# WESTMORELAND COMMUNITY COLLEGE

Spring 2024

February - May



### **HEALTH CARE & EMERGENCY SERVICES**

#### Westmoreland offers a variety of noncredit classes in healthcare and emergency services. Many of the classes satisfy requirements for professional CEUs.

#### **American Heart Association Courses**

The following courses are taught at the college according to AHA guidelines & regulations:

- Heartsaver First Aid
- Heartsaver First Aid CPR AED
- Heartsaver CPR AED
- Basic Life Support (BLS) full course & renewal
- Basic Life Support Instructor Course
- Advanced Cardiac Life Support (ACLS) full course & renewal\*
- Pediatric Advanced Life Support (PALS) full course & renewal\*

\*Eligible for CEUs

For class information, visit https://westmoreland.edu/corporate-college/ workforce-programs/american-heart-association-courses.html

#### **Nurse Aide**

The Nurse Aide program is offered each semester and is normally completed in 8-9 weeks.

Visit westmoreland.edu/nurseaide for class information.



#### EMT

Prepare to be an Emergency Medical Technician (EMT) by developing competencies in the following skills:

- Bag-Valve-Mask Ventilation of an Apneic Patient
- Bleeding Control/Shock Management
- Cardiac Arrest Management/AED
- Joint Dislocation Immobilization
- Long Bone Fracture Immobilization
- Ventilation with Supplemental Oxygen
- Patient Assessment/Management of a Trauma Patient & a Medical Patient
- Spinal Immobilization (both seated & supine patient)
- Supplemental Oxygen Administration to a Breathing Patient
- Traction Splinting
- Upper Airway Adjuncts & Suction

The curriculum follows the National EMS Education Standards. Upon successful completion of the course, students are eligible to take the national registry exam.

#### Visit westmoreland.edu/emt for class information.

REMOTE – classes take place using Zoom and are live. You can interact with the instructor. Registration ends three (3) business days prior to start date.



ONLINE – classes have start and end dates, and you can access the class content at your leisure.

To participate in remote or online classes, you need to have a PC/Laptop/Tablet with Internet access. An invitation to join the class is sent to you via email a couple of days prior to the class start date.

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### **Continuing Education Units (CEUs)**

Continuing Education Units (CEUs) are awarded to a student at the rate of 1 CEU for every 10 hours of contact. The CEU is a nationally recognized unit of measure to record an individual's continuing education. CEUs do not correlate to college credit classes. The college maintains student records of CEU accomplishments and copies are available through the Records Department.

Nondiscrimination Policy: Westmoreland County Community College does not discriminate in its educational programs, activities, or employment practices based on race, color, national origin, sex, sexual orientation, disability, age, religion, ancestry, gender identity or expression, veteran status, union membership, or any other legally protected classification protected by state or federal law or the proper exercise by an Association member of their rights guaranteed by the Pennsylvania Public Employer Relations Act Number 195.

Announcement of this policy is in accordance with state law including the Pennsylvania Human Relations Act and with federal law, including Titles VI and VII of the Civil Rights Act of 1964, Title IX of the Educational Amendments of 1972, Sections 503 and 504 of the Rehabilitation Act of 1973, the Age Discrimination Act of 1975, and the Americans with Disabilities Act of 1990.

Inquiries should be directed to the Affirmative Action Officer/Director of Human Resources, at 724-925-4143.

# INDUSTRY



"Are you looking to start a new job or do you want to switch careers? Want to add industry credentials to your resume? Improve your understanding of new technologies and increase your employability by earning a portable, Nationally accredited and Federally recognized industry credential."

Scan to learn more.

### **NEW-** Certified Logistics Technician

Lesley Katancik, \$990 + \$465 material fee, 8.0 CEUs
 20 Mondays and Wednesdays starting March 11, 5:30 p.m.-7:30 p.m. (Zoom)

#### **NEW-** Certified Production Technician

- CPT 4.0 Safety and Employability Certification
- CPT 4.0 Quality Practices and Measurement Certification
- CPT 4.0 Manufacturing Processes and Production Certification
- CPT 4.0 Maintenance Awareness Certification
  - \$680 + \$265 material fee, 4.0 CEUs
    - Register for the Full CPT 4.0 Certification and receive a 20% discount! That's all 4 subject areas for the price of \$2,175 + \$665 material fee.

#### **NEW-** Smart Automation Certification Alliance (SACA) Associate Level Certification Prep Series

• Take one or all of them! Register for all three classes and receive a 20% discount.

#### **NEW-** C-101 Certified Industry 4.0 Associate-Basic Operations Certification Prep

• \$2,340 tuition + \$170 material fee, 7.8 CEUs

#### NEW- C-102 Certified Industry 4.0 Associate II-

- **Advanced Operations Certification Prep** 
  - \$2,100 tuition + \$170 material fee, 7.0 CEUs
  - **NEW-** C-104 Certified Industry 4.0 Associate IV-IIoT, Networking and Data Analytics Certification Prep
  - \$1,680 tuition + \$170 material fee, 5.6 CEUs
  - NEW- AutoCAD Certified User Exam Prep
  - Peter Oblinsky, \$250 tuition + \$100 material fee, 1.0 CEUs, 5 Tuesdays starting March 5, 5:30-7:30 p.m., (Westmoreland-Advanced Technology Center)
  - NEW- Autodesk Inventor Certified User Exam Prep
  - George Slezak, \$250 tuition + \$100 material fee, 1.0 CEUs, 5 Thursdays starting March 7, 5:30-7:30 p.m., No class on March 28, (Westmoreland-Advanced Technology Center)

# NEW

Online registration and payment available 24/7 at westmoreland.edu/coned

Denotes ONLINE Class

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Denotes REMOTE Class

### INDUSTRY



#### **NEW-** Certified SolidWorks Associate Exam Prep

 Peter Oblinsky, \$250 tuition + \$100 material fee, 1.0 CEUs, 5 Wednesdays starting March 6, 5:30-7:30 p.m., (Westmoreland-Advanced Technology Center)

#### Manufacturing Jumpstart

\$950 tuition + \$170 material fee, 2.6 CEUs

#### **NEW-** Principles of Advanced Manufacturing

\$320 tuition + \$170 material fee, 0.5 CEUs

#### **Autodesk Fusion 360**

 George Slezak, \$450 tuition + \$75 material fee, 2.4 CEUs 8 Mondays starting March 4, 5:30-8:30 p.m., (Westmoreland-Advanced Technology Center)

#### Introduction to MasterCAM

 George Slezak, \$450 tuition + \$160 material fee, 2.4 CEUs 8 Wednesdays starting March 16, 5:30-8:30 p.m., (Westmoreland-Advanced Technology Center)

#### **Machining Fundamentals**

 George Slezak, \$450 tuition + \$35 material fee, 2.4 CEUs, 6 Saturdays starting March 9, 8 a.m.-12 p.m., (Westmoreland-Advanced Technology Center)

#### **Basic CNC Setup and Operation**

• George Slezak, \$450 tuition + \$50 material fee, 2.4 CEUs, 6 Saturdays starting April 27, 8 a.m.-12 p.m., (Westmoreland-Advanced Technology Center)

#### **NEW-** Homeowner 101 Series

Homeownership has its hurdles, but being an expert do-it-yourselfer can greatly simplify things. The basic workshops presented by Westmoreland are meant to teach new homeowners some of the fundamentals of house upkeep. Take one or all of them! Register for all three classes and receive a 20% discount.

#### **NEW-** Residential Lighting and Electrical Basics

Ever wonder how all of those electrical gadgets in your home really work? This course will give you a basic understanding of not only your home's internal wiring but also that of the appliances that you use daily. You will learn the safe way to diagnose and repair common electrical problems. Most importantly, you will learn to evaluate your own skills to determine when to call a professional rather than attempting to do the job yourself. Evan Dickson, \$110 tuition + \$20 material fee

3 Saturdays starting March 9, 8 a.m.-12 p.m.,

(Westmoreland-Advanced Technology Center)



### To register, go to westmoreland.edu/coned.

Unless otherwise noted, classes are for ages 18 and older.

### **INDUSTRY**



For more information about Industry classes, contact Business Development at 724.925.4088 or businessdev@westmoreland. edu

#### **NEW-** Plumbing for the Homeowner

Homeowners can save money by performing maintenance and repairs on their bathroom plumbing themselves. The majority of these tasks are manageable for the average homeowner. This course will cover basic home plumbing with an emphasis on toilet and vanity maintenance and repair. Evan Dickson, \$110 tuition + \$20 material fee

3 Saturdays starting April 13, 8 a.m.-12 p.m., (Westmoreland-Advanced Technology Center)

#### **NEW-** HVAC Basics for Homeowners

A/C and heating systems can be damaged when homeowners neglect to have preventative maintenance performed on their systems as well as other maintenance tasks like monthly filter changes. Discover the fundamentals of HVAC systems and how to maintain them running at peak efficiency. Evan Dickson, \$110 tuition

3 Saturdays starting May 4, 8 a.m.-12 p.m. (Westmoreland-Advanced Technology Center)

### YOUR COMPANY MAY QUALIFY FOR MONEY FOR TRAINING THROUGH WEDNETPA!



Westmoreland is a proud partner with the Workforce & Economic Development Network of Pennsylvania (WEDnetPA). Beginning July 1, qualified companies can receive up to \$2,000 in training reimbursement per eligible employee. The beauty of this program is that it is

completely employer-driven....you have the freedom to choose the training method(s) that best suit your needs.

WEDnetPA provides training reimbursement funds in several skill-building categories:

- Business Operations
- Computer Operations
- Machine Operations and Maintenance
- Manufacturing Fundamentals
- Manufacturing Technology

To find out if your company qualifies for the WEDnetPA grant or to inquire about customized on-site workforce training courses, contact our Business Development team at <u>businessdev@westmoreland.edu</u>.

### ARTS, LANGUAGES & WRITING

#### Crochet I

We will cover all the basic stitches, complete multiple projects, and learn many tips and tricks to become a successful crocheter. Projects include: boho wall hanging, cotton dishcloth, winter hat and a basic scarf. No previous experience required. Materials list will be emailed. Registration ends one week prior to class start. Lauren Henschel, \$69 tuition.

6 Fridays beginning February 23, 9:30 a.m.-12 p.m.

#### **Crochet Amigurumi**

Learn the techniques needed to make the ever popular crocheted stuffed animals aka amigurumi. You will learn tips and tricks and complete 3 projects in this 6 week workshop, including a heart garland, a stuffed frog and a bunny plushie animal. Materials list will be emailed. Registration ends one week prior to class start. Lauren Henschel, \$69 tuition + \$7 material fee.

6 Fridays beginning February 23, 12:30 p.m.-3 p.m.

#### **NEW-** Crochet Cardigan

Build your own crochet cardigan! Based on the viral "granny" hexagon cardigan, you will be working step by step to create custom, one of a kind cardigans! By the end of this class, you will complete your own sweater fit to your exact measurements. Materials list will be emailed. Registration ends one week prior to class start. Previous crochet experience required, Crochet I class or equivalent. Lauren Henschel, \$69 tuition.

6 Tuesdays, March 5, 19, 26 and April 2, 16, 30, 6-9 p.m.

#### Introduction to Bobbin Lace

Are you ready for a new adventure? Bobbin Lace is a skilled craft with a tradition dating back hundreds of years. You will learn about the history while working through a series of patterns designed to introduce you to a new skill each week. A \$25 deposit for tools will be paid to the instructor the first night of class, which will be returned when the tools are returned. Marion Warzel, \$69 tuition + \$12 material fee.

7 Thursday starting April 4, 5:30-8:30 p.m. (no class May 9) (Westmoreland-Latrobe)

#### Italian, Level I

In this introductory course in Italian, you will acquire basic speaking, reading and writing skills while learning about Italian culture. Grammar, tenses, structure and conversation are included. Antonella DiFilippo-Petruccelli, \$145 tuition + required textbook, 3.0 CEUs

10 Tuesdays starting March 5, 6-9 p.m.

### Italian, Level II 🛛 📃

A continuation of Level I with an emphasis on speaking, reading and writing. You will build vocabulary through conversation while learning new verb tenses and grammar. (Textbook is the same as Level I). Antonella DiFilippo-Petruccelli, \$145 tuition + required textbook, 3.0 CEUs

10 Wednesdays starting March 6, 6-9 p.m.

#### Italian, Level III 🛛 📮

Take your Italian speaking to the next level in this advanced course. New grammar and verb tenses will be introduced, while keeping the emphasis on speaking and writing. Prerequisite: Italian Level II. (Textbook is the same as Levels I & II). Antonella DiFilippo-Petruccelli, \$145 tuition, 3.0 CEUs

10 Mondays starting March 4, 6-9 p.m.

# COURSE IDEAS NEEDED

We are always looking for new classes to offer the community. If you have special knowledge or a skill that you would like to share with others, please complete a course proposal. Visit our website at <u>westmoreland.edu/CEproposal</u> for a course proposal form and to view directions and deadlines for submission.

Denotes REMOTE Class

#### To register, go to westmoreland.edu/coned.

Unless otherwise noted, classes are for ages 18 and older.

#### Italian, Level IV

Perfect your speaking and writing skills through weekly conversation, grammar review and reading. Completion of Italian Level III required. Antonella DiFilippo-Petruccelli, \$145 tuition, 3.0 CEUs 10 Thursdays starting March 7,

11 a.m.-2 p.m. (No class March 28)

#### **NEW-** Spanish III

This is a continuation of Level II Spanish. There is an emphasis on conversational skills, writing short stories, and making presentations in Spanish. No class prerequisite, however previous Spanish experience required, very little English will be spoken. Dominic Palmeiri, \$125 tuition.

8 Thursdays beginning March 7, 9:30 - 11:30 a.m.



### **NEW-** Explore the World as a Travel Writer

If you love to travel and love to write, this is for you! We will discuss how to use all your senses in a new destination to create more detailed and in-depth descriptions that capture and maintain readers' interest, and whether or not you need to include photos with your work. You will also learn how to find and submit your finished product to print and online markets, the business side of travel writing (how to take travel tax deductions), and how to avoid worn-out travel writing cliches. Informative handouts for future use are included in class fee. The webinar login information will be emailed the day before class. LeeAnne Krusemark, \$35 tuition.

Monday, March 4, 5-7 p.m.



### How to Outline and **U** Write an Irresistible Romance

Romance is the #1 selling fiction genre. Whether you're a new or experienced writer, this comprehensive session will help you sharpen your skills with practical step-bystep advice. You will discover the different romance sub-genres and understand the proven romance formula. You will also learn to create a unique setting, introduce your protagonist (lead character), percolate friction, and write relatable dialogue as well as intimate scenes. Publishing options will also be discussed. Informative handouts for future use are included in class fee. The webinar login information will be emailed the day before class. LeeAnne Krusemark, \$35 tuition.

Saturday, March 9, 11 am - 1 pm

#### **Guitar Playing I**

This guitar course is not only an introduction for the beginning guitarist, but is also for the guitarist who has been playing for years but cannot read music. You will learn how to sight read music, play chords and incorporate a variety of techniques in your playing styles, whether they be country, rock, jazz, folk, blues or classical. By the end of this course, you will have the essentials to play guitar as a soloist or to accompany another. Must provide your own acoustic guitar. Limit 10 students. Registration ends March 11. Deborah Kazsimer, \$65 tuition + \$27 material fee (includes textbook)

8 Mondays starting March 18, 5:30-6:30 p.m.

Denotes REMOTE Class

Watch your email for class announcements, cancellations, etc.

#### **Guitar Playing II**

Lessons will include sight reading chords, bass chord accompaniment, dynamics, eighth note rests, dotted quarter notes, major scales and more! Bring acoustic guitar to class. Limit 10 students. Registration ends March 11. If you have the book, inform registration. Deborah Kazsimer, \$65 tuition + \$27 material fee (includes textbook)

8 Mondays starting March 18, 6:30-7:30 p.m.

#### Instant Piano for 📃 Hopelessly Busy People

In just a few hours, you can learn enough secrets of the trade to give you years of musical enjoyment. Learn to play piano by using the chord method. The chord method is LOTS of fun and a trick that professionals have used for years. This class will include an initial three hour zoom class, an online book, self-paced online follow up lessons, a recording of the class and also an optional periodic question and answer session. Craig Coffman. \$55 tuition + \$29 material fee

Monday, March 25, 6:30-9:30 p.m.

#### Flash Fiction Workshop

This is a workshop that will focus on writing Flash Fiction using writing prompts and visual aids. You will learn about the story development and word economy in Flash Fiction and will learn techniques to develop realistic dialogue and great characters in your stories. You will be prompted each week to keep your story going and use the RISE method of peer review. In the final weeks, you will be provided a list of places to submit your work and review guidelines and final edits of your work. Wendy Norris, \$79 tuition + \$5 material fee

6 Wednesdays beginning April 3, 6-8 p.m.

For more information about Personal Enrichment classes, contact the Information Center at 724.925.4000 or infocenter@westmoreland.edu.

#### Introduction to Fiction Writing

Fiction writing is a fun and fast paced world of its own full of creative storytellers. Are you ready to become one of the greats? You will learn the many avenues to pursue fiction writing. What makes a story? Does fiction writing have rules? These are things you will discover all while creating your own plot summaries, cultivating your hero's journey, developing your characters, setting scenes and building your fiction story world. Wendy Norris \$79 tuition + \$5 material fee 6 Mondays beginning March 4, 6-8 p.m.

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**NEW- The Influence of Science Fiction Films on Everyday Life** Science fiction films have had many influences on modern society, ranging from technological innovations to deep philosophical discussions. This class will explore just what those influences are and how they have affected our society. We will discuss the most important Sci Fi films that this genre has to offer and why they have left a mark on all of us. Victor Dillion \$25 tuition + \$2 material fee.

3 Wednesdays beginning April 3, 6-8 p.m. (Westmoreland-Murrysville)

#### **NEW-** Introduction into Transformative Justice

This class will focus on the history of transformative justice and strategies to deal with harm reduction and conflict resolution within different community pods. Both philosophical and pragmatic aspects will be focused on in this course to understand transformative justice and how it could change the outcomes in many different situations if used along with practical conflict resolution. Dr. Mauve Perle Tahat, \$49 tuition + \$10 material fee.

5 Tuesdays beginning April 16, 6-7 p.m. (Westmoreland-Indiana)

Denotes REMOTE Class

To register, go to westmoreland.edu/coned.

Unless otherwise noted, classes are for ages 18 and older.

#### Introduction to Playwriting

Do you have a play inside you just waiting to get out but not sure where to start? Through short active writing activities, you will develop techniques like how to effectively use dialog, write stage directions, create a plot, and define characters through written and visual storytelling. Come prepared with all of your creative energy to bring that play brewing inside of you to life. Dr. Stephen Schrum, \$89 tuition + \$5 material fee

7 Tuesdays beginning March 5, 5:30-7:30 p.m.

#### **NEW-** Introduction to Screenwriting for **Television and Movies**

In this comprehensive session, you will learn about special screenwriting terms and formats for television and the big screen. You will also learn how to plot a story, develop characters, and execute your work in the proper screenwriting format. You will discover the difference between a Treatment, a Spec Script and a Shooting Script and when to do each. And, you'll get an inside look into the business of selling your script to agents and producers. Informative handouts for future use are included in class fee. The instructor LeeAnne Krusemark is a former journalist, current author and editor, and a nationwide Professor of Publishing at higher learning institutions, including Harvard Adult Education. The webinar login information will be emailed the day before class. LeeAnne Krusemark, \$35 tuition.

Saturday, March 2, 2-4 p.m.



# NEW

Online registration and payment available 24/7 at westmoreland.edu/coned

### HEALTH & WELLNESS

#### Qi Gong for Energy & Health

In four sessions, you will learn a complete nine-minute system of 13 simple, flowing movements. This practice increases and strengthens the immune system's functioning and promotes overall harmony and well-being with movement, breathing and repetition. Qi Gong (Qi means energy and Gong means practice) is the foundation of Tai Chi. No experience needed. Wear comfortable clothes. Linda Vucelich, \$35 tuition

4 Tuesdays starting March 5, 10-11 a.m. (No Class March 12)



#### The Vagus Nerve: Why is it Important?

The body's communication superhighway, the vagus nerve, travels throughout all organs of the body transmitting information to and from the brain. If damaged, a number of symptoms can be caused in the body. Using energetic exercises can aid in bringing balance back to this important nerve. Linda Yarbrough, \$15 tuition Wednesday, May 8, 6-9 p.m.

#### **Balance Your Life with Reiki**

The energy balancing method called Reiki encourages the body and mind into a greater state of stability. Reiki can be used for people and animals. The balancing effect on the energy field enlivens the person or animal's instinctive desire for equilibrium in all systems and therefore supports the natural healing mechanisms. The Reiki method is practiced and embraced worldwide for its simplicity and ease. It is considered a valued palliative therapy for stress reduction, calming and aiding a healthful response. Linda Yarbrough, \$25 tuition

Tuesday, April 9 , 6-8:30 p.m. (Westmoreland-Latrobe)

#### Walk Live

Walk Live is an indoor aerobic walking program which has been helping people get fit for over 25 years. You will engage in a three-mile heart pumping, calorie torching aerobic indoor walk geared for all fitness levels. If you can walk, you can do this program. Angie Tomer, \$55 tuition

8 Thursdays starting April 4, 5:30-6:30 p.m.

#### Hatha Yoga

Yoga is an ancient practice that promotes a sense of inner peace through a series of physical exercises (asanas or postures) and breathing techniques. What sets yoga apart from fitness programs is an emphasis on the breath as well as a noncompetitive attitude. We will concentrate on Hatha Yoga stretches, centering and meditation. All poses are presented with options for all levels from beginners to intermediate so everyone feels comfortable. Bring yoga mat to class. Saroja Chandra, \$59 tuition

- 8 Tuesdays starting March 5, 9:30-10:45 a.m. (Westmoreland-Murrysville)
- 8 Wednesdays starting March 6, 5:30-6:45 p.m.
  - (Westmoreland-Murrysville)

#### Zumba

A mixture of Latin and international music and dance combined with fitness provides an invigorating and effective workout. It is so much fun you won't believe you are exercising! Wear good, supportive sneakers and bring water. Daynelle Sanner, \$55 tuition

8 Mondays beginning March 25, 5:30-6:30 p.m.

#### **Chinese Self-Defense**

Chinese self-defense is a highly effective approach to self-defense. This practice utilizes a softer approach that employs pure technique rather than power. You will employ a comprehensive balance of hand and foot techniques while developing flexibility, fitness, and self-confidence. Hachi-Dan 8th Black Belt Chuan Shu Chinese Kempo - Alan Lazar, \$59 tuition 6 Mondays starting March 25, 7-8:30 p.m.

#### **Intuitive Eating**

If you are tired of yo-yo dieting, restricting, binging and/or feeling shame around food and your body then this interactive workshop is for you. You will review the science showing that most weight loss efforts are unsustainable and can be harmful, and that fat does not equate with unhealthy. You will be introduced to the 10 principles of Intuitive Eating and how they can support your health and well-being through learning to reject the diet mentality, trust and follow your body's cues, find joy in food, and respect and take care of your here-and-now body. Dana Paul, MPH, RDN CDCES. \$35 tuition + \$2 material fee.

Monday, March 11, 6-9 p.m. (Murrysville)



#### **NEW-** Nutrition and Chronic Kidney Disease

Has kidney disease recently affected you or a loved one? Do you have other health issues that may put you at greater risk for kidney disease, such as diabetes, heart disease, or obesity? Nutrition is one of the main factors in controlling kidney disease and preventing further progression. This class will give you the basics of chronic kidney disease, nutrients to include and moderate in your diet, and menu planning ideas. Leah Malavite MS, RDN, LDN. \$35 tuition + \$2 material fee.

Wednesday, April 17, 6 - 9 p.m.

Watch your email for class announcements, cancellations, etc.

### FOODS LAB RULES

Open-toed shoes, sleeveless tops, shorts and capris are NOT PERMITTED in the foods lab. Please wear non-skid shoes. It is recommended you bring an apron.

### FOOD

#### **NEW-** Gluten-Free Baking

Looking for a great gluten-free recipes to take to your next party? Look no further! This class will discuss gluten-free flours and easy gluten-free recipes. Each student will make a dozen chocolate cupcakes to take home and will receive a recipe book. (Cupcakes are not lactose or egg-free). Leah Malavite MS, RDN, LDN. \$39 tuition + \$30 material fee.

Wednesday, May 22, 6-9 p.m.

#### Chop Like a Chef

Chopping your food beats a food processor for precision and consistency, and it is quicker, especially when you consider the cleanup time. In this hands-on class, Chef Schmucker will share his knife skills and chopping techniques that will have you chopping evenly, safely and guickly. He will also provide tips and information on different types of knives, knife maintenance and how to properly sharpen a knife. A chef's knife and a standard paring knife are included in the cost of the class. Registration closes March 13. Chef Scott Schmucker, Ed.D., CEC, CCE, \$79 tuition +\$35 material fee.

Thursday, March 21, 5:30-9 p.m.

#### Molded & Rolled **Chocolates Workshop**

Join Chef Racin, 2018 National Pastry Chef of the Year, to learn how to make beautiful chocolates commonly seen in high-end pastry shops across the country. The items produced will include molded chocolates and rolled truffles. You will leave class with the knowledge to reproduce these items, along with the products you created in class. Pre-requisites: You must have taken at least one culinary continuing education class and have prior experience working with chocolates and making bonbons. Chef William Racin, CEPC. \$85 tuition + \$20 material fee

Friday, April 26, 5:30 - 9:30 p.m.

#### **Sugar Cookie Decorating**

Join us for this beginner sugar cookie decorating class and learn decorating techniques that will impress your family and friends. You will learn how to make royal icing, flood and outlining consistencies and decorating techniques. You will leave class with seasonal-themed cookies you created. Sara Voelker, \$39 tuition + \$15 material fee Wednesday, March 13, 5:30-9:30 p.m. Wednesday, May 8, 5:30-9:30 p.m.

#### French Macarons

Come and create elegant and colorful macarons in two different flavors. You will learn start to finish how to prepare macaron batter, pipe, bake and fill with two fillings. You will leave with a box of macarons to enjoy at home. Open-toed shoes, sleeveless tops, shorts and capris are not permitted in the kitchen. Please wear non-skid shoes. Sara Voelker, \$39 tuition + \$15 material fee Wednesday, February 28, 5:30-8:30 p.m.

Wednesday, April 10, 5:30-8:30 p.m.

#### **NEW-** Buttercream Flower Piping

Create a flower garden of cupcakes while learning how to prepare and pipe buttercream flowers. You will bake cupcakes, prepare buttercream and decorate your freshly baked cupcakes. You will take home a dozen cupcakes, along with recipes, tips and tricks! Prior experience with basic buttercream decorating and piping bag usage is encouraged but not required. Open-toed shoes, sleeveless tops, shorts and capris are not permitted in the kitchen. Please wear non-skid shoes. Sara Voelker, \$39 tuition + \$15 material fee Wednesday, March 27, 6-9 p.m.

#### **Cake Decorating I**

Learn all the basics of cake decorating, including seven borders, 13 flowers, basket weave, lattice and transfers. The first session meets for only one hour to receive a material list and discuss supplies. Limit 12 students. Mary Lou Cinciripini, \$99 tuition + \$7 material fee

8 Tuesdays starting April 2, 6-8 p.m. (first class 6-7 p.m.)

#### Focaccia Art

Focaccia is an Italian bread that is shaped and baked into a large, flare rectangle and is very similar in flavor and texture to pizza dough. Learn to make an edible piece of art that will be sure to impress your friends and family. After all, we eat with our eyes first. Judy DeWitt. \$39 tuition + \$ 15 material fee. Saturday, February 24, 9a.m. - 1 p.m.

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#### **NEW-** Salmon Made Easy

Salmon is often misunderstood and intimidating to prepare for some! This class makes the preparation easy and the result is a flavor that all enjoy. Embark on a culinary journey to create a rich, buttery flavor with a slightly sweet undertone and a tender, flaky texture. The plating of the salmon includes a roasted red pepper side dish. Gregory Nemchick (Chef G), \$39 tuition + \$30 material fee

Wednesday, February 7, 6 - 8 p.m.



### Take Your Cooking Skills to the Next Level with a Credit Class!

If you've enjoyed our noncredit cooking classes, consider auditing a credit class offered through our School of Culinary Arts/ Hospitality. Auditing a course means that you do not receive a grade nor credits and generally do not participate in exams or homework. You must pay the tuition and any associated fees. Auditing a class is usually for personal enrichment and exploration.

To view the schedule, visit westmoreland.edu

#### **NEW-** Braised Chicken with Mushrooms and Gravy

Want to try a new way to make chicken for dinner? Join this new class where you will learn how to slow braise chicken and make a tasty demi-glaze sauce, from scratch! Adding in other great ingredients like carrots, tomatoes, mushrooms, and red wine to take a simple ingredient, like chicken, to the next level! Gregory Nemchick (Chef G), \$39 tuition + \$25 material fee.

Saturday, March 2, 6-9 p.m.

#### **NEW-** Steak with Three Peppers and Rice/Steak Fries

Become more comfortable with knife cutting techniques and using a Wok while making this exciting steak and pepper stir fry dish that pairs great with rice or steak fries! This quick and easy dinner recipe will be a new family favorite and something that you come back to over and over again. Gregory Nemchick (Chef G), \$39 tuition + \$25 material fee.

Friday, April 19, 6-9 p.m.

#### **NEW-** Chicken Romano

Join us in making this culinary classic! You will learn how to dredge chicken and make a rich tomato based sauce to pair with amazing romano cheese to make this great rich and creamy dinner classic. Keep this with your go to recipes to use again and again! Gregory Nemchick (Chef G), \$39 tuition + \$25 material fee.

Saturday, April 6, 9 a.m. - 12 p.m.

#### Wine, Dine and a Fine Time

Enjoy an evening of Culinary Creations, Interactive Demonstrations, and Wine Education. A multicourse meal will be designed especially for the theme of the event and presented to you by the Certified Professionals from the School of Culinary Arts, Baking and Hospitality. \$75 tuition + \$35 material fee

Friday, February 16, 6-9:30 p.m.

For more information about Personal Enrichment classes, contact the Information Center at 724.925.4000 or infocenter@westmoreland.edu.



Wines from Around the World

Broaden your knowledge of wine by joining us as we explore the foundations of different wine types. Each month you will taste two to three different wines while discussing popular food pairings. Please read the special notes for the wines being poured on a particular date. Wines are subject to change based on availability. Must be at least 21 to attend. Registration ends a week prior to class start date. Jill Kummer, \$35 tuition + \$10 material fee

**NEW-** Let's Go West to Oregon! - Pinot Noirs and so many others. Tuesday, January 16, 6-7:30 p.m.

**NEW-** Let's Go to Northern Italy! - Barolo, Barbaresco, and Amarone. Wednesday, January 17, 6-7:30 p.m., (Westmoreland-Murrysville) Friday, March 15, 6-7:30 p.m.

### **NEW-** Let's Go Down Under to Australia - Terrific wines from the Lucky Country

Thursday, January 18, 6-7:30 p.m., (Westmoreland-Latrobe)

**NEW- Napa vs. Sonoma - Two Great regions... How to choose?** Thursday, February 15, 6-7:30 p.m. Wednesday, March 6, 6-7:30 p.m. (Westmoreland-Murrysville)

### **NEW-** Those Powerful Wines

from Chile and Argentina - Powerhouse Wines Thursday, February 29 6-7:30 p.m., (Westmoreland-Latrobe)

**NEW-** Those Rich Rhone Wines - From Silky Smooth to Spicy Friday, March 8, 6-7:30 p.m.

**NEW-** New Zealand Wine Surprises - Think it's only Sauvignon Blanc? Think again.

Monday, March 18, 6-7:30 p.m.

**NEW-** Portugal Produced more than Port? Really? - Yes! Enjoy these wonderful easy to drink wines.

Tuesday March 19, 6-7:30 p.m., (Westmoreland-Latrobe)

**NEW-** Beaujolais - Isn't that a holiday wine? - From light and full bodied, this region is awesome

Wednesday, April 10, 6-7:30 p.m.

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**NEW-** South Africa: World Class Wines - Chenin Blanc, Pinotage and many more...

Thursday, April 18, 6-7:30 p.m., (Westmoreland-Latrobe)

**NEW-** Sparkling Wines to Kick off the Weekend- More than Prosecco... Friday, April 19, 6-7:30 p.m.

**NEW- Germany Makes Red Wines? - Zweigelt, Pinot Noir** Thursday, April 25, 6-7:30 p.m.

#### **Follow the Grape**

A deep dive look at specific grape varieties. For example, one grape from three different parts of the world. We will explore the differences in taste, color geography, climate, weather and much more. Also included will be discussions on reading the label, bottle shapes and other interesting facts. This course is a relaxed format with tasting notes included. Must be 21 to register. Jill Kummer, \$35 tuition + \$10 material fee

#### **NEW-** Sangiovese - Super Tuscans and so much more.

Wednesday, February 21, 6-7:30 p.m., (Westmoreland-Murrysville) Wednesday, March 13, 6-7:30 p.m.

#### **NEW- Carmeneré - It's not flashy but oh so good!** Tuesday, February 27, 6-7:30 p.m., (Westmoreland-Latrobe) Wednesday, March 20 6-7:30 p.m., (Westmoreland-Murrysville)

#### **NEW- Tempranillo - Rich, red, varietal you can't miss** Wednesday, February 28, 6-7:30 p.m., (Westmoreland-Murrysville) Tuesday, March 26, 6-7:30 p.m.

**NEW-** Grenache - Smooth and silky don't overlook this one Thursday, March 14, 6-7:30 p.m., (Westmoreland- Latrobe)

**NEW- Malbec - It's not always from Argentina** Tuesday, April 2 6-7:30 p.m., (Westmoreland-Latrobe)

#### **NEW-** Wine Fundamentals

Join us for this two-hour fun overview of wines, and impress your friends with your new knowledge. We will discuss how wine is made, what makes a bad wine, wine regions of the world, and the predominant grapes from each region, basic wine labeling and bottle shapes. Jill Kummer, wine educator, \$45 tuition

### **NEW-** Wine and Food Pairing: Where to Start? - Pairing is easy once you learn the tricks.

Monday, February 19, 6-8 p.m.

**NEW-** So many bottles, so many shapes... - Bottle shapes are great clues to what's inside...

Tuesday, April 16, 6-8 p.m.

#### **NEW-** Wine Labels don't need to be Confusing

Wednesday, April 24, 6-8 p.m., (Westmoreland-Murrysville)

#### For the Love of Wine and Dessert

Join us for this unique class that takes wine and food pairing to an absolutely delicious and delectable level. Great dessert and wine pairings that will surprise you! Must be 21 to attend. Jill Kummer, \$35 tuition + \$10 material fee

**NEW-** Terrific Red Wines to Share with your Valentine! - Try a Sparkling Red! Monday, February 12, 6-7:30 p.m.

**NEW- Vin Santo, Tokay and Late Harvest Wines - Break out the Biscotti!** Tuesday, February 20, 6-7:30 p.m., (Westmoreland-Latrobe)

### **NEW-** Tawny, Ruby, and Late Bottled Vintage Ports - So wonderful and so different

Monday, March 4, 6-7:30 p.m.

**NEW-** Great Pairings to Surprise Your Taste Buds - Lemon Cake and Wine? Absolutely

Wednesday, March 27, 6-7:30 p.m., (Westmoreland-Murrysville)

**ENROLL EARLY!** Decisions to hold a class are based upon enrollment approximately one week prior to the start date.

Unless otherwise noted, classes are for ages 18 and older.



#### **Follow the Spirits**

An extensive look at specific types of spirits, from three different producers across the world. You will explore the difference in taste, color, geography, climate, weather and much more. Also included will be discussions on reading the label, bottle shapes, and other interesting facts. This course is a relaxed format with tasting notes included. These will be small samples with the product being used and will be procured in 2 oz bottles. The total product being poured for each tasting would be approximately one to one and a guarter ounce within an hour and a half. There will be smaller samples than other alcohol related classes, due to the type of Spirits being served and serving regulations. Must be 21 to attend. Jill Kummer. \$35 tuition +\$10 material fee

### **NEW-** Tequila - Everyone has a story...

Thursday, January 25, 6-7:30 p.m. (Westmoreland-Latrobe)

#### **NEW-** Bourbon - We Explore this Uniquely American Spirit

Monday, February 26, 6-7:30 p.m.

#### **NEW-** Vodka - Versatile and Delicious

Thursday March 21, 6-7:30 p.m. (Westmoreland-Latrobe)

### **NEW-** Gin - So much more than Gin and Tonic

Tuesday, April 23, 6-7:30 p.m.

#### RAMP (Responsible Alcohol Management Program)

Join us to get prepared to take your RAMP certification exam. Instructor, Jill Kummer, will discuss the many different rules and regulations that surround working with alcohol at your business or place of work and put you on the path to success in compliance training for bartenders, alcohol sellers/servers, clerks, liquor stores, convenience stores, grocery stores, catering, events, alcohol delivery drivers, etc. This class is designed to be a preparation course for taking the Responsible Alcohol Management Program certification examination, upon successful completion of the class, you will receive a code to take your certification examination online. Jill Kummer, \$55 Tuition + \$10 material fee

#### RAMP Preparatory Class Saturday, January 20, 9-11 a.m.

#### RAMP Preparatory Class Saturday, February 24, 9-11 a.m.

#### RAMP Preparatory Class Saturday, March 16, 9-11 a.m.

#### RAMP Preparatory Class Saturday, April 20, 9-11 a.m.

### LAW & MONEY

#### **Protect Your Assets**

Learn the facts on nursing home care, Medicaid and retirement planning. Discussion will include how to protect your assets from a nursing home stay, the biggest mistake seniors make on titling assets, estate planning for the middle class and minimizing taxes upon death. Jack George, CFP®, CLTC, CMP, \$19 tuition

Thursday, April 25, 6-8 p.m.

#### **NEW-** Retirement Prep Workshop

Do you think that you are ready to retire but want to make sure you are set to hit all of your retirement goals? This course is designed to walk you through a checklist to determine if you have everything in line regarding your retirement and understanding all of the ins and outs of your future financial success. Both 401K and Pension retirement plans will be covered. Paul Barron & Anthony Gummo, \$25 tuition + \$2 material fee.

2 Tuesdays beginning March 12, 6-7:30 p.m. (Westmoreland-Indiana)

#### Your Retirement Readiness Checklist

When the stakes are high some professionals, such as pilots and surgeons, rely on checklists to ensure things go according to plan. Your retirement should be no different. This course is designed to walk you through a seven-point comprehensive checklist to determine if you have your ducks in a line regarding your retirement. We will explore the essential items that should be "checked off" before you decide to retire. Jack George, CFP®, CLTC, CMP, \$19 tuition

Thursday, March 14, 6-8 p.m.

# NEW

Online registration and payment available 24/7 at westmoreland.edu/coned

#### Retirement & Income Planning Mini Masterclass with Jack M. George, CFP

This class will explain what goes into creating a retirement plan that includes a plan for retirement income. You will learn the various areas to address in retirement planning such as budget, risk management, retirement income planning, estate planning, planning for health insurance, taxes, and legacy. You will gain a general understanding of the various areas of retirement planning and have identified aspects of your finances that could attract attention and also understand general concepts and solutions that could enhance your financial health and well-being throughout retirement when you complete this class. \$25 tuition.

Thursday, March 16, 6-8 p.m.

#### **Real Estate Investments**

Topics covered will include methods to selecting profitable properties, how to find great deals, financing, rehab and project management, buying and holding properties, flipping, tenant selection and management, title insurance and other tips to starting and growing your real estate business. Otis DiCerbo, \$29 tuition + \$2 material fee

Thursday, March 21, 6-9 p.m.

#### Buying a Home in Today's Market

This course will provide an overview on where to start, what to look for in determining value, best financing for your lifestyle and needs, making the best investment, inspections, understanding the contract and more. Scott Ludwick, \$15 tuition

Wednesday, April 24, 6-8 p.m.

#### Selling a Home in Today's Market

Whether you sell your home on your own or go through an agent, this class will be beneficial for you. Preparing your home for the market, determining value, maximizing the selling price, avoiding problems, reducing selling time and understanding the contract will be covered. Scott Ludwick, \$15 tuition

Wednesday, May 15, 6-8 p.m.

#### Medicare 101



Many decisions need to be made when you become eligible for Medicare. To assist you in making these informed decisions, information will be presented on Medicare benefits, Medicare Advantage options, Medigap plans and the Medicare prescription drug benefit. Information will be presented by the PA Medi Program which is a program of the Department of Aging. The program provides free information and counseling to anyone who is Medicare eligible. No tuition.

Wednesday, February 7, 1-3 p.m. Friday, April 5, 11 a.m.-1 p.m. (Westmoreland-Murrysville) Monday, May 13, 5-7 p.m. (Online Only)



#### **NEW-** How to Make Extra **C** Cash Pet Sitting (After School/Work)

Do you love animals...especially dogs? Learn how to make extra money after school or work by watching dogs or other pets, usually in the pet's home. You will learn about feeding, watering, and exercising pets, how to make a good impression as well as what questions to ask when interviewing for a pet sitting job, and what to do when a dog has behavioral issues. You will also discover other services you can offer to make more money, such as dog walking, grooming, puppy training, etc. Informative handouts for future use are included in class fee. This class is taught by a seasoned professional pet sitter and a longtime entrepreneur. The webinar login information will be emailed the day before class. LeeAnne Krusemark, \$35 tuition.

Friday, March 1, 7-9 p.m.



### Save Money with Extreme Couponing!

Learn how to save \$\$\$ every day with extreme couponing. Coupons are NOT just for groceries. The savings can add up to HUNDREDS or even THOUSANDS of dollars every year. This comprehensive workshop will teach you where to find all different types of coupons, even for high ticket items, how to find the best coupon apps and websites, and how to match coupons with sales for maximum savings. The webinar login information will be emailed the day before class. LeeAnne Krusemark, \$35 tuition

Friday, March 1, 6-7 p.m.

#### How to Start Any Home \_\_\_\_ Business + 250 Home Business Ideas!

Tired of working for someone else? Do you need to make more money? Turn your talents and hobbies into profits by starting a home business. Taught by a Chamber of Commerce Past President and award winning business owner, this is probably the most comprehensive business start up workshop you will ever find. You will discover: \* more than 250 legitimate home business ideas \* mandatory legal documentation \* many ways to market your product/service \* how to take tax deductions (this workshop included!) Informative handouts for future use are included in class fee. The webinar login information will be emailed the day before class. LeeAnne Krusemark, \$35 tuition Wednesday, March 6, 7-9 p.m.

Make Money with a Virtual Assistant/Word Processing Business (prerequisite)

If you can type, then you can make money at home using your computer. You will discover how and where to find clients, 50 ways to advertise/market your services, effective home office equipment choices, and 100 ways to make money with a computer. (Participants must also attend "How to Start Any Home Business + 250 Home Business Ideas!" for a clear understanding of this endeavor.) There really is a need for your services, so learn to be your own boss, set your own hours, and make more money. Informative handouts for future use are included in class fee. The webinar login information will be emailed the day before class. LeeAnne Krusemark, \$25 tuition.

Wednesday, March 6, 9-10 p.m.

### **PERSONAL INTEREST**

#### **Final Preparation Series**

Pre-planning and getting your affairs in order allows you to let your final wishes be known and alleviates any hard decisions your family will have to make at an already difficult time.

#### **Estate Planning**

This class provides fundamental estate planning strategies to help you reduce costs/taxes and avoid the pitfalls that commonly occur with simple estates. Topics include: avoidance of probate, Medicare reimbursement for nursing homes and guardianship proceedings. Attorney Eric Bononi, \$10 tuition Monday, May 13, 6-7 p.m.

Monday, May 13, 6-7 p.m

#### **Basic Will Writing**

Step-by-step instructions will be provided. You'll leave with the knowledge to complete a basic will and, if desired, a living will and organ donor form. A basic will provides for general distribution of property; names a guardian/trustee for children, if needed; names a personal representative to administer the estate; and provides specific burial instructions, if desired. Attorney Mary Ann Grec, \$35 tuition Monday, May 20, 5:30-9:30 p.m.

#### Writing an Obituary

An obituary is a tribute to a person's life. Join us for guidance in writing your tribute. You will be encouraged to compose an obituary that can be shared with your family and friends to be used as your final honor. Leah Tapper, funeral director, \$10 tuition

Thursday, May 9, 6-8 p.m.

#### Funeral Pre-Planning: Where to Start

Pre-planning a funeral can bring peace for you and your family, but sometimes it's hard to know where to start. Take part in this class to uncover the steps you need to take to bring you and your family serenity in your final time. Leah Tapper, funeral director, \$10 tuition

Thursday, April 18, 6-8 p.m.



#### **Beginner Beekeeping**

Beekeeping is a great hobby that could also turn into a profitable business. Topics covered include: Basics of beginning beekeeping; where to obtain bees; equipment; state inspectors and regulations; and honey safety guidelines. Registration ends February 26. John Albright, \$55 tuition + \$12 material fee

4 Mondays starting March 4, 6:30-8:30 p.m.

#### **Basic Dog Obedience**

This course teaches owners how to train a dog in obedience basics, the responsibilities owners have with pets and neighbors and proper care in areas such as noise, cleanup and breeding. Minimum dog age: 4 months. Bring your dog on a leash. Requires proof of up-to-date vaccinations. Class held rain or shine. Arlene Halloran, \$69 tuition

8 Saturdays starting March 16, 9-10 a.m.. (Career Link Parking Lot) (No Class March 30)

#### **Advanced Dog Obedience**

Advanced Dog Obedience This course offers advanced training for those dogs that have learned the basics and are ready to learn to work without leashes and prepare for obedience showing. Learn advanced commands, including retrieving and drop on recall. All dogs will be evaluated for prior training. Requires proof of up-to-date vaccinations. Class held rain or shine. Arlene Halloran, \$69 tuition

8 Saturdays starting March 16, 10-11 a.m. (Career Link Parking Lot) (No Class March 30)

#### Winter Sowing

Winter sowing is a technique that uses milk jugs and mother nature for seed germination. You will learn about the advantages of sowing seeds outside, the supplies needed and where to place your container for the winter. Patti Schildkamp, \$10 tuition + \$2 material fee

Monday, February 5, 6-7:30 p.m.

#### Healthy Habitats for Bees and Other Pollinators

Join us to learn how to attract and keep pollinators in your garden. Information will be presented on host and nectar plants for several butterflies, along with the colors and shapes of flowers for different pollinators. Patti Schildkamp, \$10 tuition + \$2 material fee

Tuesday, March 12, 6-7:30 p.m. (Westmoreland-Latrobe)

#### Bring Butterflies to Your Garden

Plant the flowers this summer that will attract five different types of butterflies to your garden next spring. The host plants and nectar sources butterflies need to thrive will be reviewed, along with how they handle overwintering. Photos of eggs, caterpillars, chrysalis and adult butterflies will be shown for you to see the different stages of each butterfly's life span. Patti Schildkamp, \$10 tuition + \$2 material fee

Tuesday, April 15 , 6-7:30 p.m. (Westmoreland-Latrobe)



#### **NEW-** Houseplants

Which houseplants are best for your environment? A houseplant is a plant specifically adapted to grow indoors. This class teaches the light, watering and propagation of houseplants. This class will also detail the plants that you should avoid if you have pets. Nancy Neel, \$10 tuition Tuesday, April 23, 6-8 p.m.

#### Succulents

Succulents are very popular due to their beauty and ease of care. There are various families of succulents that come from all over the world. Come and learn about the different varieties and how to care for these plants from the amount of light and water needed to propagation. Nancy Neel, \$10 tuition.

Tuesday, May 21, 6-8 p.m.

#### The Art of Bonsai

Bonsai is an art form using cultivation techniques to produce small trees in a container. You can purchase a Bonsai tree, but it is much more interesting to grow and style one yourself. You will learn how to select and care for a tree. You will leave class with a Bonsai tree. Nancy Neel, \$10 tuition + \$25 material fee.

Monday, March 11, 6-8 p.m.

#### Perennials

Perennials provide your garden with a variety of color. Come learn what plants to purchase based on form, bloom time, color, size, texture, and soil and light conditions and begin planning your beautiful garden. Nancy Neel, \$10 tuition.

Tuesday, April 9, 6-8 p.m.

#### Herbal Tea Blends

Do you enjoy tea? Then join us for tips on making herbal tea and herbal tea blends for both taste and specific purposes such as relaxation and de-stressing. Ellen Marsili, \$10 tuition + \$2 material fee

Wednesday, April 10, 5:30-7:30 p.m.

#### Herbs for Health & Wellness

Growing herbs at home is a fun and money saving hobby that also happens to be good for your health. In addition to flavoring up your favorite dishes, herbs are filled with antioxidants and essential nutrients. Learn how to decide which herbs will work best for you and how to use them. Ellen Marsili, \$15 tuition + \$2 material fee

Wednesday, March 20, 6-9 p.m. (Westmoreland-Latrobe)

#### The Versatility of Herbs

Herb gardening is relaxing and rewarding. Your own homegrown herbs can provide new flavors in cooking, making herbal teas, aromatics, crafts and cleaning supplies for your home. Join us to learn more about growing and using herbs in your home in many different ways. Ellen Marsili, \$35 tuition + \$2 material fee

3 Wednesday starting May 8, 6-8 p.m.

Watch your email for class announcements, cancellations, etc.

#### **Edible & Medicinal Plants of PA**

Discover the edible and medicinal plants and their uses that are local to Western Pennsylvania as you hike the Five Star Bike Trail. The two-hour walk will start in a college classroom. Please wear appropriate footwear. Class will be held rain or shine. Lindsey Praksti, \$15 tuition + \$2 material fee Saturday, April 27, 10 a.m.-12 p.m.

#### **History of Christianity**

Christianity has helped shape the modern world as we know it for over 1,600 years. Yet there are many things which people are still curious about. How did early Christians worship compared to Christians today? What were the causes of the splits that occurred amongst various Christian groups...and, what is the difference between all of the denominations that exist today? Come explore the history behind modern Christianity. Frank Kordalski, Jr., \$39 tuition + \$2 material fee

4 Wednesday starting May 1, 6:15-8:30 p.m. (Westmoreland-Murrysville)

#### **Cutting the Cord**

With the many options now available to access television entertainment, people are cutting the cord with cable. More choices can make it more confusing. Depending on what you want to watch, you may need to replace your cable with several other options. The various TV, streaming and Internet options will be reviewed to help you make more informed decisions for getting the shows and movies you want. John Struble, \$19 tuition + \$2 material fee

Saturday, April 27, 9 a.m.-12 p.m.

#### Folklore of Western Pennsylvania

We've all heard of various legendary events and creatures: Roswell, Shangri-la and Leprechauns. But what about local myths and legends? Come explore various legends unique to Western Pennsylvania, including: Joe Magarac, the Green Man and General Braddock and his gold. Also, feel free to offer your own take on these local legends or to share your own personal addition to our regional folklore. Frank Kordalski, \$25 tuition

2 Wednesdays starting February 21, 6:30-9 p.m.

#### **Discover Your Family Tree**

Discover who your ancestors were and where they lived and provide your family with a legacy they will appreciate and cherish. Basic methods to conduct genealogical research will be reviewed to assist you in tracing your family tree. Frank Kordalski, \$29 tuition + \$2 material fee

2 Tuesday beginning March 12, 6:30-9:30 p.m.

#### **Battles of Western Pennsylvania**

Southwestern Pennsylvania has a rich history - which, not surprisingly, includes several military battles and skirmishes. We'll look at some of these battles, from the Battle of Jumonville Glen, the Whiskey Rebellion through to the Homestead Steel Strike. Frank Kordalski, \$15 tuition

Tuesday, April 16, 6:30-9 p.m.



#### **NEW-** Exploring Digital Information

Have you ever gotten "lost" in our new digitized society? Join us to explore how the internet intersects with history, journalism, psychology, and philosophy while learning about digital hygiene, click restraint, digital security and how to make sure you are on safe and reliable sites when looking online. The internet has become the ultimate source of information, not unlike an unexplored jungle. It's up to us to clear out a path. Zachary Hursh, \$55 tuition + \$2 material fee.

4 Mondays starting April 1, 6-7:30 p.m.

#### Introduction to Birding in Southwest Pennsylvania

Do you enjoy watching birds in your backyard and while being outside? Want to learn more about them? Join us to learn the basics of birding. You will discuss bird behaviors, identifications, and tips and tricks to create a bird friendly backyard. Not only will you leave class with some new and exciting knowledge about birds, but also with a no-waste bird feeder to start your backyard bird paradise! Bolana Schofield, \$39 tuition + \$2 material fee

3 Wednesdays beginning March 13, 6-9 p.m.

#### Basic Handgun Familiarization for Women

Women can learn the very basics of weapons (handguns) and the appropriate handling of the handgun they choose to train with while being in class with other women with similar knowledge/experience. The classroom portion will consist of disassembly, reassembly, cleaning the weapon, ammunition and other instruction to help the student understand their weapon or the weapon they may choose at a later date. For those who already own a weapon, bring in your owner's manual. (No firearms please.) Donald Hess, \$42 tuition + \$2 material fee

Wednesday, March 20, 6-10 p.m.

# COURSE JDEAS NEEDED

We are always looking for new classes to offer the community. If you have special knowledge or a skill that you would like to share with others, please complete a course proposal. Visit our website at <u>westmoreland.edu/CEproposal</u> for a course proposal form and to view directions and deadlines for submission.



#### Handguns - Home Safety & Personal Protection

Applicable "use of force" issues and information, self-protection tips, knowledge of civil liability issues and information on various gun permits are the focus of this course. Class includes six hours of shooting at our firearms range. Bring your own handgun and at least 150 rounds of factory ammunition. No hand-loaded ammunition is permitted on range. Shooting is not required, but you will attend the range sessions to be exposed to weapons, understand how they function and appreciate their capabilities and limitations. Bring a holster that fits your handgun and wear a belt to the range portion of the class. Donald Hess, \$125 tuition + \$10 material fee

Tuesday & Thursday, March 26 & 28, 6-10 p.m. (Youngwood) and Saturday, March 30, 8 a.m.-5 p.m. (Public Safety Training Center)

NEW

Online registration and payment available 24/7 at westmoreland.edu/coned

Watch your email for class announcements, cancellations, etc.

#### Advanced Handguns -Home Safety & Personal Protection

Further develop your marksmanship, decision-making skills, personal survival skills and knowledge of use of force issues. Topics covered will include legal ramifications, shooting from behind cover, effective target acquisition, shooting while stationary and on the move, and practical applications of tactical shooting. Class includes six hours of shooting on Westmoreland's firearms range. Bring your own handgun and at least 150 rounds of factory ammunition. No hand-loaded ammunition is permitted on the range. Bring a holster that fits your handgun and wear a belt to the range portion of the class. Prerequisite: Handguns-Home Safety and Personal Protection. Donald Hess, \$64 tuition + \$10 material fee

Saturday, April 6, 8 a.m.-5 p.m. (Public Safety Training Center)



#### Advanced Handguns II

Continue your handgun training by shooting from various locations including the close confines of a vehicle using advanced target acquisition methods, shooting on the move, shooting from cover and speed shooting with accuracy. Prerequisite: Advanced Handguns. Donald Hess, \$65 tuition + \$10 material fee

Saturday, May 25, 8 a.m.-5 p.m. (Public Safety Training Center)



#### **AARP Smart Driver Course**

This two-session classroom driver retraining program is designed to help adults age 50 and older improve their driving skills. The class covers the effects of aging and medications on driving, basic driving rules, license renewal, local traffic hazards, adverse road conditions, energy saving and accident prevention measures. \$20 material fee payable at first class (check or money order only made payable to AARP, no cash). The fee is only \$20 if you are a member of AARP (membership card must be presented), \$25 for non-members. NOTE: You must be age 50 or older, have a valid driver's license and attend both sessions to receive a certificate.

Wednesday and Thursday, May 15 and May 16, 9 a.m.-1 p.m.

#### AARP Smart Driver Course Four-Hour Refresher

This class will teach you how to handle adverse driving conditions and traffic hazards, in addition to learning about the effects of aging and medications on driving. Prerequisite: AARP Driver Safety eight hour class. You must bring the safety certificate from prior 55 Alive Driver Safety class as proof of completion. \$20 material fee payable at first class (check or money order only made payable to AARP, no cash). \$20 for AARP members (membership card must be presented), \$25 for non-members.

Thursday, April 11, 9 a.m.-1 p.m. Monday, May 20, 9 a.m.-1 p.m.

REMOTE – classes take place using Zoom and are live. You can interact with the instructor. Registration ends three (3) business days prior to start date.



ONLINE – classes have start and end dates, and you can access the class content at your leisure.

To participate in remote or online classes, you need to have a PC/Laptop/Tablet with Internet access. An invitation to join the class is sent to you via email a couple of days prior to the class start date.

To register, go to westmoreland.edu/coned.

Unless otherwise noted, classes are for ages 18 and older.

In-person computer courses are conducted in an interactive learning environment where each student completes lessons and exercises on a computer.

#### **Smartphone Basics**

Using your smartphone is easier than you think. With some instruction and demonstration on the capabilities of your phone, along with some practice, you will become comfortable using its many features. Topics that will be presented include settings, texting, phone calls, contacts, email, camera, photos App, and surfing the web. Bring your smartphone, charging cable and usernames and passwords to class. Gina McGrath, \$69 tuition

3 Tuesdays beginning May 7, 9 a.m.-12 p.m.



#### **Computer Maintenance**

Are you frustrated by your PC running too slowly? Does it take forever to load your home or webpages? You don't need to take it to a repair shop to solve these issues. You can do it yourself by using the various utility tools that come bundled with Windows. In addition to performing maintenance, you need to protect your computer from spam, viruses, and malware. Come and learn what you need to do to keep your PC running smoothly. Carol Shoemaker, \$49 tuition

2 Wednesdays beginning April 10 , 6-9 p.m.

#### **Computer Basics**

Become familiar with the Windows 10 or Windows 11 interface and its basic capabilities, along with basic computer hardware and terminology, file saving and file management. Explore how to create documents, send email, browse the Internet and share information between applications and other users. Bring a flash drive to class. \$99 tuition

Win 10 - Gina McGrath 5 Mondays starting April 8, 9 a.m. - 12 p.m.
Win 11 - Richard Martz 5 Mondays starting April 1, 9 a.m - 12 p.m. (Westmoreland-Indiana)

#### Excel 2021 Level I

You will be introduced to the essential Excel features. You will create worksheets by entering and editing data, manage and navigate worksheets and workbooks, create formulas, use functions, manipulate worksheet data, format worksheet contents and prepare, set up and print information. Windows knowledge is required. There is a required book for this class. Information on purchasing the book will be emailed to you. Bring flash drive to class. Richard Martz, \$85 tuition + required textbook

4 Tuesdays beginning April 3, 6-9 p.m.

#### **Excel 2021 Boot Camp**

You will be introduced to the essential Excel features. You will create worksheets by entering and editing data, manage and navigate worksheets and workbooks, create formulas, use functions, manipulate worksheet data, format worksheet contents and prepare, set up and print information. Windows knowledge is required. Bring a flash drive. 30-minute lunch on your own. Vicki Walker, \$59 tuition + required textbook

Friday, April 19, 9 a.m.-3:30 p.m

Most textbooks will be purchased online; there is a limited supply in the College Store. Instructions will be emailed to registered students.

# COMPUTERS

#### Excel 2021 Advanced Boot Camp

Build on your basic Excel concepts and skills. Topics will include managing complex workbooks, building complex functions, using data analysis tools, making an impact with powerful charts and presentation features and collaborating with other users. Prerequisite: Excel Level I or experienced user. Bring a flash drive. 30-minute lunch on your own. Vicki Walker, \$59 tuition + required textbook

Friday, May 3, 9 a.m.-3:30 p.m.

#### Microsoft Word

Microsoft Word is a very dynamic software that can be used for many different things. Learn how to use Microsoft Word to create, edit, format documents, add tables and lists, add design elements, layout options, and proof documents. Carol Shoemaker, \$85 tuition + required textbook

4 Tuesdays beginning January 16, 6-9 p.m.

Watch your email for class announcements, cancellations, etc.

# ONLINE LEARNING the solution for today's busy adult

Convenient - Affordable - Effective

Take a course on topics ranging from A-Z Grant Writing, Photography, to Web Design and more all from the comfort of your home or office at times that are convenient for you.

Each course comes equipped with a knowledgable and caring instructor, lively discussions with your fellow students, and practical information that you can put to immediate use.

For more information visit our website!

westmoreland.augusoft.net then click ed2go (online)

# **KIDS & YOUTH**



### **NEW-** Beginning Programming for Homeschoolers (ages 8-15)

Students will learn introductory programming working with Scratch and Python to create a variety of games. This class is a focus on students that have little programming knowledge and experience. All students must have their own google account that they can access during class. Bring a flash drive to class. Jennifer DaConceicao, \$125 tuition.

10 Wednesdays beginning March 6, 9:30-11:30 a.m.



#### Donuts Galore (ages 6-17)

Impress your family and friends with your new ability to make fresh donuts. In this class you will learn how to make yeast raised donuts and will get to decorate your donuts how you wish. You will leave with a dozen of your own donuts and a few donut holes as well. Open-toed shoes, sleeveless tops, shorts and capris are not permitted in the kitchen. Please wear non-skid shoes. For other Culinary Lab Rules visit our website. Registration ends March 11. Chef Hunter Kalp. \$35 tuition + \$10 material fee.

Saturday, March 16, 9 a.m. - 12 p.m.



#### **NEW-** Computer Basics for Homeschoolers (ages 9-15)

This is a great introductory class for homeschool students for basic productivity tools. Students will learn to use a word processor, slide presentation, spreadsheets, and more! All students must have their own google account that they can access during class. Bring a flash drive to class. Jennifer DaConceicao, \$125 tuition.

10 Wednesdays beginning March 6, 12:30-2:30 p.m.

### **Parental Guidelines for Camps**

- Complete an Emergency Contact form during registration
- Accompany your child to the classroom
- Come to the classroom at dismissal each day
- Be prompt in dropping off and picking up your child

### **ALUMNI & COMMUNITY EVENTS**



Check out all of the new and exciting Alumni and Community events hosted by the Educational Foundation coming up soon!







# **PUBLIC SAFETY**

### **MUNICIPAL POLICE OFFICERS' TRAINING ACADEMY**



Established in 1979, Westmoreland's Municipal Police Officers' Training Academy has graduated over 900 cadets who now serve and protect their communities at the local, county, state and federal levels.

All Police Academy classes are held at the Public Safety Training Center located off Interstate 70 in Smithton, PA. This facility houses a 50-yard, 17-position shooting range, classrooms, simunitions house, traffic roadways, police vehicles and a six-story tower for complex building searches and rescue.

Features of the Westmoreland Police Academy include:

- Part-time class begins in February
- Full-time class begins in late spring/early summer
- 15 transferrable college credits can be applied toward Westmoreland's Criminal Justice Program, which can then be transferred to a four-year university.



Go to <u>www.westmoreland.edu/policeacademy</u> for further information regarding Westmoreland's Municipal Police Officers' Training Academy.

If you have questions after reviewing the website, please contact Franklin R. Newill at 724.925.4298 or <u>newillf@westmoreland.edu</u>.

### ACT 180 – M.P.O.E.T.C. Mandated 2024 Municipal Police Officers' In-Service Classes

For complete descriptions and schedule of 2024 classes, go to <u>westmoreland.edu/act180</u>. If you have questions, contact Franklin Newill at 724.925.4298 or <u>newillf@westmoreland.edu</u>.



A class schedule for firefighters can be found at westmoreland.edu/classes. The schedule will also be sent to fire departments.

For more information about Firefighter classes, contact Marc Jackson, director, Public Safety Training Center, at 724.872.2447 or <u>jacksonmarc@westmoreland.edu</u>.



### Westmoreland County Community College

Our instructor-led online courses are informative, fun, convenient, and highly interactive. We focus on creating warm, supportive communities for our learners. New course sessions begin monthly. Complete any of these courses entirely from your home or office and at any time of the day or night.



Drawing for the Absolute Beginner Gain a solid foundation in drawing and become the artist you've always dreamed you could bel



Introduction to Microsoft Word Learn how to create and modify documents with the world's most popular word processor.



Introduction to Microsoft PowerPoint Build impressive slide presentations filled with text, images, video, audio, charts, and more.



Introduction to Microsoft Publisher Find out how to use this software to design, develop, and publish newsletters, Web sites, and brochures.



**Creating Web Pages** Learn the basics of HTML so you can design, create, and post your very own site on the Web.



**Blogging and Podcasting for Beginners** Learn how to create your very own blog and add a podcast too using the tools



Introduction to Photoshop Learn how to use Photoshop, the world's best graphics program, to edit and process photos and create original images.



Photoshop Elements for the Digital Photographer Master the secrets of correcting digital photos, and bring out the best in all your photographs!





**Discover Digital Photography** Explore the tascinating world of digital photography equipment.

Discover strategies and tricks for taking

excellent pictures no matter what or

Secrets of Better Photography

where you're shooting.



SAT/ACT Preparation

Get your best possible score on the verbal and reasoning sections of the new SAT exam.



you already have on your computer.



Introduction to Algebra

Understand how algebra is relevant to almost every aspect of your daily life, and become skilled at solving a variety of algebraic problems.

Learn from the comfort of home!

- 24-Hour Access Discussion Areas • 6 Week Format
- Expert Instructor

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MORE COURSES AVAILABLE AT OUR ONLINE INSTRUCTION CENTER

Visit our website for start dates



# REGISTRATION

### **Online Registration & Payment Available!** Register at westmoreland.edu/coned

#### If you have any questions, contact the Information Center at 724.925.4000.

### **Refund Policy**

Students who officially withdraw from a class by the end of the fourth business day before class starts will receive a full refund of tuition paid.

Material fees will also be refunded if the student officially withdraws from the class by the end of the fourth business day before class starts.

No refunds will be given for either tuition or material fees without notification of four business days prior to the start of any class.

Students will receive a full refund of tuition and material fees when the college cancels a class.

### **Class Cancellation**

Class cancellations and college closing due to inclement weather or other emergency conditions will be announced on area radio and television stations and the Internet. As road conditions vary widely during inclement weather, you are advised to use your own judgment in deciding whether to attend classes.

> You must officially drop a course to receive a refund. If you do not officially drop, you remain obligated for all tuition fees.



### **DON'T DELAY!**

Don't delay taking a class that interests you. This could be the last time it's offered.

### **REGISTER TODAY!**

# BOOKING NOW FOR 2025 The Event Center at Westmoreland

Expect the unexpected from one of Westmoreland County's secret treasures! Located in Youngwood, the Event Center at Westmoreland County Community College is the area's newest venue that is perfect for hosting:

- Conferences
- Wedding Ceremonies
- Business Meetings
- Bridal Showers
- Rehearsal Dinners



The center features spaces for large and small events, state-ofthe-art video and audio systems, premier catering services and ample, free parking. Check out all of Westmoreland's rental space including a theater with 400+ seating, a new board room and tech savvy classrooms.





145 Pavilion Lane, Youngwood, PA 15697-1814



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45 Pavilion Lane, Youngwood, PA 15697-1898

Wednesday, March 20 3-6 p.m. All Locations

Visit westmoreland.edu/openhouse or call 724.925.4000.

### Summer Camps for Kids Each summer, Westmoreland holds a variety of day camps that

Each summer, Westmoreland holds a variety of day camps that offer something for every child's interest! The camps provide opportunities for children and youth to have fun as they explore careers, learn new skills, make friends, and keep their minds and bodies active and engaged.

### **Sports Camps & Clinics**

Westmoreland offers sports camps and clinics for children ages 7-16. Led by Wolfpack coaches and players, the camps and clinics give young athletes the opportunity to increase their skills in a specific sport and to improve their fitness level. **Sports camps/clinics include:** 

- Softball
- Baseball
- Cross Country
- And more!

Register your child for some summer fun today! Visit westmoreland.edu/camps after January 15 for the complete schedule.



