

# Your Community College

Start or continue your education  
Express your creativity • Learn a skill

Summer/Fall 2016



Northampton  
Community College  
Monroe Campus





## ABOUT THE CAMPUS

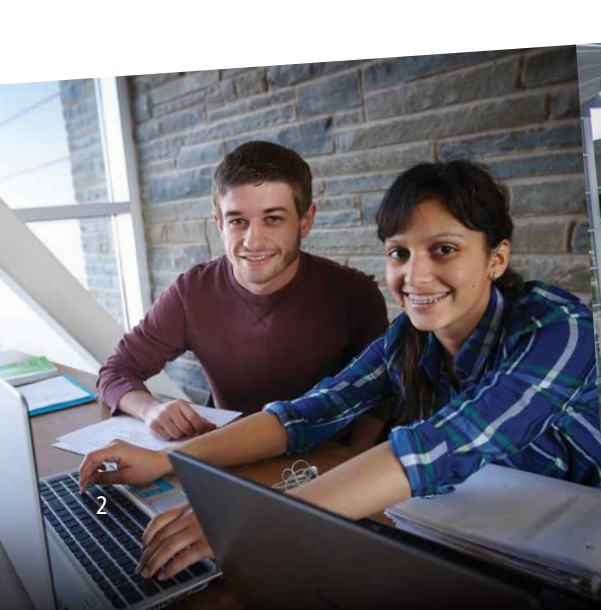


### This is what college should look

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

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

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







like!

bookstore, space for studying, meeting rooms of various sizes, a food court, a fitness center, gym and athletic fields.

Keystone Hall, Kapp Hall and Pocono Hall beckon to students from a spacious quad. All are models of energy-efficiency.

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



**At the NCC Monroe Campus, you'll study, stroll, learn and play surrounded by the beauty of Pocono nature on an 82-acre campus where the core principles embody sustainable planning and development.**







## EXPANDED DEGREE OFFERINGS

**For the past 20 years, NCC Monroe has provided students from all walks of life the opportunity to pursue a college education.**

Successful graduates have put their education to work throughout the county in health care, education and business.

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



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

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

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

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

Located just over 30 miles south of Tannersville, the Bethlehem Campus

- serves over 36,000 students a year
- maintains a low student/faculty ratio of 22/1
- has recently added programs such as Environmental Science, Licensed Massage Therapy, Hospitality Management, Community Health, and Global Studies

What else do the two campuses have in common?

- Outstanding faculty, including two Pennsylvania Professors of the Year
- Student clubs geared to almost any interest you can imagine





- A strong track record in helping students achieve their goals, as evidenced by national recognition as an “Achieving the Dream” leader college
- A launching pad for the future: 90% of graduates in career programs report finding employment in their field or in another position of their choice within a year of graduation. Those whose goal is to continue their education have been accepted to some of the top colleges and universities in the country
- Student leadership programs and academic honors programs
- An exciting selection of speakers, theatrical performances, art exhibits, and sporting events

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



## Associate Degree Programs

Biological Science

Business Administration **M** **O**

Chemistry

Communication Studies **M**

Computer Information Systems

Computer Science **M**

Early Childhood Education

- Infant to Grade 4 **M** **O**

Engineering

Environmental Science

Fine Arts

General Studies **M** **O**

Global Studies

Individualized Transfer Studies **M** **O**

Journalism, Media, and Professional Writing

Liberal Arts **M** **O**

- English
- Environmental Studies
- History
- Philosophy
- Political Science
- Psychology
- Sociology
- Women's and Gender Studies

Math/Physics

Middle Level Education

- Grade 4-8

Public Health **M**

Secondary Education

- Math and Science

Social Work **M** **O**

Sport Management **O**

Sports Medicine and Rehabilitation Sciences\*

Theatre

## Associate in Applied Science Degree Programs

Accounting **M**

Applied Quality and Standards

Applied Psychology **M**

Architecture

Automotive Technology

- ASEP
- CAP
- Comprehensive

Biotechnology **M**

Business Management **M**

Communication Design

- New Media
- Print/Web

Computer Aided Design

Computer Information Technology

- Application Development **M**
- Networking
- Security **M**

Computer Maintenance and Service Technology

Construction Management

Criminal Justice **M** **O**

Culinary Arts\*

Dental Hygiene\* **F**

Diagnostic Medical Sonography\*

Early Childhood Education

- Infant to Grade 4

Electrical Construction Technology

Electromechanical Technology

- Automation

Electronics Technology **M**

Emergency Services Administration

Emergency Services Technology

Funeral Service Education\*

Health Care Office Coordinator

Heating, Ventilation, Air Conditioning

- (HVAC/R) & Refrigeration

Hospitality Management: **F** **M**

- Hotel Option

- Meeting & Event Planning

- Restaurant Option

Interior Design

Marketing

Nanofabrication Manufacturing Technology

- Electronics

Nursing (RN)\*

Office Administrative Assistant

Paralegal

Radio/TV

Radiography\*

Special Education: Paraeducator Training **O**

Veterinary Technician\*

Web Development

**M** Available on Monroe Campus

**O** Can be completed online

**F** Fowler Family Southside Center



# Certificate Programs

Computer Maintenance & Service  
Early Childhood Education **M O**  
Health Care Office Specialist **M**  
Heating, Ventilation, Air Conditioning  
• (HVAC/R) & Refrigeration

Instrumentation Process Control Technician  
Massage Therapy\* **F**  
Nursing (LPN)\* **M**  
Special Education: Paraeducator Training  
Welding and Fabrication

# Specialized Diploma Programs

Accounting **M O**  
Accounting Assistant **O**  
Automotive Technology  
Computer Information Technology  
Application or Web Programming  
Culinary Arts\*  
Dining Room Operations **F**  
Early Childhood Education  
• Infant Toddler Child  
Development Associate **M O**  
• School-Age Child Care **O**  
• Leadership for Early Childhood Program Directors **O**  
• Child Development Associate **M O**  
Electrical Technology  
Electronics Technology **M**

Emergency Medical Technician  
Emergency Services Specialist  
Health Care Billing and Coding **M**  
HVAC/R  
Interior Design  
• Kitchen and Bath  
Library Technical Assistant **O**  
Medical Assistant\* **M F**  
Multimedia  
Resort Management **F M**  
Special Education: Paraeducator Training  
Web Site Design

\*Program is highly selective or may have specific pre-requisites. Transcripts are required from each high school and college you previously attended to be considered for these programs.





# WHERE DO I SIGN UP?

**NCC has an open admissions policy,** which means that if you have a high school diploma or a GED, you are guaranteed admission except in some specialized programs such as Allied Health professions, Culinary and Performing Arts, and the Honors program.

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

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

## **Transfer Students:**

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

## **Visiting or Summer Students:**

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

*"With the larger space at the new campus comes more opportunity for staff to point us in the right direction — to grow, learn and become future leaders." — RENA FINLEY*





## There are three more important suggestions that can help you:

### 1. Apply online

Instead of printing the application form and bringing it to campus, you can apply online. Simply visit [www.northampton.edu/apply](http://www.northampton.edu/apply).

### 2. Additional financial aid

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



### 3. Apply for scholarships

Thanks to the generosity of individual, corporate and foundation donors, NCC provides more private scholarship aid than any other community college in Pennsylvania! Scholarships are based on a variety of criteria, including major, academic excellence and financial need. Find out more at [www.northampton.edu/scholarships](http://www.northampton.edu/scholarships).





## Express your creativity, learn a new skill, get fit or

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

up the opportunity to pursue personal interests in a relaxed environment at an affordable price with people who share a love of learning. Classes are taught by qualified instructors





## pick up a new hobby!

at times convenient for busy adults.

There's plenty of classes for children, too. You're never too old or too young to learn. Most non-credit classes are taught on the lower level

of **Kapp Hall** where specialized facilities include a demo kitchen and a dance studio.

For more information, visit [www.lifelearn.northampton.edu](http://www.lifelearn.northampton.edu).





# THE COMMUNITY'S COLLEGE

**NCC prides itself on being a college of the community.**

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

Both credit and non-credit classes can help citizens of Monroe County keep

up with changes in their career fields or to pursue a new career.

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

We're proud to serve Monroe County.





# Class Up Your Summer



Choose from hundreds  
of Summer Session  
credit courses

## **SUMMER I**

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

## **LATE SUMMER I**

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

## **SUMMER II**

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

## **Attention College Students**

You can pick up some fast credits  
on summer break.

Choose the summer schedule that  
works best for you.

We can help you pick up credits to  
get ahead in your workload at your  
full-time college or university!

Registration for Summer classes  
is happening NOW!

**[www.northampton.edu/  
summer-classes](http://www.northampton.edu/summer-classes)**

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



## SUMMER BASKETBALL LEAGUE

**Mondays/Wednesdays June 6 - August 3**

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

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

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

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



## Thursdays on the Green

MOVIE OR MUSIC

*Sponsored by Pocono Township*

**On the NCC Monroe Campus**

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

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

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







POCONO HALL



# LifeLearn Noncredit Offerings

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



## Try Our Instant, Secure Online Registration, LifeLearn

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

- 1. Visit **northampton.edu/lifelearn** and click Login
- 2. Click Create a new Customer Account and complete requested information
- 3. Once your account is created, Login and update your profile under My Account
- 4. Search for the course you are interested in from the **Monroe Campus** section under Center For Business and Industry, Personal Enrichment or Youth, click “Add to Cart” and follow the on screen directions.

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

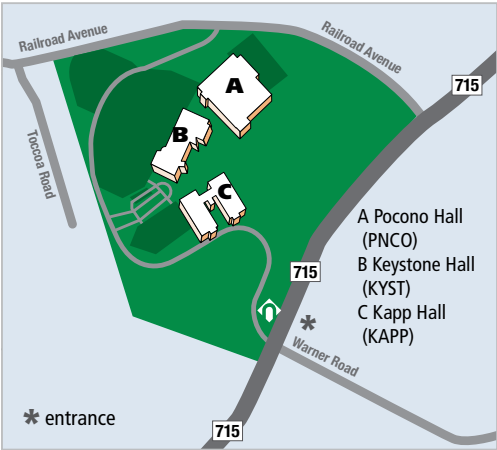
## FOR INFORMATION

Refund Policy, Age Policy, Contact Us, Directions & Maps and Help can be found on the footer of the Lifelearn web page: [northampton.edu/lifelearn](http://northampton.edu/lifelearn)

## MONROE CAMPUS

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

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



## CONTACT INFO

**Adult Literacy, ESL, GED:**  
570-369-1883

**Personal Enrichment:**  
570-369-1881

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

**Center for Healthcare:**  
570-369-1867

**Computer Training:**  
570-369-1867

**Driver Training:**  
570-369-1885

**Horizons for Youth:**  
570-369-1881

## INDEX

Personal Enrichment.....	17	Corporate And Public Safety .....	29
Healthcare Education .....	25	Driver Training Program .....	30
Computer Training .....	28	Adult Literacy .....	30



# Art and Crafts

Tf

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

## Tf Afternoon Acrylics

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

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	05/18-06/22	---W---	4:30-6:30PM
Course ART178			Fee \$119

## Painting Party: Tuscan Landscape

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	07/13	---W---	6-9PM
Course ARTPP110			Fee \$49

## Painting Party- Wine Still Life

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	08/17	---W---	6-9PM
Course ARTPP111			Fee \$49

Book a Painting Party for:

- Birthday Celebrations
- Couples Date Night
- Ladies Night Out
- Bridal Party Activity

Email: [monroecalinfo@northampton.edu](mailto:monroecalinfo@northampton.edu) to inquire



## Stained Glass - Birthstone Moravian Star

Craft a mini Moravian Star in glass the color of the gem representing your birthstone or the birthstone of someone special. What a great gift idea! Learn to copper foil, assemble, flux and solder your piece. All tools and materials are provided. Come have fun with us while creating something beautiful! After you register, please email [monroecalinfo@northampton.edu](mailto:monroecalinfo@northampton.edu) and provide us with your birthstone color choice.

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	05/19	----R--	6-8:30PM
Course CRAFT231			Fee \$45

## Stained Glass - Jewelry Box

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

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	06/09	----R--	6-8:30PM
Course CRAFT192			Fee \$45

Continue Developing Your Skills this Fall

*through our personal enrichment certificate programs!*

Fun with a Purpose:

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

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



How to find a room number and instructor

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

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



# Cooking

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

To work in the kitchen hair must be tied back and shoes must be closed toe. Remember to not wear loose, floppy clothing when working around the stoves. Come prepared to cook. Bring plastic containers since there are usually leftovers to take home. You must be 18 years or older to attend these classes.

### The Home Cook Enthusiast Certificate

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

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

**Certificate classes:**

CORE CERTIFICATE CLASSES  
(OFFERED FALL AND SPRING SEMESTERS):

- HCOOKS256 Cooking Fundamentals-9 hours
- HCOOKS257 Stocks and Sauces-6 hours

CERTIFICATE CLASSES OFFERED FALL 2016:

- HCOOKS258 Mastering the Main Course-12 hours
- HCOOKS259 Savory Baking-6 hours

CERTIFICATE CLASSES OFFERED SPRING 2017:

- HCOOKS260 Delectable Desserts-12 hours
- HCOOKS261 Sidelines-6 hours
- HCOOKS262 Culinary Presentation-3 hours

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

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

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

### Sidelines

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

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	06/06-06/13	-M-----	6-9PM
<b>Course HCOOKS261</b>			<b>Fee \$89</b>



### Edible Fruit Bouquet

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

SEC	DATE(S)	DAY(S)	TIME(S)
(7)	05/26	----R--	6-9PM
<b>Course COOKS142</b>			<b>Fee \$45</b>

### Fresh Fruit Pies & Tarts

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	08/02	--T----	6:30-9:30PM
<b>Course COOKS353</b>			<b>Fee \$45</b>

### Fresh Strawberry Delights

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	06/09	----R--	5:30-8:30PM
<b>Course COOKS325</b>			<b>Fee \$45</b>

### Gluten Free Desserts

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	06/16	----R--	6-9PM
<b>Course COOKS349</b>			<b>Fee \$45</b>

### Icebox Cakes & Cookies

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	07/26	--T----	6:30-9:30PM
<b>Course COOKS352</b>			<b>Fee \$45</b>

### Jams and Jellies

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

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	08/18	----R--	6:30-9:30PM
<b>Course COOKS342</b>			<b>Fee \$45</b>

### Marinades and Salad Dressings

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	05/18	---W---	5:30-8:30PM
<b>Course COOKS320</b>			<b>Fee \$45</b>

### Mother's Day Brunch

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	05/07	-----S	9AM-Noon
<b>Course COOKS322</b>			<b>Fee \$45</b>



COOKING, BAKING & DINING

# Express that creative inner chef!

Look for the Home Cooks Certificate classes in Fall!

Get your hands gooey, wow your date, impress your guests, explore the world’s cuisines in our state-of-the-art kitchen. Learn how to throw a dinner party from the start with delightful hors d’oeuvres, delicious entrées, fancy sides, and exotic desserts.



Instructors are trained chefs or seasoned professionals in the culinary arts.  
Cooking classes at NCC are fun, creative and inspiring. Whether it’s a once-and-done class or a series, you won’t be disappointed. You’ll meet interesting people and you’ll never go away hungry.  
Call 570-369-1881 to schedule a 2 hour custom class; great for corporate team building or a social get together.



Go to [northampton.edu/lifelearn](http://northampton.edu/lifelearn) to browse through the wide range of culinary offerings for every interest. Look for new classes each semester.



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

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

[northampton.edu/lifelearn](http://northampton.edu/lifelearn)





Summer Appetizers

Why settle for plain veggie sticks, when you can create an enticing display of appetizers to tempt your most discerning guests. Join us for a delicious array of recipes made without the oven, perfect for summer entertaining.

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

Summertime Salads

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

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

Sushi

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

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

Very Vegalicious

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	05/31-06/07	--T----	6-9PM
Course COOKS329			Fee \$79

Wine Specialist Certificate: From Vineyard to Table

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

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

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

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

Certificate classes include:

- WIN200 Wine Essentials \* - Suggested pre-requisite to get you started..
- OFFERED SUMMER 2016
- WIN302 Great Grapes - 8 hours classroom and vineyard
  - WIN201 Grape Expectations - 2 hours classroom
- OFFERED FALL 2016
- WIN200 Wine Essentials \* - 8 hours classroom
  - WIN303 From Vine to Wine\* - 10 hours classroom and vineyard
  - WIN202 Finishing Touches - 2 hours classroom
  - WIN203 Tasting like a Pro\* - 8 hours classroom
- OFFERED SPRING 2017
- WIN200 Wine Essentials \* - 8 hours classroom
  - WIN300 The World of Wine and it's Vineyards - 12 hours classroom and vineyard
  - WIN301 The Growth of PA Vineyards\* - 8 hours classroom and vineyard

\*Indicates wine tasting is included in the class  
Vineyard visits are held at Mountain View Vineyard, Winery and Distillery in Stroudsburg

Great Grapes

Learn terms and wine processes; PH, sugar, acidity tests on the vine during grape maturation and common diseases that affect grapes including factors that influence fruit and wine quality. Discuss the life cycle of a wine grape and more. Additional topics for vineyard visit to be discussed include cluster thinning, weed and pest control.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	06/08-06/22	---W---	6:30-8:30PM
Course WIN302			Fee \$96

Grape Expectations

Learn wine fundamentals of typical concentrations of key grape and wine flavor compounds, cool climate grapes, determining ripeness, and grape composition- thickness of skin. Acquire knowledge of Red/White/Blush- what kind of grapes make what kind of wine and more.

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





# Dance and Fitness

Adult classes are open to students 18 years and older

## Pilates Barre

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

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

## Ballet

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

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

## Sweat & Sculpt

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

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

## Zumba

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

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

## Beginning Yoga

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

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

## FITNESS

# Get in shape and have fun at NCC

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

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

We've got everything from Abs to Zumba. Instructors are certified fitness professionals in their specific areas of expertise.

- Abs, Strength Training, and Cardio
- Ballet
- Body Sculpting
- Cardio and Core Training
- Yoga
- Zumba
- ... and more



[northampton.edu/lifelearn](http://northampton.edu/lifelearn)



# Home

## Staging Homes

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

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

# Prime Time

## Passport to Retirement

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

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

## WORK/LIFE SERVICES

# Career Planning

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

## INDIVIDUAL CAREER DEVELOPMENT SERVICES

Call 610-861-5344 for appointment and fees

### Career Testing and Counseling

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

### Myers Briggs Personality Type Indicator

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

### Résumé Consultation

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

### New Choices

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





# Photography

**TF** Adult classes are open to students 18 years and older unless designated with a 'Teen Friendly' symbol. Teen Friendly classes are open to students 14 years and older.

## The Roving Photographer Certificate

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

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

### Certificate Classes include:

CORE CLASSES

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

ELECTIVES (ONE OF THREE REQUIRED)

- PHOTO200 Creating Marketing Materials - 4 hours
- PHOTO201 Digital Books and Photo Albums - 4 hours
- PHOTO202 Building Your Photography Business - 4hours

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

### Additional information:

Recommended purchase: Better Photo Basics: The Absolute Beginner's Guide to Taking Photos Like a Pro by Jim Miotke available at Amazon.com and other retailers.

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

## TF Photography: Out and About

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

SEC	DATE(S)	DAY(S)	TIME(S)
(5)	05/03	--T----	6:30-8:30PM
	05/08	S-----	8AM-5PM

Course PHOTO105

Fee \$69

## TF Photography: Tricks of the Trade - The Digital Darkroom

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

SEC	DATE(S)	DAY(S)	TIME(S)
(5)	05/10-05/17	--T-R--	6:30-8:30PM

Course PHOTO104

Fee \$69

## TF Creating Marketing Materials

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

SEC	DATE(S)	DAY(S)	TIME(S)
(3)	05/31-06/02	--T-R--	6:30-8:30PM

Course PHOTO200

Fee \$49

## TF Building Your Photography Business

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

SEC	DATE(S)	DAY(S)	TIME(S)
(3)	06/14-06/16	--T-R--	6:30-8:30PM

Course PHOTO202

Fee \$49

## TF Digital Books and Photo Albums

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

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	07/19-07/21	--T-R--	6:30-8:30PM

Course PHOTO201

Fee \$49





# Special Interests

## Being Empathetic

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	08/16	--T----	6:30-8:30PM
Course WELLN186			Fee \$21

## Law of Attraction

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

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	05/24	--T----	6-8PM
Course WELLN160			Fee \$21

## Modern Diets 101

Have you wondered what the pros and cons of the modern "popular" diets are and how to figure out what you should be eating? Learn how to spot a fad diet versus a healthy eating plan and make it work for you.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	07/20	---W---	6:30-8:30PM
Course WELLN192			Fee \$21

## Numerology 101

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

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	06/07	--T----	6-9PM
Course OTHER107			Fee \$35

## Spiritual Relationships

What is a soul mate? What is a twin flame? How do you know if you are in a spiritual relationship? Learn more about the divine purpose of Spiritual Relationships, how to navigate through them, and learn how to attract your soul mate or your twin flame.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	07/12	--T----	6:30-8:30PM
Course WELLN191			Fee \$21

## Tarot For Fun Beginning

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

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	05/11-05/25	---W---	6-8PM
Course OTHER113			Fee \$59

# Theater

## An Introduction to Voiceovers-Getting Started in Voice Acting

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

SEC	DATE(S)	DAY(S)	TIME(S)
(10)	Class is arranged at students' convenience		
Course THEAT102			Fee \$49

# NCC Monroe Teen Camps and Classes

## TEEN SPORTS CAMP

### Co-Ed Teen Basketball and Fitness Camp

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	07/25-07/28	-MTWR--	9AM-4PM
			Fee \$159

### Teen Career Camps

Join us for week long camps aimed at learning skills that will give you a jump start in today's workforce. Students will receive a certificate of completion from NCC for all weeks attended plus any additional certifications listed in descriptions.

## Students Today, Leaders Tomorrow

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	07/11-07/14	-MTWR--	9AM-4PM
Course MOAC703			Fee \$189

## Hospitality Careers Camp

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	07/18-07/21	-MTWR--	9AM-4PM
Course MOAC704			Fee \$189



### Health Care Careers Camp

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

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	07/25-07/28	-MTWR--	9AM-4PM
Course MOAC705			Fee \$189

### OTHER TEEN CLASSES

#### Fencing II

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

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	06/27-06/30	-MTWR--	9AM-Noon
Course MOSP140			Fee \$89

#### SAT English Summer Session

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

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	07/18-07/28	-MTWR--	9-11:30AM
Course MOAC129			Fee \$119

#### SAT Math Summer Session

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

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	08/01-08/11	-MTWR--	9AM-Noon
Course MOAC128			Fee \$138

### TRAIN TO BE A LICENSED COMMERCIAL TRUCK DRIVER

*Want to turn your love of the road into a lucrative career in six to eight weeks?*

Classes start every four or five weeks for NCC's Truck Driving Program. Classes, taught by trained instructors, are offered day and evening. Complete the requirements for your CDL with actual behind-the-wheel hours. Call 570-369-1885 for more information.

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

## Healthcare Education

### CPR/FIRST AID

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

Need training for your office or a group? Call 570-369-1867 or email [healthcare@northampton.edu](mailto:healthcare@northampton.edu) for more details about having us come to your site for CPR/First Aid Training. Also, we have manikins available for community groups for teaching classes. Nominal fee required.

PLEASE NOTE FOR ALL CLASSES BELOW:

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

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

Full day classes please bring a lunch.

### Basic Life Support for Healthcare Providers

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

SEC	DATE(S)	DAY(S)	TIME(S)
(100)	05/14-05/14	-----S	8AM-4:30PM
(119)	06/14-06/14	--T----	8AM-4:30PM
(124)	06/21-06/23	--T-R--	6:30-10:30PM
(120)	06/25-06/25	-----S	8AM-4:30PM
(121)	07/09-07/09	-----S	8AM-4:30PM
(125)	07/26-07/28	--T-R--	6:30-10:30PM
(122)	08/13-08/13	-----S	8AM-4:30PM
(123)	08/16-08/16	--T----	8AM-4:30PM
(126)	08/23-08/25	--T-R--	6:30-10:30PM
Course CPRFA100			Fee \$105

### Basic Life Support for Healthcare Providers Renewal

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

SEC	DATE(S)	DAY(S)	TIME(S)
(86)	05/19-05/19	----R--	6:30-10:30PM
(97)	06/28-06/28	--T----	6:30-10:30PM
(98)	07/23-07/23	-----S	8AM-Noon
(99)	08/27-08/27	-----S	8AM-Noon
Course CPRFA101			Fee \$80



CPR/EARLY CHILDHOOD EDUCATION

Childcare is not provided during any class time. Please make childcare arrangements prior to class. Class starts promptly at the published time. Please arrive 15 minutes before class. If you are more than 15 minutes late for class, you will not be allowed admission to the class.

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

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

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

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

Course ECEHS204      Fee \$30

The following skills checks are held at:  
Northampton Community College  
Fowler Family Southside Center  
511 East Third St., Bethlehem, PA 18015  
570-369-1867 – Fee \$45 each

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

Skills session is open to those who have completed Part I of the BLS Healthcare Provider Online Renewal Course offered at [www.onlineaha.org](http://www.onlineaha.org). Please call 570-369-1867 or email [healthcare@northampton.edu](mailto:healthcare@northampton.edu) to schedule your skills check. Please bring your online certificate copy with you to the skills check.

Heartsaver First Aid Part II Skills Check

Skills session is open to those who have completed Part I of the Heartsaver First Aid Online Course at [www.onlineaha.org](http://www.onlineaha.org). Please call 570-369-1867 or email [healthcare@northampton.edu](mailto:healthcare@northampton.edu) to schedule your skills check. Please bring your online Part I certificate with you to the skills check.

Heartsaver CPR and AED Part II Skills Check

Skills session is open to those who have completed Part I of the Heartsaver CPR and AED Online Course at [www.onlineaha.org](http://www.onlineaha.org). Please call 570-369-1867 or email [healthcare@northampton.edu](mailto:healthcare@northampton.edu) to schedule your skills check. Please bring your online Part I certificate with you to the skills check.

Heartsaver First Aid with CPR and AED Part II Skills Check

Skills session is open to those who have completed Part I of the Heartsaver First Aid, CPR and AED Online Course at [www.onlineaha.org](http://www.onlineaha.org). Please call 570-369-1867 or email [healthcare@northampton.edu](mailto:healthcare@northampton.edu) to schedule your skills check. Please bring your online Part I certificate with you to the skills check.

Heartsaver Pediatric First Aid, CPR, AED Skills Check

Skills session is open to those who have completed Part I of the Heartsaver Pediatric First Aid, CPR and AED Online Course at [www.onlineaha.org](http://www.onlineaha.org). Please call 570-369-1867 or email [healthcare@northampton.edu](mailto:healthcare@northampton.edu) to schedule your skills check. Please bring your online Part I certificate with you to the skills check.

HEALTHCARE CAREERS

Free Nurse Aide Information Session

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

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

Course HINFO100      Fee FREE

Nurse Aide Program (CNA)

The Nurse Aide Program prepares the participant with the skills needed to take the National Nurse Aide Assessment Program Competency Examination (NNAAP) for placement on the Pennsylvania Nurse Aide Registry and begin a successful career as a Nurse Aide in a long term care facility, hospital or other health-care setting. It is an excellent starting point in the health-care field. The Nurse Aide program is an intensive 128 hour course that consists of lecture, skill labs and clinical experiences held in community nursing facilities.

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

Course NAIDE100      Fee \$1,100

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

**Monarch Butterfly Waystation - outside of Kapp Hall**

**ESSA Library- Keystone Hall**

**Active Wind Turbine - to the left of the entrance driveway**

**Dunning Art Gallery- Keystone Hall**

- Summer exhibit: 2nd Annual Pocono Art Collage Opening reception June 23rd 5-7pm Exhibit is open throughout the summer; Monday-Thursdays, 8 AM-9 PM
- Permanent exhibits of Sterling Strauser, Roger Dunning, Peter Heiden





### Dialysis Technician

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

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


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

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

For additional course information, email [healthcare@northampton.edu](mailto:healthcare@northampton.edu) or call 570-369-1867.

**Course Code: HCONE125**  
Courses begin monthly

**Cost: \$1399.00**



### National Registry Emergency Medical Technician-Basic (NREMT-B)

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

**REQUIREMENTS FOR ENTRY**

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

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

Interested participants must register at [www.northampton.edu/EMTInfo](http://www.northampton.edu/EMTInfo) and attend the mandatory orientation session to obtain all required forms and instructions.

### NURSING CONTINUING EDUCATION

#### FREE RN and LPN Reactivation and Review Information Session

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

SEC	DATE(S)	DAY(S)	TIME(S)
(38)	07/26-07/26	--T----	6-7PM

**Course HINFO101** **Fee FREE**

The RN/LPN Reactivation/Review programs are held at our NCC's Fowler Family Southside Center, 511 E. Third St., Bethlehem, PA 18020. For information please attend the information session on July 26th from 6-7 in Kapp Hall 201 or call the Healthcare Education Department at 570-369-1867.

#### Reactivation Program for Registered Nurses

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

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	08/29-12/12	-M-----	6-10PM	SBTH

Skills Labs  
10/01-10/02 U-----S 9AM-5:30PM SBTH  
Clinical Dates: To be announced  
No class 9/5

**Course NURSE100** **Fee \$1,885**

#### RN Practice Review

FREE INFORMATION SESSIONS BEING HELD. SEE COURSE NUMBER HINFO101. Designed for RN nurses to review basic nursing knowledge and incorporate information on more recent technological advancements. The course consists of a skills lab (16 hours) and lecture (60) with an emphasis on nursing process, current nursing practices, nursing trends, ethical/legal issues and pharmacology/drug administration. This class is also an excellent review for new graduates preparing for the NCLEX.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	08/29-12/12	-M-----	6-10PM	SBTH

Skills Labs  
10/01-10/02 U-----S 9AM-5:30PM SBTH  
No class 9/5

**Course NURSE101** **Fee \$950**

#### Reactivation Program for Licensed Practical Nurses

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

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	08/29-12/12	-M-----	6-10PM	SBTH

Skills Labs  
10/01-10/02 U-----S 9AM-5:30PM SBTH  
Clinical Dates: To be announced  
No class 9/5

**Course NURSE102** **Fee \$1,485**



LPN Practice Review

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

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

Course **NURSE103** Fee **\$750**

Introduction to Perioperative Nursing

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

Visit [www.northampton.edu/periop](http://www.northampton.edu/periop) for additional enrollment requirements and required textbooks.

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

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

SEC	DATE(S)	ONLINE
(12)	09/06-12/19	

Course **PERIO100** Fee **\$949.00**

CHILD CARE HEALTH ADVOCATE COURSE

EARL 160 Child Care Health Advocate – (Cr3)

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

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

Computer Training

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

Some other points of interest:

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

COMPUTER FUNDAMENTALS

Fast Track Computer Skills for Employment

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

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

Course **PCBEG103** Fee **\$245**

Get to Know Your Computer

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

SEC	DATE(S)	DAY(S)	TIME(S)
(21)	05/19-06/16	----R--	6:30-9:30PM

Course **PCBEG102** Fee **\$200**

Introduction to Computers for Students over 50

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

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

Course **PCBEG108** Fee **\$99**



MICROSOFT OFFICE APPLICATIONS

New! Introduction to Microsoft Excel 2013

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

SEC	DATE(S)	DAY(S)	TIME(S)
(3)	06/06-06/08	-M-W---	6:30-9:30PM
(4)	08/16-08/18	--T-R--	6:30-9:30PM
Course PCMSE100			Fee \$99

BUSINESS APPLICATIONS

QuickBooks Introduction Seminar

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

SEC	DATE(S)	DAY(S)	TIME(S)
(27)	05/11-05/11	---W---	8:30AM-4:30PM
Course PCBUS100			Fee \$120

QuickBooks Intermediate Seminar

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

SEC	DATE(S)	DAY(S)	TIME(S)
(23)	05/25-05/25	---T---	8:30AM-4:30PM
Course PCBUS200			Fee \$120

INTERNET

Facebook for Business

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

SEC	DATE(S)	DAY(S)	TIME(S)
(27)	07/19-07/19	--T----	6:30-9:30PM
Course PCWEB320			Fee \$79

Search Engine Optimization and Web Analytics

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

SEC	DATE(S)	DAY(S)	TIME(S)
(19)	08/30-08/30	--T----	6:30-9:30PM
Course PCWEB305			Fee \$79

Social Media For Your Business

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

SEC	DATE(S)	DAY(S)	TIME(S)
(18)	05/17-05/17	--T----	6:30-9:30PM
(19)	08/23-08/23	--T----	6:30-9:30PM
Course PCWEB300			Fee \$79

Corporate and Public Safety

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



OSHA 10-Hour General Industry Outreach Program

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

SEC	DATE(S)	DAY(S)	TIME(S)
(24)	06/03-06/10	-----F-	1-5:15PM
	06/17-06/17	-----F-	1-3:30PM
Course SAF118			Fee \$150

OSHA 10-Hour Construction Outreach Training Program

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

SEC	DATE(S)	DAY(S)	TIME(S)
(20)	06/03-06/10	-----F-	8AM-12:15PM
	06/17-06/17	-----F-	8-10:30AM
Course SAF125			Fee \$150



### Fire Safety Basics for Childcare

This course will provide information and techniques that will enable the participant to identify and remediate childcare workplace fire hazards. Emphasis is placed on preventive actions with additional information that will guide appropriate actions in the event of fire. Discussion of fire behavior along with review of the site emergency action plan will reinforce evacuation actions and the need for two egress pathways. Additional discussion and demonstration includes smoke detector awareness and maintenance along with information pertaining to fire extinguishers and the technique required for their appropriate and effective use. The overall focus of this course is placed on beneficial safety practices and positive outcomes for all actions taken.

SEC	DATE(S)	DAY(S)	TIME(S)
(21)	06/01	---W---	6:30-8:30PM
<b>Course CHILD117</b>			<b>Fee \$35</b>

## Driver Training Program

ATTENTION: Active Military and Veterans  
Grants available to cover all training costs!

### Class A Truck Driving Program

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

DAY CLASSES	EVENING CLASSES
START END	START END
05/09/16 06/17/16	05/31/16 07/22/16
06/16/16 07/15/16	07/25/16 09/16/16
07/05/16 08/12/16	09/19/16 11/10/16
08/01/16 09/09/16	
08/29/16 10/07/16	
09/26/16 11/04/16	

**Program CDLA**  
**Fee \$4200 plus CDL permit, HazMat Security Threat Assessment, TWIC**

### Class A Refresher Course

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

DAY CLASSES	EVENING CLASSES
START END	START END
05/23/16 06/17/16	06/17/16 07/22/16
06/20/16 07/15/16	08/12/16 09/16/16
07/18/16 08/12/16	10/07/16 11/10/16
08/15/16 09/09/16	
09/12/16 10/07/16	

**Course TRCKA160**  
**Fee \$3330 plus CDL permit, HazMat Security Threat Assessment, TWIC**

### Class B Truck Driving Program

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

**Program CDLB**  
**Fee \$2890 plus CDL permit, HazMat Security Threat Assessment, TWIC**  
Recreational Vehicle Driver Education

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

START
05/20/16
06/17/16
07/15/16
08/12/15
09/09/16

**Course TRCRV100** **Fee \$240**

## Adult Literacy

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

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

For information on ABE, GED, or ESL classes in Monroe, call (570) 369-1883.

For information on ABE, GED, or ESL classes in Northampton, call (610) 332-8650.

For information on ABE or GED classes in Pike and Wayne, call (570) 251-9335.

### VOLUNTEER TUTOR OPPORTUNITIES

Impact our community by becoming a volunteer tutor who works with ABE/GED or ESL students. Our volunteers help adult learners to reach their goals by assisting instructors in the classroom or by leading small groups of students needing special support. Prior tutoring or teaching experience is helpful, but not required for all opportunities. For information on volunteer tutoring, please call (570) 369-1883.

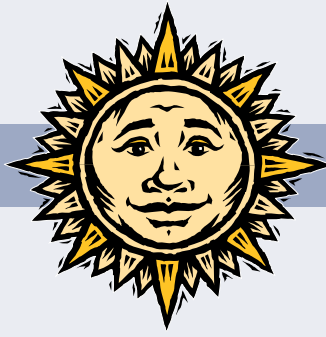


REGISTER ONLINE NOW!

Visit [northampton.edu/lifelearn](http://northampton.edu/lifelearn) to get started.  
See page 16 for instructions.

For the most up-to-date course offerings, schedules, and room assignments, go to [northampton.edu/lifelearn](http://northampton.edu/lifelearn)





# Horizons for Youth Summer Fun 2016

JUNE 13 - AUGUST 19

For students entering Grades K-9.

Flexible hours: Monday-Friday, Full day or part time options (7AM-6PM)

*There is still time to register!*



***Generate STEAM This Summer!***

(Science, Technology, Engineering, Art, and Math)

Look for our NEW NCC Monroe Teen Camps,  
see page 24.

Register online 24/7 at [northampton.edu/lifelearn](http://northampton.edu/lifelearn)



Enhance your personal  
or professional life at an  
affordable college that's  
close to home.

Register soon: some  
courses fill up quickly!



**Northampton**  
Community College  
**Monroe Campus**

2411 Rt 715  
Tannersville, PA 18372

Non-Profit Org.  
US Postage  
**PAID**  
Permit #556  
Lehigh Valley, PA

\*\*\*\* ECR WSS \*\*  
Postal Customer



**[northampton.edu/monroe](http://northampton.edu/monroe)**