September 2023 Board Highlights

Career and Technical Education

- **Alex Barber**, CDL Instructor, reports students completed the following nationally recognized trainings in person:
 - o Operation LifeSaver Rail Road Crossing Safety: <u>https://oli.org/</u>
 - o Truckers Against Trafficking https://truckersagainsttrafficking.org/



 Students completed the 2nd Spanish/ESL cohort training. Future Spanish/ESL Cohort training will be registered with the regular courses of students.





• Justin Brereton, Agribusiness Instructor, reports the AGS 202 Summer Production Horticulture class was an adventurous group. Students grew many of the crops that YC is becoming known for, such as tomatoes, basil, kale, lettuce, parsley, microgreens and much more. Harvests happened every Wednesday and bounty went out to our restaurant partners. The class also took on new projects such as straw bale planter construction and extending irrigation lines and repairing valves.





• The Fall Festival will be held at the Chino Valley Ag Center on October 7th. Students are growing pumpkins and sweet corn for giveaways at the event. Grasshoppers attacked and killed most of the 2,000 pumpkin seedlings that took an entire class period to prep and plant. Ag is a living science, and crop loss is a risk. The students were resilient and quickly planted a backup crop that needed transplanting a few weeks later. A corn maze was planted in June and is growing taller by the day. These projects will continue with the Fall Horticulture AGS 250 course with students taking the baton and seeing it through.





 One of the hardest tasks for students and teachers is taking down the famous tomato crop and starting the new seedlings. It is bittersweet, but a necessary part of building up more robust production, with the crop re-start. Students also enjoy planting the summer flower beds, starting thousands of perennial seeds, propagating chrysanthemums and tree liners for the fall plant sale at the Fall Festival.

It was a great summer for hands-on learning at the YC Chino Valley Center!





School of Arts and Humanities

 Andrew Winters, Philosophy Professor, co-taught a course on climate change and climate ethics at Vassar College as part of Vassar College's Exploring Transfer's program. The course title is "Beyond Doom and Gloom: Responding to Climate Change in a Digital Age." In this course, students have an opportunity to better understand the scientific process so that they may have a more informed understanding of climate change. They develop critical thinking skills, digital literacy, scientific literacy and science communication.

Community college students who have attended the Exploring Transfer program have successfully transferred to a wide range of four-year institutions. Students in the program are typically among the first generation in their family to attend college and are highly motivated academically, with a cumulative GPA of 3.0 or higher. Through a five-week residential program and immersion in the liberal arts, Exploring Transfer enables community college students to imagine a broader range of academic opportunities than might otherwise have been possible. Students are in residence for the length of the program. Each accepted student receives a scholarship to the Exploring Transfer program that completely covers their tuition, room, meals and books. Vassar and several Community Colleges have worked together for over thirty-five years to give community college students the opportunity to experience being a student in a residential liberal arts college.

• **Congratulations to Karen Palmer**, English Professor, who is named the 2023 Jerry G. Gaff Faculty Award for Outstanding Teaching of General and Liberal Studies! Dr. Palmer will be attending the award presentation in September where she will be recognized for her years of dedication and work toward the success of Yavapai College students. Dr. Gaff himself reviewed the nomination packet and is extremely interested in Dr. Palmer's work in Gen Ed. Again, congratulations on being selected to a small circle of Gen Ed champions!



School of Business and Computer Systems

 Division staff spent the summer promoting the Bachelor of Science in Business Degree. There were several events we attended, all with positive feedback! On May 12-13th, staff promoted the BS Degree at Prescott Valley Days. Pictured below are **Deanna Mooney**, BS Degree Business Coordinator, and **Philip Reid**, Computer Systems Applications Lead.



 The BS Business Degree was represented at all 3 of Yavapai College's Open Houses this spring and summer. Pictured below are **Deanna Mooney**, BS Degree Business Coordinator, and **Lauri Dreher**, Management Program Director, at the Prescott Open House that was held on June 10th.



 On June 14h, Deanna Mooney and Lauri Dreher, were asked to attend Ace Hardware's health fair that was held at their distribution center in Prescott Valley. Ace Hardware offers their employees tuition reimbursement. Several Ace Hardware employees are enrolled to start their bachelor's degree this fall.





School of Social Sciences

On July 27th, the last day of the summer semester, seven hardworking and dedicated students were celebrated for their participation in the Summer 2023 Earn While You Learn Program. The Earn Program allows students to earn a Basic Early Childhood Certificate while working under the guidance of mentor teachers at the Family Enrichment Center. These students attended 4 Early Childhood courses (15 credit hours) in June and July while working 12+ hours each week in infant, toddler and preschool classrooms. One Earn participant attended the center as an infant 15 years ago and is now learning how to care for children as a high school junior. Multiple participants will continue in Yavapai's Early Childhood or Elementary programs and will continue working at the FEC in the fall.



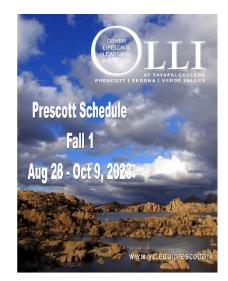


Lifelong Learning/OLLI/Community Education Highlights



- Summer 2023 classes were a great success in Prescott and Sedona/Verde.
- Prescott OLLI ended the year ahead of budget, exceeding goals for membership, enrollment, and new facilitators. Sedona/Verde Valley met its financial goal, while expanding class offerings in the Village of Oak Creek.
- Fall Term 1 began August 28. OLLI offers a wide range of classes. Now for one low price, OLLI members may take classes at any OLLI location: Prescott, Sedona, and Verde Valley.



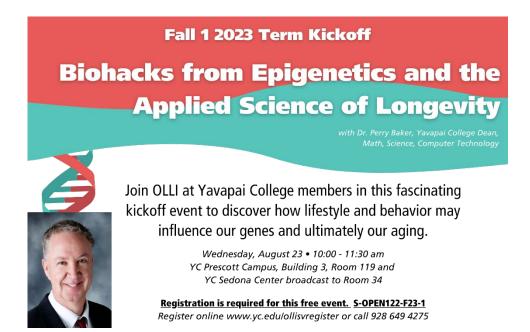


• Members of OLLI at Yavapai College from across the county are joining together to learn more about wine at the Yavapai College Southwest Wine Center with an educational field trip and tasting on September 22.





• OLLI's Fall Kickoff event features Dr. Perry Baker, in what we expect to be standing room only on both the Prescott campus and zoomed to the Sedona Center.



• OLLI Members enjoy summer classes:









Community Education in Prescott, Sedona, and Verde Valley

Verde College for Kids – Summer '23

- Verde Valley Campus ran its annual half-day, summer-camp styled College for Kids program, offering 33 classes to students in grades: K-2, 3-5, and 6-8.
- 89 students attended, including 68 students from Cottonwood Oak Creek School District and Beaver Creek School District.
- Superintendent Steve King and 21st Century After School Site Coordinator, Teddy Armstrong, visited for a campus tour from Cottonwood Oak Creek School District.
- C4K received \$3,370 in grant funding from the Carpenter Foundation. \$2,370 of that funding was used to grant scholarships.
- A mixture of academic and enrichment courses was offered, and C4K collaborated with the YC Visual Arts Department to include a Ceramics class in the program this year.





*Ceramics for Grades 6-8





*Hands-on Science for Grades 3-5 & 6-8





*Japanese Language and Culture for Grades K-2 & 3-5



*Garden Art for Grades K-2 *Garden Kids for Grades 3-5





*Mountain Biking for Grades 3-5 & 6-8



*Dance for Grades K-2, 3-5, & 6-8



*Free Breakfast and Lunch Served Everyday by Sodexo. *Members of the YC College for Kids – Verde Team

Verde/Sedona Community Education Events – Summer '23

- Community Education Instructor Leo Beltran led a class for the Arizona Women in Higher Education on the Verde Campus May 9
- Kathleen Freed, Sedona/Verde Valley Community Education Coordinator participated in UPCEA Program Planning & Oversight in Professional, Continuing, and Online Education course: August 16 – September 13.





Prescott College for Kids (C4K) - SU23 Program was a Great Success!

- 223 kids enrolled in 25 C4K courses this summer, and kids' laughter filled our hallways.
- JW Kieckhefer Foundation awarded \$7000 to the Prescott C4K scholarship fund.
 41 scholarships were awarded.
- Children learned to sew!



• Children learned about the science of the physical world!





• Children invited their parents, grandparents, and siblings to view their amazing works of art!







Children invited residents from the Las Fuentes Senior Living Community to a lemonade . and cookie party, and to practice their Random Acts of Kindness!





Children painted rocks in honor of our Fallen 19 Hotshots!



Prescott Community Education Offered the following summer Workshops and Trainings, Supporting our YC Credit Programs and the Community!

- STOP THE BLEED – Multiple Sections and Locations to Choose From
 - 5/18/23 on the Verde Valley Campus
 - 6/22/23 at the Prescott Valley Center •
 - 7/27/23 at the Sedona Center •
 - 8/17/23 at the Chino Valley Center
- **Tactical Drone Deployment for Fire Fighters**
- Thermography Use for UAS Drone Operations
 - Advanced Gunsmithing Practicum

EDventures International Trip to Holland







Office of Instructional Support

 The Verde Valley Library has moved into its temporary location. While Building M is undergoing renovation to become the Center for Learning and Innovation (CLI), Building I is filling in for all the things that students need from a library or center for learning. The space provides six computers, comfortable bean bag chairs, and almost 2000 books in storage. The library continues to check out books and DVDs to students and community members and to serve as a place to pick up items requested from other libraries in the county. The library checks out laptops and hot spots to students and assists all patrons with reference and computer related questions. A big thank you to all the employees who helped to make this a smooth transition and we look forward to serving students and community members this fall.



Verde Valley Campus

- The Sedona School of Culinary was launched this summer by providing recreational cooking classes for the public. Classes were offered in global cuisine, baking and culinary techniques.
- New website was created- <u>www.sedonaschoolofculinary.com</u>
- 178 people registered for the class.
- Generated \$11,700+ in sales. HUGE Thank you to the culinary team: Kristin Varon-Burkhart, Chef Carl Miller, Chef Mark Reese and Heather Mulcaire for helping us exceed our revenue goal for the summer.
- 16 classes were offered in the 8 week session.
- 16 people/class.



- The global cuisine classes are meal classes, so the participants break into smaller groups and make a portion of the meal that they will all sit down and enjoy together during the last hour of the class.
- 8 classes sold out.
- With additional staffing, we hope to continue these recreational cooking classes throughout the year and add the option to provide private cooking classes to our list of services. We also plan to add retail space over this next year.
- Reviews from the Sedona School of Culinary classes include:
 - "We love Chef Mark and enjoy his sense of humor"
 - "Getting to know Chef Carl Miller is the best part of taking the class."
 - "I've taken several classes this summer and appreciate all the attention to detail that has been put into this culinary experience. Can't wait for the Fall schedule to come out!"
 - "Thank you for sending us home with the recipes. I can't wait to try this on my own!"











Culinary Arts Academic Program & Sedona Cafe:

- Under Chef Carl Miller, the Baking & Pastry students completed their certificate this summer. Their final project was a tiered wedding cakes that reflected the learning outcomes for the class which included sugar works, chocolate, various cake decorations & doughs. They had to transport their final 3 tiered cake to campus successfully.
- Each student was challenged with making 1 product each week to sell in the Sedona Café for the summer session. Students also worked the café which is open on Wednesday's from 8am-10:30am to the public for coffee and pastries.



LETTUS talk about Horticulture

Our summer horticulture class harvested carrots, onions, tomatoes and potatoes today for the Verde Greenhouse Café in July. They will be planting pumpkins and starting mums soon for a super fun Fall harvest. Produce that is not used for salads, soups and sandwiches, is available for the community to purchase. and sandwiches, is available for the community to purchase.

• Under the direction of Claire Armstrong, The Summer Horticulture class did a fantastic job growing various slice and cherry tomatoes, hydroponic



lettuce, herbs and cut flowers to be utilized by the Café. Cut flowers were used as table décor for the Sedona School of Culinary meal classes.

- Under the direction of Kelley Foy, Cafe's Manager, the Greenhouse Market was created. This area provides space for the Horticulture students to sell plants they start from seed or propagate to the public through the Café. The public purchased various vegetables, house plants and flowers as well as produce that was not utilized by the café menu.
- Horticulture students successfully planted crops of pumpkins and started 500 mum starts. Both crops will be cared for and managed by the Fall Horticulture students and sold through the Verde Greenhouse Café in October.



 Horticulture students were able to job shadow at Verde River Growers and attended local Farmer's Markets to interview local growers on their farming practices.



Viticulture and Enology

The Viticulture and Enology students spent the summer finishing the 2022 wines and preparing the cellar for the upcoming harvest. The total production bottled this year was 1,288 cases. The vineyard crew has the field ready for the forthcoming harvest. All the red grapes are covered with nets as we watch the sugars and the weather patterns closely. We are about 5-7 days behind our historical growth stages because of a cool June.



Pest Management Workshop

On July 7th we hosted an Integrated Pest Management Workshop. The guest speaker was Matt Halldorson from the University of Arizona Cooperative Extension. Twenty people joined this workshop, including a three-hour lecture and field demonstrations in the vineyard. The attendees were both VEN students and local community members.





Summer Distilling Workshops

The wine center hosted several non-credit workshops this summer. A three-day bourbon workshop was a great success, with ten students registered. The class produced a

whiskey with a traditional bourbon mash bill. The course covered grain mashing, fermentation, distillation, proofing, history, and legal compliance of whiskey production. Each student bottled a portion of the finished product.



On July 19^{th,} Carl Sutton taught a course on Vermouth to a sold-out room of sixteen students. Carl is a professional wine and vermouth maker from Nantucket. He is the son of one of our FoSWC board members. The audience enjoyed Carl's talk and looked forward to having him back. The students blended their own Vermouth as part of the class.



VERDE VALLEY CAMPUS FITNESS CENTER is now on the MAP!!

Moving forward, increasing memberships...we have added the YC Verde Valley Campus Fitness Center to Google Maps, announcing open to the public and EV Charging Station available. Workout while you charge!!

