

## Update Your Skills or Learn for Fun with Spring 2010 Seminars or Short Session Classes

The following seminars or short session classes are offered through the Division of Business, Engineering and Technology to provide many opportunities for updating skills or just for fun! Seminars are graded (unless otherwise noted) on a **Pass/Unsatisfactory** basis instead of a letter grade, and credits earned are not calculated in the GPA. For most of the seminars, materials are furnished. These courses are offered in two to five sessions, all of which must be attended to receive credit for the course. **No make-ups will be allowed.** Seminars are one (1) credit unless otherwise noted.

**REFUND POLICY:** For a refund of tuition, students must drop seminars prior to the first class meeting or within the first two hours of the seminar. Students must complete the drop process by using **MY.VWCC** at [www.virginiawestern.edu](http://www.virginiawestern.edu). **Once the deadline to drop for a refund has passed, a refund will not be issued.**

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### MOTORCYCLE RIDER SAFETY TRAINING (RVH 195, one credit classes)

This course teaches basic physical and mental skills used in everyday riding. You will be taught basic skills of motorcycle operation, which includes turning, shifting, stopping, and straight-line riding. This course develops skills and street strategies necessary for safe and enjoyable motorcycle operation.

Upon successful completion of the course, eligible participants will receive a **VA DMV** motorcycle operator's license.

Equipment requirements: The basic rider course provides motorcycles (no larger than 350 cc). Students are required to wear protective clothing, ¾ or full helmet (Dept. of Transportation approved), eye protection, over the ankle shoes, sturdy full-finger gloves, long sleeve shirt or jacket, long pants. **Students must be able to ride a bicycle.** Maximum enrollment is 12 people per session.

All classes meet in Webber Hall, Room 121 on Friday from 6:00 – 9:30 p.m. and Saturday and Sunday from 7:30 a.m. until 5:30 p.m. unless otherwise stated below.

**STUDENTS MUST BE ON TIME FOR ALL SESSIONS. LATE ARRIVALS WILL NOT BE ADMITTED.**

CLASS	COURSE	DATES
27258	RVH 195-11	3/19, 20, 21
27260	RVH 195-12	3/26, 27, 28
27262	RVH 195-13	4/9, 10, 11
27264	RVH 195-14	4/9, 10, 11
27266	RVH 195-15	4/16, 17, 18
27268	RVH 195-16	4/16, 17, 18
27270	RVH 195-17	4/23, 24, 25
27272	RVH 195-18	4/23, 24, 25
27704	RVH 195-19	4/30, 5/1 and 2
27722	RVH 195-20	4/30, 5/1 and 2
28638	RVH 195-21	5/7, 8, 9
28640	RVH 195-22	5/7, 8, 9

### HORTICULTURE

CLASS	COURSE	COURSE TITLE	DATES
28256	HRT 198-11	Garden Design	2/6, 13, 20, and 27
68232	HRT 198-12	Vineyard and Vintage	3/13 and 20
27608	HRT 198-N1	Landscaping Your Home	1/12 – 3/2
27610	HRT 198-N2	Landscaping Your Home	3/16 – 5/4
27006	HRT 198-N3	Growing Organically	2/17 – 3/24

### INSTRUCTOR-LED COMPUTER TRAINING SEMINARS

27764	ITE 195-S1	First Look at Computers	1/22, 23, and 29
27766	ITE 195-S10	Keyboarding Basic Training	3/17, 24, 31; 4/7 and 14
68412	ITE 195-S11	Intro. to MS Windows XP	2/12, 13, and 19
27770	ITE 195-S12	Intro. to MS Windows 7	4/23, 24, and 30
27772	ITE 195-S13	Basic Computer Skills & Concepts	2/26, 27, and 3/5
27774	ITE 195-S14	Manage & Protect Your Computer	3/19, 20, and 26
27776	ITE 195-S15	Intermed.+ MS Word 2003	4/16 and 17
27778	ITE 195-S16	Intro. to MS Word 2007	1/22 and 23
27780	ITE 195-S17	Intermed.+ MS Word 2007	3/5 and 6
28518	ITE 195-S18	Intro. to MS Excel 2007	2/5, 6, and 12
27782	ITE 195-S19	Intermed. MS Excel 2007	3/19, 20, and 26
28034	ITE 195-S2	Intro.+ MS Powerpoint 2007	3/26 and 27
27784	ITE 195-S20	The Internet is Broken!	3/19 and 20
28976	ITE 195-S21	Don't Click That!	4/16 and 17
68754	ITE 195-S32	Programmic Thinking	1/29 and 30
68755	ITE 195-S33	Prog. Concepts in Java & C#	2/19 and 20
69584	ITE 195-S34	Keyboarding Basic Training*	3/18, 25; 4/1, 8 and 15

**Note:** This seminar meets at the Franklin Center in Room 205, Rocky Mount.

68805	ITE 295-HY1	Client Side Web Scripting*	2/15; 3/1, 15, and 29
68806	ITE 295-V1	Client Side Web Scripting*	2/15 – 4/1

**Note: The two sections above are two-credit seminars which are graded with assignments.**

### EDUCATOR RECERTIFICATION WEBINARS

69836	ITE 195-S22	Intro. to ActivInspire	1/22 and 23
69837	ITE 195-S23	Intro. to ActivInspire	2/1, 8 and 15
69838	ITE 195-S24	Intermed. ActivInspire	2/22, 3/1 and 8
69839	ITE 195-S25	Intermed. ActivInspire	3/26 and 27
27944	ITE 195-S26	Web Wonders	1/29 and 30
69903	ITE 195-S27	Innovative Tools for 21 <sup>st</sup> Cent.Ed.	2/19 and 20
69906	ITE 195-S28	Google Tools for Teaching	1/29 and 30
32947	ITE 195-S29	Integrating MS Office into Curric.	1/22 and 23
28980	ITE 195-S3	Digital Storytelling	3/19 and 20
27796	ITE 195-S30	Using GPS Units and Geocaching	4/23 and 24

### CULINARY ARTS: Cooking Classes Available for Spring 2010

Check out the following non-credit cooking classes offered through the Culinary Institute at Virginia Western. A variety of classes have been scheduled to meet on a **Saturday** on the dates shown below. The cost for each class is \$40 and payment must be made the same day of registration. All classes meet in the culinary kitchen located at 109 Henry Street, N.W. behind the Roanoke Higher Education Center. Please visit <http://www.virginiawestern.edu/bet/culinary/> for full details or contact Lacey Carey at 540-857-6210 if you have questions.

To register for class(es), complete our free-of-charge online application for non-credit classes by going to <https://apply.vccs.edu/oa/launch.action>. If you have questions concerning the application process, please call the Admissions Office at 540-857-7231 (press #9).

Class No.	Class ID	Class Topic	Date/Time
68781	HOST 2257-S1	Pasta & Sauce Pairings	2/6, 2-5 pm
68783	HOST 2258-S2	Soup and Sauce Basics	2/20, 5 – 8 pm
68785	HOST 2259-S3	Vegetarianism 101	3/6, 2 – 5 pm
68787	HOST 2260-S4	Pastry Party	3/20, 5 – 8 pm
68788	HOST 2261-S5	Grilling & Smoking	4/3, 2 – 5 pm
68789	HOST 2262-S6	Cooking Methods & Techniques	4/17, 5 – 8 pm