

# COMPUTER



## WORD PROCESSING & EXCEL

Jim Cudney

This class is designed for people who want to improve and expand their computer skills. Some word processing experience is necessary. We will be reviewing procedures and commands, - save, print, spell check, cut, copy, paste, bold and italics.

**Word Art**—basic drawing tools, editing, page formatting, borders & shading, colors, inserting pictures, structure of the document, paragraph formatting, creating letters and flyers.

**Basic Excel**—class will cover the basics of formatting cells, headings, highlighted cell borders, and minor formulas. You will learn sorting, some use of functions, dollars and cents, percents, auto summing, totaling, centering, page formatting and numbering, entering cells and formatting the spreadsheet.

**\*Basic knowledge of computer required. (Minimum 9/Maximum 20)**

<b>OFFERED:</b>	Fall	Thursdays—9 weeks	7:30-9:30 PM
	Spring	Thursdays—9 weeks	7:30-9:30 PM
	Room 108	Resident Fee: \$70	Non-Resident Fee: \$75

# CULINARY ARTS

## COOKING SERIES

*This three part hands on class will teach you the basic skills and techniques you need to prepare your favorite meals.*

**3 New Courses**

### ITALIAN COOKING

Chef Eric Zitkus

This section will enhance the student's abilities and techniques in preparing and cooking pasta, sauces, vegetables, and meats found in the Italian cuisine. **There is a material fee of \$25 for this class. (Minimum 5/Maximum 12)**

<b>OFFERED:</b>	Fall	Wednesday, October 5, 2011	7:00-9:00 PM
	Spring	Wednesday, March 14, 2012	7:00-9:00 PM
	BHS Kitchen	Resident Fee: \$15	Non-Resident Fee: \$20

### MAIN COURSE COOKING

Chef Eric Zitkus

This course will teach various techniques to create dishes found from ingredients in your own refrigerators/freezers and pantry's. **There is a material fee of \$25 for this class. (Minimum 5/Maximum 12)**

<b>OFFERED:</b>	Fall	Wednesday, October 12, 2011	7:00-9:00 PM
	Spring	Wednesday, March 21, 2012	7:00-9:00 PM
	BHS Kitchen	Resident Fee: \$15	Non-Resident Fee: \$20

### MEDITERRANEAN COOKING

Chef Eric Zitkus

In this class students will be taught how to make healthy, delicious and classic Mediterranean dishes. **There is a material fee of \$25 for this class. (Minimum 5/Maximum 12)**

<b>OFFERED:</b>	Fall	Wednesday, October 19, 2011	7:00-9:00 PM
	Spring	Wednesday, March 28, 2012	7:00-9:00 PM
	BHS Kitchen	Resident Fee: \$15	Non-Resident Fee: \$20

### CUPCAKE DECORATING

Roseann Atkins-Certified Pastry Chef



Learn to decorate cupcakes like a pro, just in time for Halloween. Two hours of cupcake fun. We will even make our themed cupcake wraps! You will need to bring one dozen baked cupcakes, plenty of icing and something to carry your creations home in. the rest of the decorating supplies will be provided by the instructor. **There is a material fee of \$6 for this class. (Minimum 5/Maximum 12)**

<b>OFFERED:</b>	Fall	Thursday, October 27, 2011	7:00-9:00 PM
	Teachers Café	Resident Fee: \$15	Non-Resident Fee: \$20

**New Course**

FONDANT DEMONSTRATION

Roseann Atkins—Certified Pastry Chef

Have you been dying to learn how to work with fondant? Learn everything you've ever wanted to know about working with FONDANT! How to make it ... how to use it to cover a cake ... how to make fondant decorations ... how to store it. This class is a 2 hour demonstration.

OFFERED: Fall Monday, November 14, 2011 7:00-9:00 PM  
Teachers Café Resident Fee: \$15 Non-Resident Fee: \$20

**New Course**

ICE CREAM CAKE

Roseann Atkins—Certified Pastry Chef

Who doesn't love ice cream cake? Surprise someone special with your homemade creation. You won't believe how easy this is. You will need to bring a 8" x 10" springform pan, two one-half gallon containers of ice cream (any flavors), large spoon for scooping and plastic wrap. The rest of the supplies will be provided by the instructor. **There will be a \$5 material fee for this class. (Minimum 5/Maximum 12)**

OFFERED: Spring Wednesday, March 7, 2012 7:00-9:00 PM  
Teachers Café Resident Fee: \$15 Non-Resident Fee: \$20

**New Course**

CHOCOLATE EASTER BUNNY AND OTHER CHOCOLATE TREATS Roseann Atkins—Certified Pastry Chef

Make a homemade centerpiece for your child's Easter Basket or for your Easter Dessert Table. Learn to use a 2 part candy mold to make a 3D Easter Bunny. We will also make various chocolate treats to fill up our basket while we wait for our Bunny to "hop" out of his mold. You will need to bring 2 lbs. of chocolate melting candies, a microwave safe bowl, a package of mini cupcake papers and of course, something to carry your exquisite treats home in. The rest of the supplies will be provided by the instructor. **There will be a \$10 material fee for this call. (Minimum 5/Maximum 12)**

OFFERED: Spring Wednesday, March 21, 2012 7:00-9:00 PM  
Teachers Café Resident Fee: \$15 Non-Resident Fee: \$20



**DANCE**

BALLROOM & LATIN DANCING

Nancy & Richard Kaufmann

Did you forget how much fun it is to dance? Beginners and those with some experience will learn new steps on any easy level. If you have had previous dance experience, our figures will expand your repertoire. Beginners will be dancing in eight weeks. We will do three dances, **two Latin** and **one American**. You will learn how to lead and follow and feel comfortable on the dance floor. **(Minimum 14 Registrants)**

OFFERED: Fall Tuesdays—8 weeks 7:30-9:00 PM  
Spring Tuesdays—8 weeks 7:30-9:00 PM  
Café A Resident Fee: \$60 Non-Resident Fee: \$65

**New Course**

COUNTRY DANCING

Nancy & Richard Kaufmann

Country music is back on L.I. and there are more venues to country dance available. Join our class and learn line dances, partner dances and circle dances. No partner needed. Two and even three people can dance together. The steps are basic kicks, turns and sweeps. Great exercise and lots of fun. **(Minimum 14 registrants)**

OFFERED: Fall Wednesdays—8 weeks 7:30-9:00 PM  
Spring Wednesdays—8 weeks 7:30-9:00 PM  
Café A Resident Fee: \$60 Non-Resident Fee: \$65