

# N | NORTHAMPTON COMMUNITY COLLEGE BETHLEHEM LOCATIONS



**Date Night Chopped Champions**, See pg 10



**Henna Workshop**, See pg 6



**Sewing Basics**, See pg 26



## Community Education + Workforce Development

SEP-DEC 2025

[northampton.edu/community-education](http://northampton.edu/community-education)



## Fall for Fowler!

Whether you're craving hands-on creativity or looking to boost your skills, our continuing education courses are the perfect way to explore your passions. Become Level 1 Certified in the Wine & Spirits Education Trust (WSET) program or become an armchair lawyer with the returning People's Law School series. From savory cooking to essential healthcare training and expert woodworking, there's something for everyone. Enroll today and make this fall unforgettable!

### How to find a room number and instructor:

Search your class/section online, click on it and then click on the box for the full schedule.

**TF**

Classes designated as **'TF'** are Teen Friendly and open to students **14 years of age and older**. Otherwise, classes are open to students 18 years of age and older.

### Follow these easy instructions to register:

1. Visit [northampton.edu/lifelearn](http://northampton.edu/lifelearn)
2. Search for the course you interested in and click "Sections," then "Register Me" or "Register Others" and follow directions.
3. Click "Create a NEW! Customer Account" and complete requested information or "LogIn" and update your profile under "My Account" if you're a returning student.

**Having trouble reaching the correct Community Education program department?** Call 1-877-543-0998 for assistance.

### HELP! WHICH DAYS DO I HAVE CLASS?

Below the class description, you will see initials for days when class is held.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/18-09/03	--T-R--	5:30-6:30PM	SBTH
<b>Course FIT233</b>				<b>Fee \$79</b>

In this example, class would be on Tuesdays and Thursdays for the dates listed:

#### CLASS DAY KEY (UMTWRFSS)

U = Sunday  
M = Monday  
T = Tuesday  
W = Wednesday  
R = Thursday  
F = Friday  
S = Saturday

#### CAMPUS KEY:

**MAIN** Main Campus  
**SBTH** Fowler Family Southside Center  
**OFFC** Off Campus  
**ONLINE**

**All online classes are via Zoom. A link will be emailed to students prior to the start of class.**



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## PHILLY WINE

### Calling all Wine Professionals and Aspiring Oenophiles Everywhere!

Earn a world-renowned Level 1 Certification from the Wine & Spirits Education Trust (WSET) program right here in the Lehigh Valley. NCC's Community Education program, in partnership with Philly Wine, is offering this unique opportunity for restaurant professionals and wine lovers.

**See page 11 for more information or  
contact Janet Eaton at  
jeaton@northampton.edu or (610) 861-4172.**





## Center for College and Career Readiness

Offering a full array of services in adult education including:

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

For Northampton County class information, call (610) 332-8650 or email [northamptoninfo@northampton.edu](mailto:northamptoninfo@northampton.edu).

For Monroe County class information, call 570-369-1883.

Part-time adult educators needed in the areas of English as a Second Language and GED®. Morning, afternoon, and evening openings. Bachelor Degree required. For more information please contact Mayra Perez at [MPerez1@northampton.edu](mailto:MPerez1@northampton.edu) for Northampton and Lehigh County openings. For Monroe, Pike, and Wayne openings, please contact Alicia MacKenzie at 570.369.1883. To apply, please go to our NCC Careers shortened URL - <https://bit.ly/46pMRFZ>. Search Adult Literacy for job posting.

### **VOLUNTEER TUTOR OPPORTUNITIES**

Become a volunteer tutor in an ABE, GED, or ESL classroom. Assist instructors and help adult students improve their basic education or English language skills. Prior tutoring or teaching experience is helpful, but not required. For information, please email [krector@northampton.edu](mailto:krector@northampton.edu).



## Leadership at CBI

*Leadership Learning and Development at NCC has provided customized, topically relevant, engaging learning experiences for individuals and organizations in a variety of vertical markets for over 25 years.*

Leaders shape the future and set a culture that invites exceptional performance from all contributors. Reach out via email to start the conversation or visit our websites below to learn more.

**Email:** [workforce@northampton.edu](mailto:workforce@northampton.edu)

**Certificate Programs:**  
[www.northampton.edu/cbi-certificates](http://www.northampton.edu/cbi-certificates)

**Open Enrollment Workshops:**  
[www.northampton.edu/cbi-workshops](http://www.northampton.edu/cbi-workshops)

**Customized Training and Consulting:**  
[www.northampton.edu/cbi-consulting](http://www.northampton.edu/cbi-consulting)

**Leadership Lehigh Valley:**  
[www.northampton.edu/LLV](http://www.northampton.edu/LLV)

**Leadership Pocono:** [www.northampton.edu/LP](http://www.northampton.edu/LP)

## COMMUNITY EDUCATION

# Arts/Crafts/Photography

## ARTS

### CALLING ALL ASPIRING JEWELRY ARTISTS

Hone your skills! Earn a Jewelry Arts Certificate. Complete all 6 classes in Jewelry Arts I and II:

#### Jewelry Arts I

- Metalworking Basics
- Soldering Techniques

#### Jewelry Arts II

- Bezel Setting Cabochons
- Ring Making
- Chain Making

#### Jewelry Arts Electives (1)

- Hammered Bracelet
- Surface, Enrichment, and Finishing
- Independent Classes

email: [calinfo@northampton.edu](mailto:calinfo@northampton.edu) with any questions

### Jewelry Arts Metalworking Classes – Important Information

Bench tools, required for Soldering Techniques and Ring Making, may be rented for \$10.60 (plus \$50 refundable security deposit) from Gilman's, 610-838-8767. NOTE: Jewelry Arts I classes are pre-requisite for Jewelry Arts II classes. For more detailed descriptions go to: [www.northampton.edu/lifelearn](http://www.northampton.edu/lifelearn).

### Jewelry Arts I - Soldering Techniques

Hone your metalworking skills & learn how to solder jewelry & other metal art. Techniques developed by the instructor will provide even the experienced metalsmith with a higher level of proficiency & craftsmanship. Non-ferrous metals like copper, brass, bronze, sterling silver & gold may be used. Acetylene torches are available for use. **NOTE:** Safety will be stressed.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(23)	09/17-10/22	---W---	6:30-9PM	SBTH

**Course ART101**

**Fee \$209**

### Jewelry Arts II - Ring Making

Students will gain a better understanding of metalsmithing concepts and work towards refinement of technical skills. Ring making, sizing, and hand fabricating a classic carved rope band will be covered in this five week course. Ring size range from 5 to 11 size.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(10)	11/11-12/16	--T----	6:30-9PM	SBTH

**Course ART103**

**Fee \$209**

### Jewelry Arts: Sterling Silver Stacked Rings - Try Me II

Get a bit more acquainted with our Jewelry Arts program and leave this workshop with a handcrafted set of up to five (5) sterling silver stacked rings. Learn and practice cutting, soldering, forming, sizing and texturing. Take away the knowledge and skills to create more of these very popular rings outside of class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	11/13-11/20	----R--	6:30-9PM	SBTH

**Course ART183**

**Fee \$99**



### Basic Drawing

In this class students will learn the basics of drawing made easy! Line, form, design, perspective, proportion, lighting, contrast, and volume will be covered as we create still-life drawings and beautiful landscapes. We will use sketching paper with soft pencils, conte crayons, and charcoals. This is a perfect class as a precursor to the Acrylic Painting classes. NOTE: Materials should be purchased prior to the first class. After registering for class, contact: [calinfo@northampton.edu](mailto:calinfo@northampton.edu) or 610-861-4175 for the material list. No class 9/12.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	8/29-9/26	-----F-	4:30-6PM	MAIN

**Course ART303**

**Fee \$79**

### Drawing with Water Soluble Graphite

If you like to do sketching, drawing and watercolor painting, then you will enjoy the beauty and ease of working with water soluble graphite pencils. Start with a pencil drawing and then add brushwork with just water; you'll transform your work to look like a watercolor painting.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(10)	09/10-10/01	---W---	6:30-8:30PM	MAIN

**Course ART190**

**Fee \$119**

### Acrylic Painting: Exotic Animals

This eight-week class will involve establishing the structure of the animal by achieving accurate proportions, blocking in the basics, adding shadows and highlights with attention paid to the fur and the use of different brush strokes to create wonderful effects. Previous drawing experience is helpful, but not required as teacher will work independently with students. We will utilize the grid method of drawing to achieve the body accuracy. Materials needed to be purchased: (2) 18 x 24-inch canvases, acrylic beginner set paints and beginner various size brushes.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/10-10/29	---W---	6-8PM	SBTH

**Course ART311**

**Fee \$199**

### Acrylic Painting Beginning

Learn basic painting methods using acrylic paints. A demonstration of painting methods 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. Beginner to intermediate painters welcome. NOTE: Materials should be purchased prior to the first class. After registering for class, contact: [calinfo@northampton.edu](mailto:calinfo@northampton.edu) or 610-861-4553 to request the materials list. Section 23, no class 12/26 and 1/2.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(22)	10/10-11/14	-----F-	4-6PM	MAIN
(23)	12/05-01/23	-----F-	4-6PM	MAIN

**Course ART146**

**Fee \$159**

### Basic Drawing

In this class students will learn the basics of drawing made easy! Line, form, design, perspective, proportion, lighting, contrast, and volume will be covered as we create still-life drawings and beautiful landscapes. We will use sketching paper with soft pencils, conte crayon, and charcoals. This is a perfect class as a precursor to the Acrylic Painting classes. NOTE: Materials should be purchased prior to the first class. After registering for class, contact: [calinfo@northampton.edu](mailto:calinfo@northampton.edu) or 610-861-4175 to request the material list. No class 12/25 and 1/1.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/04-01/15	----R--	4:30-6PM	MAIN

**Course ART310**

**Fee \$99**

### Pottery

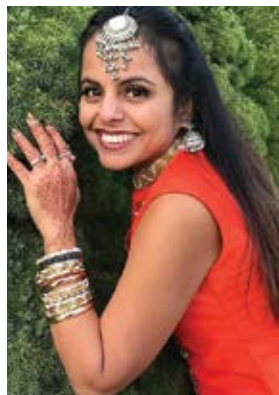
Perfect for the beginner or those with some experience. Covers slab & coil hand-building methods and sculptural techniques to create vases and planters. Learn wheel throwing methods to create stoneware bowls & cups. Also, glazing & firing. All materials included. Wear old clothes or bring an apron. No class 11/28.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(15)	10/10-12/05	-----F-	6-9PM	MAIN

**Course ART201**

**Fee \$289**





## Meet the Instructor!

Sophie Hami is a versatile individual with a passion for henna art, yoga instruction, and facilitating positive experiences. A trained facilitator, she cultivates safe and enjoyable environments through activities like henna, yoga, goddess circles and engaging Bollywood dance classes. Equipped with a Master's in conflict transformation and restorative justice; she seamlessly transitioned from a decade-long career as a corporate analyst to infuse creativity and mindfulness into her diverse workshops and teachings.

### Henna Workshop

Join us for a hands-on workshop to learn the ancient art of natural henna! Discover its rich history, origin, and cultural significance while practicing basic design elements. By the end of the class, you'll have created two beautiful henna designs. Participants will receive a fresh, handmade henna tube, and design practice sheets. Plus, enjoy a personalized henna piece by the artist, valued at \$25! This meditative practice is safe and natural for the skin, perfect for daily mindfulness.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	11/12	---W---	6-9PM	SBTH
<b>Course ART305</b>				<b>Fee \$85</b>

See page 34 for Henna Workshop for Parents & Kids



### NEW! Yoga Philosophy- Learn About Chakras

Join us for a transformative journey through the seven chakras. This workshop covers their meanings, reflection activities, and tips to balance your energy. Experience chakra yoga and dance flow to harmonize your body and mind. Whether you are new to chakras or looking to deepen your practice, this workshop is designed to guide you on a journey toward better awareness and holistic balance. Everyone will get a custom one page chakra handout and creative chakra henna design on your hand.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/22	---W---	6-9PM	SBTH
<b>Course ART312</b>				<b>Fee \$85</b>

### NEW! Dyeing to Quilt

Join us as we hand dye yardage in an exclusive palette Flamingo Summer. Participants will cut the resultant yardage to make a "Beach" or "Picnic" quilt. This is a hand dye, everyone's yardage and quilt will be different & unique. The first night is hand dyeing and finishing your yardage. The second night is the quilt. The yardage, dyes and chemicals will be provided. WEAR OLD CLOTHES as dyes will stain! Most of the chemicals used are non-toxic, or only slightly reactive. Strong smelling chemicals will be mixed prior to class and gloves will be provided.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/29-10/20	-M-----	6:30-9:30PM	SBTH
<b>Course ART313</b>				<b>Fee \$89</b>

## CRAFTS

### GLASS FUSING CLASSES – IMPORTANT INFORMATION

Learn the art of Glass Fusing (melting pieces of colored glass together) as you create a beautiful, one of a kind plate, bowl, platter, small tray or jewelry (mold shape of your choosing). Large selection of colored glass to choose from.

- Bezel Setting Cabochons
- Suggestion: Search internet sites like Pinterest for project design inspiration.
- Our very popular glass fusing classes fill up quickly so register early to avoid disappointment.
- All tools and materials are included.
- Wear closed toe shoes.

**NOTE:** All projects will be ready for pick up 2-3 weeks following the class to allow for firing time.

#### NEW! Glass Mosaics: Square Luminary

Create a mosaic design on a glass block/luminary (7 1/2 by 7 1/2). Complete your glass luminary by adding your own string lights inside. Design & layout first week, grouting second week. First class may run over-time, second class may run under-time.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/18-08/25	-M-----	6:30-8:30PM	SBTH
<b>Course CRAFT541</b>				<b>Fee \$69</b>

#### NEW! Glass Mosaics: Wooden Lazy Susan

Decorate an 8.5 inch round wooden lazy susan. Design & layout first week, grouting second week. First class may run over-time, second class may run under-time.

##### DAYTIME

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/08-09/15	-M-----	1-3PM	SBTH
<b>Course CRAFT545</b>				<b>Fee \$69</b>

#### Glass Fusing: Luminary- Fall Theme

Create a decorative panel that measures 6 1/2 by 6 1/2 which will be attached to a glass block /luminary (7 1/2 by 7 1/2). Complete your glass luminary by adding your own string lights inside.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/29	-M-----	6:30-9PM	SBTH
<b>Course CRAFT525</b>				<b>Fee \$59</b>

#### NEW! Glass Fusing: Pick Your Square

Create your design on an 8-inch square base. Then pick a mold to slump your design.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/13	-M-----	6:30-9PM	SBTH
<b>Course CRAFT546</b>				<b>Fee \$59</b>

#### Glass Fusing: Cheese Board

Create your own 5 x 10 cheese board by creating specific shapes to create patterns or if you prefer, you can create beautiful abstract designs.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	10/20	-M-----	6:30-9PM	SBTH
<b>Course CRAFT116</b>				<b>Fee \$59</b>

#### NEW! Glass Fusing: Trinket Dishes

Create (2) 4 x 4 dishes and (1) 4-inch round. Perfect for your favorite small treasures.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/03	-M-----	6:30-9PM	SBTH
<b>Course CRAFT547</b>				<b>Fee \$59</b>

#### Glass Fusing: Night Light

Students will make 2 to 3 fused glass night lights. Fused glass panel sizes will be 2 x 3 or 3 x 3.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	11/10	-M-----	6:30-9PM	SBTH
<b>Course CRAFT435</b>				<b>Fee \$59</b>

*continued on next page*

### Glass Fusing: Holiday Ornaments

Make up to three one-of-a-kind ornaments using assorted colors of glass to create something for yourself or to give as a gift. No experience necessary.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
<b>DAYTIME</b>				
(11)	11/13	----R--	1-3:30PM	SBTH
(12)	11/17	-M-----	6:30-9PM	SBTH
<b>Course CRAFT324</b>				<b>Fee \$59</b>

### NEW! Stained Glass: Halloween Theme

Create a ghost and a bat.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/23	--T----	6:30-9PM	MAIN
<b>Course CRAFT544</b>				<b>Fee \$55</b>

### Stained Glass: Moravian Star

Demonstration and instruction of copper foil technique to make a clear glass 12-piece Moravian Star. All glass is pre-cut. Great gift or holiday decoration! All tools and materials supplied.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(27)	10/21	--T----	6:30-9PM	MAIN
<b>Course CRAFT103</b>				<b>Fee \$59</b>

### Stained Glass: Bethlehem Star

Make a Bethlehem star where the top and bottom points are elongated.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	11/11	--T----	6:30-9PM	MAIN
<b>Course CRAFT535</b>				<b>Fee \$59</b>

### Stained Glass: Bevel Star

Create a 14-inch star made of bevels which are beautiful and reflect light. All tools and materials supplied.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	12/02	--T----	6:30-9PM	MAIN
<b>Course CRAFT342</b>				<b>Fee \$59</b>

### NEW! Needle Felting: Gnome

Create an adorable gnome from wool! Participants will learn how to needle felt wool while making this fun project. Great for beginners and for those looking to learn new techniques. No prior experience necessary. All materials included.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/24	---W---	6:30-9:30PM	SBTH
<b>Course CRAFT548</b>				<b>Fee \$44</b>

### NEW! Needle Felting: Koala

Join us for a delightful Needle Felting Workshop and create your very own cute little koala from wool! Whether you're a complete beginner or looking to expand your felting skills, Katie will guide you through each step. No prior experience needed, all materials are included.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/15	---W---	6:30-9:30PM	SBTH
<b>Course CRAFT549</b>				<b>Fee \$44</b>

### Needle Felting: Turtle Portrait

Create a turtle from wool! Participants will learn how to needle felt images onto fabric while making this fun project. Great for beginners and for those looking to learn new techniques. No prior experience necessary. All materials included.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	11/12	---W---	6:30-9:30PM	SBTH
<b>Course CRAFT511</b>				<b>Fee \$44</b>

### NEW! Needle Felting: Winter Tree

Decorate your winter wonderland with this snow-covered fir! Whether you're a complete beginner or looking to expand your wool felting skills, Katie will guide you through each step. No prior experience needed; all materials are included.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/10	---W---	6:30-9:30PM	SBTH
<b>Course CRAFT550</b>				<b>Fee \$44</b>

## PHOTOGRAPHY

### Photography: The Basics of Photo Making - Not Taking

Get to know your DSLR or MILC camera. Cover different types of cameras, commonly used shooting functions, and why it is important to use the manual method. Start "making" pictures instead of just "taking" them! This is the pre-requisite for subsequent PHOTO classes in the Roving Photographer Certificate series.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(65)	09/15-09/22	-M-W---	6:30-8:30PM	SBTH
(66)	09/20	-----S	9AM-3PM	SBTH
<b>Course PHOTO100</b>				<b>Fee \$79</b>

### Photography: Secrets to Finer Photos

Cover the finer details of the digital camera and shooting RAW instead of JPEG. Explore depth of field and how it will make or break an image. Learn lens selection and the impact it has on your finished image.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(64)	09/29-10/06	-M-W---	6:30-8:30PM	SBTH
(65)	10/04	-----S	9AM-3PM	SBTH
<b>Course PHOTO101</b>				<b>Fee \$79</b>

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

Look at how digital photographs are created. Discuss editing techniques, RAW conversion, color correction image retouching, black and white conversion and backup file storage. Also covered are equipment recommendations for a digital darkroom.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(23)	10/25	-----S	Noon-4PM	MAIN
<b>Course PHOTO104</b>				<b>Fee \$89</b>

### Creating Marketing Materials

Explore the development of a strong portfolio and how photographers use Internet marketing and social media to build their business. Review how copyrights work and the modeling and location releases, which are needed for all images that are used for marketing purposes.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	10/20-10/22	-M-W---	6:30-8:30PM	SBTH
<b>Course PHOTO200</b>				<b>Fee \$89</b>



### Meet the Instructors!

Amy Wolff has a background in editorial photography as a photographer and photo director. She is the recipient of a Pulitzer Prize for Runner's World and formerly the Photo Director of Hearst's Enthusiast Group, where she managed a team of photo editors and staff photographers producing visual content across digital and print media platforms. Wolff regularly engages with the community as a contest judge, reviewer, and event producer.

Henry Hung is a Taiwanese American photographer and filmmaker whose work is documentary, telling meaningful and literary stories. He is interested in exploring the subcultures of society, the traditions of food, and the generally unobserved.

### Elevate the Plate: Food Photography with any Device

Begin in the classroom with a hands-on introduction to food composition and photography techniques. Then, take your skills into a real-world setting to apply what you've learned and capture stunning professional images. Students must bring their own devices—whether it's a DSLR, point-and-shoot, or cell phone camera.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/17	-----F-	6-9PM	SBTH
(2)	10/24	-----F-	6-9PM	SBTH
<b>Course PHOTO518</b>				<b>Fee \$75</b>

# COOKING/ ENTERTAINMENT

**NOTE:** Adult classes are open to students 18 years of age and older unless otherwise noted as *Teen Friendly*.

**\*\*\*HANDS-ON non-credit adult cooking classes are in the FOWLER KITCHEN** at NCC's Fowler Family Southside Center. Classes with code prefixes **WIN** and **DRINK** will be held in the Beverage Training Center, Room 507.

Kitchen Requirements:

- Hair must be tied back and/or covered with a hair net, bandana or baseball cap. Hair nets, beard nets and gloves available. Closed-toe, non-skid shoes, long pants, shirts with sleeves, and aprons recommended. NO loose, floppy clothing or jewelry when working around the stoves. Bring plastic containers for any leftovers.

**Did you know?** You can book our Fowler Kitchen for your next meeting or private group/ learning experience. We can help you plan a 2-hour customized class. This is a great idea for corporate team building or a social get together! Call **610-861-4172**.

## Charcuterie 101 - The Delightful Duet

Learn the art of pairing cured meats and artisanal cheeses while creating a personalized masterpiece. Local Cheese Monger, Abby Hudock of The Aging Moon, located in Southside Bethlehem, takes you on a journey discussing unique accompaniments which in turn, gives you the ability to unleash your creativity and take your entertaining skills to new heights!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	08/21	----R--	6-8PM	SBTH
<b>Course COOKS738</b>				<b>Fee \$79</b>

## Soft Pretzels

Join us for a culinary adventure and discover SOFT PRETZELS. We look at two main kinds: Philadelphia Style and the typical Mall Pretzel Style. Both are awesome, each slightly different in their preparation.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	08/23	-----S	9AM-Noon	SBTH
<b>Course COOKS677</b>				<b>Fee \$59</b>

## Sourdough Bread

In addition to learning how to physically make bread you will learn the ins and outs of baking with sourdough. The care and feeding of wild yeasts. Take a portion of live sourdough starter home.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	09/06	-----S	9AM-Noon	SBTH
(9)	11/05	---W---	6:30-9:30PM	SBTH
<b>Course COOKS499</b>				<b>Fee \$65</b>

## Learn to Make French Pastries

Discover the art of French pastry in this hands-on class! Learn to craft delicate classics with expert guidance. Perfect for all skill levels, you'll master techniques and take home delicious creations. Come ready to whisk, pipe, and indulge in sweet Parisian perfection.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/13	-----S	9AM-Noon	SBTH
<b>Course COOKS768</b>				<b>Fee \$67</b>

## Kimchi

Make this traditional Korean banchan (side dish) of salted and fermented Korean cabbage and vegetables mixed with garlic, ginger and other spices. Used in soups and stews, and on its own, Kimchi is deliciously healthy and a savory treat perfect for salads, burgers and omelets. Your imagination is the limit. Slightly more complex than our popular sauerkraut class, but still easy!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/17	---W---	6:30-9:30PM	SBTH
<b>Course COOKS727</b>				<b>Fee \$49</b>

## Sushi

This class is designed for people who have no experience making sushi. Learn the history of sushi, fish, and vegetable preparation, how to make sushi rice, maki and nagiri sushi, and proper sushi etiquette. Limited availability!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(38)	09/19	-----F-	6-9PM	SBTH
(39)	10/15	---W---	11AM-2PM	SBTH
(40)	11/14	-----F-	6-9PM	SBTH
<b>Course COOKS435</b>				<b>Fee \$99</b>

## Food Budget Basics

Learn smart strategies for eating well on a budget! Discover tips for meal planning, shopping smart, and reducing waste while still enjoying delicious, nutritious meals. You'll leave with practical tools and recipes to help you manage your food expenses without sacrificing flavor!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/25	----R--	6:30-9:30PM	SBTH
<b>Course COOKS745</b>				<b>Fee \$59</b>

## Sauerkraut

Join us on this culinary adventure. We will liberally apply Cole's Law and put together a half gallon of fresh, hand-made sauerkraut. Sauerkraut is one of the easiest ferments to make. We will talk about the why of sauerkraut, the history of sauerkraut, variations and different types of sauerkraut, and we will have hands-on making of this amazing probiotic powerhouse. Good for your health, good for your gut, and tasty on a Reuben!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	10/08	---W---	9AM-Noon	SBTH
(5)	11/19	---W---	6:30-9:30PM	SBTH
<b>Course COOKS628</b>				<b>Fee \$49</b>

## Bagels

Learn how to make bagels! We will work with yeast and kneed our own dough. In addition, information will be given on how to keep your break beautiful!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/09	----R--	9AM-Noon	SBTH
<b>Course COOKS739</b>				<b>Fee \$59</b>

## Knife Skills 101

Learn how to chop, dice, and slice with the best of them! If you have always wanted to be able to chop an onion in no time, then this is the class for you. Bring your favorite knife and chop away. Knives provided.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(42)	10/21	--T----	6:30-9:30PM	SBTH
(43)	11/06	----R--	9AM-Noon	SBTH
<b>Course COOKS122</b>				<b>Fee \$79</b>

## Fermented Harvest for Gut Health

If you already like pickles, sauerkraut and kimchi, you'll like the sour and savory in other vegetables. The end of the garden season leaves us with produce we do not want to waste but are not sure how to preserve. Learn about "brine fermenting." We will make ginger carrots, curried cauliflower, dilly beans, and an amazing fermented salsa!.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	10/22	---W---	6:30-9:30PM	SBTH
<b>Course COOKS629</b>				<b>Fee \$59</b>

## Mini Cheesecakes

Indulge your sweet tooth in this hands-on mini cheesecake class! Learn to make rich, creamy cheesecakes with perfect crusts and fun toppings. Great for all skill levels, you'll leave with delicious mini creations, new baking skills, and the confidence to impress at your next gathering!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/23	----R--	6:30-9:30PM	SBTH
<b>Course COOKS766</b>				<b>Fee \$79</b>

## NCC Bake Off Competition

Get ready for a zero-prep, all-from-scratch Bake-Off! Bake breads, pastries, and cakes using only your homemade dough, batters, and fillings. Open to bakers of every skill level, you'll compete, share tips, and indulge in delicious creations. Bring your passion, spatulas, and adventurous spirit to this ultimate baking showdown!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/20	----R--	6:30-9:30PM	SBTH
<b>Course COOKS767</b>				<b>Fee \$69</b>



## Canning and Preserving

Are you wondering what to do with this summer's harvest? Why not can it and eat it in January! Learn the basics of canning and preserving while making jellies, applesauce, tomato sauce and others to keep that summer freshness on your table all year round. Students will be taking home preserved jars of the foods we make. Students must bring a stock pot.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	12/10	---W---	6:30-9:30PM	SBTH
<b>Course COOKS105</b>				<b>Fee \$57</b>

## Kiffles

Learn how to make kiffles with a fast and fool-proof technique. We'll make the pastry dough, roll out, add filling and do a short bake of these extremely sweet flaky and uniform Hungarian kiffles.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(35)	12/11	----R--	9AM-Noon	SBTH
<b>Course COOKS110</b>				<b>Fee \$69</b>

## AFTERNOON BAKING CLASSES BACK BY POPULAR DEMAND!



### Meet the Instructor!

Stephanie Fenstermacher is a professional baker and co-owner of The Buttered Crumb LLC, a bakery in New Tripoli, PA. She is passionate about bringing "old fashioned goodness" to the community through her bakery's scratch-made baked goods. Outside work, she enjoys camping, kayaking and spending time with her family.

## Baking Fundamentals

Discover essential baking techniques in our engaging Baking Fundamentals class! Whether you're a beginner or refining your skills, this hands-on experience covers measuring, mixing methods, and baking times. Enjoy a fun, supportive environment and take home your delicious treats!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/22	-M-----	1-4PM	SBTH
<b>Course COOKS748</b>				<b>Fee \$59</b>

## Brioche Bread

Experience the rich, buttery goodness of brioche in our hands-on class! Learn the essential techniques for creating this delightful, fluffy bread from scratch. From mixing to shaping, you'll master the art of brioche, leaving with a beautifully baked loaf and the confidence to recreate it at home!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/06	-M-----	1-4PM	SBTH
<b>Course COOKS752</b>				<b>Fee \$59</b>

## Scones

Discover the art of scone-making in our hands-on class! Learn to create these delightful pastries from scratch, mastering classic techniques while exploring a variety of flavors, from traditional cream scones to fruity or savory options. Leave with delicious scones to share and impress your friends!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/20	-M-----	1-4PM	SBTH
<b>Course COOKS750</b>				<b>Fee \$59</b>

## Hand Pies & Galettes

Dive into the world of pastry in our Hand Pie and Galette class! Learn to create flaky, delicious crusts filled with seasonal fruits. Explore techniques for both individual hand pies and rustic Galettes, perfect for showcasing vibrant fillings. Leave with your own sweet creations to enjoy and share!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	11/03	-M-----	1-4PM	SBTH
<b>Course COOKS751</b>				<b>Fee \$64</b>

## The Home Cook Enthusiast Certificate (HCOOKS)

Adult classes are open to students 18 years of age and older.

Bring your cooking skills to a whole new level. Ignite your passion for cooking by completing the Home Cook Enthusiast certificate.

The certificate consists of 7 classes for a total of 54 hours. These 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. Learn tools, techniques, and building-block recipes to create sophisticated, spectacular meals at home. Classes taught by professionally trained chefs.

Check online for course information at [www.northampton.edu/homecook](http://www.northampton.edu/homecook)

## HCOOKS Certificate classes:

All certificate classes are offered each semester in the Fowler Center's 5th-floor Teaching Kitchen at 511 E. Third Street in south Bethlehem.

## Core (Pre-requisite) HCOOKS Certificate classes:

- HCOOKS256 Cooking Fundamentals – 3 classes for a total of 9 hours
- HCOOKS257 Stocks & Sauces – 2 classes for a total of 6 hours
- Additional HCOOKS Certificate classes:
- HCOOKS260 Delectable Desserts – 4 classes for a total of 12 hours
- HCOOKS261 Sidelines – 2 classes for a total of 6 hours
- HCOOKS258 Mastering the Main Course – 4 classes for a total of 12 hours
- HCOOKS259 Savory Baking – 2 classes for a total of 6 hours
- HCOOKS262 Culinary Presentation – 1 class @ 3 hours

The Culinary Presentation is the final, upon completion of the 6 classes. Classes must be completed within 2 years in order to receive the certificate. Students who are not seeking the certificate, but have an interest in cooking, may take these classes, although you must still follow the pre-requisites.

**For more information, please call 610-861-4175**

## Cooking Fundamentals

Terminology, tools, prepping, time management, food safety, and sanitation will be included. Develop precision with measurements and formulas educating your palate to discern various tastes and flavors. Master the art of knife use and care.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(34)	09/09-09/23	--T----	6:30-9:30PM	SBTH
<b>Course HCOOKS256</b>				<b>Fee \$139</b>

## Stocks & Sauces

Stocks and sauces can transform a good meal into a great dining experience. Learn the proper techniques to make stocks without the preservatives and chemicals found in store bought varieties. Develop your sense of taste and the use of herbs and spices to enhance sauces. Beef, chicken and vegetable stocks will be created. Please bring your 6-12 qt. stock pot and chef's knife to class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(34)	10/07-10/14	--T----	6:30-9:30PM	SBTH
<b>Course HCOOKS257</b>				<b>Fee \$129</b>

## Mastering the Main Course

Increase your skills in both dry and moist heat cooking methods. Become competent in sautéing, grilling and pan frying as well as braising, stewing and steaming. You will learn to recognize and evaluate classic food pairings and correctly assess seasonings and flavors.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(18)	11/04-11/25	--T----	6:30-9:30PM	SBTH
<b>Course HCOOKS258</b>				<b>Fee \$179</b>

## Delectable Desserts

All desserts rely on a mastery of the essential skills of rolling, mixing, and forming. Different methods and ingredient ratios yield different desserts. This will emphasize fundamentals in the comprehensive introduction to baking basics.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(18)	12/02-12/11	--T-R--	6:30-9:30PM	SBTH
<b>Course HCOOKS260</b>				<b>Fee \$159</b>

NCC is thrilled to continue offering both private dining and cooking classes with regionally-renowned chef Paolo Nota! Experience an intimate culinary adventure in the Fowler Center kitchen, where Chef Paolo will prepare an exquisite multi-course meal for you and your friends and family. Optional wine pairing extra! Contact Janet Eaton at jeaton@northampton.edu or (610) 861-4172.



Meet the Instructor!

For 45 years, Chef Paolo Nota has been well known and loved for his culinary talents at several prominent Lehigh Valley fine dining establishments. Chef Paolo served as Executive Chef at Woodstone Country Club, Aromi Italian Restaurant, Fiamma Italian Grill, and A Ca Mia. He holds a B.A. in Food Preparation from the Istituto Alberghiero Colomatto, Italy.

Explore the Culinary World with Chef Paolo: Soups

Join us for a hands-on soup-making class where you'll learn to create classic favorites like Zuppa Toscana, Lobster Bisque, and Clam Chowder from scratch. Discover the art of balancing flavors, selecting fresh ingredients and perfecting the textures that make these soups so comforting and delicious. You'll get step-by-step guidance on how to make rich, flavorful broths, prepare vegetables, and work with seafood to craft the perfect bowl. By the end of the class, you'll be equipped with the skills to recreate these classic soups at home and wow your guests with your culinary expertise!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/11	----R--	6:30-9:30PM	SBTH
Course COOKS760			Fee \$69	

Explore the Culinary World with Chef Paolo: Fresh Pasta & Sauces

Learn to make fresh, homemade pasta from scratch and pair it with delicious sauces. Master pasta dough, rolling, and shaping techniques for varieties such as fettuccine and ravioli. Then, craft classic sauces like marinara, Alfredo, andodka to complement your creations. Whether you're a beginner or looking to refine your skills, this class will equip you with the techniques to make fresh pasta and sauces at home.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/18	----R--	6:30-9:30PM	SBTH
Course COOKS757			Fee \$69	

Explore the Culinary World with Chef Paolo: Appetizers

Learn to create delicious, crowd-pleasing appetizers in this fun, hands-on class! From savory bites to elegant starters, you'll master a variety of easy, impressive recipes perfect for any occasion. Ideal for all skill levels—come chop, mix, and plate your way to the perfect party spread!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/24	---W---	6:30-9:30PM	SBTH
Course COOKS762			Fee \$89	

Explore the Culinary World with Chef Paolo: Ravioli

Dive into the art of handmade ravioli in this hands-on cooking class! Learn to roll fresh pasta, craft flavorful fillings, and perfect sealing techniques. Ideal for all skill levels, you'll leave with new skills, delicious recipes, and a batch of your own ravioli to enjoy or share!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/16	----R--	6:30-9:30PM	SBTH
(2)	10/22	---W---	9AM-Noon	SBTH
(3)	12/10	---W---	9AM-Noon	SBTH
Course COOKS764			Fee \$79	

Explore the Culinary World with Chef Paolo: Gnocchi

Learn the art of handmade gnocchi in this fun, hands-on cooking class! From mixing and shaping to pairing with delicious sauces, you'll master each step of creating these pillowy Italian favorites. Perfect for all skill levels, come ready to roll, cook, and enjoy your own fresh gnocchi.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/12	---W---	6:30-9:30PM	SBTH
(2)	11/19	---W---	9AM-Noon	SBTH
Course COOKS765			Fee \$79	

Explore the Culinary World with Paolo: Chicken Dishes

Join our hands-on cooking class and master delicious chicken dishes! Learn techniques, explore global flavors, and cook mouthwatering meals in a fun, interactive kitchen environment. Perfect for all skill levels!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/03	---W---	6:30-9:30PM	SBTH
Course COOKS763			Fee \$89	

Date Night Chopped

A basket of mystery ingredients will test your culinary knowledge and skills as you compete in tonight's event. Prepare for challenges, secret ingredients, and cut throat kitchen techniques as you battle each other during this food throw down showdown! Each pair will have their own station to work in. PRICE IS PER PERSON.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(45)	09/26-09/26	-----F-	6:30-9:30PM	SBTH
(46)	10/17-10/17	-----F-	6:30-9:30PM	SBTH
(47)	11/07-11/07	-----F-	6:30-9:30PM	SBTH
(48)	12/19-12/19	-----F-	6:30-9:30PM	SBTH
Course COOKS483			Fee \$89	





# WINE AND SPIRITS

## WINE

**NOTE:** You must be at least 21 years of age to attend. Light snacks provided, but also feel free to bring your own.

### Wine Universe: Germany

Explore the diverse and dynamic world of German wines. From crisp Rieslings to elegant Spätburgunders, discover the unique regions, grape varieties, and winemaking traditions that make Germany a standout. Taste and learn how these wines pair beautifully with a variety of cuisines.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/23	----R--	6:30-8:30PM	SBTH
<b>Course WIN323</b>				<b>Fee \$79</b>

### Fall for Wine

Celebrate the season with Fall for Wine, a cozy tasting class highlighting rich, aromatic wines perfect for autumn. Discover bold reds, crisp whites, and seasonal pairings that complement fall flavors. Learn about regions, styles, and how to choose the perfect wine for cooler days.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/06	----R--	6:30-8:30PM	SBTH
<b>Course WIN325</b>				<b>Fee \$79</b>

### Wine Universe - Reds

Discover and explore different grape varieties and growing regions through a tasting of eight different wines from a diversity of regions. Each wine tasting is organized by appellation or grape varietal, featuring a brief history and insights about the individual wineries. We encourage discussions about the aromas and flavors present in the wines selected for the evening.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	11/13	----R--	6:30-8:30PM	SBTH
<b>Course WIN316</b>				<b>Fee \$79</b>

### Wine Universe: Sparkling Wine

Explore the dazzling world of sparkling wines. Taste and compare styles, learn production methods, and discover perfect pairings in this effervescent, flavor-filled journey through the bubbles of the wine world.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/11	----R--	6:30-8:30PM	SBTH
<b>Course WIN324</b>				<b>Fee \$89</b>



### Meet the Instructor!

Dr. Katherine Restuccia, clinical psychologist turned wine educator, developed her passion for wine early in life, tasting wine made by her Italian grandfather. She formally studied wine with the American Sommelier Association and Wine & Spirit Education Trust (WSET), earning a Level 3 certification with merit. Katherine is currently pursuing her Level 4 Diploma with WSET. Her extensive travels through France, Italy, Spain, and California deepen her understanding of terroir and winemaker stories, blending her psychology background with her love for wine education.

NCC is proud to partner with Philly Wine as the exclusive provider of Wine & Spirits Education Trust (WSET) Level 1 wine certification in the Lehigh Valley. Taught by Dr. Katherine Restuccia, WSET Level 3 Certified instructor, embark on the journey to becoming an expert in this internationally recognized course.

### WSET Level 1

Begin your wine journey with the WSET Level 1 Award in Wines class! In this hands-on, beginner-friendly course, you'll explore wine types, tasting techniques, and food pairings. Perfect for enthusiasts or industry newcomers, you'll gain essential wine knowledge and a globally recognized certification in a fun, engaging setting.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/25	-----S	10AM-4PM	SBTH
(2)	11/10	-M-----	10AM-4PM	SBTH
<b>Course WIN326</b>				<b>Fee \$400</b>





SPIRITS

**NOTE:** You must be at least 21 years of age to attend DRINK classes. Light snacks provided, but feel free to bring your own.

From Garden to Glass

Discover the art of crafting cocktails using garden-fresh herbs in this hands-on mixology experience. You'll learn how to infuse drinks with vibrant flavors like basil, mint, rosemary, and thyme while mastering muddling, shaking, and pairing techniques. Sip, stir, and savor seasonal creations straight from the garden to your glass.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/25	----R--	6-8PM	SBTH
Course DRINK190				Fee \$69

Mindful Mixology

Shake up wellness in our hands-on Mindful Mixology class! Learn to craft delicious, alcohol-free cocktails using fresh, natural ingredients. Explore flavor balance, mixology techniques, and mindful drinking habits. Perfect for all skill levels, you'll leave refreshed, inspired, and ready to mix thoughtful drinks for any occasion.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/24	-----F-	6:30-8:30PM	SBTH
Course DRINK192				Fee \$79

Seasonal Sips

A hands-on mixology class that takes you on a flavorful journey. Learn to craft cocktails using fresh, seasonal ingredients—from bright spring herbs to summery fruits, autumn spices, and winter citrus. Perfect for all skill levels, you'll shake, stir, and sip your way through the year!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/21	-----F-	6:30-8:30PM	SBTH
Course DRINK191				Fee \$79

DANCE/FITNESS/SPORTS

DANCE

ONLINE CLASSES

Ballet classes: Substitute a chair or table if you do not have a ballet barre at home.

Beginning Ballet Barre

Elementary ballet barre training. Specific development of feet and arm positions, carriage of the body, and ballet exercises at the barre.

SEC	DATE(S)	DAY(S)	TIME(S)	
(11)	09/08-10/27	-M-----	7-8PM	
Course DANCEON102				Fee \$97

Intermediate Ballet Barre

Intermediate ballet barre training for adults of any age is designed to build on the skills mastered in Beginning Ballet. Exercises are more advanced and more detailed. Emphasis is put on "dancing" the exercises at the barre and proper form.

SEC	DATE(S)	DAY(S)	TIME(S)	
(11)	09/08-10/27	-M-----	8-9PM	
Course DANCEON103				Fee \$97

Ballet Barre Technique

Focus on the proper use of muscle sets for the barre exercises as well as technique to perform the exercises correctly. Each exercise is broken down to its components and each component is worked on separately. Positions of the arms, feet, head and proper alignment of the body are all addressed.

SEC	DATE(S)	DAY(S)	TIME(S)	
(10)	11/10-12/01	-M-----	7-9PM	
Course DANCEON104				Fee \$97

ON-CAMPUS CLASSES

**Tf** Ballet-Beginning

Discover the joy of ballet in this welcoming beginner class. Explore classical ballet fundamentals while developing balance, coordination, posture, and flexibility. Each class includes a gentle warm-up, barre exercises, stretching, and center work tailored to your pace and ability. Prior dance experience is not required. See online for clothing/shoe recommendations. No class 9/1.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	08/18-09/29	-M-----	4:15-5:15PM	MAIN
(7)	10/13-11/17	-M-----	4:15-5:15PM	MAIN

Course DANCE142 Fee \$79

Ballroom Dance Date Night

Need a night out dancing? This is a great date night activity where you'll learn some moves or get a refresher in Ballroom dance. Partners required. Fee listed is per person.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(10)	09/24	---W---	7-9PM	SBTH
(11)	12/03	---W---	7-9PM	SBTH

Course DANCE132 Fee \$24

Latin Dance Basics

Get your heart pumping with your sweetheart! Learn the steps to the Salsa, Merengue, Rumba, Cha Cha, and Tango. Get a feel for Latin rhythms while getting a good workout. Please wear flat, smooth-sole shoes. Partners Required. Fee listed is per person.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(19)	08/19-10/07	--T----	7:30-8:30PM	MAIN
Course DANCE147				Fee \$97

Line Dancing

Get your heart pumping and have a blast! Learn line dancing to a variety of music including pop, Latin, oldies, rock, country, and Celtic. No partners necessary!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(15)	09/08-10/13	-M-----	7:30-8:30PM	SBTH
Course DANCE170				Fee \$74

Dancing for Special Occasions

Don't be left standing on the sidelines at your next special occasion. Leave this class with the confidence to let go of your fears and actually enjoy yourself on the dance floor. Learn the basics of waltz, fox trot, and swing. Partners required. Fee listed is per person.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(72)	10/01-11/19	---W---	7:30-8:30PM	MAIN
Course DANCE101				Fee \$97

**Tf** Belly Dance Fitness with Tahya

Shake up your fitness routine and strengthen your core like never before! Tahya facilitates a holistic mind-body practice that uplifts your mood, increases energy and reduces stress amidst motivating music. Improve your balance, posture, and flexibility. No experience necessary; the focus is on fun! No class 11/25 & 11/27. Instructor: Tahya (<https://www.Tahya.com>)

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	09/16-10/21	--T----	Noon-1PM	SBTH
(4)	09/18-10/23	----R--	6-7PM	SBTH
(5)	11/04-12/16	--T----	Noon-1PM	SBTH
(6)	11/06-12/18	----R--	6-7PM	SBTH

Course DANCE176 Fee \$74

Move Easy Through Dance

Capture the joy of dance as you move and groove to a wide variety of music. Perfect for students who are looking to improve balance, mobility, and coordination. Increase your range of motion and your confidence too. No prior dance experience is required; modifications will be given. No class 11/27.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/18-10/23	----R--	10:30-11:30AM	SBTH
(3)	11/06-12/18	----R--	10:30-11:30AM	SBTH

Course DANCE177 Fee \$74

Parkinson's Dance Class

Experience the benefits of dance classes for people living with Parkinson's disease. Enjoy the camaraderie and creativity while you learn something new. Suitable for students who are seated or standing. Modifications will be given, and a caregiver is encouraged to participate with you for no additional cost.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(15)	09/23-10/28	--T----	10:30-11:30AM	MAIN
(16)	11/11-12/16	--T----	10:30-11:30AM	MAIN

Course DANCE172 Fee \$89

## FITNESS

**NOTE:** Options are given in all fitness classes to vary the intensity for most levels of fitness. Please let instructor know if you need modifications.

### ONLINE CLASSES

#### Chair Yoga

Chair yoga allows people of varying physical fitness and mobility levels to take advantage of yoga's amazing health benefits. Improve your fitness and flexibility and elevate your overall health without lowering to the floor. Explore some standing postures in addition to the option to be seated throughout. Please have an armless chair without wheels.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	09/09-10/09	--T-R--	5:45-6:30PM

Course **FITON109**

Fee **\$85**

### ON-CAMPUS CLASSES

#### Cardio Kickboxing & Core Mini

Burn fat with a workout that combines cardio, kickboxing, and boxing moves set to music. Tone your body with a variety of core work and strength training. Not only is this a great cardio and muscle toning workout, but we'll also cover basic self-defense awareness.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	08/12-08/26	--T----	5:30-6:30PM	SBTH
(8)	08/14-08/28	---R--	5:30-6:30PM	SBTH

Course **FIT228**

Fee **\$44**

#### Cardio Kickboxing & Core Mini - Twice a Week

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	08/12-08/28	--T-R--	5:30-6:30PM	SBTH

Course **FIT233**

Fee **\$89**

#### Cardio Kickboxing & Core – 6 weeks

NO CLASS 11/25 & 11/27.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(100)	09/09-10/14	--T----	5:30-6:30PM	SBTH
(101)	09/11-10/16	---R--	5:30-6:30PM	SBTH
(102)	10/28-12/09	--T----	5:30-6:30PM	SBTH
(103)	10/30-12/11	---R--	5:30-6:30PM	SBTH

Course **FIT202**

Fee **\$89**

#### Cardio Kickboxing & Core - Twice a Week

NO CLASS 11/25 & 11/27.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(37)	09/09-10/16	--T-R--	5:30-6:30PM	SBTH
(38)	10/28-12/11	--T-R--	5:30-6:30PM	SBTH

Course **FIT232**

Fee **\$139**

#### Boxing Mini

Boxing provides a great cardiovascular workout and helps to improve your balance and hand-eye coordination. Perfect for men and women who want to learn the basics of the sport while working out like the pros. Learn about punches, defense, conditioning, and pad work.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	08/12-08/26	--T----	6:30-7:30PM	SBTH
(10)	08/14-08/28	---R--	6:30-7:30PM	SBTH

Course **FIT229**

Fee **\$44**

#### Boxing Mini - Twice a Week

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	08/12-08/28	--T-R--	6:30-7:30PM	SBTH

Course **FIT234**

Fee **\$89**

#### Boxing – 6 weeks

NO CLASS 11/25 & 11/27.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(147)	09/09-10/14	--T----	6:30-7:30PM	SBTH
(148)	09/11-10/16	---R--	6:30-7:30PM	SBTH
(149)	10/28-12/09	--T----	6:30-7:30PM	SBTH
(150)	10/30-12/11	---R--	6:30-7:30PM	SBTH

Course **FIT105**

Fee **\$89**

#### Boxing - Twice a Week

NO CLASS 11/25 & 11/27.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(62)	09/09-10/16	--T-R--	6:30-7:30PM	SBTH
(63)	10/28-12/11	--T-R--	6:30-7:30PM	SBTH

Course **FIT215**

Fee **\$139**

#### Shred and Core Connection

Designed to shed fat, shred muscle, and enhance your overall health. Get a great workout using the 3-2-1 approach: 3 minutes of strength, 2 minutes of cardio, 1 minute active recovery, then repeat. Finish with 30 minutes of core work using body weight and resistance assisted exercises.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	09/03-10/08	---W---	5:30-6:30PM	SBTH

Course **FIT245**

Fee **\$74**

#### Kettlebell Bootcamp

Burn calories and get fit with this boot camp style class. Use the kettlebells, free weights, battle rope and more to challenge yourself with an intense full body workout that incorporates cardio, agility, power and strength training. No class 11/26.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(13)	10/22-12/03	---W---	5:30-6:30PM	SBTH

Course **FIT287**

Fee **\$74**

#### Lunchtime Yoga

Break up the workday with yoga during the lunch hour or just stop in for a quick class between errands. Increase flexibility, strength and balance. Promote mind and body awareness as well as relaxation to help finish out the day. Please bring a yoga mat. For all levels. No class 11/26.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(18)	09/17-10/15	---W---	12:30-1:15PM	MAIN
(19)	11/12-12/17	---W---	12:30-1:15PM	MAIN

Course **FIT340**

Fee **\$59**

#### Beginning Yoga - 5 weeks

Learn the benefits of yoga while exploring this art through breathing, postures and relaxation. Proper alignment and breathing while holding postures allows for a connection of mind and body. Perfect for anyone who wants to increase flexibility, strength and balance. Please bring a yoga mat. No class 11/26.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(62)	09/17-10/15	---W---	5:30-6:30PM	MAIN
(63)	11/12-12/17	---W---	5:30-6:30PM	MAIN

Course **FIT191**

Fee **\$69**

#### **Tf** Beginning Yoga – 6 weeks

Sections 150 and 152 are Teen Friendly.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(150)	09/02-10/07	--T----	6:10-7:10PM	MAIN
(151)	09/15-10/20	-M-----	6:30-7:30PM	SBTH
(152)	10/21-11/25	--T----	6:10-7:10PM	MAIN
(153)	11/03-12/08	-M-----	6:30-7:30PM	SBTH

Course **FIT107**

Fee **\$74**

#### Pilates

Pilates provides balance, flexibility, and strength. Improve your posture and focus on strengthening your core. Stimulate your circulatory system and reduce stress. This mat work program offers variation for all levels. No class 11/27.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(22)	09/11-10/16	----R--	5:30-6:30PM	MAIN
(23)	10/30-12/11	----R--	5:30-6:30PM	MAIN

Course **FIT116**

Fee **\$74**



## TF Women's Self Defense

Learn how to defend yourself against an attacker. Engage in this self-defense program covering principles, techniques, and mental preparation. Progress from basic to advanced tactics, including scenario-based training.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/26-09/30	--T----	6-7PM	SBTH
(2)	10/21-11/25	--T----	6-7PM	SBTH

Course **FIT347**

Fee **\$89**

## TF 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.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(179)	08/26-09/30	--T----	5-6PM	MAIN
(180)	10/21-11/25	--T----	5-6PM	MAIN

Course **FIT100**

Fee **\$74**

## SPORTS/OUTDOORS

**NOTE:** Adult Classes are open to students 18 years of age and older unless noted otherwise with (TF) Teen Friendly.

### Golf I

If you've always wanted to try your hand at golf, this class is for you. Designed for anyone interested in acquiring basic golf skills, techniques, and knowledge of the game. No experience necessary. Golf clubs are available; sneakers or tennis shoes are required. Putting & chipping at Green Pond course.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(40)	09/16-10/14	--T----	5-7PM	MAIN

Course **SPORT107**

Fee **\$169**



### Meet the Instructor!

Brandon is a passionate golf instructor with more than a decade of teaching experience. As a player, Brandon competed at the highest levels in high school and college in the Lehigh Valley. He loves helping students improve their swing, course strategy, and overall game. His goal is to make golf enjoyable for players of all skill levels through patient, personalized coaching.

### Golf II

Designed for golfers who are interested in going beyond the basic skills and achieving an intermediate level, learning new techniques, and knowledge of the game. Sneakers or golf shoes are required. Students must have their own golf clubs. Prerequisite: Golf I or prior golf experience.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	09/18-10/16	----R--	5-7PM	MAIN

Course **SPORT113**

Fee **\$169**

## TF Archery for Beginners

This introductory target archery class teaches the fundamentals of perfect form and range safety as standardized by USA Archery, the National Governing Body for the sport of archery in the United States. Focus and increased self-confidence are emphasized in this class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	09/07-09/28	U-----	4-5:30PM	MAIN

Course **SPORT139**

Fee **\$119**

# WELLNESS/SPECIAL INTERESTS

## WELLNESS

### ONLINE CLASSES

#### Reinventing Yourself: A Transformational Journey

Step into the next chapter of your life with intention, clarity, and confidence. Reinventing Yourself is an immersive class designed to guide you through the process of personal transformation, helping you break free from old patterns, step into your authentic power, and align with the life you truly desire?

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	9/9-9/23	--T----	6-30-8:30PM

Course **WELLN376**

Fee **\$74**

#### Beginning Intuitive Perception

Awaken your intuitive perception. Learn how your own intuition works – do you primarily see, know, or feel? Participate in amazing activities that allow you to gather information and have experiences that are beyond the perceptual range of your physical senses.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	9/17-9/24	---W---	6:30-9PM

Course **WELLN375**

Fee **\$59**

#### The Watchers

Who are these mysterious beings who some say came down from heaven and have been interacting with humanity since humanity's beginning? Examine passages in the Bible and the apocryphal Book of Enoch as well as more recent writings from every day people who have had personal encounters with Watchers.

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	9/19	----F-	6:30-9PM

Course **WELLN347**

Fee **\$39**

#### Breaking Through Your Limitations

We all encounter barriers—self-doubt, fear, past conditioning—that keep us from stepping into our fullest potential. Breaking Through Your Limitations is a powerful course designed to help you identify and overcome the invisible walls holding you back, so you can move forward with confidence, purpose, and freedom.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	10/23-11/6	---R--	6-30-8:30PM

Course **WELLN377**

Fee **\$74**

#### Beyond Fear and Regret: The Five Secrets to Inner Freedom

Break free from fear and regret with Beyond Fear and Regret: The Five Secrets to Inner Freedom. This transformational class will help you embrace self-trust, courage, and personal empowerment. Explore five powerful secrets: Authenticity, Bold Action, Love, Presence, and Generosity—each designed to shift your mindset and open new possibilities. Through guided exercises and deep reflections, you'll gain the tools to overcome limitations and step confidently into a life of freedom and fulfillment.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	11/3-11/17	-M-----	6-30-8:30PM

Course **WELLN378**

Fee **\$74**

#### Know Thyself: Exploring your Subpersonalities

Get to know yourself better. Become aware of how you habitually react to the people and events around you. Identify your subpersonalities that filter your perceptions of reality. Learn the importance of being centered to communicate more effectively and make better decisions.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	11/13-11/20	----R--	6:30-9PM

Course **WELLN380**

Fee **\$49**



## Sacred Release: The Transformative Power of Forgiveness

Forgiveness isn't just about letting go—it's about reclaiming your freedom, healing old wounds, and stepping into a life of peace and empowerment. In this transformative class, you'll learn to release emotional burdens, shift limiting narratives, and embrace forgiveness as a path to clarity and wholeness. Through guided exercises and deep reflection, you'll unlock the sacred power of forgiveness, allowing you to move forward with strength, love, and a renewed sense of self.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	12/3-12/10	---W---	6:30-8:30PM

Course WELLNON379

Fee \$49

## ON CAMPUS CLASSES

### Ayurveda for Your Health, The World's Oldest Medical Science

Ayurveda is the oldest healthcare system originating in India dating back over 5,000 years. Ayurveda translates to "The Science of Life." Ayurveda teaches us how to be in balance with our true nature which promotes longevity, health, and happiness. We will be learning the basics of Ayurveda, our unique constitution, anatomy and the most important aspect of health, our agni, the digestive fire. Ayurveda understands the root of all disease starts with ama, undigested food.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	09/18-10/02	---R--	6:30-8:30PM	SBTH

Course WELLN351

Fee \$80

### An Integrative Approach to Health

Embark on a transformative 5-week journey to explore holistic strategies for sustaining wellness through everyday rhythms and seasonal shifts. This course invites you to adopt a whole-person approach to health—addressing physical, mental, emotional, and spiritual well-being. You'll learn how to support your vitality with high-nutrition, high-impact recipes, discover wellness travel tips for staying grounded on the go, and unlock personalized insights through the concept of bio-individuality.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	11/06-12/04	---R--	6-8PM	SBTH

Course WELLN352

Fee \$150

## Astrology 101

We are a manifestation of the stars. In this class, we will learn about the zodiac signs, planets, aspects of astrology, and the houses. We will also discuss how astrology rules the body and its association with health issues. The planets can influence our daily lives. With this understanding, we can learn how to better flow with energy and utilize it for our highest good.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/16-10/23	----R--	6:30-8:30PM	SBTH

Course WELLN353

Fee \$75

## SPECIAL INTERESTS

### Learn to Play Mah Jongg

Learn to play the intriguing game of Modern American Mah Jongg. You will learn the rules, how to read the card, and recognize tiles and symbols. The last two classes will focus on techniques and strategies to become a good player, concentrating on navigating the card and using strategies to choose a correct hand to play with the tiles received. The best way to learn is by playing. With the knowledge gained from these classes, you will be able to join a game with other players. American Mah Jongg cards included.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	10/13-11/03	-M-----	6:30-8:30PM	SBTH

Course OTHER152

Fee \$114

### Jazz Through the Years: Historical Overview from Ragtime to Smooth Jazz

Jazz is a uniquely American music genre that has evolved over the decades through many different forms, each having musical significance. The different jazz eras to be discussed include Ragtime, Dixieland (New Orleans, Chicago, Kansas City, New York), Swing, Bebop, Cool, Hardbop, Progressive/Third Stream, Avante Garde, Soul Jazz, Jazz Rock, Jazz Fusion, Contemporary Jazz, Smooth Jazz, and Retro Swing/Neobop/Acid Jazz with respect to instrumentation, unique characteristics, and artists.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	10/14	--T----	1-3PM	MAIN

Course OTHER153

Fee \$39

# Training-to-Career Programs IN MANUFACTURING

## Manufacturing offers high salaries, great benefits, and interesting careers in a high-tech field!

Obtain the skills you need to start a new career in one of the top 50 manufacturing regions in the nation! We offer several short term, hands-on programs that explore the many career pathways available in modern manufacturing and train you on the skills you need to get started! Our industrial skills program include:

- hands-on and classroom instruction
- tours of local manufacturing facilities
- opportunities to meet Employers face-to-face

You'll earn OSHA-10 certification and learn foundational skills in Production, Quality, Machining, or Industrial Maintenance. For more information on the various programs we offer sign up for an information session:



Visit <https://www.northampton.edu/education-and-training/workforce-training/technical-industrial-trades/grant-training.html> to learn more.



# HOME/FLORAL/ GARDEN

## FLORAL

### NEW! Holiday Centerpiece

Create a stunning centerpiece using fresh seasonal blooms and greenery. An experienced florist will guide you through the process, providing tips and tricks along the way.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/03	---W---	6-8PM	SBTH
<b>Course DES666</b>				<b>Fee \$44</b>

## GARDEN

### Beginner Orchid Care

Orchids are the most common houseplant in America. This 2 hour class discusses how orchids grow in nature and teaches basic care instructions to keep them blooming in your home.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	08/27	---W---	6:30-8:30PM	SBTH
<b>Course PRIME335</b>				<b>Fee \$39</b>

### Native Orchids of Longwood Gardens

Pierre du Pont started Longwood Gardens' native orchid collection in 1923 when he brought in Galea spectabilis, an orchid that's native to Pennsylvania. It's one of several orchids that still grow on the Longwood property. This class not only takes you on a tour of Longwood's native orchids but also shows you how this simple orchid purchase blossomed into a world-renowned orchid conservation, plant breeding, and collections program.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/07	--T---	1-3PM	SBTH
<b>Course PRIME334</b>				<b>Fee \$39</b>

### Orchids for the Holidays

Entertaining with Orchids. Come spend a relaxing evening with us discussing orchid trivia, fun facts and basic care. All participants will receive an orchid plant and holiday decorations.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	11/12	---W---	6:30-8:30PM	SBTH
<b>Course PRIME325</b>				<b>Fee \$45</b>

# BUSINESS/FINANCE/ LAW

## BUSINESS

### ONLINE CLASSES

#### Notary Basics and Renewal

Overview of the Commonwealth of Pennsylvania's licensing regulations and prepares licensee candidate to take the exam. Become familiar with the rules and regulations all Notaries must abide by as well as common issues they will encounter in the performance of their duties. Prepare for the test or satisfy your educational requirement for the Notary Public Licensure and Renewal in the Commonwealth of Pennsylvania.

SEC	DATE(S)	DAY(S)	TIMES
(85)	10/7	--T---	6-9PM
(86)	12/8	-M----	6-9PM

**Course NOT100**

**Fee \$114**



## NCC's East 40 Community Garden

### A Community Space for Learning, Growing and Creating

Experience the East 40 Garden, a welcoming space for place-based learning in a tranquil setting with space to honor hand crafting and the creative process. Sustainability is at the core of all we do, with the study of food, culture, community, and craft serving a vital role connecting our varied efforts.

**Learn...** through workshops, classes, and self-guided experiences

- Create art with locally harvested materials
- Grow and preserve seasonal produce, herbs, and flowers
- Work hands-on with bees for beginning beekeepers
- Identify plant and wildlife

**Engage...** we create spaces and programs where people connect with one another and nature, through

- The community garden space for almost 30 gardeners
- A 3.5 acre farm with a summer/fall Farm Market
- Seasonal celebrations welcoming the Solstices and Equinoxes
- Summer Artists-in-Residency opportunities for multiple creatives
- Over 40 acres of meadows, gardens, and woods with walking trail, and poetry installations - The Poetry Walk and Poetry Rocks!



**Come see for yourself !**

[ncc east40.org](http://ncc east40.org)

Scan the QR Code to see our current community education class offerings.

## ON CAMPUS CLASSES

### Notary Basics and Renewal

Overview of the Commonwealth of Pennsylvania's licensing regulations and prepares licensee candidate to take the exam. Become familiar with the rules and regulations all Notaries must abide by as well as common issues they will encounter in the performance of their duties. Prepare for the test or satisfy your educational requirement for the Notary Public Licensure and Renewal in the Commonwealth of Pennsylvania.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(87)	09/09	--T----	6-9PM	SBTH
(88)	10/06	-M-----	6-9PM	SBTH
(89)	11/03	-M-----	6-9PM	SBTH
(90)	12/02	--T----	6-9PM	SBTH
<b>Course NOT100</b>				<b>Fee \$119</b>

### Mortgage Notary Signing Agent

This introduction to the Commissioned Pennsylvania Notaries, covers the basic skill set necessary to conduct mortgage closings. Learn about the legal documents included in a loan closing package and review the duties required to satisfy the requirements of lending institutions. Please note: You do not have to be a licensed notary to take the course but you must be a currently commissioned Notary in the Commonwealth of Pennsylvania in order to perform the duties of a signing agent.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(71)	08/16	-----S	10AM-2PM	SBTH
(72)	09/20	-----S	10AM-2PM	SBTH
(73)	10/04	-----S	10AM-2PM	SBTH
(74)	11/08	-----S	10AM-2PM	SBTH
(75)	12/06	-----S	10AM-2PM	SBTH
<b>Course REA100</b>				<b>Fee \$159</b>

## FINANCE

### Retirement Planning Today®

You work hard to provide for your family and save for the future. Learn to keep more of what you earn & make money work harder. Whether just beginning a retirement plan or rapidly approaching retirement, information provided will benefit you. Topics include how to: define long-term goals, manage investment risks, use new tax laws, make informed decisions about your company retirement plan & adjust your estate plan to function properly under new laws. Money is only one aspect of retirement planning.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(68)	10/01-10/08	---W---	7-9:30PM	MAIN
(69)	10/07-10/14	--T----	7-9:30PM	MAIN
(70)	10/15-10/22	---W---	7-9:30PM	MAIN
(71)	10/23-10/30	---R--	7-9:30PM	MAIN
<b>Course FIN100</b>				<b>Fee \$59</b>

### FREE SEMINAR FOR HIGH SCHOOL PARENTS

How much does college cost and how to pay for it?

Learn your role as a Parent on the Free Application for Federal Student Aid (FAFSA). With the assistance of Financial Aid staff, you will learn about the Federal financial aid application, your role as the parent on your child's FAFSA and how to open your FAFSA account. General information will be provided specific to Northampton Community College. Laptops will be available to assist with account opening after general information is provided.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	10/9	---R--	5-7PM	SBTH
(8)	12/11	---R--	5-7PM	SBTH
<b>Course FIN108</b>				<b>FREE</b>

## LAW

### People's Law School

Attorneys and professionals in law-related fields present informative and stimulating topics in the areas of Criminal Law, The Court System, Trusts, Wills, Family Law, Civil Law and much more; helping you better understand the law and how to deal more effectively with everyday legal issues. Lively discussion with plenty of time for questions. Presented in partnership with the Northampton County Bar Association's Service to the Public Committee.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	09/11-10/30	---R--	6-8PM	MAIN
<b>Course LAW100</b>				<b>Fee \$89</b>

# MUSIC/THEATER

**NOTE: Adult classes are open to students 18 years and older.**

## MUSIC

### ONLINE CLASSES

#### Instant Piano for Hopelessly Busy People

In just a few hours, you can learn enough secrets of the trade to give you years of musical enjoyment. Learn to play piano the way professionals do—using chords. The chord method is LOTS of fun and dramatically easier to learn than reading notes. Fee includes the online book, online follow up lessons, a recording of the class and also an optional periodic question and answer session. Class is held online using zoom and is partly hands on instruction and partly lecture demonstration.

SEC	DATE(S)	DAY(S)	TIME(S)	
(4)	10/20	-M-----	6:30-9:30PM	
<b>Course MUSIC154</b>				<b>Fee \$69</b>

#### Guitar for Hopelessly Busy People

In just a few hours you can learn enough about playing the guitar to give you years of musical enjoyment, and you won't have to take private lessons to do it. This crash course will teach you some basic chords and get you playing along with your favorite songs right away. Fee includes the online book, online follow up lessons, a recording of the class and also an optional periodic question and answer session. Class is held online using zoom and is partly hands on instruction and partly lecture demonstration.

SEC	DATE(S)	DAY(S)	TIME(S)	
(4)	10/21	--T----	6:30-9PM	
<b>Course MUSIC155</b>				<b>Fee \$69</b>

## ON CAMPUS CLASSES

### Write One Song

Do you have a howl in your heart waiting to get out? Want to shout down the man? Whether you know a few chords (or none at all), this class will help you write your truth into song—on ukulele, guitar, piano, digital loop song creation, or whatever instrument speaks to you

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/15-11/05	---W---	6-7PM	SBTH
<b>Course MUSIC156</b>				<b>Fee \$125</b>

### Guitar Basics 1

Hands-on, fun approach for beginners. Basic functional skills developed through exposure to folk, country, rock and blues styles of music. Learn chords, melodies and some music reading plus practice using both finger-picking and with a flat pick. **YOU MUST BRING A GUITAR.**

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/11-12/09	--T----	12:30-1:30PM	SBTH
<b>Course MUSIC157</b>				<b>Fee \$155</b>





THEATER

ONLINE CLASSES

Podcasting 101

Learn how to create and produce your own podcast, from concept-creation to recording and editing. Discover the necessary equipment and software, as well as tips for promotion and distribution. Suitable for hobbyists or those interested in using podcasting for business purposes. Upon completion, you'll possess the skills and knowledge needed to create a podcast of your own.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	09/10	---W---	6:30-8:30PM
(5)	09/20	-----S	10:30AM-12:30PM

Course THEAT115

Fee \$59

ON CAMPUS CLASSES

Voice-Over Acting

Find out how to become a voice-over actor and market yourself. Students will read from real voice-over scripts. Taught by Easton-based voice-over actor/coach Brian S. Atwood, who gives his perspective, shares insights, and offers tips to succeed in the voice-over business.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(24)	09/24	---W---	7-9PM	MAIN

Course THEAT109

Fee \$59

LANGUAGE/WRITING

LANGUAGES

NOTE: Textbooks may be required. Please check with your instructor at the first class.

ONLINE CLASSES

Spanish I

Learn simple conversation driven through grammar and vocabulary, asking and answering questions, and reacting to everyday situations. Become familiar with hearing, understanding and speaking in Spanish.

SEC	DATE(S)	DAY(S)	TIME(S)
(5)	09/15-11/19	-M-W---	10-11AM

Course LANGUON101

Fee \$245

French I

Learn to speak the most beautiful language in the world! Whether you're planning a trip to France or want to impress your friends when you order your boeuf Bourguignon. Learn the basic vocabulary and expressions you need. Discover a little of the culture of France.

SEC	DATE(S)	DAY(S)	TIME(S)
(9)	09/16-12/02	--T----	7:15-8:30PM

Course LANGUON107

Fee \$175

French II

Continue your study of the beautiful and romantic French language. Emphasis is on oral communication, but reading and writing will also be addressed. Prerequisite: French I or approval of instructor. No class 11/26.

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	09/17-10/10	---W---	6-7PM

Course LANGUON131

Fee \$149

Intermediate French

Continue your study of French by learning more advanced grammar and vocabulary and reading short stories. Prerequisite: French 4 or equivalent. Last class meets on campus, Tuesday, 12/09. No class 11/25.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	09/16-12/09	--T----	6-7PM

Course LANGUON122

Fee \$149

Advanced French Grammar and Conversation

Would you like to use the French you learned in high school or college? Practice speaking and build your vocabulary and grammar knowledge with the help of an instructor. See online course description for required book. Prerequisite: Intermediate French - having a good command of grammar, or approval of instructor. Last class meets on campus, Tuesday, 12/09. No class 11/26.

SEC	DATE(S)	DAY(S)	TIME(S)
(7)	09/17-12/03	---W---	7:15-8:45PM
	12/09	--T----	7:15-8:45PM

Course LANGUON121

Fee \$225

German IV

Wir machen weiter! Further develop your German speaking, reading, listening and writing skills. Explore contemporary life in Germany, Austria and Switzerland, and learn through selected readings and media based articles- about current events as well as history and culture of German-speaking countries.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	09/16-11/20	--T-R--	6-7PM

Course LANGUON113

Fee \$245

Advanced Conversational German

Continue the journey into German language, culture and traditions. Focus on strengthening speaking skills and extending vocabulary. Exchange ideas, opinions and information based on focused texts and topics. Learn more advanced problems of German grammar, like subjunctive and passive voice. Students should have taken German III or IV previously.

SEC	DATE(S)	DAY(S)	TIME(S)
(12)	09/17-11/21	---W-F-	6-7PM

Course LANGUON105

Fee \$245

ON CAMPUS CLASSES

TF American Sign Language (ASL) I

An introduction to American Sign Language (ASL). Develop basic conversational skills and vocabulary that will enable you to communicate with the deaf. Culture and current issues in deafness will be examined. ACT48 credits are available upon request with PPID number. No class 9/30 & 10/2.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(42)	09/02-10/09	--T-R--	6-8PM	MAIN

Course LANGU100

Fee \$245

TF American Sign Language (ASL) II Conversational

Build upon your skills and vocabulary. Learn from a deaf instructor who will be teaching this class. Practice your skills and learn how the deaf communicate with each other. Prerequisite: ASL I or permission from the instructor. ACT48 credits are available upon request with PPID number.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(28)	10/14-11/13	--T-R--	6-8PM	MAIN

Course LANGU101

Fee \$245

### **TF American Sign Language (ASL) III**

Continue to build your skills and vocabulary. More glossing, classifiers and deaf culture. Learn from a deaf instructor who will guide you through more practice and the way the deaf communicate with each other. Prerequisite: ASL II or permission from the instructor.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	12/02-12/18	--T-R--	6-8PM	MAIN
<b>Course LANGU160</b>				<b>Fee \$159</b>

### **Spanish I**

Start your journey to speaking Spanish. Learn the basic rules of Spanish grammar, salutations, basic sentence composition, verb and subject agreement, and proper use of adjective and adverbs. Engage in basic Spanish conversations and basic writing assignments. Last class meets 6-8 pm.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(37)	09/08-12/01	-M-----	6-7:30PM	MAIN
<b>Course LANGU113</b>				<b>Fee \$245</b>

### **Spanish II**

Continue your journey to speaking Spanish. Review the topics from Spanish I. Engage in basic Spanish conversations. Build your speaking and listening skills and expand your vocabulary. Last class meets 6-8 pm.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(32)	09/10-12/03	---W---	6-7:30PM	MAIN
<b>Course LANGU114</b>				<b>Fee \$245</b>

### **Italian for Travelers**

Planning a trip to Italy? Explore some Italian customs and learn a few phrases you need to know to make your trip even more memorable.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/09-10/30	----R--	7-8:30PM	MAIN
<b>Course LANGU161</b>				<b>Fee \$79</b>

### **Italian I**

Benvenuti! Learn Italian expressions to participate in every day social interactions, ask and answer simple questions, provide and obtain essential information for business and travel purposes. Emphasis is on the active use of the language and the development of oral skills. Last class meets 7-9 pm.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(26)	09/10-12/03	---W---	7-8:30PM	MAIN
<b>Course LANGU108</b>				<b>Fee \$245</b>

### **Italian II**

Deepen your knowledge of the Italian language and culture! Learn how to talk about topics of personal and general interest, and explore more complex travel and business situations. Expand your knowledge of Italian culture and understand the perspectives of Italian people. Prerequisite: Italian I or permission from the instructor. Last class meets 7-9 pm.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(26)	09/09-12/02	--T----	7-8:30PM	MAIN
<b>Course LANGU109</b>				<b>Fee \$245</b>

## **WRITING**

### **ONLINE CLASSES**

#### **Professional Writing Certificate**

The Certificate in Professional Writing delves into writing essential to business. Gain an understanding of the art of communication and tips to make anyone a power writer. Whether you are in an entry level position or are an accomplished writer, this certificate can be completed in one semester. Students may take an individual course based on interest if not seeking the certificate.

#### **The Writing Process**

Learn to write with increased confidence. Identify grammatical and punctuation problems in your writing. Practice organizing information and ideas logically and efficiently. With this refresher course, learn how to impress others with improved writing skills.

SEC	DATE(S)	DAY(S)	TIME(S)	
(1)	10/1-10/8	---W---	7-9PM	
<b>Course WRITEON300</b>				<b>Fee \$59</b>

#### **Effective Business Writing**

Learn how to improve your skills in writing effective emails, letters, memos and reports so you can be more productive at your job. Streamline content for maximum effectiveness.

SEC	DATE(S)	DAY(S)	TIME(S)	
(10)	10/15-10/22	---W---	7-9PM	
<b>Course WRITE301</b>				<b>Fee \$59</b>

#### **Writing for Social Media**

Learn how to connect with your audience on social media. Customize content for the specific audience and delivery method. Learn about effective on line writing strategies to communicate effectively.

SEC	DATE(S)	DAY(S)	TIME(S)	
(1)	10/29-11/5	---W---	7-9pm	
<b>Course WRITEON302</b>				<b>Fee \$59</b>



## **COMMAND SPANISH**

Learn a basic understanding of the Spanish language useful in a variety of careers and workplaces.

- Topics include Spanish for: Nursing; Law Enforcement Officers; First Responders; Paramedics and EMTs; Construction sites; Industry, Manufacturing, and Warehousing; and Physician's Offices.
- Emphasis is placed on understanding Spanish, learning common vocabulary and phrases, and speaking in work-specific situations for a more efficient and safe workplace.
- Course length is flexible, 12-20 hours

Contact Audree Chase, [achase@northampton.edu](mailto:achase@northampton.edu) to customize a class for your organization.



ONLINE CLASSES

Writing Life Stories

The popular memoir genre has provided all of us with a framework for understanding our own life journeys. This class will guide you through simple steps to gather the material, write it in scenes, and then organize it with a beginning, middle, and end. Through this process, you will become a better writer, and at the same time, grow more comfortable with your memories.

SEC	DATE(S)	DAY(S)	TIME(S)
(1)	09/23-10/14	-T----	6-7:30PM

Course **WRITEON110** Fee **\$120**

Writing A Children's Book

Develop memorable characters and imaginative settings to understand the nuances of language and themes suitable for various age groups. Learn about the children's book market, including the differences between picture books, middle grade, and young adult novels, and receive guidance on how to tailor your writing to the intended audience.

SEC	DATE(S)	DAY(S)	TIME(S)
(2)	11/3-11/10	-M-----	7-9PM

Course **WRITEON142** Fee **\$59**

Creative Writing

Explore fundamentals of creative writing across various genres. Through interactive writing exercises and group discussions, learn the elements of storytelling, character development, and expressive language. Designed to inspire and empower writers of all levels in a supportive environment. Discover and refine your voice in fiction, poetry, or creative nonfiction.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	12/4-12/18	----R--	7-9PM

Course **WRITEON141** Fee **\$79**

PRIME TIME @NCC  
AND UPDATE

UPDATE

Update 50+ and Beyond - Lectures Only

This popular program provides opportunities for adults ages 50+ to hear visiting speakers each week. Topics vary and include: history, business, travel, arts, sciences, health and wellness, government, and leisure activities. Enrolled students receive program of scheduled speakers before opening day. NO CLASS October 22, 2025. Rain date: November 19, 2025.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(17)	09/17-11/12	---W---	9:30AM-Noon	MAIN

Course **UPDAT300** Fee **\$74**

Update 50+ and Beyond - Lectures with One Luncheon

This popular program provides opportunities for adults ages 50+ to hear visiting speakers each week. Topics vary and include: history, business, travel, arts, sciences, health and wellness, government, and leisure activities. Enrolled students receive program of scheduled speakers before opening day. Includes luncheon to be held at Hampton Winds on November 12. NO CLASS October 22, 2025. Rain date: November 19, 2025.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(13)	09/17-11/12	---W---	9:30AM-Noon	MAIN

Course **UPDAT301** Fee **\$114**

PRIME TIME

Medicare Made Clear

This course provides a basic introduction to Medicare, a health insurance program for individuals 65+, and people with certain disabilities, with a look into the different parts of the program. You will learn how Medicare can be administered publicly (Original Medicare) or privately (Medicare Advantage) while also exploring program eligibility rules and election periods.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	09/10	---W---	6-8PM	SBTH

Course **PRIME336** Fee **\$39**

Peace of Mind: Final Expense Planning

The Peace of Mind class directs people to a starting point of putting a funeral plan together. It reviews the variables to consider for their personal wishes and the components of a funeral. The class reviews the key points for a funeral policy, the process of pre-payment, and all the benefits.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	09/23	--T----	2-3PM	SBTH

Course **PRIME331** Fee **\$30**

Medicare Part D - Prescription Drug Benefits Explained

This course addresses Medicare Part D, the part of Medicare that covers most outpatient prescription drugs, either through a stand-alone Part D plan, or included in a Medicare Advantage Plan. You will learn how each Part D plan covers different drugs on its formulary, and the cost structure of Part D plans.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/07	--T----	6-8PM	SBTH

Course **PRIME340** Fee **\$39**

Medicare Advantage vs Medicare Supplement (Medigap)

Medicare Plans can be confusing. This class will give an in-depth look at these two options to help you make the best "informed" decision for your future.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	10/15	---W---	6-8PM	SBTH

Course **PRIME337** Fee **\$39**

Beginner Orchid Care

Orchids are the most common houseplant in America. This 2 hour class discusses how orchids grow in nature and teaches basic care instructions to keep them blooming in your home.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	08/27	---W---	6:30-8:30PM	SBTH

Course **PRIME335** Fee **\$39**

Native Orchids of Longwood Gardens

Pierre du Pont started Longwood Gardens' native orchid collection in 1923 when he brought in Galearis spectabilis, an orchid that's native to Pennsylvania. It's one of several orchids that still grow on the Longwood property. This class not only takes you on a tour of Longwood's native orchids but also shows you how this simple orchid purchase blossomed into a world-renowned orchid conservation, plant breeding, and collections program.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	10/07	--T----	1-3PM	SBTH

Course **PRIME334** Fee **\$39**

Orchids for the Holidays

Entertaining with Orchids. Come spend a relaxing evening with us discussing orchid trivia, fun facts and basic care. All participants will receive an orchid plant and holiday decorations.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	11/12	---W---	6:30-8:30PM	SBTH

Course **PRIME325** Fee **\$45**



## TEAM BUILDING

**Connect with your colleagues through customized professional development activities for your business or organization! Blend learning with fun to build communication, trust, morale, and a shared sense of purpose!**



### FAB LAB

Dream, design, and create projects that foster collaborative teamwork with your colleagues in our 8,000 sq. ft. makerspace. The Fab Lab staff can organize team projects with wood, resins, 3D printers, and laser cutters based on your group's interests. Learn in a project-based environment and take the projects that you create home!

Contact: **Jennifer Cassella**,  
jcassella@northampton.edu  
or (610) 332-8665.



### FOWLER KITCHEN

Create delicious meals with your family or colleagues while learning from professional chefs with themes such as an Italian dinner with wine pairing to a friendly "Chopped" style competition!

Contact: **Janet Eaton**, Program Manager,  
jeaton@northampton.edu  
or (610) 861-4172.

**Can't decide whether to create a project or cook a meal? Do both and create a customized learning experience crafting a kitchen item and then enjoying wine or cuisine with your team!**

## CENTER FOR INNOVATION AND ENTREPRENEURSHIP

The Follett Family Center for Innovation and Entrepreneurship (CIE) offers a diverse range of classes and workshops designed to equip students, entrepreneurs, and community members with the skills and knowledge needed to thrive in today's fast-paced world. Whether you are looking to launch a start-up, expand your skill set, or explore a new idea, our classes and workshops provide the tools and support to help you succeed.

### Building a Brand Strategy

Learn core principles and strategies to build a powerful brand. Ideal for entrepreneurs, marketers, and business owners, this course equips you with the tools to develop and launch a winning brand—from concept to market success.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	09/16-09/25	--T-R--	6-8PM	SBTH
(7)	12/01-12/10	-M-W---	6-8PM	SBTH

**Course CIE200** **Fee \$119**

### Social Media for Small Businesses

Learn to leverage social media for business growth. This course covers essentials like platform basics, content creation, strategy, and engagement—giving entrepreneurs and professionals the tools to build and manage successful campaigns.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	09/30-10/07	--T-R--	6-9PM	SBTH
(7)	11/18-11/25	--T-R--	6-9PM	SBTH

**Course CIE201** **Fee \$119**

### Intro to Canva

New to Canva? This beginner-friendly course covers the basics of graphic design and walks you through creating eye-catching visuals. No prior experience needed—perfect for business owners, students, and anyone looking to enhance their design skills for social media, presentations, print media, and more.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	11/04-11/06	--T-R--	6-9PM	SBTH

**Course CIE300** **Fee \$109**

### Apparel and Signage for Your Small Business

Learn to create custom apparel, merchandise, and signage for your small business using DTF printing, sublimation printing, plus the Roland large-format vinyl printing for banners, posters, and window displays. This hands-on class teaches branding basics through personalized products. Bring a flash drive with your logo or artwork (PDF/PNG).

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	10/07-10/09	--T-R--	6:30-9:30PM	SBTH
(6)	01/12-01/14	-M-W---	6:30-9:30PM	SBTH

**Course CIE301** **Fee \$189**

### Comics and Zine Workshop

Explore storytelling through words and images as you create your own comic or zine. Guided by award-winning writer/editor Matt Murray, who has worked for STAN LEE, CLIVE BARKER, THE SMURFS, CONAN THE BARBARIAN and more, students learn the basics of creating a sequential art narrative and self-publishing. All levels of writers and artists are welcome.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	10/06-10/29	-M-W---	6:30-9:30PM	SBTH
(6)	01/26-02/18	-M-W---	6:30-9:30PM	SBTH

**Course CIE400** **Fee \$299**



## FABRICATION LAB

### FABRICATION LAB INFORMATION SESSIONS

The Fab Lab is the hidden gem of the Lehigh Valley—an 8,000 square foot facility open to the public, equipped with woodworking, metalworking, 3D printing, laser technology, electronics, and more. All Fab Lab classes are listed at [www.fablabncc.net](http://www.fablabncc.net), organized in chronological order with photos of class projects. Email us with any questions: [fablab@northampton.edu](mailto:fablab@northampton.edu)

#### Fab Lab Information Session

Free guided tour of the Fab Lab! Learn about the state-of-the-art technologies offered: a full metal and woodshop, spray booth, 3D printers, laser cutters, a Sound Lab, guitar-making and repair studio, cold casting and more. Open to all, so bring a friend!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(57)	09/10	---W---	5-6PM	SBTH
(58)	11/12	---W---	5-6PM	SBTH
(59)	01/14	---W---	5-6PM	SBTH

**Course FABAA200** **FREE**



### HOLIDAY CLASSES

Creating holiday traditions, keepsakes, and homemade gifts is easy with our holiday classes! Whether you're making personalized decorations, crafting thoughtful gifts, or designing one-of-a-kind ornaments, our hands-on workshops provide everything you need to add a special, handcrafted touch to your celebrations. Join us and make this holiday season unforgettable!

#### NEW! Gingerbread Decorating & Custom Apron Printing

Add a sprinkle of fun and creativity to your holiday season! Each student chooses a holiday design to customize for a one-of-a-kind kitchen apron—perfect for adding a personal touch to your baking adventures. Then, get into the festive spirit as you learn the art of decorating gingerbread cookies. From piping to sprinkles and assembly, you'll explore essential techniques while creating a tasty, one-of-a-kind treat! Adult enrolls and a child ages 8-15 may attend for free.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/13	-----S	9:00-Noon	SBTH

**Course CEFAB107** **Fee \$69**

#### Wood Carving: Santa Ornament

Learn the basic carving skills while creating a Santa Claus ornament! This project is perfect for teaching beginners or just fun for intermediate carvers. Taught by award winner and master carver, Dave Dion.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	11/10-11/24	-M-----	6-9PM	SBTH

**Course FABWD106** **Fee \$229**

*continued on next page*

Turning for the Holidays

Expand your woodturning repertoire by making four delightful holiday projects including a Christmas tree with integral ornaments, a jolly holiday gnome, and two clever, inside-out decorations. Visit [www.fablabncc.net](http://www.fablabncc.net) for project pictures. No prerequisite, but some turning experience recommended.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	11/13-12/11	----R--	6:30-9:30PM	SBTH
Course FABWD914				Fee \$230

Leather Ornament

Discover the artistry of transforming leather remnants into captivating ornaments. Explore the creative process of cutting, gluing and punching leather remnants to craft a beautifully, rustic, spinning ornament.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	12/17	--W---	6:30-9:30PM	SBTH
Course FABLW109				Fee \$100

Family Hand Casting

Capture a moment that lasts a lifetime. In this hands-on class, you'll create a detailed hand casting—perfect as a heartfelt gift or a cherished family keepsake. Celebrate connection and create a lasting piece that can be treasured for generations to come.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	12/13	-----S	9AM-Noon	SBTH
Course FABPL400				Fee \$109

Woodturning: A Christmas Ornament

Craft a timeless holiday treasure in this beginner-friendly woodturning class. You'll learn to shape a beautiful Christmas ornament on the lathe—no prior experience required. Whether for your tree or as a heartfelt gift, your handmade piece is sure to become a cherished family heirloom.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	11/21	-----F-	9AM-1PM	SBTH
(10)	12/12	-----F-	9AM-1PM	SBTH
Course FABWD406				Fee \$109

TECHNOLOGY/SOFTWARE/ELECTRONICS

NEW! Smart Shelf - Build and Secure with RFID

Design and build a custom floating shelf with a hidden RFID-locked compartment. Learn essential woodworking and basic electronics—no experience needed. This hands-on project blends craftsmanship with modern tech for a sleek, secure storage solution.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	12/02-12/16	--T-R--	6:30-9:30PM	SBTH
Course FABEE505				Fee \$299

NEW! Intro to Figma

This hands-on workshop introduces the fundamentals of Figma and key concepts in product design. Learn Product design, Figma essentials, Wireframing 101 and Prototyping Basics. By the end of the class, students will have built a basic prototype and feel confident using Figma for personal or team projects.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	09/08	-M-----	6-9PM	SBTH
(4)	10/28	--T----	6-9PM	SBTH
(5)	01/20	--T----	6-9PM	SBTH
Course FAB3D408				Fee \$109

NEW! Figma Case Study Course

Tackle a real-world product design challenge using Figma in this hands-on, project-based course. Learn user research, wireframing, prototyping, and testing—building a portfolio-ready case study while deepening your design skills. Ideal for those looking to level up in product design.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	09/29-10/07	-MT----	6-9PM	SBTH
(4)	11/03-11/12	-M-W---	6-9PM	SBTH
(5)	01/27-02/05	--T-R--	6-9PM	SBTH
Course FAB3D409				Fee \$159

Intro to Drafting and Design Software

Receive a comprehensive overview of AutoCAD, Fusion 360, SolidWorks, and Revit Architecture, gaining insights into their functionalities and applications. Armed with this broad understanding, students can make informed decisions about which software aligns best with their specific design needs, paving the way for further exploration and specialization in subsequent classes.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	10/13-10/15	-M-W---	6-8:30PM	SBTH
(6)	01/26-01/28	-M-W---	6-8:30PM	SBTH
Course FAB3D407				Fee \$130

Intro to AutoCAD

Sketch parts or ideas easily with AutoCad. Whether you are building a deck, addition, woodworking project, or any item where you need accurate drawings, this course will get you there. Learn methods to be able to draw front, top, and side views, as well as, create accurate vector drawings.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(17)	08/18-08/25	-M-W---	6-9PM	SBTH
(18)	10/27-11/03	-M-W---	6-9PM	SBTH
Course FAB2D101				Fee \$262

Intro to Revit

Revit is the high end, 3D technology from Autodesk that integrates the design and drafting aspects of the building industry. It is used by architects, MEP (Mechanical, Electrical, and Plumbing) engineers and structural engineers. Learn how to create plans, elevations, sections, door schedules and renderings.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(23)	09/15-09/24	-M-W---	6-9PM	SBTH
(24)	11/17-11/26	-M-W---	6-9PM	SBTH
Course FAB3D401				Fee \$211

Fusion 360 Design Basics

Learn the basics of Fusion 360, a free, feature-rich CAD software by Autodesk. Explore 2D drawing, 3D modeling, sculpting, and more to turn your ideas into detailed digital designs—no experience needed. Perfect for beginners looking to visualize and create real-world objects using powerful design tools.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	12/09-12/16	--T-R--	6-9PM	SBTH
Course FAB3D403				Fee \$310

Learn SketchUp in 3 Hours!

Ever wonder how HGTV shows create those stunning 3D home designs? In this quick-start class, you'll learn SketchUp—a powerful, user-friendly 3D modeling software used in architecture, interior design, landscaping, product design, and more. No experience needed—just bring your creativity and start designing in no time!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(18)	10/08	---W---	6:30-9:30PM	SBTH
Course FAB3D304				Fee \$109

Advanced SketchUP

Take your SketchUp skills to the next level! In this class, you'll design a garden shed using SketchUp and Layout, producing detailed 2D and 3D drawings suitable for permits, contractors, or DIY builds. The techniques you'll learn apply to a wide range of projects—from home renovations to furniture, tiny homes, ADUs, and more.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	10/21-10/30	--T-R--	6-8PM	SBTH
Course FAB3D406				Fee \$175

Corel Draw the Basics

Corel Draw is the software program used to operate many of the graphical equipment in the Fab Lab, like the vinyl printer, t-shirt printer, UV Printer and both lasers. Find out how easy it is to create a design on the computer and translate it to your finished project.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(15)	09/11-09/16	--T-R--	6:30-9:30PM	SBTH
Course FABCL100				Fee \$114

Woodblock Printmaking

Explore the timeless art of woodblock printmaking with a modern twist—using a laser cutter to create your designs! Perfect for custom invitations, fabric prints, and more, this class blends tradition with technology to help you craft bold, unique prints with precision and creativity.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(20)	09/20	-----S	9AM-Noon	SBTH
(21)	11/15	-----S	9AM-Noon	SBTH
Course FAB3D111				Fee \$110



Intro to Electronic Soldering

Designed for individuals who have minimal or no experience in soldering electronic components. Soldering theory, techniques, methods and practices will be discussed. Both hand wiring & printed circuit board soldering methods will be demonstrated and practiced. This class is hands on practice and lecture. An adult enrollment allows one child, ages 8-15, to attend for free.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(36)	09/25	----R--	6-9PM	SBTH
(37)	11/13	----R--	6-9PM	SBTH
Course FABEE500				Fee \$109

Build a Guitar Amplifier

Build your own mini guitar amp with enclosure in just 4 hours! Your mini amp will have 2 watts and a 4" speaker along with controls for volume, tone and gain. Learn to solder as well as assemble a laser cut wooden enclosure. Great for practice, busking, low level jamming or even recording.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	10/03	-----F-	9AM-1PM	SBTH
(15)	11/20	----R--	6-10PM	SBTH
Course FABGT603				Fee \$119

Arduino I

Kick start your journey into electronics with this hands-on course! Learn the fundamentals of Arduino, including input/output signals and how to write code to interact with the physical world. Explore common components like LEDs, switches, motors, and sensors.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(42)	10/28-11/04	--T----	6:30-9:30PM	SBTH
(43)	01/21-01/28	---W---	6:30-9:30PM	SBTH
Course FABEE100				Fee \$214

LUTHIER CERTIFICATION PROGRAM

Acoustic Guitar Building I

Assemble a parlor guitar, while developing better hand tool skills. The 12-Fret Parlor body will be constructed with mahogany backs and sides and a Sitka spruce top. Build materials also include, mahogany neck, East Indian Rosewood fingerboard/bridge, and faux tortoise binding. No prerequisites required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(22)	11/18-12/23	--TR--	6:30-9:30PM	SBTH
Course FABGA114				Fee \$1,528

Tenor Ukulele

Build your own classic tenor ukulele! Learn about its components, bracing, shaping, and fretwork. Designed for all skill levels, this class welcomes ages 14 and up. Parents must enroll and attend with minors under 18. Parental supervision required for participants under 18.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	09/15-10/06	-M-W---	6:30-9:30PM	SBTH
Course FABGA117				Fee \$460

Music Theory for Luthiers

This survey course explains the basics of western music organization from interval to chords and how the impact of harmony (chords) effects that music instruments are made to perform. If you are serious about building great guitars this course is a must.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	10/21-10/28	--TR--	6:30-9:30PM	SBTH
Course FABGB104				Fee \$172

Acoustic Guitar Neck Carving

Gain hands-on knowledge of crafting a guitar neck from a billet of mahogany. Learn the art of carving and shaping an acoustic guitar neck, emphasizing ergonomic design for optimal playability. Crafting your own guitar neck will truly set your work apart!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(10)	09/30-10/14	--T----	6:30-9:30PM	SBTH
Course FABGT401				Fee \$337

Pick Up Winding

Learn the fundamentals of coil winding techniques, and explore the delicate balance between wire tension, gauge selection, and magnetic field alignment. With hands-on practice and expert guidance, unlock the secrets behind crafting custom pickups tailored to your unique sound preferences.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	09/03-09/11	---WR--	6:30-9:30PM	SBTH
(6)	12/01-12/10	-M-W---	6:30-9:30PM	SBTH
Course FABGT701				Fee \$245

Build a Guitar Amplifier

Build your own mini guitar amp with enclosure in just 4 hours! Your mini amp will have 2 watts and a 4" speaker along with controls for volume, tone and gain. Learn to solder as well as assemble a laser cut wooden enclosure. Great for practice, busking, low level jamming or even recording.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	10/03	-----F-	9AM-1PM	SBTH
(15)	11/20	----R--	6-10PM	SBTH
Course FABGT603				Fee \$119

Intro to Pro Tools

Unleash your audio production potential! Learn how to navigate the industry-standard ProTools software, mastering essential skills in recording, editing, and mixing audio. Whether you're a budding musician, podcaster, or aspiring sound engineer, this course provides the foundation to elevate your audio production capabilities with confidence and efficiency.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(27)	09/08-09/10	-M-W---	6:30-9:30PM	SBTH
(28)	11/17-11/19	-M-W---	6:30-9:30PM	SBTH
(29)	01/12-01/14	-M-W---	6:30-9:30PM	SBTH
Course FABS205				Fee \$221

Intro to Audio Engineering

Gain a solid foundation in audio engineering for live and studio production. This introductory course covers sound principles, signal flow, equipment use, and current industry trends—blending theory with real-world examples to build practical skills. Perfect for beginners looking to enter the world of audio.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	10/14-10/21	--TR--	9AM-Noon	SBTH
(8)	01/13-01/20	--TR--	9AM-Noon	SBTH
Course FABS208				Fee \$180

Building a Home Recording Studio

Learn to design and set up a home recording studio tailored to your needs and budget. This course covers essential principles, equipment selection, and space optimization—ideal for anyone aiming to produce high-quality audio at home.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	10/06	-M-----	6-8PM	SBTH
(7)	12/08	-M-----	6-8PM	SBTH
Course FABS209				Fee \$59

Music Recording and Production

Learn the philosophies, methods, and recording skills necessary to produce creative, interesting and professional music in the studio. (Will not include mixing or beat making)

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/15-09/22	-M-W---	6-8PM	SBTH
(3)	11/03-11/10	-M-W---	6-8PM	SBTH
Course FABS210				Fee \$260

WOODWORKING/METALS/PLASTIC CASTING

NEW! Build Your Own Coffee Table

In this six-night class, learn essential woodworking skills like stock preparation, panel glue-ups, domino joinery, edge profiling, and finishing techniques to create a beautiful coffee table. Customize your design and leave with a handcrafted table to proudly display in your home. See online description for wood choices.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/27-12/08	-M-----	6:30-9:30PM	SBTH
Course FABWD932				Fee \$550

Intro to Basic Woodworking

Build confidence in the woodshop with this 6-hour beginner class! Learn the safe and proper use of hand tools, power tools, and the wood lathe. Gain essential skills and knowledge to tackle future woodworking projects or advanced classes—no prior experience required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	10/20-10/22	-M-W---	6:30-9:30PM	SBTH
(12)	01/20-01/22	--TR--	6:30-9:30PM	SBTH
Course FABWB101				Fee \$239

American Flag Cutting Board

Create a one-of-a-kind American flag cutting board using beautiful exotic woods! In this beginner-friendly class, you'll learn how to cut, join, and add custom laser details to your piece. A perfect blend of function and craftsmanship—ideal for your kitchen or as a unique handmade gift.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(15)	10/21-10/28	--TR--	6-8PM	SBTH
Course FABWD105				Fee \$134

The 3 Hour Box

Create a stunning yet simple wooden box in just 3 hours using exotic woods and precision joinery techniques. Want to take it to the next level? Stay an extra hour to apply a beautiful oil finish and complete your masterpiece. Perfect for beginners and enthusiasts alike!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(53)	09/08	-M-----	9AM-Noon	SBTH
(54)	12/05	-----F-	9AM-Noon	SBTH
Course FABWD509				Fee \$109

Enhanced Box Class

This special two-session (6-hour) workshop offers more time, more features, and more creativity than our standard box class. Choose from a wide selection of exotic woods and customize your box with options like lid materials, size, handles, feet, and decorative corner splines. Bring your ideas—let’s build!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	11/20-11/21	----RF-	9AM-Noon	SBTH
Course FABWD223				Fee \$136

Two for Tuesday Turning

Join us for a special Fab Lab offer—two three-hour woodturning classes at a discounted rate! Learn the basics of turning while creating two fun projects: a custom bottle stopper and a handcrafted bowl. Perfect for beginners and enthusiasts alike!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	09/23-09/30	--T----	6:30-9:30PM	SBTH
Course FABTT222				Fee \$169

Discovering Wood Carving

In this introductory wood carving class, students will learn foundational techniques to carve intricate designs and sculptures. Through hands-on instruction and demonstrations, participants will explore carving tools, safety practices, and styles. By the end, they’ll have the skills and confidence to create their own unique decorative pieces.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	09/16-09/30	--T----	6-9PM	SBTH
(13)	01/21-02/04	---W---	6-9PM	SBTH
Course FABWD107				Fee \$229

Wood Sculpting with Michael Brolly

Artists and woodworking enthusiasts – learn a series of techniques that are unique to artist/ maker Michael Brolly’s exceptional talents. Learn offset turning, laminate bending and disc shaping.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(15)	09/25-10/16	----R--	6:30-9:30PM	SBTH
Course FABWD402				Fee \$350

Intro to Woodturning

Discover the art of woodturning in this 9-hour hands-on class! Learn to use a variety of turning tools as you create projects like a flower vase, cream cheese spreader, and plates. You’ll also gain insight into tool maintenance and working with exotic woods. No experience required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	12/02-12/15	-MT----	6:30-9:30PM	SBTH
Course FABWD217				Fee \$201

Woodturning Beyond the Basics

Advance your woodturning knowledge by learning advanced techniques with a variety of tools and set-ups. Using the knowledge gained from Intro to Woodturning (FABWD217), learn how to combine different woods, glue ups, and fun tricks to enhance your projects.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	01/06-01/15	--T-R--	6:30-9:30PM	SBTH
Course FABWD218				Fee \$230

Turn a Bottle Stopper

Turn custom bottle stoppers on a wood lathe! Features FDA-approved food grade nitrile O-rings. Works well on wine, oil & vinegar or whisky bottles! Unique design of stopper will allow it to stand when not in use. Previous woodturning knowledge helpful, but not necessary.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(17)	11/12	---W---	6:30-9:30PM	SBTH
Course FABWD219				Fee \$110

Pen Turning

In just 3 hours, learn to turn a custom pen on the lathe—a perfect introduction to the beauty of woodworking. Discover the unique qualities of different woods while crafting a functional, timeless piece. A great first step into the world of woodturning!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(34)	09/17	---W---	6:30-9:30PM	SBTH
(35)	12/10	---W---	6:30-9:30PM	SBTH
Course FABWD303				Fee \$110

The 3 Hour Bowl

Turn a beautiful wooden bowl on a wood lathe, finish it and take it home. This is a great introductory class with no prerequisites required. Great to do with a friend, spouse, sibling or teenager!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(90)	09/09	--T----	6:30-9:30PM	SBTH
(91)	11/10	-M-----	6:30-9:30PM	SBTH
(92)	12/18	----R--	6:30-9:30PM	SBTH
Course FABWD306				Fee \$105

Resin Bowl Turning

In this two-part class, explore the art of casting wood or other fun objects, like colored pencils, coffee beans, popcorn kernels, into clear epoxy. Then use woodturning tools to transform your cast into a beautiful, custom bowl! Prerequisite: 3-Hour Bowl Class (FABWD306) or prior woodturning experience.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	09/08-09/10	-M-W---	6:30-9:30PM	SBTH
Course FABWD904				Fee \$195

Turning for the Kitchen

Woodworking and cooking collide in our woodturning studio. In this four-night class, you’ll create practical kitchen tools while honing your woodturning skills. Projects include a rolling pin, peppermill, biscuit cutter, and more—perfect for adding a personal touch to your kitchen or gifting handcrafted items.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	09/18-10/16	----R--	6:30-9:30PM	SBTH
Course FABWD922				Fee \$240

From Lathe to Table: Wooden Biscuit Cutter & Homemade Soup

Join us for a unique fusion of woodworking and culinary arts, where you will learn how to turn a wooden biscuit cutter on the lathe in the Fab Lab before mastering the homemade soup and biscuit recipe in our 5th floor kitchen. Unleash your inner artisan and indulge in the satisfaction of creating both functional and delicious masterpieces to enjoy at home. Students must be 18 years and older to enroll.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	10/02-10/09	----R--	6:00-9:00PM	SBTH
(4)	01/29-02/05	---W---	6:00-9:00PM	SBTH
Course CEFAB105				Fee \$109

Turn a Handcrafted Lamp

Illuminate your home with a custom table lamp! Learn the fundamentals of woodturning to create a stunning and functional lamp base. Choose from several amazing designs or, for those with a bold spirit, the opportunity to design your own awaits.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	10/07-10/28	--T----	6:30-9:30PM	SBTH
Course FABWD923				Fee \$229

3 Hour Welding Refresher

Review MIG and TIG welding techniques. The Welding Basics class (FABMW306) is a requirement or previous welding experience.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(14)	08/15	-----F-	6:30-9:30PM	SBTH
(15)	10/17	-----F-	6:30-9:30PM	SBTH
(16)	12/05	-----F-	6:30-9:30PM	SBTH
Course FABMW117				Fee \$109

Welding Basics

Learn the basic techniques to successfully perform stick, TIG and MIG welding. Safety, set-up, and the proper settings for various types of materials will be covered.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(46)	09/12-09/26	-----F-	6:30-9:30PM	SBTH
(47)	11/07-11/21	-----F-	6:30-9:30PM	SBTH
(48)	01/09-01/23	-----F-	6:30-9:30PM	SBTH
Course FABMW306				Fee \$419

Weld a Bethlehem Star

Create a beautiful metal rendition of the Bethlehem Star! Create a 3 dimensional metal art sign with basic plasma cutting and welding techniques.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	11/01-11/08	-----S	9AM-Noon	SBTH
(17)	12/13-12/20	-----S	9AM-Noon	SBTH
Course FABMW406				Fee \$255

3 Hour Zombie Masks

Learn the basics of special effect masks and makeup prosthetics to create a one-of-a-kind Halloween Zombie wounds, lacerations, decay, bullet holes, and even bite marks! Prosthetics are re-usable year after year.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(15)	10/25	-----S	1-4PM	SBTH
<b>Course FABPL104</b>				<b>Fee \$99</b>

Family Hand Casting

Capture a moment that lasts a lifetime. In this hands-on class, you'll create a detailed hand casting—perfect as a heartfelt gift or a cherished family keepsake. Celebrate connection and create a lasting piece that can be treasured for generations to come.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	08/15	-----F-	9AM-Noon	SBTH
(9)	12/13	-----S	9AM-Noon	SBTH
<b>Course FABPL400</b>				<b>Fee \$109</b>

TEXTILES/LEATHERWORKING

Sewing Basics

Learn the basics of the sewing machine, how to operate and maintain it and basic stitching techniques. Learn how to read patterns and instructions while getting familiar with the different terminology used with Sewing.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(31)	09/06-09/13	-----S	9AM-Noon	SBTH
(32)	10/20-10/27	-M-----	9AM-Noon	SBTH
(33)	12/06-12/13	-----S	9AM-Noon	SBTH
(34)	01/05-01/12	-M-----	9AM-Noon	SBTH
<b>Course FABSW108</b>				<b>Fee \$150</b>

NEW! Quilted Bag

Learn how to create a stylish, functional quilted purse or bag from start to finish. Explore essential techniques like fabric selection, quilting, and assembling the pieces, while adding your own personal touches to the design. By the end of the class, you'll walk away with a beautifully crafted, one-of-a-kind bag ready for everyday use.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	08/16-08/23	-----S	1-4PM	SBTH
(2)	10/11-10/18	-----S	9AM-Noon	SBTH
<b>Course FABSW308</b>				<b>Fee \$154</b>

NEW! Paper Piercing Quilting Technique

In this 3-hour class, learn the art of paper piercing—stitching through paper templates to create intricate patterns. Perfect for beginners and experienced quilters, you'll master fabric positioning and create a precise quilt square to apply to future projects, showcasing your creativity and precision.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	09/13	-----S	1-4PM	SBTH
(3)	11/22	-----S	1-4PM	SBTH
<b>Course FABSW309</b>				<b>Fee \$109</b>

Make N Take

Easy 3-Hour Sewing projects that require no previous sewing machine experience. Learn essential sewing techniques, including cutting, stitching and adding personal touches to your project. Class projects include: Bias Skirt, Canvas Guitar Strap, Infinity Scarf, Stuffed Dog Bed. For details on each project, please visit the section tabs online.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	09/27	-----S	9AM-Noon	SBTH
(15)	08/25	-M-----	9AM-Noon	SBTH
(16)	10/06	-M-----	9AM-Noon	SBTH
(17)	11/22	-----S	9AM-Noon	SBTH
(18)	12/01	-M-----	9AM-Noon	SBTH
(19)	12/20	-----S	9AM-Noon	SBTH
(20)	01/31	-----S	9AM-Noon	SBTH
<b>Course FABSW501</b>				<b>Fee \$109</b>

Sewing with a Serger

Master the Serger, a versatile machine for seaming stretch fabrics and finishing edges. Learn basic stitches, threading, and when to use serger seams. The class project is a men's basic tee (size L or XL). Prerequisite: Sewing Basics (FABSW108) or prior sewing experience.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	08/16-08/23	-----S	9AM-Noon	SBTH
(8)	11/01-11/08	-----S	9AM-Noon	SBTH
<b>Course FABSW503</b>				<b>Fee \$195</b>

Intermediate Sewing

Learn more advanced techniques and sewing methods to include: pockets, zippers, darts, seam finishes, gathers and pleats, setting elastic, buttonholes/buttons, hems, piping and cording, etc. Create a binder of samples to keep for future reference. Sewing Basics (FABSW108) or previous sewing knowledge is a prerequisite.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	01/10-01/17	-----S	9AM-Noon	SBTH
<b>Course FABSW504</b>				<b>Fee \$160</b>

Mastering Sewing Machine Feet

Learn to use various sewing machine feet to enhance your projects! This hands-on class covers everything from basic to specialty feet, teaching techniques for quilting, piping, buttonholing, and more. Improve your skills and discover how the right foot can elevate your sewing experience.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	09/27	-----S	1-4PM	SBTH
(5)	11/08	-----S	1-4PM	SBTH
<b>Course FABSW505</b>				<b>Fee \$109</b>

Belt Making

A real, full grain leather belt will outlast anything you buy in stores! Create a solid color, vegetable tanned leather belt. Learn to size a belt, cut straps, finish ends, bevel, punch holes, dye, edge finish and attach a buckle. Additionally, discuss different methods of decorating and designing belts.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(15)	09/18	---R--	6-8PM	SBTH
(16)	11/04	--T---	6-8PM	SBTH
<b>Course FABLW101</b>				<b>Fee \$109</b>

Mandala Stamping

Learn the essential techniques of casing leather and discover the intricate process of mandala design, all while unwinding in a relaxed and creative environment. Join us and unleash your artistic flair as you craft a one-of-a-kind leather piece that reflects your individual style and creativity.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(6)	09/30	--T---	6:30-9:30PM	SBTH
(7)	12/01	-M-----	6:30-9:30PM	SBTH
<b>Course FABLW108</b>				<b>Fee \$100</b>

Book Binding

Discover the art of bookbinding in this hands-on class! Learn to engrave leather covers with laser technology and master the ancient Coptic binding method, showcasing beautiful stitching. Fold signatures and create your own custom book, blending traditional techniques with modern creativity in a unique, engaging experience.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	08/19-08/21	--T-R--	6:30-9:30PM	SBTH
(6)	11/17-11/19	-M-W---	6:30-9:30PM	SBTH
(7)	01/20-01/22	--T-R--	6:30-9:30PM	SBTH
<b>Course FABLW110</b>				<b>Fee \$190</b>

CLASSES FOR TWO

Custom Apron & Cookie Decorating

Get holiday baking and cookie decorating ready in this fun, hands-on class! Each student chooses a design to customize for a one-of-a-kind kitchen apron. Then, dive into the art of cookie decorating, mastering essential techniques to create delicious treats. Adult enrolls and a child ages 8-15 may attend for free.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	10/13	---W---	9:00-Noon	SBTH
<b>Course CEFAB106</b>				<b>Fee \$69</b>

Wine Appreciation & Glass Etching

Experience a one-of-a-kind evening with our Wine Artistry Class—perfect for couples or friends! While one participant personalizes wine glasses using laser engraving in the Fab Lab, the other enjoys a guided wine appreciation session with our expert sommelier. Then, come together to sip and savor in a relaxed tasting experience. Each student must enroll separately and be 21 or older.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	08/15	-----F	6:30PM-9:30PM	SBTH
(6)	12/05	-----F	6:30PM-9:30PM	SBTH
<b>Course CEFAB100</b>				<b>Fee \$69</b>



## EAST 40 GARDEN – FAB LAB

The Fab Lab has partnered with the East 40 Gardens at the Main Campus to help support their mission of learning, growing and creating. The following course empowers hobbyist, farmers, home owners and commercial lawn services to understand small engines and self-service their equipment.

### Small Engine Maintenance

In this hands-on class, learn to maintain 4-cycle and 2-cycle engines. Explore troubleshooting, maintenance, and tips for extending engine life through practical dissection and assembly. Whether you're a beginner or looking to refine your skills, gain valuable insights into small engine care and repair in this comprehensive course.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	09/05-09/12	----F--	9:00AM-3:30PM	MAIN
(4)	10/03-10/10	----F--	9:00AM-3:30PM	MAIN
<b>Course FABEAST401</b>				<b>Fee \$175</b>

## CENTER FOR BUSINESS AND INDUSTRY

# 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 610-332-6585 or email [healthcare@northampton.edu](mailto:healthcare@northampton.edu) for more details about having us come to your site for CPR/First Aid Training. 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.

IF THE CLASS IS FULL, PLEASE CONTACT DONNA CARDASCIA AT 610-332-6586 OR BY EMAIL AT [dcardascia@northampton.edu](mailto:dcardascia@northampton.edu). ADDITIONAL SEATS MAY BECOME AVAILABLE.

### 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 of an AED and relieve choking in Adult, Child, and Infant, in a safe, timely, and effective manner.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(78)	08/16	-----S	9AM-3:30PM	SBTH
(79)	08/19	--T----	9AM-3:30PM	SBTH
(80)	09/18	----R--	9AM-3:30PM	SBTH
(83)	10/07	--T----	9AM-3:30PM	SBTH
(84)	11/22	-----S	9AM-3:30PM	SBTH
(85)	12/04	----R--	9AM-3:30PM	SBTH
<b>Course CPRFA500</b>				<b>Fee \$160</b>

### 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. Includes adult, child, and infant. Prerequisite: Current BLS for HCP card must be presented to the instructor on the day of class. If your BLS certification is expired, please contact Natalia Gomez at 610-861-4141 or at [ngomez@northampton.edu](mailto:ngomez@northampton.edu) before registering for a BLS Renewal class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(67)	09/13	-----S	9AM-1PM	SBTH
(75)	11/12	---W---	6-10PM	SBTH
(76)	12/09	--T----	6-10PM	SBTH
<b>Course CPRFA501</b>				<b>Fee \$100</b>

### AHA Heartsaver CPR AED

Teaches adult, child and infant CPR and AED use, as well as how to relieve choking on an adult, child and infant. This course teaches skills with AHA's research-proven Practice-While-Watching (PWW) technique, which allows instructors to observe the students, provide feedback and guide the students' learning of skills.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(24)	08/28	----R--	9AM-1PM	SBTH
<b>Course CPRFA600</b>				<b>Fee \$100</b>

### AHA Heartsaver First Aid

Teaches students critical skills to respond to and manage an emergency in the first few minutes until emergency medical services (EMS) arrive. Students learn skills such as how to treat bleeding, sprains, broken bones, shock, and other first aid emergencies.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(40)	12/18	----R--	9AM-Noon	SBTH
<b>Course CPRFA601</b>				<b>Fee \$100</b>

### AHA Heartsaver First Aid, CPR, AED

Teaches students critical skills needed to respond to and manage a first aid, choking or sudden cardiac arrest emergency in the first few minutes until emergency medical services (EMS) arrive. Students learn skills such as how to treat bleeding, sprains, broken bones, shock, and other first aid emergencies. This course also teaches adult, child, and infant CPR and AED use.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(31)	08/22	-----F-	9AM-3:30PM	SBTH
(32)	10/15	---W---	9AM-3:30PM	SBTH
(33)	12/13	-----S	9AM-3:30PM	SBTH
<b>Course CPRFA602</b>				<b>Fee \$160</b>



## 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 **610-332-6585** or email **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 childcare workers. It teaches childcare 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)	CAMPUS
(69)	08/23	-----S	9AM-1PM	SBTH
(71)	09/30	--T----	6-10PM	SBTH
(73)	10/21	--T----	6-10PM	SBTH
(75)	11/08	-----S	9AM-1PM	SBTH
(77)	12/16	--T----	6-10PM	SBTH

**Course ECEHS604**

**Fee \$75**

The following skills checks are held at:

**Northampton Community College Fowler Family Southside Center**

**511 East Third St., Bethlehem, PA 18015**

**610-332-6585 – Fee \$69 each**

Please call to schedule your one-hour skills check. Please bring your online certificate from Part I and your receipt of payment to your skills check.

### BLS for Healthcare Providers Part II Skills Check

Skills session is open to those who have completed Part I of the BLS Healthcare Provider Online Initial Course offered at [www.onlineaha.org](http://www.onlineaha.org) – click on find a course, click on BLS, and then click on HeartCode BLS.

### 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).

### 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).

### 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).

### 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).

## Online Free Nurse Aide Information Session

Join us for a free fact-finding information session to learn about the career, training program and how to get started. Attendance is strongly encouraged if you are considering taking the CNA class so you understand the program requirements and any updates. PLEASE NOTE: Even though the session is free, please register so we can send you the Zoom link.

SEC	DATE(S)	DAY(S)	TIME(S)
(128)	09/03	---W---	5-6 PM

**Course HINFO100**

**FREE**

### Nurse Aide Program (CNA)

The Nurse Aide Program prepares participants with the skills needed to take the National Nurse Aide Assessment Program Competency Examination (NNAAP) for placement on the Pennsylvania Nurse Aide Registry. As a CNA, you can work in a long-term care facility, hospital, or other healthcare setting. The Nurse Aide program is an intensive 120-hour course that consists of lectures, skill labs, and clinical experiences held in community nursing facilities.

SEC	DATE(S)	DAY(S)	TIME(S)
(19)	Requirements Due: Wed, 09/29		
	Mandatory Orientation: Mon, 10/06,		AM-NOON
	10/13-10/27	-MTWRF-	8AM-4:30PM
	10/28-11/04	-MTWRF-	7AM-3PM

**Course NAIDE300**

**Fee \$1,499**

## Online FREE Phlebotomy Information Session

Interested in learning about a career in phlebotomy? Attend a free information session to learn about the career, program, and program requirements.

SEC	DATE(S)	DAY(S)	TIME(S)
(15)	8/19	--T----	6 AM-7 PM

**Course HINFO107**

**FREE**

### Phlebotomy Technician

Comprehensive course in the fundamentals and practice of phlebotomy (blood specimen collection). Lecture topics include venipuncture, capillary collection, safety, medical terminology, orientation to the clinical laboratory and health care, and specimen handling and processing as well as vital signs (T, P, R, BP, pulse ox). Students spend 120 hours practicing blood collection techniques under supervision. The student then must complete 100 successful sticks at a clinical site. Upon completion of the course, students are eligible to sit for national certification examinations and may seek employment as phlebotomists. Additionally, students become certified in American Heart Association Basic Life Support for Healthcare Providers.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(16)	09/02-12/04	--T-R--	8AM-Noon	SBTH

**Course PHLEB100**

**Fee \$1,799**

## Emergency Medical Responder

Entry-level skills-oriented course involving hands-on training in the emergency care of the sick and injured. Basic emergency medical training for fire, police, EMS, and industry first responders. For more details, course dates and times, and requirements for entry go to [www.northampton.edu/ems](http://www.northampton.edu/ems).

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

Intermediate-level skills-oriented course involving extensive hands-on training in the emergency care of the sick and injured. Fundamental training required for emergency medical services personnel. For more details, course dates and times, and requirements for entry go to [www.northampton.edu/ems](http://www.northampton.edu/ems).

These certification courses are eligible under the Emergency Services Membership Program for Northampton County responders.



## NURSING CONTINUING EDUCATION

### Online 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 to take your NCLEX? An international nurse wanting to practice in Pennsylvania?

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(67)	7/15	--T----	6-7 PM	ONLINE

**Course HINFO101**

**FREE**

### Reactivation Program for Registered Nurses - Hybrid

Designed for the inactive RN intending to return to practice and/or requiring to reactivate a permanent PA license. The program consists of 60 lecture hours online with 20 hours of skills lab and hospital orientation and 100 clinical 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's clinical coordinator and healthcare facility's preceptors/mentors.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	08/25-12/15	-M-----	6-10PM	ONLINE

Skills Labs

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
	10/11-10/12	U-----S	9AM-5:30PM	SBTH

Clinical Dates: To be announced

**Course NURSE200**

**Fee \$2,075**

### RN Practice Review - Hybrid

Designed for RN nurses to review basic nursing knowledge and incorporate information on more recent technological advancements. The course consists of 60 lecture hours online and 16 skills lab 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)	08/25-12/15	-M-----	6-10PM	ONLINE
Skills Labs				
	10/11-10/12	U-----S	9AM-5:30PM	SBTH
<b>Course NURSE201</b>				<b>Fee \$1,000</b>

### Reactivation Program for Licensed Practical Nurses - Hybrid

Designed for LPN nurses returning to practice, updating their skills or reactivating their Pennsylvania State License. The course consists of 44 lecture hours online, 20 hours of skills lab and hospital orientation and 60 clinical 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's clinical coordinator and healthcare facility's preceptors/mentors.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	08/25-12/15	-M-----	6-10PM	ONLINE
Skills Labs				
	10/11-10/12	U-----S	9AM-5:30PM	SBTH
Clinical Dates: To be announced				
<b>Course NURSE202</b>				<b>Fee \$1,725</b>

### LPN Practice Review

Designed for LPN nurses to review basic nursing knowledge and incorporate information on more recent technological advancements. The course consists of 44 lecture hours and 16 skills lab 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)	08/25-12/15	-M-----	6-10PM	ONLINE
Skills Labs				
	10/11-10/12	U-----S	9AM-5:30PM	SBTH
<b>Course NURSE203</b>				<b>Fee \$800</b>

### Online FREE Trauma Informed Care Information Session

Are you interested in learning how trauma affects people and their development? Do you want to learn how to support people who have experienced trauma? This course will benefit anyone who works with people such as educators, healthcare workers, social workers, caretakers, first responders, police and fire fighters, etc.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	09/09	---T---	7-8PM	ONLINE
<b>Course HINFO111</b>				<b>FREE</b>

### Online – Trauma Informed Care Series

A series of five self-paced online classes, with new modules beginning every 2 weeks. Modules include Trauma and its impacts, Behavioral Neuroscience of Trauma, The Psychology of Stress Management, Building Resilience in Trauma Survivors, and Supporting Mental Wellness with Trauma-Informed Care Systems. Upon completion of the series, the student will receive a Trauma Informed Care Certificate.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	09/22 -11/30			ONLINE
<b>Course TICOL105</b>				<b>Fee \$279</b>

## TECHNICAL AND TRADES

### AUTOMOTIVE

#### Inspection Mechanic Training

A twelve-hour Pennsylvania Bureau of Motor Vehicles program designed to lead to certification by the state as an official inspection mechanic. The course consists of 3 instructional sessions and an additional day (usually Saturday) for tactile testing. Extra \$40 fee is required for additional tactile tests.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
157	09/15-09/18	--MT-R--	6-10PM	MAIN
158	10/06-10/09	--MT-R--	6-10PM	MAIN
159	11/03-11/06	--MT-R--	6-10PM	MAIN
160	12/01-12/04	--MT-R--	6-10PM	MAIN
<b>Course AUTNC200</b>				<b>Fee \$203</b>

#### Enhanced Emission Inspection (EEIC)

This PA Motor Vehicles program covers emission inspection regulations, OBDII test procedures, emission control device function, configuration and inspection, test equipment operation, calibration and maintenance. Also covers Safety and Health issues and public relations. Successful completion earns State Inspector Certification valid for 2 years. An additional fee of \$39.99 will be required to purchase the online exam. A valid driver's license is required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
158	09/23-09/30	--T-R--	6-10PM	MAIN
159	10/21-10/28	--T-R--	6-10PM	MAIN
160	11/18-11/25	--T-R--	6-10PM	MAIN
161	12/09-12/16	--T-R--	6-10PM	MAIN
<b>Course AUTNC100</b>				<b>Fee \$180</b>

## COMMAND SPANISH

Learn a basic understanding of the Spanish language useful in a variety of careers and workplaces.

- Topics include Spanish for: Nursing; Law Enforcement Officers; First Responders; Paramedics and EMTs; Construction sites; Industry, Manufacturing, and Warehousing; and Physician's Offices.
- Emphasis is placed on understanding Spanish, learning common vocabulary and phrases, and speaking in work-specific situations for a more efficient and safe workplace.
- Course length is flexible, 12-20 hours

Contact Audree Chase, [achase@northampton.edu](mailto:achase@northampton.edu) to customize a class for your organization.





## LINEWORKER

### Lineworker Trainee Information Session

Learn about the Lineworker Trainee Program and how it prepares you for this vital career. This required session is mandatory before enrolling in the program. Only prospective students should register; parents may attend but do not need to sign up.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(51)	01/28	---W---	3-5PM	MAIN
(52)	02/02	-M-----	3-5PM	MAIN
<b>Course LINEINFO</b>				<b>FREE</b>

## INDUSTRIAL TRAINING

### EPA Refrigerant Usage

This class will review requirements governing ozone-depleting chemicals and environmental and operational procedures required by the EPA for the refrigeration service certification exam. Session will be immediately followed by the certification exam. This is for service technicians, who install, service, maintain or repair high and low pressure HVAC/R systems. If you want to take re-test ONLY, please contact Dan Philipps at 610-332-6258. Bring your own bag lunch.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(18)	11/08	-----S	9AM-4PM	MAIN
<b>Course ACRNC107</b>				<b>Fee \$150</b>

# INFORMATION TECHNOLOGY AND COMPUTER TRAINING

## IT EDUCATION

### Google Data Analytics Certificate Program

Designed to prepare learners for jobs in data analysis upon completion of the certificate, the program was developed by Google and covers the fundamentals of data analysis, including the collection, transformation, and organization of data to draw conclusions, make predictions, and drive informed decision making. Learn R programming, SQL, Python, and Tableau plus discover how to effectively utilize AI in data analytics.

**Course GITDA100** **Fee \$1,850**

### Google Project Management Certificate Program

Developed by Google and designed to prepare learners for jobs in project management, the program covers the project management life cycle, managing schedules, budgets, and teams, understanding organizational structures, and how to effectively implement project management best practices. Discover how to effectively utilize AI in project management.

**Course GITPM100** **Fee \$1,850**

### Google IT Support Professional Certificate

Fully developed by Google, this certificate program introduces learners to the fundamentals of IT support that are critical for success as an entry-level IT support specialist. Troubleshooting, customer service, networking, operating systems, system administration and security are taught during this program plus effective use of AI.

**Course GITSP100** **Fee \$300**

### Google Digital Marketing & E-Commerce Certificate

This certificate program is industry-recognized and endorsed by the American Association of Advertising Agencies (4A's) and the American Advertising Federation (AAF). This hands-on, self-paced professional certificate program is designed and taught by experts at Google. It teaches learners how to use tools and platforms across 7 industry-leading partners (Canva, Constant Contact, Hootsuite, HubSpot, Mailchimp, Shopify, and X), and Google Ads and Google Analytics. Google Digital Marketing & E-commerce Certificate course is fully online with no prerequisites and can be completed in three to six months of part-time study.

**Course GITME100** **Fee \$300**

### NEW! Google AI Essentials Certificate Program

This hands-on, online program developed by Google is designed to prepare learners to use generative AI tools to help develop ideas and content, make more informed decisions, and speed up daily work tasks. Topics covered within this program are maximizing productivity, prompt engineering, and using AI responsibly. This program will allow learners to develop strategies to stay up-to-date in the emerging landscape of AI.

**Course GITAI100** **Fee \$269**

### CompTIA Security + Certification

This global certification validates the baseline skills needed to perform security functions and pursue an IT security career. It establishes the core knowledge required of any cybersecurity role and provides a springboard to intermediate-level cybersecurity jobs and an awareness of applicable laws and policies. Become well-equipped to excel in the ever-evolving cybersecurity landscape. Fee includes certification exam voucher.

**Course SECPL601** **Fee \$595**

### CompTIA Network + Certification

Organizations and IT professionals face new network challenges and complexities as they navigate through increased security concerns and hybrid working environments. Network+ teaches current skills related to network engineering and prepares professionals to work effectively to support and optimize today's network environments. Network+ is approved for DoD 8140.03. Fee includes certification exam voucher.

**Course NETPL108** **Fee \$495**

### CompTIA A+ Certification

Vendor-neutral certification is the preferred qualifying credential for technical support and IT operational roles. A+ demonstrates comprehension of hardware, software, operating systems, system troubleshooting, technology repair, networking, mobility, security and operational procedures. This industry standard online program will prepare you for the CompTIA A+ 220-1201 and 220-1202 certification exam. ISO 17024 compliant and U.S. DoD approved to meet Directive 8140.03M. Fee includes certification exam voucher.

**Course COMAP220** **Fee \$850**

## COMPUTER CLASSES

### ONLINE CLASSES

#### Microsoft Excel Advanced

This online program is designed for experienced Excel users. The workshop will cover lookup and decision-making functions, auditing and error-handling, date and text functions, what-if-analysis, and macros. Offered in a convenient online format via Zoom, so internet access is required. Two 4-hour sessions.

SEC	DATE(S)	DAY(S)	TIME(S)
(9)	09/10-09/11	---WR--	8AM-Noon
<b>Course EXADVOL100</b> <b>Fee \$269</b>			

#### Time Management Using Outlook

In this short online course, students will learn how to use the tools in Microsoft Outlook to practice effective time management skills and complete more of your important daily tasks.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	09/16	--T----	9AM-Noon
<b>Course OUTBA101</b> <b>Fee \$125</b>			

#### Creating a High Impact PowerPoint Presentation

Part of giving an effective presentation is using your presentation software properly. Visualize yourself using PowerPoint to give a GREAT presentation. When you have completed this two day online course, you will be able to do just that! You will know how to properly use PowerPoint to enhance your presentation. You will recognize how to WOW your audience and not overwhelm them. Offered in a convenient online format via Zoom, so internet access is required. Two 4-hour sessions.

SEC	DATE(S)	DAY(S)	TIME(S)
(6)	10/15-10/16	---WR--	8AM-Noon
<b>Course PPTOL100</b> <b>Fee \$269</b>			

*continued on next page*

### Microsoft Excel Beginning

Designed for those looking to gain skills such as: how to perform calculations, how to modify and format a worksheet, print workbook contents, as well as manage larger workbooks. Offered in a convenient online format via Zoom, so internet access is required. Two 4-hour sessions.

SEC	DATE(S)	DAY(S)	TIME(S)
(20)	11/05-11/06	---WR--	8AM-Noon

Course **EXBEGOL100**

Fee **\$269**

### Microsoft Excel Intermediate

Advance your skills with Microsoft Excel in an online class format. Topics included are: advanced formulas, lookup functions, organizing worksheet data with tables, utilizing charts, PivotTables, slicers and PivotCharts. Offered in a convenient online format via Zoom, so internet access is required. Two 4-hour sessions.

SEC	DATE(S)	DAY(S)	TIME(S)
(20)	12/03-12/04	---WR--	8AM-Noon

Course **EXINTOL100**

Fee **\$269**

## ON CAMPUS CLASSES

### Microsoft Excel Beginning Seminar

On ground workshop. Learn how to perform calculations, modify and format a worksheet, print workbook contents, as well as manage larger workbooks. Windows knowledge required.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(20)	10/14	--T----	8AM-4PM	SBTH

Course **EXBEG100**

Fee **\$269**

### QuickBooks On The Go

This two day workshop will cover the basics and more about the new online version of the QuickBooks program.

SEC	DATE(S)	DAY(S)	TIME(S)
(4)	1/14-11/21	-----F-	8AM-4PM

Course **PCBUS102**

Fee **\$518**

### Microsoft Excel Intermediate Seminar

On ground workshop. Advance your skills in Microsoft Excel. Topics covered include advanced formulas, lookup functions, organizing worksheet data with tables, utilizing charts, PivotTables, slicers and PivotCharts. Prerequisite: Excel Beginner Seminar (EXBEG100) or equivalent knowledge.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(20)	10/24	-----F-	8AM-4PM	SBTH

Course **EXINT100**

Fee **\$269**



## HOSPITALITY AND TOURISM

### Food Service Sanitation

The NRA ServSafe Manager Certificate is a combination of home-study and review in-class, giving students the opportunity to take the ServSafe certification exam. Required reading prior to class: ServSafe Manager Book Stand-alone 7th Edition read upon receipt!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(74)	09/18	----R--	9AM-5PM	SBTH

Course **FDBWK100**

Fee **\$155**

### The Bartender- Not Just Beverages & Bars!

New & exciting components, field trips, guest speakers, job opportunity postings, plenty of hands-on learning. Whether you want to revamp your bartending skills & style or want to WOW guests, this workshop will build your knowledge & confidence. Must be 21 years of age or older.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(9)	09/16-10/21	--T----	6-9PM	SBTH

Course **FDBWK140**

Fee **\$279**



### Hospitality & Tourism Industry Essentials of Unmatched Guest Service

Every interaction with a customer is an opportunity to provide exceptional customer service. Enhance the customer service experience, create customer loyalty, and provide team member and organizational growth opportunities.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	09/03	---W---	9AM-1PM	SBTH

Course **HSPCS100**

Fee **\$95**



## Meet the Instructor!

Andrea D. Loguidice is a dynamic leader with expertise in hospitality, strategic planning, and community engagement. As founder and former CEO of Rogue Hospitality, she led brand development, business growth, and team management, driving significant success. A former Senior Attorney for the NYS Department of Environmental Conservation, she provided legal guidance on environmental issues and advised on compliance and operational strategies. A certified yoga teacher, Andrea integrates holistic wellness into her work. Committed to service, she volunteers with programs supporting youth, seniors, and trauma recovery, inspiring students and communities alike.

The food truck puzzle-finding the right pieces to get started. Popularity and prevalence of non-traditional mobile restaurants such as kiosks, carts and full-sized trucks are on the rise, serving everything from hot dogs to barbeque to lobster rolls, to ethnic cuisine to gourmet desserts. The following two informative and engaging workshops are designed for those interested in learning the benefits and downsides of this burgeoning food market.

### Introduction to the Mobile Food Business

Discover the essentials of launching a food truck business! This class covers industry trends, business planning, menu creation, branding, and marketing strategies. Learn how to design a menu that aligns with your vision and target audience, navigate permits, and craft a compelling brand identity. Hands-on activities will guide you in building your unique food truck concept.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	09/23	--T----	6-9PM	SBTH

**Course HSPNC110**

**Fee \$39**

### Mobile Food Business - Food Truck Operations and Success Strategies

Dive into the day-to-day operations of running a food truck. Explore equipment selection, truck layout design, menu execution, and customer service strategies. Topics include financial tracking, scaling your business, and fostering customer loyalty. With real-world examples and interactive problem-solving, this class provides practical tools to create a thriving food truck operation.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(11)	09/30	--T----	6-9PM	SBTH

**Course HSPNC112**

**Fee \$39**

# CDL DRIVER TRAINING PROGRAM

If you are looking for quality truck driving training with an experienced team that has a proven track record of success, you have come to the right place! NCC has partnered with 160 Driving Academy to offer classroom and in-truck instruction providing practical and personalized instruction and accumulated behind-the-wheel hours in 4 to 6 weeks. Classes are offered at our Bethlehem and Pocono campuses.

Give our team a call at **1-844-889-0160** or go online to:

<https://www.northampton.edu/cdl-truck-driver-training.htm> to request information about our training programs.

# HORIZONS FOR YOUTH



## GRADES K-3

### Beginning Ballet

Learn the basics to becoming a ballerina! Start with feet and arm positions and learn proper technique. Practice jumps and spins. Discover the importance of core strength, extension, flexibility, and head/arm/leg coordination.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(4)	10/04-11/22	-----S	12:45-1:45PM	MAIN

**Course HFY344**

**Fee \$89**

### Draw, Paint & Sculpt Basics

Learn basic drawing, sculpting, and painting techniques. Work with pencil, charcoal, pastel, watercolor paints, and clay. There will be many new projects and different projects each session. Wear old clothes or bring a smock.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	10/05-10/26	U-----	Noon-2PM	MAIN

**Course HFY320**

**Fee \$89**



## COPS 'n' KIDS READING ROOM — READING IS AN ADVENTURE!

SAVE THE DATES!

Sept. 13	Sept 27	Oct. 11	Oct. 25
Nov. 8	Nov. 22	Dec. 13	

### Fowler Family Southside Center 403

Open to the public every Wednesday, 11am–5pm.

Unless otherwise noted, all Saturday events take place from 10 am - noon.

Children must be accompanied by an adult.

To schedule a children's group visit or to coordinate a book drive, call 610-861-7561 or e-mail [lvcops-n-kids@att.net](mailto:lvcops-n-kids@att.net).

Visit [facebook.com/CopsnKidsLehighValley](https://facebook.com/CopsnKidsLehighValley) for additional program information and/or program updates.

**FREE events — register at [lvcops-n-kids@att.net](mailto:lvcops-n-kids@att.net)**



## NEW! Apple Orchard Eats

An ode to apple season! Learn the basics of cooking and kitchen safety while exploring the many delicious ways to use apples. Make warm apple crisp, apple pie nachos, and mini grilled cheese sandwiches with apple slices.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/11	-----S	9AM-Noon	SBTH
<b>Course HFY359</b>				<b>Fee \$59</b>

## Sculpting 101

Discover the endless possibilities of sculpting with Sculpey as well as creating our very own clay! In this class we will learn how to create our own clay beads and make beautiful jewelry, key chains, figures and functional pieces such as cups, bowls learning modeling, carving, assembling, hand building and some painting techniques.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(2)	11/02-11/23	U-----	Noon-2PM	MAIN
<b>Course HFY356</b>				<b>Fee \$89</b>

For all classes in the kitchen: To work in the kitchen **hair must be tied back with a head covering**– hairnet, bandanna or baseball cap. Hairnets are available in class. **Closed toe non-skid shoes must be worn** when working in the kitchen. *Students are required to meet the dress code in order to participate in class. No refunds will be issued as a result of being excused from class due to a dress code violation.*

In addition, **Long pants, shirts with sleeves, and aprons are recommended.** Remember not to wear loose, floppy clothing and jewelry when working around the stoves. Glass is not permitted in the kitchen. **Bring** plastic containers since there are usually leftovers to take home.

## GRADES 4 & UP

### Archery

Introductory target archery class teaches the fundamentals of consistent form and range safety as developed by the National Archery in the Schools Program (NASP). Fun, focus, and increased self-confidence are emphasized in this class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(12)	09/07-09/28	U-----	2-3:30PM	MAIN
<b>Course HFYSP747</b>				<b>Fee \$89</b>

### Drawing: Anime & Cartooning

Learn the basics of cartooning, using volume, line, inking, and color. Learn how to draw the popular Japanese style figures with emphasis on faces, full poses, clothing design including how to render with the Japanese Copic markers. Section 34 no class 11/29.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(33)	10/25-11/15	-----S	11AM-12:30PM	MAIN
(34)	11/22-12/20	-----S	11AM-12:30PM	MAIN
<b>Course HFY282</b>				<b>Fee \$74</b>

## NEW! Storybook Sweets: Baking Inspired by Beloved Characters

Bake treats inspired by your favorite characters and stories - from Harry Potter's butterbeer cupcakes to Percy Jackson's blue cookies and Winnie the Pooh's honey cakes.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	10/18	-----S	10:30AM-1:30PM	SBTH
<b>Course HFY360</b>				<b>Fee \$59</b>

### Cupcake Craziiness

Join the cupcake craze and learn to make various kinds and sizes of cupcakes from scratch. We'll fill them and learn various techniques to decorate them - some with holiday themes. Dress to cook or bring an apron.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(21)	11/15	-----S	9AM-12:30PM	SBTH
<b>Course HFY272</b>				<b>Fee \$59</b>

## NEW! Red Cross Babysitting with First Aid/CPR - Ages 11-16

Learn to safely and confidently care for children and infants. Earn the respected Red Cross Babysitter's Certificate PLUS getting certified in First Aid/CPR. Use hands-on activities, videos, and discussions to develop essential, real-life babysitting skills. Topics include feeding, diapering, picking up and holding children, safety, and emergency response. Must attend all of both classes to receive certifications.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	11/14	-----F-	5-8PM	SBTH
	11/15	-----S	10AM-2:30PM	SBTH
<b>Course HFY350</b>				<b>Fee \$145</b>

## HIGH SCHOOL

### NEW! Takeoff to College & Career - Parent Workshop

Designed for parents to make sense of the landscape and help young adults plan for their future, this interactive workshop will cover trends and transition points for your children moving into education or a career. Learn about the outlook for work; plan to invest in higher education wisely; and explore the core competencies young adults need to succeed. This session will give you guideposts for this complicated process.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	09/20	-----S	9AM-Noon	MAIN
(2)	09/30	--T----	5-8PM	MAIN
<b>Course EDUCA102</b>				<b>Fee \$72</b>

## SAT Reading & Math Prep

Get an overview of what you need to know to prepare for the DIGITAL SAT test including strategies and techniques for taking the test plus a review of Reading, Writing and Math concepts. Bring your laptop and the calculator you will use for the test. Textbook provided.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(93)	09/30-10/28	--T----	5-8PM	MAIN
<b>Course HFYAC114</b>				<b>Fee \$145</b>

## FREE SEMINAR FOR HIGH SCHOOL PARENTS

How much does college cost and how to pay for it?

Learn your role as a Parent on the Free Application for Federal Student Aid (FAFSA). With the assistance of Financial Aid staff, you will learn about the Federal financial aid application, your role as the parent on your child's FAFSA and how to open your FAFSA account. General information will be provided specific to Northampton Community College. Laptops will be available to assist with account opening after general information is provided.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(7)	10/9	----R--	5-7PM	SBTH
(8)	12/11	----R--	5-7PM	SBTH
<b>Course FIN108</b>				<b>FREE</b>

## PARENT/GRANDPARENT AND CHILD

Activities for parents and kids. Each registration admits one adult and child pair. Register in child's name. Call 610-861-4120 if you are interested in bringing two children with one parent.

### Archery for Parents and Kids - Ages 8 and up

Introductory target archery class for any child 8 years or older and a parent/guardian, offering the fundamentals of consistent form and range safety as developed by the National Archery in the Schools Program (NASP). Fun, focus and increased self-confidence are emphasized in this class.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(21)	09/07-09/28	U-----	10-11:30AM	MAIN
(22)	09/07-09/28	U-----	Noon-1:30PM	MAIN
<b>Course HFYSP119</b>				<b>Fee \$119</b>

### French Pastry - Parents and Kids Ages 7 and up

French baking is the heart of culinary arts. These delightful pastries are sure to tempt any palette! We are making sweet or savory crepes, clafouti, and tarte tatin! Dress to cook or bring an apron.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(5)	09/27	-----S	9:30AM-12:30PM	SBTH
<b>Course HFY316</b>				<b>Fee \$85</b>

### Pie Baking for the Fall

This season impress your family and friends by making pies and crusts from scratch. Use seasonal ingredients to make two perfect homemade pies. Please bring containers or boxes to transport pies home.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	10/04	-----S	9:30AM-1PM	SBTH
<b>Course HFY121</b>				<b>Fee \$85</b>

### Fresh Pasta - Parents and Kids age 5 and up

Learn to make fresh pastas, such as ravioli or fettuccine, cook sauce from scratch, and enjoy some time together preparing for an Italian feast.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(8)	10/25	-----S	9:30AM-12:30PM	SBTH
<b>Course HFY122</b>				<b>Fee \$85</b>

**NEW! Mini Meals: Bite-Sized Fun for Parents and Kids**

Tiny foods, big flavor! Create sweet and savory mini versions of classic favorites - perfectly portioned, totally adorable, and super fun to make.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/01	-----S	10AM-1PM	SBTH
<b>Course HFY361</b>				<b>Fee \$85</b>

**Self Defense for Parents and Kids**

Learn how to defend yourself against an attacker. We will cover the principles, techniques, and mental preparation of self-defense. Work together and participate in scenario-based training with your partner.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/01-11/22	-----S	9:30-10:30AM	SBTH
<b>Course HFYSP121</b>				<b>Fee \$59</b>

**NEW! Henna Workshop for Parents & Kids**

Learn the ancient art of natural henna - its rich history, cultural significance, and mindful practice. Explore design techniques, create your own patterns, and design a unique henna piece just for your mom! Each child will receive a fresh, handmade natural henna cone, design practice sheets, and a small personalized henna design by the artist!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(1)	11/06	---R--	5-8PM	SBTH
<b>Course HFY358</b>				<b>Fee \$99</b>

**Thanksgiving Desserts for Parents and Kids - Ages 5 and up**

Not a pie-lover? There are plenty of other options to tempt your guests at your upcoming holiday parties. Make Pumpkin Roll, Apple Cake, and Banana Pudding, and serve the unexpected!

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(3)	11/22	-----S	9:30AM-12:30PM	SBTH
<b>Course HFY346</b>				<b>Fee \$85</b>

**Holiday Cookie Baking for Parents and Kids - Ages 5 and up**

Have fun and work together to make favorites from the cookie jar for keeping or giving. New recipes this year.

SEC	DATE(S)	DAY(S)	TIME(S)	CAMPUS
(22)	12/13	-----S	9:30AM-1PM	SBTH
(23)	12/20	-----S	9:30AM-1PM	SBTH
<b>Course HFY123</b>				<b>Fee \$85</b>

**LEHIGH VALLEY CHINESE SCHOOL**

A branch of the largest Chinese school system in the United States. The school teaches the Pin-Yin system and simplified characters to students ages 3 through high school. In addition to NCC, the Lehigh Valley HuaXia Chinese School receives strong support for its operations from Air Products.

Classes meet Sun, 8/24-12/14, 2-4 PM. No class 11/9 and 11/30. Snow make-up date 12/13. For more information regarding room locations and instructor name see northampton.edu/ noncredit.

Language class fees are \$299 for MLP1-8 and INCLUDES the cost of the book. All other language class fees are \$239. Culture class fees and times vary, see individual class information.

Please note that entry into Chinese School classes occurs in the fall semester, and students continue in the same level class in the spring semester. You must register for the same class again in the spring.

**PS1**

For kids ages 3 & 4 years old. Give your child an exposure to the Chinese language. Playing and learning will let the children start basic conversation and Chinese rhyme.

**Course HFYHX100.(28)**

**PS2**

Continued class for young students, 4 & 5 years of age. Through hands-on activities, your child will continue to develop their Chinese language skills, and learn the Chinese culture.

**Course HFYHX101.(27)**

**MLP Prep - Pinyin Chinese**

Learn the Chinese phonetic system, basic vocabulary, phrases and dialogues with characters and situations close to the children's life. This is a required course before taking MLP 1.

**Course HFYHX102.(33)**

**MLP 1**

Opportunities for the beginner learning Chinese Language Art to learn all four macro-skills: listening, speaking, reading, and writing. The course integrates 302 new words and basic Chinese grammar, enabling the student to read and write more than 30 short fairy tales. MLP-Prep-Pinyin is required prior to taking this class.

**Course HFYHX103.(29)**

**MLP 2**

Students who have completed MLP 1, will learn to use 381 commonly used Chinese characters, 47 commonly used Chinese radical and 75 stories or poems. Emphasis on recognizing the Chinese characters by reading the stories or poems. Retelling the stories or poems will enrich their ability to speak Chinese.

**Course HFYHX104.(27)**

**MLP 3**

Students who have completed MLP 2, will learn to write 364 commonly used Chinese characters. Study grammar and multiple meanings for the same word or one word with multiple pronunciations. Retelling stories or poems will enrich students' ability to speak Chinese.

**Course HFYHX105.(27)**

**MLP 4**

Students who have completed MLP 3 will read more Chinese long novels, increase vocabularies, learn basic writing letter and presentation skills. Traditional Characters will be introduced. The primary goal is to help students to demonstrate their level of Mandarin Chinese proficiency across the three modes of communication: interpersonal, interpretive, presentational.

**Course HFYHX106.(27)**

**MLP 5**

For students who have completed MLP 4, or Standard Chinese Level 5. Learn how to look up words using a Chinese dictionary, write Chinese words on a computer using keyboards, read rewritten chapters from a famous Chinese novel, and continue to learn Chinese writing basics.

**Course HFYHX107.(27)**

**MLP 6**

For students who have completed MLP 5, or Standard Chinese Level 6. Continue to enrich reading and speaking Chinese. Writing will be formally introduced. There will be introduction of contemporary writers of literary works. Learn simple English translation.

**Course HFYHX108.(27)**

**MLP 7**

For students who have completed MLP 6, or Standard Chinese Level 7. Continue to enrich reading and speaking Chinese. Writing and introduction of contemporary writers of literary works will continue to be a focus. Learn simple English translation.

**Course HFYHX109.(27)**

**MLP 8**

For students who have completed MLP7. Enrich your reading skills and significantly improve your writing skills. Write comprehensive articles in Chinese and touch more Chinese Culture and Thoughts.

**Course HFYHX110.(27)**

**CSL 2- Intermediate**

Designed for the non-native Chinese speaking student and those living in non-Chinese speaking communities who have completed CSL Beginner. Includes more in depth coverage of the Chinese culture and basic language skills including Chinese phonetic system, characters, phrases, sentence structure and frequently used conversation in a daily living environment.

**Course HFYHX132.(17)**

**Basic Chinese for Adults**

Designed for the English speaking student who has little experience with the Chinese Language. An introduction to the Chinese culture and basic language skills including the Chinese phonetic system, characters, phrases, sentence structure and frequently used conversation.

**Course HFYHX121.(14)**

**CHINESE CULTURE CLASSES**

**Chinese Speech and Debate - Grades 4 and up**

For seasoned debaters, grades 4 and up. Learn various public speaking skills in speech and debate. Explore the various types of public speaking events, like declamation, humorous interpretation, dramatic interpretation, and extemporaneous speaking. Study different debate forms; Lincoln Douglass and Public Forum Debates. Present one type of public speech either in English or Chinese. Class meets Noon-1 pm.

**Course HFYHX125.(27)**

**Fee \$97**

**Math Count**

Middle school students can prepare for the National Mathcounts Competition, which is focused on creative mathematical problem solving. Learn math concepts and gain creative problem-solving experience, useful in Mathcounts and beyond. Placement tests are used to evaluate students' math level. Class meets 1-1:45 pm.

**Course HFYHX126.(34)**

**Fee \$74**

**Pre MathCounts**

Middle school students can prepare for the National Mathcounts Competition, which is focused on creative mathematical problem solving. Learn math concepts and gain creative problem-solving experience useful in Mathcounts and beyond. For grades 5 through 6. Prerequisite: pre-Algebra or equivalent math level. Focus on building a foundation of problem-solving skills for the next level of Mathcounts class. Class meets 1-1:45 pm.

**Course HFYHX154.(11)**

**Fee \$74**





**MAIN** = Main Campus, Bethlehem | 3835 Green Pond Rd., Bethlehem, PA 18020

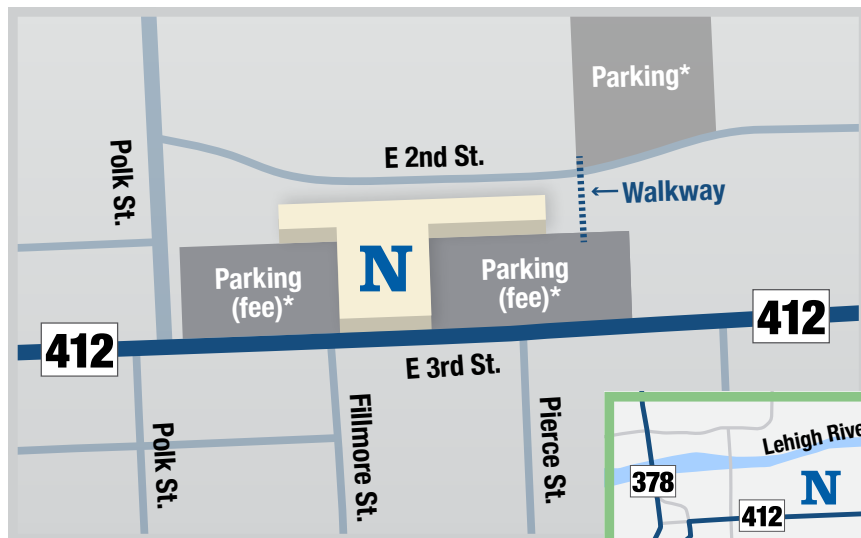
**SBTH** = Fowler Family  
Southside Center, Bethlehem

511 East Third St.,  
Bethlehem, PA 18015

#### PARKING INFORMATION:

There is minimal paid parking directly in front of the Fowler Family Southside Center. Ample free parking can be found off East 2nd Street. To access this parking, from the Founders Way access to East 2nd Street, there is a large parking lot to the right. Use the walkway by the National Museum of Industrial History to enter NCC's lobby. From the Polk Street access to East 2nd Street, this parking lot is the 2nd on the left.

The Bethlehem Parking Authority has a public parking garage at the corner of Third and Polk Streets. Entrance to the garage can be found on Fillmore Street or East 2nd Street. There is a fee to park in this garage.







## BETHLEHEM LOCATIONS

SEP-DEC 2025



Check out all our  
fall courses!

[northampton.edu/  
community-education](https://northampton.edu/community-education)

[northampton.edu/  
workforcetraining](https://northampton.edu/workforcetraining)

*Wherever you find yourself,  
NCC will meet you there.*

**NORTHAMPTON**  
COMMUNITY COLLEGE

3835 Green Pond Road  
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## Coming Soon in 2026!

A new and improved community education and  
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Bethlehem and Pocono campuses!



Bethlehem Campus



Fowler Center



Pocono Campus