)
(18) 05/11-05/25 W----- 6:30-9:30PM
(23) 07/13-07/27 W----- 6:30-9:30PM
Course PCBEG108 Fee $99

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.

SEC DATE(S) DAY(S) TIME(S)
(12) 09/06-12/19 ONLINE
Course PERIO100 Fee $750

CHILD CARE HEALTH ADVOCATE COURSE

EARL 160 Child Care Health Advocate – (Cr3)

The Special Studies in Early Childhood Education: Child Care Health Advocate course is intended to prepare the Child Care Practitioner to function in the role of a Child Care Health Advocate (CCHA). The course will address 15 different health and safety modules as a resource for child care directors, teachers, assistant teachers, and child care practitioners. The Child Care Health Advocate who will be working in a child care setting will learn to assess, identify, and prioritize health and safety needs of children and staff. The completion of the course assists the participant in learning their role in participating in health and safety activities to ensure activities occur in their facility.

Aug 22-Dec 17, 6-8:45 PM
EARL160-WA Online Session
For information call Admissions at 610-861-5500

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!
**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.

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Course PCMSE100 Fee $99

**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.

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Course PCBUS100 Fee $120

**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.

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Course PCBUS200 Fee $120

**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.

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Course PCWEB320 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 website.

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Course PCWEB305 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.

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Course PCWEB300 Fee $79

**Corporation and Public Safety**

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.

**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 on 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 Focus 4 Hazard. Participants will receive an OSHA-10 completion card for attending and completing this program.

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Course SAF125 Fee $150
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. Emphasis is placed on preventive actions with additional information that will guide appropriate actions in the event of fire. 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. The overall focus of this course is placed on beneficial safety practices and positive outcomes for all actions taken.

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.

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

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

For information on ABE, GED, or ESL classes in Monroe, call (570) 369-1883.
For information on ABE, GED, or ESL classes in Northampton, call (610) 332-8650.
For information on ABE or GED classes in Pike and Wayne, call (570) 251-9335.

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 call (570) 369-1883.
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 our NEW NCC Monroe Teen Camps, see page 24.

Register online 24/7 at northampton.edu/lifelearn
Enhance your personal or professional life at an affordable college that’s close to home.
Register soon: some courses fill up quickly!
northampton.edu/monroe