Classes begin in September.

Work and learn remotely — HCC can help!
Medical Interpretation, Line Cook, Nursing Assistant, Pharmacy Technician, VESi, MindEdge and more inside!

REGISTER NOW @ HCC.EDU/BCE
Now serving...

The HCC MGM Culinary Arts Institute
All levels of culinary and hospitality education and training, all in one location

Associate Degrees and Credit Certificate Programs

Contact Admissions at 413.552.2321 or admissions@hcc.edu

Professional Development Certificates

Line Cook Training
ServSafe
TiPS

Please contact Community Services at communityservices@hcc.edu

Personal Enrichment

Gourmet Cooking and Baking Classes

Please contact Community Services at communityservices@hcc.edu
Holyoke Campus Map / Parking

Parking: All credit and non-credit students are required to register their vehicles with the Campus Police Department. Parking stickers are included with your course(s) purchase and do not expire. A valid vehicle registration and student identification must be provided.

Course Registration Information
Community Education courses fill fast. We suggest you register at least two weeks before class start date, or by registration deadline if noted. If space is still available in a class, HCC can accept registration for most classes up to the business day before a class starts. A $20 fee will be charged for returned checks. All returned checks not made good will be referred to a collection agent.

Class Schedules
Classes are subject to change. Please check the website (www.hcc.edu/bce) for the latest updates, and be sure to check with the instructor on the first day of class. Classes are not held on state and national holidays, and individual instructors may make other adjustments.

FEES
Fees for materials are now included in the tuition price unless specifically noted.

REFUND POLICY FOR NON-CREDIT COURSES
Courses (with six or more meetings)
1. By the Friday before the first class meeting, 100% of all tuition, less $30.
2. After the Friday before the first class meeting but before the third class meeting 50% of the course cost.
3. No refund will be granted after the start of the third class meeting.
4. Courses (with five or fewer meetings)
   1. Refunds are available only if the student withdraws by the Friday before the first class meeting, less 25% of course cost, but not to exceed $25.
   2. Youth Programs: By the Friday before the first class meeting, 100% of tuition. No refunds will be granted after the start of the program.

Classes may be delivered as live in-person or live remote sessions, or blended.

Questions about courses in this bulletin? Contact Business and Community Education: 413.552.2500

Holyoke Campus Map / Parking

Main Campus
Kittredge Center for Business and Workforce Development
303 Homestead Avenue
Holyoke, MA 01040
413.552.2500
www.hcc.edu

Additional Locations
E2E: Quaboag Region Workforce and Training Center
79 Main St. Ware, MA 01082
Kerrit Dunkelberg, kdunkelberg@hcc.edu, 413.552.2506

HCC MGM Culinary Arts Institute
164 Race Street
Holyoke, MA 01040
413.552.2838
hcc.edu/culinary

Ludlow Area Adult Learning Center (LAALC)
Pesha Black
413.552.2999 (Ludlow)
413.755.3765 (Springfield)
www.hcc.edu/esol //
http://www.hcc.edu/job-ready

Picknally Adult and Family Education Center (PAFEC)
206 Maple St.,
Holyoke, MA 01040
413.552.2990

Course Cancellation
Low enrollments can necessitate course cancellations. HCC will attempt to notify students whose class has been cancelled and help them choose another course or obtain a refund. Completing your course registrations as early as possible helps the college avoid cancelling classes. If the college cancels a course, 100 percent of all course costs are refunded.

Benefits, Tuition Waivers, and Third Party Billing
State Employee Tuition Waivers
Present waivers at the time of registration. Waivers are not accepted by telephone, Fax, or mail. For non-credit courses, full-time state employees, their spouses and dependent children up to age 25 are eligible for tuition remission of 50 percent of tuition only for any non-credit course(s) or program(s). Tuition waivers will be honored so long as the minimum number of full-tuition-paying students per class has been met.

Third Party Billing (Company-Agency Payments)
Please submit, by mail or in person, an enrollment form for each student along with an original purchase order or letter on company-agency letterhead including the student name(s) and the amount to be paid.

To sign up for classes: www.hcc.edu/bce

Register online: www.hcc.edu/bce
WANTED: **engaging faculty** for courses

If you’re interested in teaching and adding to the quality of our students’ lives, send your resume with your course proposal to:

**Contact:** Community Services
Holyoke Community College, Kittredge Center 221, 303 Homestead Ave., Holyoke, MA 01040
Or email: communityservices@hcc.edu

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**CERTIFICATE & TRAINING PROGRAMS**

@ HOLYOKE COMMUNITY COLLEGE

**MANAGEMENT**
- American Management Association University Certificate
- Project Management Certificate
- Nonprofit Management Certificate

**LEADERSHIP SERIES**

**JOB ORIENTED**
- Call Center (Advanced) and Customer Service Training
- Manufacturing Production Technician Training

**CAREER FOCUSED**
- Educators (Pre-School, K-12, PDP Certification Courses)
- Event Planning Certificate
- Interior Design Certificate Program
- Real Estate Principles and Practices

**HEALTHCARE**
- CNA (Certified Nursing Assistant) Program *
- EMT-B (Emergency Medical Technician Basic Course)
- Pharmacy Technician *
- ICD 9 and 10 Training

**HOSPITALITY**
- Hospitality and Culinary Program *
- ServSafe Certificate Program — TIPS Training

**COMPUTERS**
- CompTIA A+, Network+, and Security+
- Cisco CCNA Training Programs: Modules I, II, III, and IV (Scholarships Available)
- Microsoft Office Certifications

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**SAFETY**
- Hoisting License Renewal Training
- OSHA-10 Certification
- OSHA-30 Certification

**For more information, please call 413.552.2500 or visit us online at hcc.edu/bce.**

* = Funding available for unemployed and low-income workers through the Department of Labor and Workforce Development and the Department of Transitional Assistance
Classes may be delivered as live in-person or live remote sessions, or blended.

CORPORATE AND PROFESSIONAL EDUCATION

HCC offers a variety of classroom and online courses to help people develop skills to start a new career or enhance existing career skills. Earn a certificate, update industry credentials or start on a path toward a degree.

Cannabis Education Center

Cannabis Core Curriculum
CANA 001 (2 sessions)

CRN 36189 SEC 51 Oct 14-15 SunSat 9:00 a.m.-4:00 p.m.
CRN 36241 SEC 52 Dec 23 SunSat 9:00 a.m.-4:00 p.m.
CRN 36242 SEC 53 Feb 4 SunSat 9:00 a.m.-4:00 p.m.
CRN 36243 SEC 54 April 6-7 SunSat 9:00 a.m.-4:00 p.m.

The Cannabis Core program is a 12-hour educational program that provides an overview of the cannabis industry in MA and is for people looking for general knowledge as they consider a cannabis career. During four, three-hour sessions, students will interact with cannabis experts and guest speakers in reviews of the plant, various cannabis products, the endocannabinoid system, laws and prohibition, growing and plant care, labeling, packaging, testing, employment considerations, and more. This is a foundational course and is a prerequisite for the career track courses. The class will be conducted over Zoom.

$599

Career

Getting Paid to Talk: An Introduction to Voice Over
CRER 003 (1 session)

CRN 36323 SEC 51 Oct 12 Th 6:30 p.m.-8:00 p.m.

If you’ve ever wondered how to begin in voice over part time, full time, or for supplemental or retirement income, this workshop is a great, upbeat, and most importantly, realistic first step. Our easy-to-access remote learning system will take you behind the scenes at Voice Coaches main studios, where we regularly produce voice over content for clients including Netflix, Discovery, HGTV, Disney, Lifetime, Nickelodeon, and many more. From audio books, training material, animation, and commercials to socially relevant content, television, and much, much more: today’s voice over field has become a great way to leverage your individual voice qualities and communication skill in a whole new way. The class will be presented via Zoom.

$45

Intro to Bookkeeping
CRER 087 (6 sessions)

CRN 36427 SEC 51 Oct 15-Nov 20 M 6:00 p.m.-9:00 p.m.

Transitioning into bookkeeping because of a career change or new responsibilities at work? A combination of hands-on introduction and discussions will give you the basic tools to succeed as a bookkeeper. Topics include responsibilities/liabilities of a bookkeeper, best business practices, internal control practices, typical financial reports, obligations to the IRS, closing fiscal year books and data security.

Instructor Michele Cabral.

$274

1b. TIPS
CWD 451 (1 session)

CRN 36518 SEC 64 TBD MT 5:30 p.m.-8:30 p.m.

Training and Intervention Procedures for Servers of alcohol. Earn an essential certificate for servers of alcoholic beverages. Improves service, reduces insurance costs.

$49

CISCO I: Introduction to Networks
CWD 814 (17 sessions)

CRN 35092 SEC 64 TBA

Our CISCO certified instructor will work with you to develop your knowledge & skill as well as to prepare you to become a Cisco certified network administrator. Introduction to Networks is the first course in a series of networking prep courses designed to help you pass your certification exam.

REGISTER ONLINE: WWW.HCC.EDU/BCE

Preparation for the Real Estate Salesperson’s Licensing Exam CWD 829 (11 sessions)
CRN 35093 SEC 64 TBA MWTh 6:00 p.m.-9:30 p.m.
This 40 hour instructional & prep course will help you gain the knowledge you need to successfully pass the licensing exam and start your career in real estate sales. We will review topics including: Property rights & ownership, ownership types: condominiums, cooperatives, time shares, land use - subdivision, contracts & deeds, financing & mortgages, brokerage, appraisal, Fair Housing Laws and consumer protection issues, Massachusetts License Law. Participants must attend all classes in order to meet 40 hours of training required by the state of MA. Books and other materials are purchased separately either in the HCC bookstore or online. We are using the MA Real Estate Principles & Practices book, edition 7.0. $399

OSHA 10 Construction Safety CWD 863 (3 sessions)
CRN 35134 SEC 64 TBA MWTh 9:00 a.m.-12:30 p.m.
This course introduces students to OSHA and the required topics for OSHA construction safety certification. This course is for construction workers, foremen, job supervisors and anyone involved in the construction industry. Successful completers will receive an OSHA construction safety and health 10-hour course completion card from the Department of Labor. $200

Online Certificate in Nonprofit Management (with Simulation) CERT 014
Online
CFRE (Certified Fundraising Executives) Credits: 36 CEUs: 6 Access Time to Complete: 1 Year
An engaging and highly effective alternative to expensive credit programs, this online certificate program will introduce you to key current management issues for nonprofit organizations. Fundraising, board and volunteer development, budgeting, reading financial statements, leadership, marketing, grant writing, social media, and setting strategic direction are all addressed. Video commentary on these crucial topics will provide insight into how nonprofit professionals apply key concepts in their own organizations. Course also includes a capstone simulation that puts you in the role of Executive Director of the troubled Courtney Museum, dealing with a series of personnel, marketing, financial, and board/community relations issues. Individual courses include:
• Strategy for Nonprofit Organizations
• Leadership in a Nonprofit Organization
• Principles of Marketing for Nonprofit Organizations
• Nonprofit Board and Volunteer Development
• Social Media for Nonprofits
• Budgeting in a Nonprofit Organization
• How to Read a Nonprofit Financial Statement
• Fundraising
• Fundraising for Nonprofit Organizations
• Capital Campaigns
• Grant Writing for Nonprofits
To see complete course descriptions and register, go to: https://www.mindedge.com/pd-ce-catalog/
$879 (entire certificate program)

Online Certificate in Business Communications CERT 015
Drive
Because corporate higher-ups and stakeholders can’t support your ideas, or recognize you for them, without first understanding what they are, communicating clearly and concisely in written and oral formats is critical to your professional success. This certificate offers instruction on crafting many of the most common business communication formats. Program includes the following courses:
• Communicating Collaboratively
• Effective Business Writing
• Effective Emails, Memos, and Letters
• Effective Presentations
• Effective Public Speaking
For more information and to register, go to https://www.mindedge.com/pd-ce-catalog/
$299

Online Certificate in Innovation & Critical Thinking CERT 016
Drive
Because organizations must innovate to stay alive in today’s highly competitive marketplace, organizations need employees who can channel their creativity and innovation toward organizational challenges and goals. This certificate program help you become re-acquainted with your own stores of creativity and innovation. Courses include:
• Creativity in Teams and Organizations
• Innovation in Teams and Organizations
• Introduction to Critical Thinking
• Personal Creativity
For more information and to register, go to https://www.mindedge.com/pd-ce-catalog/
$249
Medical Interpreter
CERT 017 (60 sessions)
CRN 36228 SEC 51 Oct 3-Dec 12 TTh 6:00 p.m.-9:00 p.m.

Medical interpreters are in great demand both in person and remotely by video or phone. Interpreters can elect to work for a hospital, school, or state agency, or as contractors with many agencies throughout the country. They can also elect to work remotely from home where they can work independently and make their own hours. Open to all languages, this 60-hour program provides working knowledge of medical interpreting, including standards of practice, ethics, HIPAA regulations, cultural competency, and medical terminology/vocabulary. The course provides intense practice via oral role plays on a variety of medical topics. The student will also be introduced to VRI (Video Remote Interpreting) and OPI (Over the Phone Interpreting). Offered in collaboration with TransFluenci EDU, this course is designed for those preparing for entry-level careers as medical interpreters as well as for working interpreters preparing for the National Board Certificate exam. Students must be fully bilingual and must be fluent in English and one other language. This program meets the National Board for Medical Interpreter Certification training requirement and prepares you to pass the national certification exam. Upon successful completion of the course, students will receive a certificate of completion from the college and may elect to apply for national certification. Certification fees are not included.

Students must possess a high school diploma or equivalent. Because a language assessment is required, students must register at least two weeks in advance. No class November 24.

$1,079

Online Certificate in Data Analytics
CERT 020
Online

This certificate in data analytics provides an overview of topics in statistics and their applications in a variety of fields. This certificate will present the basics of quantitative analysis and its increasing use in today’s professional landscape. Learners are exposed to quantitative decision-making tools and techniques, which tie into real-world case studies. Each course in this certificate utilizes games, videos, interactive exercises, quizzes, real-world case studies, and other engaging content to ensure rapid mastery of the content and direct application. Courses to prepare you for the PMP Exam are available as well. For more information or to register, go to https://www.mindedge.com/pd-ce-catalog/

$399

Online Certificate in Project Management
CERT 021
Online

Create your own program based on your personal professional needs from a variety of long course, short course, Certificate and Simulation options. All are aligned with the PMBOK® Guide and include interactive exercises, videos, real-world examples and case studies to help you apply newly learned concepts. Courses to prepare you for the PMP Exam are available as well. For more information or to register, go to https://www.mindedge.com/pd-ce-catalog/

$999
Arts

Beginning Watercolor Painting
ARTS 008 (7 sessions)
CRN 35952 SEC51  Sept 11 - Oct. 30  M  6:15pm - 21:15 pm
Watercolor with no fear. Embracing the chaos is important when learning watercolor. We will start with very loose paintings and then expand into watercolor sketches. By the end of the session, we will tighten your sketches into finished piece. We will touch on landscapes, still lifes, human figures. All levels welcome but it will be geared to beginners. Materials are NOT Included in the tuition fee. The list of materials will be send to students after registering to the class. Instructor: Melissa Pandina.
No class on October 9
$189

Beginning Digital Photography
ARTS 010 (4 sessions)
CRN 35046 SEC 51 Sep 14-Oct 5 Th 6:15 p.m.-8:45 p.m.
Whether you’re a complete beginner who wants to learn how to use your new camera, or an experienced photographer making the switch to digital media, this short course will quickly make you an expert in this amazing new technology. The course covers camera operation, tips for taking the best pictures, how to email, share, post, and organize your photos, and how to make prints, posters, professional albums, greeting cards, calendars, and movies. You’ll also learn digital fundamentals and how to use and apply Photoshop editing techniques. The class will be conducted on campus. Instructor: Dino Diaz
$179

Color Photography
ARTS 011 (4 sessions)
CRN 35047 SEC 51 Oct 26-Nov 16 Th 6:15 p.m.-8:45 p.m.
Refine your color picture-making skills. Work ‘in synch’ with your digital camera giving your work the “WOW” factor. We’ll cover framing, composition, light and shadow, and working with color. We’ll explore your specific interests: family portraits, pet photos, action shots, close-up nature photos and more. Course is structured around student needs and includes instructor/group critiques. The class will be conducted on campus. Instructor: Dino Diaz
$179

To sign up online or for complete course descriptions:
www.hcc.edu/bce
**Beginning Drawing**  
**ARTS 019 (7 sessions)**

CRN 35951  SEC 51  Sep 5-Oct 17  T  6:15 p.m.-9:15 p.m.

Can you draw a stick figure? With practice and instruction we can easily grow that foundation into drawing realistically. Starting with a basic foundation of primitive drawing, we will create the stepping stones to drawing realistically, and we will have fun doing it. In this class we will explore shapes and shadow, negative space, rudimentary perspective, line quality and composition. All levels welcome but will be geared to beginners. Materials between $25-$50 NOT included. Instructor: Melissa Pandina. $189

**Intermediate Watercolor Painting**  
**ARTS 052 (7 sessions)**

CRN 36321  SEC 51  Nov 8-Dec 20  W  6:15 p.m.-9:15 p.m.

Continue your watercolor journey. In this class we will be expanding our technique repertoire. We will also be exploring more complex subject matter like fire, water and reflections. This is a great class to get you out of your comfort zone and bring your skills to the next level while having fun. All skill levels welcome. Instructor Melissa Pandina. (materials $25-$100) $189

**Introduction to Figure Drawing**  
**ARTS 068 (7 sessions)**

CRN 36425  SEC 51  Oct 24-Dec 5  T  6:15 p.m.-9:15 p.m.

Ever want to draw people? Do you improve the people you are drawing? This class will be learning multiple strategies to drawing realistic figures. We will be learning gesture drawings, using blocking and learning the anatomy of the body. We will also be working on drawing faces, ears, hands and feet. Improve your figurative drawings all in a fun environment. Materials between $25-$50 not included in tuition fee. Students will receive a list of materials after registering to the class. Instructor Melissa Pandina. $189

**Expression**

**Piano for Pleasure: Private Lessons for Adults**  
**EXPR 009 (8 sessions)**

CRN 35248  SEC 51  Sep 11-Nov 6  M  3:30 p.m.-6:00 p.m.

It’s never too late to learn to play the piano! Learn key names, body/hand position, scales, chords, rhythmic values and note reading in a relaxed environment. Uncover a variety of musical styles, including 12 bar blues. Must have access to a piano or keyboard for practice of weekly assignment. “Play Piano Now” (#17193) published by Alfred, is available at music stores or on-line and needed for the first lesson. Upon registration, the instructor will contact you regarding a time slot. The class will be conducted over Zoom. Instructor: Marie Meder. No class October 9 $164

**How to Write & Publish a Book**  
**EXPR 059 (1 session)**

CRN 36421  SEC 51  Sep 13  W  6:00 p.m.-9:00 p.m.

Learn some of the key underlying steps required to successfully Write, Publish and Market a book. Instructor Haven Williams. $75

**Achieving Success: Mastering the Skills to Become a Model of Excellence**  
**EXPR 061 (1 session)**

CRN 36422  SEC 51  Oct 12  Th  7:00 p.m.-9:00 p.m.

This course is designed to help you develop good character and integrity by becoming a model of excellence in various aspects of your life. The course will focus on six key areas: motivation,

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**ACT WorkKeys Exams**  
Proficiency Certificate for Teaching Assistants (PCTA)
National Career Readiness Certificate (NCRC)
Go to hcc.edu/testing to schedule your test appointment.

**CASTLE Worldwide**
Go to www.castleworldwide.com to register

**Crane Institute of America (CIC)**
Go to craneinstitute.com

**HCC High Stakes Testing Center**
p: 413.552.2112  
f: 413.552.2745 testing@hcc.edu

**GED**
Go to ged.com

**Get-College-Credit Exams**
CLEP, DSST
Go to hcc.edu/testing to schedule your test appointment.

**GRE and TOEFL**
CLEP, DSST
Go to www.ets.org for registration information

**HiSET Testing (Formerly GED)**
Contact 413.522.2292 or hiset.ets.org to register

**Kryterion**
Go to www.kryteriononline.com to register

**Law School Admissions Council**
LSAC and MPRE
Go to www.lsac.org for registration information.

**Pearson VUW**
Contact the testing center to register or go to www.pearsonvuew.com.

**PSI/COMIRA**
catsdoor04.com/cbt/online/login.jsp

**ServSafe Exams**
Go to servsafe.com to purchase your exam.
Go to hcc.edu/testing to schedule your test appointment.

**Distance Learning Proctored Exams**
Contact us to make an appointment to have your distance learning exams professionally proctored. Provide our contact information to your institution and your exam will be forwarded to us.

Classes may be delivered as live in-person or live remote sessions, or blended. 

REGISTER ONLINE: WWW.HCC.EDU/BCE

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Online PROFESSIONAL DEVELOPMENT for K-12 Educators

Designed by renowned educators - VESI online, interactive courses are convenient, superior quality courses packed with practical applications for the classroom. Earn Massachusetts PDPs in these accredited, self-paced and user-friendly programs. You’ll have telephone access with instructors during "office hours" and email access with a guaranteed 24-hour response time. Once HCC receives your registration, we will communicate your registration to VESi. Courses are offered in both undergraduate (UPDL) and graduate (GPDL) professional development levels.

For detailed course descriptions or to sign up online, go to hcc.edu/bce

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Undergraduate PDPs: 30 Fee: $235
Graduate PDPs: 40 Fee: $295
Undergraduate PDPs: 45 Fee: $265
Graduate PDPs: 55 Fee: $314

For information: Call Community Education at 413.552.2320, go to virtualeduc.com/holyoke, or go to hcc.edu/bce.
Food

Introduction to Bartending
FOOD 102 (7 sessions)
CRN 36448 SEC 51  Sep 19 - Oct 31  T  8:00 p.m.-8:00 p.m.
CRN 36449 SEC 52  Sep 19 - Oct 31  W  8:00 p.m.-8:00 p.m.
CRN 36450 SEC 53  Sep 19 - Oct 31  Th  8:00 p.m.-8:00 p.m.
CRN 36451 SEC 54  Sep 19 - Oct 31  Fri  8:00 p.m.-8:00 p.m.
CRN 36452 SEC 55  Sep 19 - Oct 31  Sat  8:00 p.m.-8:00 p.m.

Get ready for the ultimate cocktail adventure at Intro to Bartending! Our emphasis on professionalism and responsible alcohol service will ensure you’re equipped with the knowledge to create a safe and enjoyable environment for all. Join us to lower the odds of alcohol related incidents, offering phenomenal customer service and satisfaction, and being a driving force for community safety. Embrace this opportunity to enhance your career while fostering a secure and thriving work environment. Let’s shake things up and add a splash of fun to your skills! Students are responsible to purchase recipe book and bartending kit before class starts. The total cost of material is about $40 not included in the tuition. Instructor Piaget Smith. The program is conducted in person at 164 Race Street, Holyoke, MA 01040.

$60

Vegan Cooking: Wait, that’s Plant Based
FOOD 090 (1 session)
CRN 36443 SEC 51  Sep 13  W  6:00 p.m.-9:00 p.m.
CRN 36444 SEC 52  Sep 20  W  6:00 p.m.-9:00 p.m.

Host a brunch that everyone can enjoy! Here we will introduce you to breakfast foods that are completely plant-based but definitely exciting. Learn tips and tricks to heightening flavors. Learn how to cook a fluffy tofu scramble with turmeric... and make it delicious. We will rediscover other breakfast favorites such as savory home fries, the side of fruit that gets left behind and make an Avocado Toast that is better than theirs. One can start off their day from the roots up with this quick to make balanced meal. Instructor Alex Torres.

$269

Nutrition For Diabetes: What is Carbohydrate
FOOD 092 (1 session)
CRN 36428 SEC 51  Sep 6  W  6:00 p.m.-9:00 p.m.
CRN 36429 SEC 52  Sep 21  Th  6:00 p.m.-9:00 p.m.
CRN 36430 SEC 53  Oct 4  W  6:00 p.m.-9:00 p.m.
CRN 36431 SEC 54  Oct 18  W  6:00 p.m.-9:00 p.m.
CRN 36432 SEC 55  Oct 24  T  6:00 p.m.-9:00 p.m.
CRN 36433 SEC 56  Nov 2  Th  6:00 p.m.-9:00 p.m.

Balancing carbohydrates are key to managing diabetes. Come learn what a “carb” is, where it is found in food, its role in the body and most importantly, how to incorporate it into your daily meal plan. Carbohydrates are not off limits with diabetes and do not have to be boring. Desserts can be tricky but not only can they fit into
everyone’s meal plan but they can be tasty and guilt free too! RECIPES: Desserts for Diabetic Chocolate Date Spread Oatmeal Cookies Orange Chamomile Blondies Homemade Popcorn 4 Ways! Caramelized Spiced Pears What to Expect from Class: One-hour education session and Q&A with instructor and registered dietitian, Marissa Chiapperino Two-hour hands-on cooking activity in which you will prepare and take home 4-5 recipes that align with the educational topic discussed this session Please bring to class: Close-toed shoes, preferably non-slip (sneakers will work just fine) 4-5 meal containers to take food home Pen and paper Instructor Marissa Chiapperino $84

Deliciously Light Holiday Side Dishes FOOD 095 (1 session) CRN 36434 SEC 51 Nov 8 W 6:00 p.m.-9:00 p.m. CRN 36435 SEC 52 Dec 5 T 6:00 p.m.-9:00 p.m. No matter what you celebrate, the holidays can be a tough time to maintain personal health goals. Join this class to learn tactics for making it through the holidays smoothly without having to sacrifice health or taste. The recipes featured will be suited for those with common conditions like diabetes and heart disease but can also help to amp of color and nutrition at any family meal. You will walk away with five MORE new recipe ideas for the holiday season. RECIPES: Baby Yellow Potatoes with a Lemon Herb Citronette Cauliflower Soup with Fresh Chives Wild Rice Salad Recipe Maple Cranberry Brussels Sprouts Garlic Thyme Roasted Carrots What to Expect from Class: One-hour education session and Q&A with instructor and registered dietitian, Marissa Chiapperino Two-hour hands-on cooking activity in which you will prepare and take home 4-5 recipes that align with the educational topic discussed this session Please bring to class: Close-toed shoes, preferably non-slip (sneakers will work just fine) 4-5 meal containers to take food home Pen and paper

Cooking with Chef Nadim FOOD 094 (1 session) -

CRN 36465 SEC 51 Sept 28 Th 6:00 p.m.-9:00 p.m.

Learn the tricks of the trade to become a kitchen wizard in a cooking class taught by Nadim Kashouh, Chef and Owner of Nadim’s Downtown Mediterranean Grill. Enjoy an evening of hands-on instruction, beer & wine, and of course decadent homemade food. Today’s Menu: Hummus, roll-up, Mediterranean salad, simmered lamb with Hashwee rice, and rice pudding for dessert. Select wine will accompany the meal. $189

Suppli and Demand: Roman Street Food FOOD 097 (1 session)

CRN 36469 SEC 51 Oct 16 M 6:00 p.m.-8:00 p.m.

Hailing from Rome, Suppli are Sicilian Arancini’s northern cousins. In this class we’ll learn how to make the perfect Suppli rice, along with multiple traditional fillings. Often underrepresented, Lazio is home to some fabulous wines, perfectly paired alongside other regional bites. Instructor Hannah Morrow. $80

1st Things First: Primi e Tartufi (Northern Italian Filled Pasta + Truffles & Bubbles) FOOD 098 (1 session)

CRN 36450 SEC 51 Oct 26 T 6:00 p.m.-8:00 p.m.

Italian white truffle season descends upon us in the fall, where we can bring the taste of Alba right directly into our Massachusetts kitchen. Paired with regional Piemontese stuffed pasta you’ll be transported to the northern hills of Italy. Instructor Hannah Morrow. $95

Season to Taste: Olio Nuovo (New vs Old-Harvest Olive Oil Tasting + Assessment) FOOD 099 (1 session)

CRN 36451 SEC 51 Nov 6 M 6:00 p.m.-8:00 p.m.

Taste, analyze and compare 2023 new harvest olive oil with that of last year. We’ll discuss flavor, mouthfeel, regionality and terroir while enjoying traditional olive oil accompaniments and snacks. After we become experts, we’ll send an olive oil sampler home with you! Instructor Hannah Morrow. $80

France and Switzerland: Friends or Foes (French & Swiss Cheeses) FOOD 100 (1 session)

CRN 36452 SEC 51 Nov 29 W 6:00 p.m.-7:30 p.m.

Think you can tell the difference between a French and Swiss Raclette? How about Comte vs Gruyere? Test your skills in a head-to-head tasting between two of Europe’s finest cheese-producing countries. 4 rounds, head to head. Who will be the winner? You’ll decide. (Cheeses + condiments will be provided). Instructor Hannah Morrow. $70

Quesos y Copas: Spanish Cheese and Vermouth FOOD 096 (1 session)

CRN 36468 SEC 54 Dec 14 Th 6:00 p.m.-9:00 p.m.

Northern Spain’s region of Catalonía has a thriving culinary scene. Catalan pre-dinner snack customs are celebrated by many through the tradition of pintxos, often consisting of bread topped with local delicacies. Regional cheeses also highlight unique Catalanien terroir. In this class we’ll explore pairings and accompaniments while discussing flavors and Catalan customs. $70
Get on Board: Holiday Charcuterie Boards
FOOD 101 (1 session)
CRN 36453 SEC 51 Nov 14 T 6:00 p.m.-8:00 p.m.

It’s the holidays and you’re hosting friends and family—no worries! It’s easier than you think to create a festive, imaginative cheese, meat and accompaniment selection. We’ll discuss some simple tips to create an impressive, cost-effective charcuterie board that’s guaranteed to wow your guests. Hosting multiple parties over the holidays? Learn how to reinvent your charcuterie board, utilizing condiments multiple times and sprucing up your spread with seasonal produce and foliage! Instructor Hannah Morrow $80

Health and Fitness

Nia Dance
HLTH 069 (6 sessions)
CRN 36418 SEC 51 Sep 6-Dec 13 W 5:45 p.m.-6:45 p.m.

Enjoy a barefooted cardio-dance workout, energizing and conditioning the whole body! Dancing and moving to soul stirring music, Nia blends the precision and strength of the martial arts, the creative joy of the dance arts and the relaxing and restorative energy of the healing arts. While personalizing your intensity levels and through the mind body integrative action of Nia, you will find increased cardiovascular fitness, enhanced balance and flexibility as well as reducing stress and toning the body. Exercise will never be the same again! Come experience this joyful, fun, and exhilarating movement we call Nia! All levels of fitness are welcome. (Optional to bring a yoga mat for floor work at the end of class) $99

Home and Garden

Residential Interior Design 1
HOME 002 (7 sessions)
CRN 36223 SEC 51 Sep 6-Oct 18 W 6:00 p.m.-8:00 p.m.

Learn the methods professionals use to design and decorate residential environments and how they make it special. Beginning with design theory, follow the steps of designing a room from beginning to end, complete with field trips to illustrate ideas. Topics include: color, style, materials, wall and floor coverings, window treatments accessories, lighting, and furnishings trends. You’ll plan and execute residential interior design projects with confidence. Instructor: JoAnn Duza-Athas. $179

HOME 003 (7 sessions) - Residential Interior Design 2
CRN 36224 SEC 51 Oct 25-Dec 6 W 6:00 p.m.-8:00 p.m.

Learn to create and build an entire design board complete with colors, samples, and accessories. Integrate a room’s separate elements into one cohesive style. Learn color wheel basics along with color and spatial relationships, and how these relationships can be used to create a variety of different environments. Instructor: JoAnn Duza-Athas No class November 24. $179

Classes may be delivered as live in-person or live remote sessions, or blended.
Languages

Basic Conversational French 1
LANG 005 (7 sessions)
CRN 35706 SEC 51 Sep 19-Oct 31 T 6:00 p.m.-8:00 p.m.
Introduction to the French culture via fun conversations. The goal of the class is to cover different topics such as introducing yourself, talking about your family, making arrangement for a trip... The first building blocks needed for achieving proficiency in the French language will be emphasized. We'll also review culture, customs and French influence around the world. Gain more confidence in conversing in French. Instructor Ingrid Vega. $179

Conversational French 2
LANG 006 (7 sessions)
CRN 35707 SEC 51 Nov 7-Dec 19 T 6:00 p.m.-8:00 p.m.
Introduction to the French culture via fun conversations. The goal of the class is to emphasize the ability of each student to discuss topics such as holidays, services and travel using everyday expressions. The class will prepare you with the basic foundation for a safe and fun "sejour" in France or other francophone countries. At the end of the course, you will have a better understanding of the French culture and will be more confident in conversing in French. Suggested prerequisite: a basic knowledge in French grammar. Instructor Ingrid Vega. No class November 24. $179

Conversational Polish 1
LANG 007 (7 sessions)
CRN 36133 SEC 51 Sep 21-Nov 2 T 6:00 p.m.-8:00 p.m.
An introduction covering the first building blocks needed for achieving proficiency in speaking and understanding Polish including a review of Polish culture, customs, history, and Polish influences throughout the world. You'll finish the workshop having had some degree of success in conversing in Polish. Instructor: Karolina Kopczynski. The class conducted on campus. $179

Basic Conversational Spanish 1
LANG 008 (7 sessions)
CRN 35830 SEC 51 Sep 19-Oct 31 T 6:00 p.m.-8:00 p.m.
An introduction to basic Spanish language. Covering words, phrases, asking questions and providing answers. The first building blocks needed for achieving proficiency will be emphasized. Finish the workshop having some confidence in speaking Spanish. Instructor Karolina Kopczynski. $179

Spanish for Healthcare Professionals
LANG 043 (10 sessions)
CRN 36208 SEC 51 Sep 20-Nov 22 W 6:00 p.m.-8:35 p.m.
Designed for healthcare professionals, case workers, and staff, to develop your fluency, pronunciation and oral comprehension in the local dialect of Spanish. Intended for individuals with little or no knowledge of Spanish. Contextualized for medical and health related settings. Basic grammatical structures will be used to communicate needs, desires, preferences, and basic personal information such as health issues, medical concerns and pain management. Customs and cultural insights will also be presented. Instructor Karolina Kopczynski. $299

Portuguese for Beginners
LANG 054 (7 sessions)
CRN 36326 SEC 51 Oct 3-Nov 14 T 6:00 p.m.-8:00 p.m.
Portuguese is the official language of several countries, including Portugal, Brazil, and a number of African nations. With 200 million native speakers—including over 51% of the South American population, Portuguese is a valuable and popular language to learn. Whether you need it for work, school, family or vacation, this course will provide you with some very basic grammatical structures, everyday vocabulary and sentences that will help you interact with Portuguese speakers. You will also have fun learning Portuguese with music and video. Instructor: Monica Rocha Antonin $179

Legal

Core Estate Planning
LEGL 012 (1 session)
CRN 36444 SEC 51 Sep 21 T 6:00 p.m.-7:00 p.m.
Attorney Jackson recommends that everyone have a Will, Power of Attorney and Health Care Proxy, the Core Estate Plan. Attorney Jackson will explain the importance of each document. $39

De‑Mystifying Trust
LEGL 013 (1 session)
CRN 36445 SEC 51 Oct 19 T 6:00 p.m.-7:00 p.m.
What is a Trust? What are the different types of Trusts? How can I decide whether or not I need a Trust? Attorney Jackson will answer these questions. $39

Money and Investment

Retirement Planning
MONY 009 (2 sessions)
CRN 35965 SEC 51 Oct 17 T 6:00 p.m.-9:00 p.m.
Will you be financially ready to retire at the age you’re planning? If you haven’t started planning, how do you begin the process? In this comprehensive retirement planning course, learn strategies on how to: create your own goals for a successful retirement; plan your retirement income to preserve a comfortable standard of living; transfer the risk of potential losses before and during retirement; remain financially flexible during retirement; reduce or eliminate taxes, expenses, delays and legal challenges with estate planning. Program includes free Text/Reference Guide and Personal Financial Fact Finder. Non-credit tuition includes couples. Instructor Jack Yvon. $75

Social Security Income Enhancing Strategies
MONY 062 (1 session)
CRN 35957 SEC 51 Oct 18 W 6:00 p.m.-8:00 p.m.
Many people start taking social security as soon as possible... but is this the best choice for you? Learn how to maximize your social security and survivor benefits. Strategies for those that are single, married, divorced and widowed will be discussed. Cost of living adjustments, taxation of benefits and working while collecting social security will be explained. Coordinating other retirement accounts with social security distributions and Required Minimum Distribution rules will be explained to assist you in making informed decisions. Workbook included. Instructor: Susan Allen. $49

Saving Your Home from Nursing Home Bill
LEGL 014 (1 session)
CRN 36446 SEC 51 Nov 30 Th 6:00 p.m.-7:00 p.m.
Attorney Jackson will explain the use of an Irrevocable Income Only Trust (IIOT) to save the home from the nursing home bill. The presentation will explain the MassHealth rules and provide tips and traps to avoid. $39
Computers & Technology

Introduction to Microsoft Word
TECH 006 (4 sessions)
CRN 35480  SEC 51  Oct 17-Nov 7  T  6:00 p.m.-9:00 p.m.
Topics include: typing and deleting text, undoing/redoing, formatting and cutting, copying and pasting text, creating documents and inserting images. You’ll learn how to modify line spacing, create lists, change views as well the overall look of your document. Course covers the most commonly used commands and features. Students should have keyboarding and computer experience. Instructor: Renee Tetrault. $199

Introduction to Microsoft Excel
TECH 007 (4 sessions)
CRN 35465  SEC 51  Nov 14-Dec 5  T  6:00 p.m.-9:00 p.m.
Become proficient at spreadsheet basics and design, including creating, editing, formatting and printing. Learn how to create and use common formulas and functions containing cell references to automate calculations. We also cover Excel charting and graphing techniques. Students must have keyboarding and computer experience. Classes will be conducted on campus. Instructor Renee Tetrault. No class November 26. $199

Introduction to Microsoft Office
TECH 017 (4 sessions)
CRN 35464  SEC 51  Sep 19-Oct 10  T  6:00 p.m.-9:00 p.m.
Understand how to use Microsoft Office, a necessity for workers, job seekers, and home computer users. Learn the basics of Microsoft Office to easily create, format, and work with documents using Word, or create Excel spreadsheets by working with formulas, and build presentations using PowerPoint. Finally, we’ll review Publisher and learn about all the best uses for this dynamic software. PC Fundamentals or basic computer skills required. Classes will be conducted on campus. Instructor: Renee Tetrault. $199

Classes may be delivered as live in-person or live remote sessions, or blended.

REGISTER ONLINE: WWW.HCC.EDU/BCE
UX/UI Bootcamp:

Duration: 12 Weeks
Time Commitment:
  Full-Time;
  Mon - Fri 9 AM - 5 PM (EST)
Total Hours: 480
Cost: $10,000

Job Titles: Product Designer, UX Designer, UX/UI Designer, Jr. UX/UI Designer, Marketing Coordinator, Project Coordinator, UX/UI Copywriter, Technical Operations Manager, Strategic Account Manager

The Opportunity: Immerse yourself in the world of UX/UI (product) design by learning the research methods and design practices used by industry professionals to change your career into a high-demand, high-growth, and high-paying industry. Obtain not only a technical and design education but also develop critical skills to obtain a successful and sustainable career! Our UX/UI graduates see an average salary increase of 30.75% upon graduation ($12,300 on average).

Program Benefits: In addition to learning skills that employers need for UX/UI candidates, our graduates are job-ready upon graduation with the assistance of our Career Services team. While in class, our students learn about the design industry, career pathways, the job market, and the job search process. They also receive a customized job search strategy and unlimited 1:1 career coaching. Alongside technical instruction and Career Services, students develop their interpersonal skills through collaboration. They work on a real-world project with a real company that further enhances their experience in speaking the industry language and building the skills necessary to contribute to a team effectively. Network weekly with guest speakers from the industry where we hear from different UX/UI designers, managers, and more!

What You Will Learn: User interface (UI) design is the process of creating the outward-facing appearance of a website or application, while the process of gathering research and using data to inform design decisions is referred to as user experience (UX) design. In this course, you learn both. Starting with the fundamentals, you will quickly advance through topics of increasing complexity, applying creative problem-solving skills to design and iterating on your designs based on research. You will learn how to defend your designs with data using the performance metrics you create. Lastly, you will leave this course knowing how to clearly implement every step of the design process, from concept to full-scale design prototypes.

Software Development Bootcamp:

Duration: 24 Weeks
Time Commitment:
  Part-Time: Tues & Thurs 6 PM - 9 PM,
  Sunday 1 PM - 7 PM
Total Hours: 480
Cost: $10,000


The Opportunity: There is no better time than now to jump into the world of software development! As the world becomes increasingly reliant on technology, the demand for programming skills is at an all-time high. Our grads see an average increase in salary of $15,000 in their first job after graduation, and salaries only continue to grow from there. This program teaches the most widely used programming language in the world - JavaScript. Companies big and small, including Google, LinkedIn, Facebook, and Netflix all use JavaScript to power parts of their web applications.

Program Benefits: In addition to learning in-demand skills, our graduates are job-ready upon graduation with the assistance of our Career Services team. While in class, our students learn about the tech industry, career pathways, the job market, and the job search process, and receive a customized job search strategy and unlimited 1:1 career coaching. Alongside technical instruction and Career Services, students develop their interpersonal skills through collaboration, where they work on a real-world project with a real company that further enhances their experience in speaking the industry language and building the skills necessary to effectively contribute to a team. Network weekly with guest speakers from the tech industry where we hear from different software developers, web designers, and development managers. See what code looks like in real technical environments, and discuss interviewing techniques, career pathways, and much more.

What You Will Learn: Over the course of 12 weeks, you will learn how to build, test, and deploy software applications using JavaScript on the client- and server-side of an application (front-end + back-end). Starting with fundamentals, you will quickly move into more complex programming concepts that are solidified through challenges, such as pair programming, weekly projects, lab exercises, and code reviews. The projects you create throughout the course will be used to build your portfolio which will serve as a showcase of your work and a valuable asset to your post-bootcamp job hunt. You will learn how to code with JavaScript, web design, responsive layout, client-side programming, server-side programming, React apps, and databases, plus several professional and soft skills from collaborating with teams and working with Career Services.
Software Development Ignition:

**Duration:** 10 Weeks  
**Time Commitment:**  
Part-Time;  
Mon & Wed 6 PM - 9 PM (EST)

**Total Hours:** 60  
**Cost:** $4,000

The Opportunity: JavaScript Ignition is an introductory course perfect for anyone new to the field or just starting out. This course is designed for people who are interested in exploring coding as a career or for professionals who are already working in technology that will benefit from learning the practical and highly sought-after skills taught in this course.

Program Benefits: This course is a 10-week, 2 nights a week (6 hours a week), so it is very flexible for working adults looking to gain new coding skills. You will learn the foundations of software development in a completely virtual classroom setting.

What You Will Learn: JavaScript Ignition is a 10-week, part-time course hosted during the evenings twice per week. Each week you will learn a new concept that guides you through the basics of JavaScript programming to an intermediate level. Along the way, you will be working through projects of increasing complexity as you advance into your final project - a fully functioning web application. You will learn to code with JavaScript, functions, logics, input/output, data structures, the World Wide Web, client-side coding, server-side coding, and advanced layouts with CSS.
Accounting
Addiction Studies
Cannabis Cultivation
Child Development
Clean Energy
Community Health Worker
Culinary Arts
Cyber Security
Deaf Studies
Developmental Disabilities Direct Support
Direct Care Worker
Graphic Design
Hospitality Management
Human Resource Management
Human Services
Infant/Toddler and/or Preschool
Marketing
Medical Assistant
Medical Billing & Coding
Mental Health Studies
Music Performance
Practical Nursing
Veterinary Assistant

Accounting
Applied Technology
Behavioral Neuroscience
Biology
Biotechnology
Business Administration
Chemistry
Child and Family Studies
Clean Energy
Communication
Communication, Media & Theater Arts
Computer Science
Computer User Support
Creative Writing
Criminal Justice
Critical Social Thought
Culinary Arts
Cyber Security & Digital Forensics
Deaf Studies
Early Education and Care
Education - Elementary
Education - Secondary
Engineering
English
Environmental Science
Foundations of Health
Geoscience
Graphics
Hospitality Management

Human Resource Management
Human Services
Information Technology
Latinx Studies
Liberal Arts and Science
Marketing
Mathematics
Music
Natural Resources
Nursing*
Physics
Psychology
Radiologic Technology*
Sociology
Sport Management
Theater Arts
University Without Walls
Veterinary Technician*
Visual Art

*Nursing, Practical Nursing, Radiologic Technology and Veterinary Technician programs have a competitive admission process and require attendance at a mandatory information session, offered each month.

Check hcc.edu/explore for a listing of information sessions for your program of interest.
Los programas de enfermería, enfermería práctica, tecnología radiológica y técnico veterinario son competitivos y requieren la asistencia a una sesión de información obligatoria ofrecida cada mes. Consulta hcc.edu/explore para la lista de sesiones de información sobre el programa que te interesa.
SUCCEED

We want you to have a successful start to your college career.
That’s why we have so many programs and services designed to make your first year experience the best it can be. Think of them collectively as your college toolkit, with all the resources you need to succeed brilliantly.

What’s included?
• New student orientation
• Academic advising
• Career exploration workshops
• Group and individual tutoring
• First year learning communities
• Resource Fairs
• Identity and special interest clubs

There’s a place for you at HCC.
You’re one of a kind, with your own interests, your own unique history. At HCC, we strive to create an inclusive, respectful and welcoming environment—a place where we can learn from our differences, where all members of our community feel valued. Come find your place at HCC.

I have become a version of myself I didn’t know existed, because of the amazing encouragement and opportunities I have received as a student at Holyoke Community College.
— Jeffrey Anderson-Burgos ’15
Liberal Arts, Sociology

SUCCEED
START WITH SUCCESS
At HCC, you’ll find a multitude of ways to deepen your understanding of a subject, and a multitude of learning environments.

Ready for a challenge?

HONORS
Honors grads go to colleges and universities such as Amherst, Smith, Wellesley, Mount Holyoke, Cornell and Brandeis. Special benefit: Honors grads get automatic acceptance into honors programs at all Massachusetts state colleges and universities.

LEARNING COMMUNITIES
The name says it all. Team-taught, interdisciplinary courses that view one theme through multiple lenses. For example, “The Causes and Consequences of Hunger and Homelessness,” taught by an English professor and an economics professor.

“It’s really supportive here—there’s always somebody willing to help if there’s a problem. It’s always, ‘how can we help you get through this and make this so it’s going to work for you?’ If I run into brick walls, there’s somebody with their hand out, ‘Here, let me help you get over this hurdle.’”

— Tameika Heathman
Psychology
Holyoke Community College aspires to be a college of academic excellence known for helping students overcome barriers to success. Holyoke Community College offers top-tier Corporate and Professional Education, Personal Enrichment and Academic Programs.

Corporate and Professional Education
HCC offers a variety of classroom and online courses to help people develop skills to start a new career or enhance existing career skills. Earn a certificate, update industry credentials or start on a path toward a degree.

Pages 05 - 14
Business, Entrepreneurship, Leadership, Marketing and Team Building
Computers and Technology
Occupational Training
Testing
Customized Professional Development

Personal Enrichment
Educational, inspirational, and fun courses to enhance skills, build hobbies or generally improve your personal life.

Pages 15 - 21
Arts, Music and Dance
Baking and Cooking
Health and Fitness
Home and Garden
Languages
Life Long Learners
Money and Investment
Outdoor and Leisure
How’d you hear about us? Please check all that apply.

- On HCC’s website
- Mailings about courses or programs
- Email
- Ad or story in newspaper/radio
- Received Community Education course bulletin...
  - in mail
  - on campus
- Social media
- Other (please indicate): _______________

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I have read and understand the refund policy, available at hcc.edu/bce:

Signature: _______________

Class selections:

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Payment:

We accept personal checks, money orders, MasterCard, Visa, and Discover. Complete all items below if you are charging a course or registering by fax. Please do not send cash.

- Visa
- MasterCard
- Discover
- Card number: _______________
- Expiration date: _______________
- Check
- Money Order
- Signature: _______________
- _______________

If space is still available in a class, HCC can accept registration for most classes up to the business day before class starts.
Professional Development & Personal Enrichment Courses

CLASSES BEGIN IN SEPTEMBER. REGISTER NOW AT HCC.EDU/BCE
QUESTIONS? 413.552.2500