

BUSINESS & COMMUNITY EDUCATION

CLASSES DESIGNED TO ENGAGE, INSPIRE, & MOTIVATE!



VINTAGE GAGADGE FOR YOUR WORKSPACE.

I first got into photography through travel. I witnessed a very different side to the world to what I saw growing up in Redmarley, Gloucestershire.

[Read more](#)

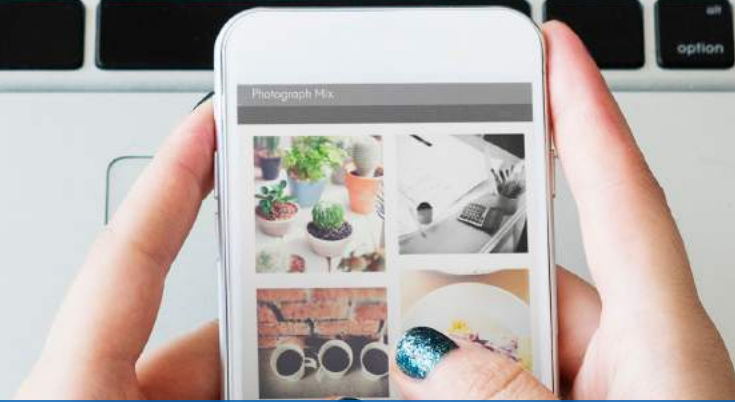
HOW TO PHOTOGRAPH NICE CAFE

Fun, purposeful team with a good work/life balance. Our mission is to create a good different side to the world to what I saw growing up.



[Read more](#)

The world is messed up but I believe we are in a position now to help significantly to the lives of a lot of people. At least 50% of all revenue received by Company will go to children charities. Over the following years I plan to focus more and more on this side of the business and believe there is a huge potential to make a difference through design photography and marketing. Ultimately we will be successful because we have the best quality work.



**CONQUERING
COMPUTERS &
SOCIAL MEDIA**

with Kellon Petzak

**FUN
FOR
ALL**

with Cathie Critchett

**KEEPING
IT
FRESH**

with Chef Jared

West Shore
Community
College



Register online at westshore.asapconnected.com

KELLON PETZAK, WSCC



Kellon has always enjoyed the ever-changing educational environment and felt compelled to be a teacher from an early age. He gets the most fulfillment out of life from helping others. This led him to a BS from Davenport University and later to a faculty position at West Shore Community College. Kellon finds both technology and problem solving fun. He believes that due to the way computers have revolutionized people's lives, encouraging and helping others to learn these concepts will grant them opportunities for success.

CATHIE CRITCHETT, OCEANA & MASON COUNTY SCHOOLS



Cathie is originally from Ann Arbor Michigan but has lived in Mason County for over 20 years. She graduated from Albion College in 1989 with a BA - Visual Arts Degree. She has two children; a daughter at Colorado State University and a son at Mason County Central. She is now a full-time substitute teacher in Oceana and Mason counties, grades K-12. Her passion is art, but she loves teaching kids any subject! Cathie also loves animals and nature too - owning horses, goats, and chickens. She is a traveler, creator, and someone that loves to enjoy life!

JARED FUNK, WSESD



Ludington native, Chef Jared Funk was classically trained at the nationally recognized Secchia Institute for Culinary Education. He shares his passion for the Culinary Arts as an instructor for the Career & Technical Education Culinary Arts program through the West Shore ESD. Chef Jared is a Certified Culinarian and a Certified Pastry Chef from the American Culinary Federation. He also holds several certifications with the National Restaurant Association such as ServSafe, Principles of Food & Beverage Management, and Nutrition to name a few.

CONQUERING COMPUTERS & SOCIAL MEDIA WITH KELLON

Excel for Beginners • Mon, Oct 8, 15, & 23 • 5:30-8:30pm • Tech Center Rm. 201

Develop skills through brief lecture and hands-on exercises. Topics include: creating, developing, formatting worksheets, creating charts and tables from worksheet data, applying functions/formulas to cells, as well as, working with multi worksheets and workbooks.

Microsoft Outlook • Wed, Oct 10 & 17 • 5:30-8:30pm • Tech Center Rm. 201

Learn what Outlook can do for you and how to navigate through the program through lecture and hands on experiences. Review features like the address book, working with contacts, scheduling meetings, working with tasks and notes, read responses, attaching files, and creating folders to organize your emails.

Social Media Marketing, Wed, Oct 24, 30, Nov. 6, & 13 • 5:30-8:30pm • Tech Center Rm. 201

Dive into the world of online social media marketing. Learn about different platforms like Facebook, Instagram, SnapChat, and LinkedIn. Discuss the benefits of each program and what they are used for. Determine which platforms can best grow your business and who it will reach. Create a marketing plan outlining how each site will be utilized. Then begin to create and build your pages on the sites outlined in your marketing plan.

Word for Beginners • Mon, Oct 29, Nov. 5 & 12 • 5:30-8:30pm • Tech Center Rm. 201

Gain word processing skills through lecture and hands on experiences. Learn Word basics including: document creation, utilizing templates, editing, formatting, object insertion, document saving, printing, & more.

FUN FOR ALL WITH CATHIE

Halloween Experiments • Sat, Oct. 20 • 9:00-11:30am • ASC Rm. 339

Join us for a Halloween extravaganza! We will experiment with dry ice, paint pumpkins with unicorn spit, and try our hand out spooky slime! We will have snacks and drinks as well! All ages are welcome - 8 and under must be with a parent.

Fall Family Fun • Sat, Nov. 3 • 9:00-11:30am • ASC Rm. 339

Join us for a Fall Crafting Adventure! We will experiment with dry ice, paint turkeys with bubble wrap, and create some lovely fall decor with pieces of nature! We will have snacks and drinks as well! All ages are welcome - 8 and under must be with a parent.

Gingerbread House & Holiday Painting • Sat, Nov. 10 • 9:00-11:30am • ASC Rm. 339

Join us for a all the Holiday festivities! We will build gingerbread houses with all of the favorite ingredients, paint ornaments with unicorn spit, and try different kinds of holiday treats! All ages are welcome - 8 and under must be with a parent. more.

Multi Registration Discount for Families

Register one person for all three (3) "Fun For All" classes or register three (3) students for the same "Fun For All" class and receive a \$10 discount at time of checkout.

KEEPING IT FRESH WITH JARED

Crockpot Cuisine • Thur, Oct. 25 • 5:30-9:30pm • ACB Cafe

The secret to making easy, delicious, and healthy dinners! Discover tips & tricks to creating seasoned sides, tender meats, and warm desserts all in a crockpot! Leave with a complete crockpot dinner bagged up and ready to cook plus a recipe book for more!

Knife to Fork • Tues, Nov. 27 • 5:30-8:00pm • ACB Cafe

Delicious , Healthy Dinners in less then 30 minutes. We are talking Italian, Philly Cheese Steak, Mac and Cheese and More.

Ravioli & Tortellini • Tues, Oct. 23 • 5:30-8:30pm • ACB Cafe

Enhance your simple pasta dishes with made from scratch ravioli and tortellini done right! Choose from a wide variety of fresh, flavorful fillings. Pairings and sauces will be discussed as well. Leave with several pasta dish recipes!

Specialty Dessert Sampler • Tues, Nov. 13 • 5:30-8:30pm • ACB Cafe

Goosey & flaky pastries are great on any fall or winter day! Chef Jared shares the secrets of three specialty desserts: Macaroons, Baklava, and Fruit Filled Pasties. Leave with a sampler platter and the recipes!

Have a class suggestion not currently available? Email boc@westshore.edu

REGISTRATION FORM

First Name: _____

Last Name: _____

Address: _____

City: _____

State: _____ Zip: _____

Phone: _____ Email: _____

Female: _____ Male: _____

Birthday: _____

Class 1: _____

Class 2: _____
Class Title/Date/Time

Class 3: _____
Class Title/Date/Time

Class Title/Date/Time

Please send completed form and check or money order made out to WSCC to:
West Shore Community College
3000 North Stiles Road
Scottville, MI 49454

**REGISTER ONLINE
BEGINNING SEPTEMBER 17**

To view full class descriptions and to register online visit:

<https://westshore.asapconnected.com>

CONTACT US

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West Shore Community College



BUSINESS & COMMUNITY EDUCATION
Classes designed to engage, inspire, & motivate!