



CONTINUING EDUCATION SCHEDULE *Spring* 2019



**Non-Credit Courses,
Programs, and Camps for Children**

OFFICE OF CONTINUING EDUCATION
LUZERNE COUNTY COMMUNITY COLLEGE
1333 S PROSPECT STREET
NANTICOKE, PA 18634-3899

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Wilkes-Barre, PA

The seasons are changing. Make a
change in your life! Change your
career or enhance your skills.
Courses offered on-line or on campus.

Career Training PROGRAMS

All courses, unless noted, are conducted at the LCCC Main Campus in Nanticoke.

★ Pharmacy Technician (5.0 CEU's) - \$999

Pharmacy Technicians work in pharmacies under the direction of a pharmacist. Their main responsibility is filling prescriptions according to doctors' orders. Career opportunities may include work in retail pharmacies, mail order pharmacies, home infusion pharmacies, long term care facilities, hospitals, clinics, pharmacy benefit managers and large industrial complexes.

The course textbook is not included in the tuition.

15 Sessions • March 4 to April 25
Mondays and Thursdays, 6 - 9:30 p.m.

*Same program offered at LCCC's
Pittston Center May 6 to June 27*



★ Nurse Aide (120 Contact Hours) 15 Sessions - \$1250

This course is offered both during the day and as an evening/ weekend opportunity. All potential students are required to possess a high school diploma or GED and are required to participate in an Intake Session. All required authorized paperwork and the Intake Session must be completed before official course enrollment.

Please call the Continuing Education Office at 800-377-5222 (ext. 7495) to schedule an Intake Session.

Training Dates: (Day Sessions) April 8 to April 30 **OR** June 3 to June 21
(Evening/ Weekend Session) February 3 to March 3



★ EKG Technician (6.0 CEU's) - \$595

The classroom instruction includes the following topics: Patient communications, confidentiality, recording and reporting procedures, basic anatomy and physiology of the cardiovascular system, applicable medical terminology, and understanding of interference, measurements, and rhythms. Career opportunities may include numerous places throughout the healthcare industry, hospitals, doctors' offices, cardiac rehabilitation clinics and other medical settings. EKG Technicians provide doctors and other clinicians with vital diagnostic information regarding the electrical activity of the patient's heart.

10 Sessions • 6 to 10 p.m. • Tuesdays • March 5 to May 7

Classroom dates only. Go to www.luzerne.edu/coned for information on clinical hours.

★ *Courses with this symbol qualify as a PLUS 50 course described on page 10.*

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

Professional Truck Driving • (24 CEUs) - \$4995

This program is dedicated to providing quality training for anyone wanting to be employed as a professional entry level tractor-trailer driver. Our program emphasizes safety and driver courtesy as well as the skills needed to operate the equipment successfully. Instruction includes both classroom and road/ range driving, both day and evening experiences and a variety of terrain experiences. Call 570-740-0431 to register.

Day Courses: 7 a.m. to 5:30 p.m. (Six classes offered)

January 28 to February 22 • March 11 to April 5

April 22 to May 17 • May 13 to June 7

June 24 to July 19 • August 5 to August 30

Weekend Courses: 7 a.m. to 5:30 p.m. (Three classes offered)

January 12 to March 10 • April 6 to June 2 • June 29 to August 25



★ Phlebotomy Technician (14.0 CEU's) - \$1195

25 sessions • 6 to 10 p.m. • Mondays and Thursdays • February 11 to May 9

This program is offered at LCCC's Pittston Center

The goal of this program is to focus on the techniques, procedures, and issues pertaining to the proper collection of blood specimens for routine clinical laboratory testing. Career opportunities for those successfully completing the program include employment in hospitals, clinics, and doctors' offices.

Bartending Basics and Beyond* (3.5 CEU's) - \$439

This training program is designed to prepare you for a full-time or part-time career in the bartending field. Upon completion of the training and a passing grade on the RAMP (Responsible Alcohol Management Program) examination, you will be certified in PA for two years.

9 Sessions • 6 to 10 p.m.

Tuesdays and Thursdays

April 2 to April 30

**Tuition includes required bar kit.*



3 **LETHAL WEAPONS TRAINING ACT 235**

The Lethal Weapons Training Act 235 provides certification to privately employed agents to carry a lethal weapon. A lethal weapon is any firearm, device, instrument, material, or any other substance that is capable of bringing about great bodily harm or death. The Lethal Weapons Training Act incorporates education and training as part of being a certified agent. For more information or to register, call 570-740-0637.

ACT 235 Lethal Weapons Training Basic Course (40 Hours) - \$275

January 7 to January 17
5:30 to 10 p.m. and
January 13
8 a.m. to 2 p.m.

ACT 235 Lethal Weapons Training Recertification Course (8 Hours) - \$225

January 11
5:30 to 9:30 p.m. and
January 13
8 a.m. to 2 p.m.

Please note: Dates are subject to change due to range availability.



Professional Development COURSES

PA Vehicle Emissions Testing for Licensed Mechanics - Tuition TBA

The Pennsylvania Department of Transportation has developed an 8 hour training program and test for technicians to become certified in the Pennsylvania Vehicle Emissions Inspection and Maintenance (I/M) Program.

You must schedule an appointment in order to take this course. Please call 570-740-0663 to schedule an appointment.



Professional Development COURSES

PA Safety Inspection for Licensed Mechanics - \$180

3 sessions Sundays 9 a.m. to 3 p.m.

Category I (two different classes offered)

March 3, 10 & 17 OR June 2, 9, & 17

Classes conducted at the LCCC Main Campus in Building 12 Auto Bays
\$45 each additional category (motorcycle, heavy truck/bus)

OSHA Regulated Fork Lift Training - \$200

Two classes offered: March 27 • 8 a.m. to 4 p.m.

OR May 29 • 8 a.m. to 4 p.m.

LCCC's forklift operator training course covers the topics as specified in OSHA Regulation 29 CFR.1910.178 Section L. Forklift dynamics will be covered in detail including: centers of gravity, counterweights, lateral stability, longitudinal stability, load centers, lift heights, name plates, stability triangle and its effects on the vehicle and braking and speed effects on stability. The student will receive a "certificate of completion" upon successful completion of the course. *Classes held in the LCCC Public Safety Training Institution (Main Campus in Nanticoke).*



Basic Motorcycle and ATV Maintenance - \$125

4 sessions Wednesdays April 3, 10, 17 and 24 6 to 10 p.m.

Classes conducted at the LCCC Main Campus in Building 12 Auto Bays

This course will teach students the basics of maintaining a motorcycle/ATV.



The course will cover the necessary upkeep every rider should know to maintain a motorcycle/ATV. Students will learn how to do a basic tune-up, change your own oil, clean/change air filter, change and bleed brakes, and change a tire. Students will also learn how to make adjustments necessary to a proper ride such as proper chain or belt tension, adjusting brakes and cables, adjusting the clutch, and basic suspension set-up.

www.luzerne.edu
1-800-377-5222 (ext. 7495)

The Community College's Spring 2019 Schedule of Credit Classes begins January 14. To check out all of the courses offered in more than 50 subject areas, go to www.luzerne.edu.

Culinary Opportunities

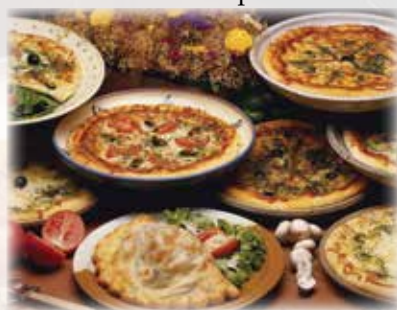
COURSES

That please the taste buds!

The Art of Pizza and Stromboli - \$109*

Saturdays (2) March 2 and 9 9 a.m. to Noon

Northeast Pennsylvania has been referred to as "The Pizza Capital of the World" by *USA Today*. Come join our professional baking staff for two sessions of pizza baking and learn the secrets that make us famous. We'll cover everything from the making of dough to the sauces and cheeses in this informative hands-on class. On the menu are several types of pizzas: thin-crust, square, NEPA's famous fried pizza, and even grilled pizza. We will also make a variety of stromboli. No prior knowledge is necessary, and all are encouraged to attend.



• Instructor: Chef Bob Kurinka

Big and Little Chef Class - \$180* (tuition is for both parent and child)

Saturdays (2) March 16 and 23 9 a.m. to Noon

Help your little assistant learn to cook together! Cooking is a wonderful way to introduce healthy foods to children. Our adult/child (ages 9 and up) cooking activities are designed to help bring kids into the kitchen for a fun and healthy experience. Have fun on this parent/guardian and child workshop cooking and feasting with your family! Children are invited to help their families prepare fabulous creations. This course is conducted in our professional teaching kitchens at Joseph A. Paglianite Culinary Institute, located in downtown Nanticoke.

• Instructor: Chef Kim McLendon

Applications for this course are available through the Continuing Education Office and must be completed for each child attending.

All culinary courses are conducted in the Community College's beautiful Joseph A. Paglianite Culinary Institute. The facility is located in downtown Nanticoke at 6 North Market Street.

**Please see page 14 regarding a material fee for each culinary course.*

COURSES

German Cooking - \$109*

Saturdays (2) April 6 and 13 9 a.m. to Noon

New Course There is no one way to define German cooking. Each region in Germany has its own specialties and variations. The southern region of Germany share many specialties that reach over to Austria and Switzerland. In the southwest, cooking is greatly influenced by French cooking. Cooking in the eastern region has more of an Eastern European flavor. There are also foods that are shared by all regions, but prepared differently. Sauerkraut is a good example. Each region has its own technique and recipe for preparing and cooking this dish. German cooking is often thought of as being very hearty with an emphasis on meat and potatoes. This is explained partly by Germany's relatively northern location. During the cold winter periods, Germans had to consume higher calorie and nutritious foods to sustain their health. Resulting dishes, for example, included hearty potato creations (Germany belongs to the top potato consuming countries), as well as Sauerkraut, which provides a good amount of Vitamin C. • Instructor: Chef Kim McLendon

Sweet and Savory Pies and Pastries - \$109*

Saturdays (2) April 27 and May 4 9 a.m. to Noon

New Course Learn the secrets of baking great pastries and pies in our two-day on-hands course. Treat your family and friends to mouth-watering desserts featuring fruits of the season. Learn how to make a flaky crust from scratch, suitable for pies and turnovers. Not just limited to sweet treats, we will also explore meat filled pasties and pot pies, different accompanying sauces and learn to make their own pasta fillings! Come ready to work, have a great time, and most importantly, eat! • Instructor: Chef Bob Kurinka

Dumplings of the World - \$109*

Saturdays (2) May 11 and 18 9 a.m. to Noon

New Course In this two-day course we will show you how to make dumplings from a variety of cultures from around the globe. We start locally with the Pierogi, and continue our exploration with wonton from China, ravioli from Italy, Mexican empanadas, samosas from India and more. Learn how to make the various doughs and fillings from scratch. No prior knowledge is necessary, and all are encouraged to attend.

• Instructor: Chef Bob Kurinka



SUMMER CAMPS FOR KIDS

Please refer to the registration form in this booklet for important registration information. Check the LCCC website for more camps and dates!

Kids Culinary Camps

(Session I) (ages 9 - 11)

(Session II) (ages 12 - 14)

Do your kids love to help out in the kitchen? Then this camp will be perfect for them. This week-long experience includes learning how to read and create a recipe, measurement skills, hands-on meal prep, and on the last day parents can join us for a special culinary treat!

Both Camps: 9 a.m. to Noon • \$205 (includes material fee)

Session I: Monday thru Friday, June 24 - 28

Session II: Monday thru Friday, July 22 - 26



Communication Art Camps (ages 12 - 15)

Mobile Apps 101 - UI Design and Prototyping

Explore and discover the exciting new world of mobile app user interface design and prototyping. Have fun learning current app design techniques that are used to create engaging interactive mobile apps. Through immersive, hands on instruction, campers will learn how to conceptualize their own app from the ground up starting with brainstorming, paper wireframes and low fidelity prototyping. Campers will be introduced to leading industry creation software to create graphics and functioning low fidelity prototypes. Campers will leave with personalized app screenshots and/or a low fidelity prototype. *An Adobe ID is needed to utilize the prototyping functionality of the software. Visit adobe.com to create a free ID account.*

Monday through Friday • Dates: TBA • 9 a.m. to Noon • \$125

Conceptual Design: Computer

Generated Imagery

Create stunning visual imaginary magic with virtual environments, texture mapping, and special effects! Develop digital conceptual and artistic skills using state of the art, industry software such as Adobe Photoshop and After Effects. Campers will utilize basic 2D/3D elements such as digital painting, textures, lighting, mood/tone, staging scenes, environments and storyboards to create engaging virtual scenes for projects such as animated films and video games. Learn basic principles of design used by studios like Pixar and DreamWorks.

Monday through Friday • Dates: TBA • 9 a.m. to Noon • \$125



Lego Robotics (ages listed below)

Grow critical thinking and creativity skills with the new LEGO MINDSTORMS Education EV3 Expansion Set

Campers will participate by demonstrating the projects they build. Topics include: building robots with Lego's; programming basic robotic commands to include motion, sensing (sound, touch, and light), and announcements, using gears to reduce or increase torque, and combining building and programming by the teams to complete a totally automated production line. In addition, the projects will include building and programming a robot to navigate a maze. Space is limited and on a first come, first served basis. Campers will work as part of a team for most activities and are expected to cooperate and share.

Both camps conducted 9 a.m. to Noon.

Lego Robotics for ages 9-11 years old

Monday through Friday, July 8 - 12 • \$125

Lego Robotics for ages 12-14 years old

Monday through Friday, July 15 - 19 • \$125



Visual Art Camp (ages 10 - 13)

This week-long camp explores color, texture, line, value, pattern, scale, balance, emphasis, and composition while experimenting with graphite pencils, colored pencils, markers, and acrylics. Students will learn about different color schemes and they will discover the different psychological effects of primary colors, secondary colors, complimentary colors, and analogous colors. In addition, students will study different art movements and their importance in history. They will learn how different paintings can stir different thoughts and emotions. Each day students will arrive at a new place in art history and focus on a new artist and they will create works inspired by various artists. Family and friends are invited to an artist's reception on the last day in the LCCC Schulman Gallery where the student's artwork will be displayed.

Monday through Friday • Dates: TBA

9 a.m. to Noon • \$150

(Includes all art supplies for use during camp and some items to take home)



Don't delay! Children's camps fill quickly. Limited enrollment.

Personal Enrichment COURSES

★ **Computer Basics and Beyond - \$110** (Class conducted at the Pittston Center)
4 sessions Tuesdays 5:30 - 8:30 p.m. March 5 to March 26

This course will provide you with enough background and hands-on experience to prepare you to take more upper level courses. In this course, these are some of the topics that will be covered: computer concepts, Windows, Windows programs and file management. You will also be able to create a basic letter in Word, and a basic worksheet in Excel.



Basic Digital Single Lens Reflex (DSLR) Camera Photography - \$99

(two classes offered)

4 sessions Saturdays
9 a.m. - Noon April 27 to May 18
4 sessions Mondays
5:30 - 8:30 p.m. April 29 to May 20

Did you make a major investment in a digital single-lens reflex camera (DSLR) system only to find out that you're using it like a low-cost point-and-shoot camera? There's more to photography than pushing a button! Break free from program mode and learn about the basic features of your DSLR camera. In this class you can learn about manual and automatic camera settings, ISO/ASA settings, different lenses and their uses, use of flash settings, and much more. Learn some great tips for composing better images, understanding natural and artificial light, using the camera light meter effectively, storing and managing image files, using computer imaging software, and digitally manipulating images. *A working DSLR camera is required for this course.*



**We are coming closer to you,
to your community!**
**Classes now offered in Pittston
at LCCC's Pittston Center.**

★ Courses with this symbol qualify as a PLUS 50 course described on page 10.

Training Resources PROGRAMS

PLUS 50 Community Colleges:
AGELESS LEARNING

★ Look for
this symbol!



The AACC Plus 50 is an initiative to create and expand campus programs at the College to engage the 50+ population in learning; training/re-training programs; and/or volunteer, civic, service activities. The initiative is funded by a grant to AACC from The Atlantic Philanthropies.

LCCC's Continuing Education Office invites persons 50 years or older to check out the many programs associated with this program. Look for this symbol ★ or call 1-800-377-5222 (ext. 7495) for more information.

PLEASE NOTE:

This schedule is just a partial listing of courses and programs that are offered. Visit our website at www.luzerne.edu/coned for course descriptions, other courses, and information. If you have an idea for a class or would like to offer a class, we would like to hear from you! Please call us at 1-800-377-5222 (ext. 7495)

LCCC CENTER FOR BUSINESS SOLUTIONS

"Will Do
Attitude"

BEST

BETTER

GOOD

We Listen, Learn,
and Deliver turn-key
solutions to business' most important
challenge: Attracting, Motivating, and
Training Effective People.

David Sawicki
Center Director
570-740-0663
dsawicki@luzerne.edu

LCCC is the leader in Customized
Contract Training in Northeastern PA.

Training Resources PROGRAMS

English Language Training is offered through the Multicultural Learning Center located at the LCCC Hazleton Learning Center. Its programs provide training in life skills and language acquisition. Courses include Basic English, English Reading and Writing, Conversational English and Spanish GED. All courses are non-credit and run for either 12 or 16 weeks. For more information please contact Ivette Perez, Coordinator, at 570-453-3140 or iperez@luzerne.edu. The Multicultural Learning Center is located at Suite 108, 100 W. Broad Street in Hazleton.

ENGLISH LANGUAGE TRAINING

When you enroll in a Continuing Education on-line course, you are getting the best!

Instructor led non-credit courses with interactive assignments and open enrollment

ed2go • ProTrain

Take Charge of Your Future

Prepare for your new career with the most sought after skills used in today's workforce! Online Programs such as: homeland security, RFID, industrial trades, IT, healthcare, project management, .NET, and more!

What are you waiting for? Learn more now . . .
Questions? Call 1-800-377-LCCC (ext. 7495)

• GED TESTING AVAILABLE •

For more information, go to:
www.luzerne.edu/GED

For your next meeting, reception, conference, or to conduct that special training, why not consider LCCC's

Educational Conference Center



- Full-service dining area serving breakfast, lunch and dinner
- Dining room that seats 120 guests
- 90 and 260-seat auditoriums featuring the latest in presentation technology
- Six multi-functional seminar rooms
- Wi-Fi accessible throughout the facility
- Attractive outdoor patio
- Plenty of parking area with room for display vans and trailers



Call 800-377-5222 (ext. 7476)
www.luzerne.edu

Registration Information

IT'S EASY!

- **On-Line:** Please go to www.luzerne.edu/coned with your Visa/Master-card/Discover card.
- **Phone:** Call 1-800-377-5222 (ext. 7495) with one of the above listed credit cards.
- **Walk-In:** Stop by! We're open weekdays 8 a.m. to 4:30 p.m.
- **Fax:** Dial 570-740-0491 anytime with your credit card.
- **Mail:** Send a check, money order or your credit card information to Continuing Education, LCCC, 1333 S. Prospect Street, Nanticoke, PA 18634-3899.

LCCC reserves the rights to cancel, combine, or divide any program described in this brochure. The College also reserves the right to make any revision in the curriculum, instructor, tuition and fees, location, or any other phase of activity necessary without further notice and without incurring obligations. Alterations of the schedule may be necessary due to holidays, weather conditions, school functions, or other conflicts.

Due to the structure and content of our occupational and professional continuing education courses, some programs may have deadline dates and different refund policies than those listed here. Please consult the Continuing Education Department if you have a question. Should you have any questions as to the status of the program for which you have registered, you may contact us at 570-740-0495 or 1-800-377-5222 ext. 7495.

Withdrawals need to be submitted in writing. The date of receipt in the Continuing Education Office is the date in which we will calculate the refund. Non-attendance does not constitute a withdrawal.

Refund Schedule:

- All Courses: 100% refund when the College cancels a course.
- 100% refund if you withdrawal from a course one week or more before the first class session.
- \$50 fee will be deducted from your tuition for withdrawal within one week of the first class session and prior to the second class session to cover registration and administrative fees.
- No refund if you withdrawal from a course after the start of the second class. Exception: Nurse Aide – no refund after the start of the first day of class. Program requires students to attend the entire 120 hours of trainings.
- On-line courses - No refund is given with in 48 working hours prior to the beginning of the class and /or after receiving access to the course.
- All other programs, courses and trainings offered through the department (excluding on-line courses): No refund is given for any courses after the start of the first class session. Cancellation must be made at least 48 working hours prior to the start of the first class.

If you paid by credit card your refund will be credited to your account within one week of the cancelled course or written withdrawal. If you paid by check or money order your refund will arrive in 4-6 weeks. Refund is made to payor of record. **Note:** The word "course" refers to all tuition/fee programs offered through the department.

Registration Form

SPRING 2019

Personal Enrichment & Professional Development Course Registration Form

Name _____

Phone _____ Email _____

Address _____

City, State, Zip _____

Date of Birth _____ Soc. Sec. No. _____

Course(s) Registering For _____

Payment Method (circle one): Check Money Order Credit Card

Credit Card Number _____

Type _____ Expiration Date _____

Name on Card _____ Code _____

Signature _____

Note: Full payment is required when registering. No refunds will be issued after the course begins. If LCCC cancels a course, you will receive ample notice and a full refund. Register early, spring courses fill quickly. Some courses require additional forms, please inquire when registering. All participants are required to be 18 years of age to participate unless otherwise noted.

Children's Camp Information: All campers must complete a registration form, emergency contact sheet, liability release, and health history forms. Please inquire when registering. Please send along a beverage and a non-perishable snack with your camper.

All **Culinary Courses** include a \$20 per session/per participant materials fee. All dishes created will be distributed at the completion of each course. Samples will be plentiful. Please bring containers. All participants (unless noted) must be 18 years of age or older. Culinary classes are conducted in the College's Joseph A. Paglianite Culinary Institute located in downtown Nanticoke.