

## BERLIN NON-CREDIT COURSES

### **Blogging**

**2 Sessions • 6:00 - 7:30 pm**

**January 26 & 28**

**Tuition \$25 • CMP0023.BLG crn #20553**

Have you been thinking about creating a blog for your business or hobby? This course will teach you the basics of blogging. It's a great way to share your adventures with your friends, family and colleagues and is a great way to increase your business' web presence. This two-night course will provide the knowledge you need to get your blog going in the blogosphere. Basic computer and email skills are required. Instructor: Rick Buteau

### **Stick Metal Arc Welding**

**28 Sessions • 4:00 - 6:30 pm**

**January 19 - May 6**

**Tuition \$850 • GEW0008.WLD crn #20556**

This course introduces the processes fundamental to all applications. Students will accurately weld carbon steel coupon joints in all positions according to AWS standards. Through the hands-on approach, students will apply their skills in laying multiple beads in structural applications.

Instructor: Dennis Carrier

### **Blackboard Training**

**Thursday, January 21 • 2:30 - 3:00 pm or Friday, January 22 • 10:00 - 10:30 pm**

**FREE • CMP0030.BB1, crn 20554 or BB2, crn #20555**

Let the College staff assist you in surfing through the Blackboard learning environment before you need it for class homework or to check your daily grades. Individual attention may be given to ensure your success. It's better to be prepared.

### **Pathways to Healing**

**3 Sessions • Tuesdays • 6:00 - 9:00 pm**

Master Teacher: Betty Gosselin

**Reiki I: February 2, 9 & 16**

**Tuition \$125 • HLT0001.RK1, crn #20548**

Reiki therapy is a non-invasive healing system that creates deep relaxation by releasing stress and tension. Reiki facilitates healing and balancing of the body, mind, and spirit. Reiki is simple, gentle and nurturing while being very powerful. This class includes discussions, exercises, personal experiences, the initiation process and practice. Each participant will be able to use Reiki for their well-being or the well-being of others.

**Reiki II: March 30, April 6 & 13**

**Tuition \$300 • HLT0001.RK2, crn #20549**

Reiki II attunement/initiation sets in motion your ability to connect more readily and deeply with the Reiki source by using Reiki symbols. Participants will learn what the symbols are, their use and how to appropriately use them. This class includes discussion, personal experiences, the initiation process, receiving and learning the symbols. Giving and receiving Reiki using the symbols will be practiced.

### **Infant/Toddler Massage**

**1 Session • 6:00 - 7:30 pm • February 10 • Tuition \$50 • HLT0013.MSG, crn #20550**

Infant/Toddler massage is a gentle, nurturing, loving touch that parents can use to communicate with their child. Benefits of this nurturing touch include increased self-esteem, relaxation that promotes healthy bonding and body/mind connection. It is a valuable parenting skill and provides an improved knowledge of infant/toddler cues.

## **Creating a Dynamic Classroom Using Interactive Whiteboards**

**6 Session • 6:00 - 8:00 pm**

**January 19 - February 16**

**Tuition \$160 • CMP0044.WBT, crn #20551**

This course will cover the functionality of interactive whiteboards and especially the tools of Smart Notebook 10.0 and their use in creating interactive lessons for the classroom. Also included is the integration of specific software and tools outside of Notebook that can help teachers create dynamic lessons within or outside of the Notebook environment.

Instructor: Malcolm Longenecker

## **Licensed Nursing Assistant Training Program**

**8 Weeks • 7:00 - 3:00 pm**

**January 12 - March 4**

**Tuition \$1,200 • HLT0009.LNA, crn #20357**

This course offers participants 120 hours of classroom and clinical practice, which will lead to the LNA competency exam and application for a State of New Hampshire license. Additional expenses include uniforms, health insurance, and competency fees of approximately \$200. Class held at Morrison Nursing Home in Whitefield, New Hampshire.

Instructor: Kathleen McCartney

## **Become the Family Photographer and the Computer User**

**5 Sessions • 5:30 - 8:30 pm**

**Thursdays • January 28 - February 25**

**Tuition \$65 • GEW0007.PHY, crn #20227**

Enhance your family albums through professional-looking pictures. This course will explain how to use your personal camera and how to download pictures into the computer. Other topics covered will be aperture, shutter speed, lighting, and composition. This course is intended for the beginner or intermediate user. Bring in your personal camera.

Instructor: Phil Slocum

## **Photoshop Elements 8 Intermediate Photography**

**5 Sessions • 5:30 - 8:30 pm**

**Thursdays • March 25 - April 22**

**Tuition \$65 • GEW0007.IPE, crn #20552**

This class will provide you with additional tips on how to perfect your photographs. In addition, Elements 8 is the fastest, easiest, more comprehensive way to sharpen your current photos. You will be provided with countless tips and techniques to help you become more productive with the program.

Instructor: Phil Slocum

## **ASCP Certification Test Preparation for Phlebotomists**

**Wednesdays, February 3 - March 3 • 6:00 - 9:00 pm**

**Tuition: \$140 • GEW0004.TPP crn #20557**

The Board of Registry of the American Society for Clinical Pathology (ASCP) gives a national exam to certify phlebotomists. Those who pass the exam may use the initials PBT after their names to show they are proficient in their field. This course will provide the guidance and study tips needed to successfully pass the certification. This course may be your key to success. The purchase of a study guide is required. This text presents more than 600 multiple-choice questions to enhance students' skills in the key categories.

## CULINARY DELIGHTS OFFERED AT THE BERLIN CAMPUS

Join Chef Learned from 6:00-9:00 pm. Each course \$35.

**January 26: Party Food** crn #20566

Like to throw parties, but want to go beyond cheese and crackers? Come learn how to create tasty hors d'oeuvres and cocktail party food that will make your parties "must attend" events. Just in time for the Super Bowl.

**February 9: Soups & Stews** crn #20567

They are a hearty wintertime staple, and a great way to stretch your food budget! Learn tips and techniques to make these common dishes uncommonly tasty.

**February 16: Perfecting Your Pies** crn#20568

What's the trick to a flaky crust? That and other mysteries will be answered as we cover both one and two crust pies. It's easier than you think!

**March 9: Using Your Noodle** crn#20569

Learn how to make basic and flavored fresh pasta. It's easy to make Fettuccini, ravioli, and spaetzle will be taught.

**March 23: Quick Breads** crn#20570

Take them to the next level! Bacon Cheddar and Chive biscuits, Southwestern Cornbread, and Chocolate Chip Banana Bread.

**March 30: Healthy Meals in a Heartbeat** crn #20571

Want to eat healthier without giving up flavor? This class will give you ideas on how to make tasty, good-for-you meals without breaking the bank. And in less time than you might think!

**April 13: Pizza! Pizza!** crn#20572

Who needs the chain restaurants? Learn to make your own crust and sauce, even grilled pizza and dessert pizza!

Chef Learned invites you to Dinner from 5:30-8:30. Two-night course only \$45.

**February 2 & 3: Margaritaville** crn #20573

Just what you need to cure your cabin fever. A fun meal set to music, featuring dishes from the Florida coast and Caribbean.

**March 2 & 3: Mediterranean** crn #20574

Go beyond typical Italian as we explore foods from southern France and Spain, as well as Morocco.

**April 6 & 7: Restricted Diet, NOT Restricted Flavor** crn #20573

Eliminating wheat and/or dairy products shouldn't mean your taste buds have to suffer! We'll make a delectable meal (including dessert!) that has neither.