

December 2020 Board Highlights

School of Career and Technical Education

- **John Morgan**, Dean for the School of Career and Technical Education, reports poinsettias are growing in the YC green houses. This year Agriculture Science students are using a new bag culture method for growing tomatoes. Pangea Bakery are selling both the crops and plants. The cows are working the old corn maze and garlic bulbs went in ground. Outside the greenhouse, cool season flowers were planted. The fall “on-line” plant sale was a huge success. Students are signing up again for spring classes. Please enjoy following all the progress at: <https://www.facebook.com/YCProductionHorticulture/>



- **Curt Freeman**, Construction Professor, along with **Associate Dean Max Bledsoe** and adjunct Instructor, **Joe Sabato** recently completed a three-week training on the new 3D printer for the construction program. YC will begin building the first proof-of-concept home on the Chino Valley Campus, scheduled to start the first week of February 2021.
- Two students from the YC Lineworker program recently accepted offers from the Southwestern Line Constructors Company, and are now part of the apprenticeship program. The typical apprenticeship for lineworkers is 5 years.



- The YC Drone program took advantage of the newly finished Fab Lab at CTEC by having students design and construct their own drones using 3D printing technologies and electronics integration. The goal is to push certain parts of the drone program out to local high schools in the Verde Valley and Quad City areas.

Lifelong Learning

- Catalogs for lifelong learning in Sedona and the Verde Valley became available online December 14. Community Education is offering over three dozen enrichment classes and OLLI is hosting over 50 classes and programs. Registrations and classes are offered online, 24/7!



- Each month beginning in December 2020 through May 2021, Community Education and OLLI are partnering with the Sedona Culinary Institute to offer a wide variety of cooking classes. Some courses feature Yavapai College Culinary Chefs and others taught by local chefs. A full slate of classes was available on Dec. 14.

Student Success

- **Southwest Wine Center Wines Win Again**



When the 2020 azcentral.com Arizona Wine Competition announced its awards this year, several wines produced by students of Yavapai College's Southwest Wine Center were winners. The 2019 Viognier won Best in Class; Silver Medals were awarded to three wines: 2018 Hopper, 2018 Delta, and 2019 Joy; and the 2018 Cabernet Sauvignon, 2018 Noble One, and 2019 Piquepoul Blanc were awarded Bronze Medals.

Nineteen regional sommeliers, restaurant owners and wine professionals judged the 232 entries from 27 wineries on Nov. 2nd. Strict guidelines were followed during the blind tasting to prevent the spread of COVID 19.



Winemaking is part art and part chemistry. A crew of students worked together to create the Best in Class Viognier: **Brandon Lang, Dana Dellis, Elizabeth Kreckler, Jack McFarland, Aaron Mason, Erica Lindsay, Nancy Boschetto, Amanda Oswald, Kim Schneider, and Steve Gesell**. The students paid close attention in their classes, learned how to work the equipment, and then applied their education to winemaking.



The wines produced at SWC are truly a manifestation of the choices made by the student-winemakers. Although **Michael Pierce**, Director of the Viticulture and Enology programs, teaches the chemistry, science, and math behind winemaking, he believes in giving his students free rein in making their wines. **Amanda Oswald** said, “Even though we were just learning, we had a lot of autonomy in our winemaking choices. Michael put a lot of trust in us and only intervened to save us from complete disaster.”

The crew of winemakers that produced this year’s best Viognier in Arizona are ecstatic about their win. After last year’s Viognier won Best in Show there were high expectations for this year. People expect the SWC Viognier to be delicious— and it is!

The SWC award-winning wines are available for curbside pick-up at the SWC Tasting Room located at 601 Black Hills Drive in Clarkdale. To place an order and schedule a pick-up contact lisa.aguilar@yc.edu or call 928-634-6566.

- **YC Culinary Program Students Prepare Thanksgiving Dinners for Sale and Curbside Pick-up**



The YC Culinary Program sold Thanksgiving holiday feasts online this year to great success!

Culinary students and chefs worked long hours to prepare 47 delicious turkey dinners with all the fixings for families in Sedona and the Verde Valley. A total of 63 turkeys were cooked—approximately half were roasted, and half were smoked. Ten turkeys were donated to local non-profit organizations. Students also prepared 90 containers of potatoes, 14 gallons of gravy, 60 pumpkin pies, 60 Brown Butter



Tarts, and 600 dinner rolls—all made from scratch. In addition, two Southwest Wine Center wines, one red and one white, were offered for sale.





Two pick-up times were provided, one in the Verde Valley and one in Sedona. Photos are from the Sedona pick-up with **Chef Barr, Chef Reese, Linda Shook, and Heather Mulcaire**, who helped load the cars.

Thanks for a job well done and lots of happy customers!



Library and Instructional Support

- The Verde Valley Campus Library shared the Holiday Spirit with patrons.

