Excursions in Learning
YOUTH PROGRAMS
Manchester Community College

Enrichment Classes for Inquisitive and Creative Minds

FALL 2019
Grades K-8

MANCHESTER COMMUNITY COLLEGE
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These are Manchester Community College programs offered through the Division of Continuing Education.

PHOTO AND VIDEOTAPE POLICY

The Manchester Community College Office of Marketing and Public Relations often takes or commissions photos and videotapes of students, faculty and staff, and campus visitors. These images are taken in classrooms and labs, in the library and other study areas, at College events and elsewhere around campus. MCC reserves the right to use these photographs/video clips as a part of its publicity and marketing efforts. Students who enroll at MCC do so with the understanding that these photographs might include them and might be used in College publications, both printed and electronic, and for publicity.

If you do not want your child photographed, please indicate that on the photo release section in the Health & Safety form.

Photographs by Lisa Trotta and Ryan Glista

NOTICE OF NONDISCRIMINATION

Continuing Notice of Nondiscrimination: Manchester Community College does not discriminate on the basis of race; color; religious creed; age; gender; gender identity or expression; national origin; marital status; ancestry; present or past history of intellectual disability, learning disability or physical disability; veteran status; sexual orientation; genetic information or criminal record. The following person has been designated to handle inquiries regarding the non-discrimination policies: Debra Freund, Chief Diversity Officer (Title IX and Section 504/ADA Coordinator), Manchester Community College, Great Path, MS #9, P.O. Box 1046, Manchester, CT 06045-1046, SSC L277. Manchester Community College is an Affirmative Action/Equal Opportunity Employer and strongly encourages the applications of women, minorities, persons with disabilities, and veterans.

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We post photos of class activities on our Facebook page “MCC Excursions in Learning”. Like the page to follow our posts and get the latest updates and discounts.

I hope that your children will join us for another exciting fall semester full of interesting classes to explore!

Sincerely,

Linda Armstrong
Coordinator of Youth Programs
Larmstrong@manchestercc.edu
860-512-2804
FALL 2019 GENERAL INFORMATION

WHAT IS EXCURSIONS IN LEARNING? Excursions is a self-supporting program that provides educational enrichment classes for inquisitive minds in grades K-8.

OUR MISSION The mission of Excursions in Learning Youth Programs is to promote lifelong learning through unique enrichment opportunities to youth in our community.

STUDENT EXPECTATIONS Excursions students are expected to be kind and respectful, to always try their best, and to follow instructions. Our goal is to provide a safe, encouraging, and nurturing learning environment for children to explore their academic and artistic passions. Any student who does not adhere to the expectations will be dismissed from the program without a refund at the coordinator's discretion.

WHY CHOOSE EXCURSIONS?• Certified teachers and qualified staff
• Small class sizes
• MCC's sophisticated college campus: state-of-the-art equipment, technology, and software programs in our updated classrooms, culinary arts center and science laboratory facilities.

WHERE IS THE REGISTRATION FORM? Our PDF registration form can be downloaded from our website: www.manchestercc.edu/excursions or found on the last page of this catalog. Online registration is not available at this time.

WAYS TO REGISTER:
1. Fax: 860-512-2801
2. Email: Larmstrong@manchestercc.edu
3. Over the phone with the coordinator: 860-512-2804
4. Mail: Excursions in Learning Registration
Manchester Community College
Great Path, MS #16
P.O. Box 1046
Manchester, CT 06045-1046

HOW WILL I FIND MY CLASSROOM? Upon submitting a registration, parents will receive an email confirmation including course details, a campus map and parking/classroom directions.

DOES REGISTRATION CLOSE? Registration closes at 12noon on the Wednesday before a class begins. Class sizes are limited and many courses fill quickly. Enrolling early is highly recommended.

DO YOU OFFER SCHOLARSHIPS? Sorry, we do not offer scholarships for our Saturday classes. Need-based scholarships are available in the summer for our two-week Summer Academy for Gifted and Talented Youth. Information on these scholarships can be found in the summer catalog when it arrives in March.

DISCOUNTS: Choose one option only. Discounts cannot be combined.
• EARLY REGISTRATION DISCOUNT – save $5 per course, per child. Registrations must be postmarked by 10/8/19.
• MULTIPLE SIBLING DISCOUNT/FRIEND DISCOUNT – save $5 per course, per child, by registering two or more children for a class. Forms must be submitted together.

HOW DO I REQUEST A REFUND? To request a full refund, please email Carleigh Schult and Linda Armstrong by 12noon on the Friday before the class begins. Refund requests must be received in writing, via email. If you paid with a credit card, the amount will be placed back on your card in 2-4 weeks. If you paid with a check, a refund check will be issued in the student’s name and mailed to the address on file, as is college policy. Refund checks are issued by the State Comptroller’s office and may take up to 6 weeks to arrive.

REFUND APPEAL POLICY: Absences due to extreme circumstances after the refund deadline will follow MCC’S Refund Appeals Policy. Contact Carleigh for the form: cschultz@manchestercc.edu

ABSENCES DUE TO LAST MINUTE STUDENT ILLNESS: Students who are sick the day of class and are unable to attend, may choose to switch into another spring course of equal value on a space available basis. Please email the coordinator, Linda Armstrong. Not applicable for students who miss one day out of a multi-session course.

CLASS CANCELLATIONS: MCC reserves the right to cancel or postpone a class and/or substitute instructors as needed due to unforeseen circumstances. If MCC cancels a class, registrants may transfer their fees to another class for the same semester or receive a full refund. Registrants will be notified by phone or email, as soon as possible, if a class is cancelled.

EXTREME WEATHER: For class cancellations due to extreme weather please check the main page of the college’s website (www.manchestercc.edu) or call the college hotline at 860-512-3000. If campus is closed or adult classes are cancelled, then all Excursions classes for that day or time are also cancelled. The coordinator will either contact you with a potential rescheduled date or you will be refunded.

SAVE THE DATES
Summer 2020
Youth Culinary Institutes
June 29 - August 7, 2020
Technology Academy & Adventures in Leadership
July 6 - 17, 2020
Summer Academy for Gifted and Talented Youth
July 27 - August 7, 2020

INFORMATION 860-512-2804 | REGISTRATION FAX 860-512-2801
HEROES & DRAGONS (GRADES K-2)
Dive into the fantasy and folklore of heroes, castles, knights and dragons! Make your own authentic map to take with you on your travels. Explore beautiful castles and make your own model. Then learn what a coat of arms is and create one to represent your family. In between all of this, we will read fairy tales and other stories that take place during the Medieval Times such as Knights of the Round Table. Lords and Ladies, get ready to explore Medieval Times like never before through hands-on, engaging projects. Join us for the fantastic journey!

CRN 31465 | Fee: $40
1 Saturday | 10/19
9 AM - 12 PM | GPA GP136

Instructor: Kristen Shypula is a fourth- fifth grade teacher at Mittineague Elementary School in Massachusetts. She is a MA certified teacher with her bachelor’s degree in English and elementary education and her master’s degree in curriculum and instruction. Ms. Shypula enjoys teaching hands-on science lessons.

OOEY GOOEY SPOOKY SCIENCE AND ART (GRADES K-2)
Ooey Gooey is back with a whole new set of spooky, messy, and gooey experiments, just in time for Halloween! If your child likes to get their hands dirty, then this is the class for them. We will mix a variety of art and science activities to create one exciting class.

CRN 31464 | Fee: $40
1 Saturday | 10/26/2019
9 AM - 12 PM | GPA GP136

Instructor: Kristen Shypula
WAY COOL WEAVING
(GRADES 3-5)

Wall hangings made from yarn (called tapestries or weavings) have been used as wall art for thousands of years and in 2019 they are still a very trendy way to decorate! In this class, students will learn how to make their own yarn weaving with their favorite colors and add special details to match their room and personality. No weaving experience required!

CRN 31460 | Fee: $40
1 Saturday | 10/19
9 AM - 12 PM | GPA GP137

Instructor: Alyssa Sestero is a visual arts teacher for the Middletown Public Schools for grades kindergarten through fifth grade. She has a Bachelor’s Degree in Visual Arts from Eastern Connecticut State University and a Master’s in Art Education from Boston University. Mrs. Sestero enjoys painting and crafting, as well as trying new restaurants and traveling.
MIDDLE SCHOOL GRADES

ZOMBIE STAGE MAKEUP
(GRades 5 - 8)

Have you ever wondered how makeup artists created the ‘ghouly’ and gory creatures from Michael Jackson’s Thriller or the classic zombie from The Walking Dead? Join us for a special hands-on stage make-up class that will teach students to create the techniques used for a theatrical zombie. Bring a shirt that can be torn up, an old towel that’s okay to get dirty, and your creativity as we practice stage make-up techniques, experiment with stage blood recipes, and get students into the mood for a ‘howlingly’ great night of trick or treat!

CRN 31461 | Fee: $40
1 Saturday 10/26
9 AM -12 PM | AST Auditorium & AST E113

Instructor: Sharon FitzHenry has more than 20 years of theatrical experience both as a teacher and artistic director. A member of the Actor’s Equity Association, she has directed many children and adult productions across Connecticut.
VIDEO GAME DESIGN (GRADES 5-8)

Most kids love to play video games, but how many actually know how to design games? This course is for anyone who loves gaming and wants to design and build their own original games. Students are exposed to the fundamentals of the game design process by designing, building and testing their games – the foundations for designing original games, from big idea to finished product. Popular game development software will be used for creating the interactive game in a variety of styles.

CRN 31467 | Fee: $40
1 Saturday | 10/19
9 AM - 12 PM | GPA GP157

Instructor: Cathy Lukas, M.A. in Educational Technology has taught at the middle school, high school, and college levels for over 13 years as a technology and engineering teacher, including Microsoft Office products and computer applications. She worked as a programmer analyst at Aetna, Inc. for 17 years.
CULINARY ARTS

CREATIVE CUPCAKE DESIGNS (GRDES 5-8)
In this class we will practice the art of cupcake decorating. Young chefs will learn how to make buttercream frosting, basic piping skills, and how to roll marshmallow fondant. This class requires that each student purchase a Rose tip, star tip and circle tip with couplers, piping bags and a small offset spatula. Please bring plastic containers to bring home your creations and please pack a lunch and drink.

Materials fee: $15, payable to instructor at the beginning of class.

CRN 31430 | Fee: $65
1 Saturday | 11/16/2019
9 a.m.-2 p.m. | The MCC Culinary Arts Center

Instructor: Chef Anita Ferron
(Chef Anita) has been a Family and Consumer Sciences teacher at Daniel Hand High School in Madison, CT for more than 30 years. A CT certified teacher, she received her bachelor's degree in home economics and her master's degree in secondary education. Mrs. Ferron has studied culinary techniques in New Delhi (India), Bangkok (Thailand), The Connecticut Culinary Institute, Yale University and the New School in New York, NY.

BEGINNER CREATIVE CUPCAKE DESIGNS (GRDES 2-4)
In this class we will practice the art of cupcake decorating. Young chefs will learn how to make buttercream frosting, basic piping skills, and how to make edible roses. Young chefs will visit the grade '5 - 8' class to view advanced creative cupcake designs and see the differences in technique. This class requires that each student purchase a rose tip, star tip and circle tip with couplers, piping bags and a small offset spatula. Please bring plastic containers to bring home your creations and please pack a lunch and drink.

Materials fee: $15, payable to instructor at the beginning of class.

CRN 31462 | Fee: $55
1 Saturday | 11/16/2019
9 a.m.-2 p.m. | GPA GP213

Instructor: Rachael LaPorte (Chef Rachael) is an award winning natural food chef who has a passion for nutrition and culinary education. She is a graduate of Johnson and Wales University with a bachelor's degree in culinary arts and a graduate of Central Connecticut State University with a master's degree in education. She is the Founder and Executive Chef of Healthy Farm Eating, a chef prepared meals-to-go company with a mission to regionalize our food system through sustainable agriculture and supplying local people with local food. You can follow her on facebook at “Healthy Farm Eating”.

CREATIVE CUPCAKE DESIGNS (GRDES 5-8)

BEGINNER CREATIVE CUPCAKE DESIGNS (GRDES 2-4)
**CULINARY ARTS**

**SUSHI AND ASIAN CUISINE (GRADES 5-8)**

In this class, students will be given an introduction on how to cook, build, design and create several types of vegetarian sushi. Using real bamboo sushi mats, students will have the chance to create sushi by hand. In addition to several vegetarian rolls, we will also create California rolls (cooked crab meat). In the second half of class, we will go beyond sushi and explore some savory traditional dishes from Japan and China, such as steamed dumplings with ginger dipping sauce, egg rolls and lo mein.

Materials fee: $15, payable to instructor at the beginning of class.

CRN 31429 | Fee: $65  
1 Saturday | 10/19/2019  
9 a.m. - 2 p.m. | GPA GP213

Instructor: Chef Josh Ogrodowski (Chef Josh) is currently a CT certified Culinary Arts Teacher and ServSafe instructor. He currently teaches culinary arts at Enfield High School. Chef Josh earned an associate’s degree in culinary arts, a bachelor’s degree in culinary nutrition and an M.A.T. in foodservice education from Johnson and Wales University.

**PASTA & ITALIAN CUISINE (GRADES 5-8)**

Do you love Italian food? Want to learn more elaborate and sophisticated dishes to create at home? Join Chef Josh to learn how to make fresh authentic Italian foods from scratch. Explore the heart of Italy by making famous foods like: minestrone, risotto, cacciatore, Napolentana, panna cotta, tiramisu and fresh pappardelle with sausage and peas in a creamy Alfredo. Bring containers so you can bring lots home to share!

Materials fee: $15, payable to instructor at the beginning of class.

CRN 31432 | Fee: $65  
1 Saturday | 10/26/2019  
9 a.m. - 2 p.m. | GPA GP213

Instructor: Chef Josh Ogrodowski
FAMILY PAINT PARTY: PAINT VAN GOGH’S VASE WITH RED POPPIES 1886 (GRADES 2 & UP)

Join us to explore the mysterious dreamlike painting style of Vincent Van Gogh. Under the guidance of skilled artist and teacher, Leah Sanderson, create your own version of this master piece on a 16” x 20” canvas to take home. Learn specific brush techniques and color mixing to make your entrancing artwork come to life. Enjoy some music and light refreshments as you create a work of art to admire. Recommended for students in grades 2 and up, and a special adult in their life.

Materials fee: $15, payable to instructor at the beginning of class.

CRN 31468 | Fee: $55.00
1 Saturday | 12/14
9 AM - 2 PM | GPA GP202

Instructor: Leah Sanderson is a teaching artist and art educator in the Hartford area. She holds a B.F.A. in drawing and painting as well as a B.S. in arts education from Pennsylvania State University and has over ten years’ experience teaching students of all ages in a variety of settings. Sanderson’s work has been exhibited in both Pennsylvania and Connecticut.
INSTRUCTOR BIOGRAPHIES

Kristen Shypula is a fourth- fifth grade teacher at Mittineague Elementary School in Massachusetts. She is a MA certified teacher with her bachelor's degree in English and elementary education and her master's degree in curriculum and instruction. Ms. Shypula enjoys teaching hands-on science lessons.

Sharon FitzHenry has more than 25 years of theatrical experience both as a teacher and artistic director. A member of the Actor's Equity Association, she has directed many children and adult productions across Connecticut.

Anita Ferron (Chef Anita) has been a Family and Consumer Sciences teacher at Daniel Hand High School in Madison, CT for more than 30 years. A CT certified teacher, she received her bachelor’s degree in home economics and her master’s degree in secondary education. Mrs. Ferron has studied culinary techniques in New Delhi (India), Bangkok (Thailand), The Connecticut Culinary Institute, Yale University and the New School in New York, NY.

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WHY SHOULD KIDS HAVE ALL THE FUN?

INFORMATION 860-512-2804 | REGISTRATION FAX 860-512-2801

INSTRUCTION BIOGRAPHIES

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www.manchestercc.edu/continuing-education
**Fall 2019 Excursions in Learning Registration Form**

Register one student per form. Please print clearly. Refunds according to MCC policy.

For more information, call 860-512-2804 or email Larmstrong@manchestercc.edu

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**Student’s Name** _____________________________________  New Student? □ yes □ no  

Male  □  Female  □  Birth Date: _____________  Grade: _____________  Banner ID# (if known): _____________  

Parent/Guardian Name(s): _______________________________________

Home Address: ________________________________________________  

Best phone number to reach a parent/guardian on the day of class: _____________  Whose’s # is this? _____________

**Email for registration confirmation:** ______________________________________________________

Permission to photograph your child and use photographs in our catalog? (See photo policy) □ yes □ no  

Parent/Guardian signature: __________________________________________

Any food allergies or special needs? __________________________________________

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**Total Fees:** $ _______________  
(After Discount)

**DISCOUNT:**

Choose one option only.  

□ Early Registration (postmarked by 10/8/19)  

□ Multiple Sibling  

□ Recruit a Friend  

Name of Sibling / Friend: ____________________________

Friend/Sibling registration forms must be submitted together to receive discount.

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**Where did you hear about us?** (Check all that apply.)

☐ Mall Cart at Buckland Hills or Eastbrook  

☐ Internet Search  

☐ Our Child’s School  

☐ Facebook  

☐ Town Library  

☐ From a MCC Student/Staff  

☐ A website listing: __________________________________________

☐ Other: ____________________________________________________

Four Ways to Register:

1. By mail: Excursions Registration, MCC, Great Path, MS #16, P.O. Box 1046, Manchester, CT 06045-1046  

2. By fax or phone: using a MasterCard, VISA, Discover or American Express: 860-512-2801 (fax) 860-512-2804 (phone)  

3. By email: Scan completed forms and attach. Pay by credit card. Email to: larmstrong@manchestercc.edu  

4. In person: at the Continuing Education office, LRC B147 (Please email or call for office hours).

☐ Check or money order (# __________ ) enclosed.

Make check or money order payable to “MCC”.  

I authorize the use of my □ MasterCard  □ VISA  □ Discover  □ American Express

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**Excursions Staff Use Only**  

☐ Log  ○ CC  ○ FM  ○ Confirmation

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**Office Use Only**  

Regis.  Conf.  Receipt #
# FALL 2019 EXCURSIONS IN LEARNING CLASSES

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<th>Grades 5-8</th>
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