Give the gift of education!

Does someone you know love to cook? Give them a course. Anne Arundel Community College’s Gift of Education card is the perfect gift – to give someone a chance to discover new worlds ... and themselves at the same time. Buy one for family members, friends or even yourself. Pay for credit and noncredit course costs. To find our more about the card, call 410-777-2236 or visit www.aacc.edu/giftcard.

HCAT REWARDS

HCAT is known as the community’s kitchen and in appreciation of those students who are frequenting our kitchen, we are presenting the following awards each year. Look for new winners this fall, or better yet, become a winner yourself and find out why so many people find our culinary and wine classes enlightening, engaging and fun!

GOLD AWARD
Take 20 or more courses and receive a chef’s knife.

SILVER AWARD
Take 15 or more courses and receive a serrated knife.

BRONZE AWARD
Take 10 or more courses and receive a paring knife.
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Sensational Summer Salads
COO-307, see page 3.
FOOD AND BEVERAGE

Visit www.aacc.edu/programs-and-courses/personal-enrichment and click on cooking for information about AACC’s Hotel, Culinary Arts and Tourism’s information sessions and upcoming events. For information about courses for hospitality and culinary professionals, see page 29, in the Careers and Certifications section. Because the kitchens and recipes used in AACC culinary classes may contain ingredients or other substances which could cause allergic reactions in some individuals, AACC cannot be and is not responsible for any allergic reaction(s) one may incur as a result of participating in any of our culinary classes. Anne Arundel Community College does not assume any liability or responsibility for any allergic and/or adverse reactions to food touched or consumed or substances or items one may come into contact with while participating in culinary classes.

COOKING DEMONSTRATIONS

Simply Salmon
Learn about the many ways to cook salmon from quick and easy weeknight meals to elegant yet simple ideas for entertaining. Explore salmon’s versatility and health benefits.
Note: Chef demonstration and tasting.
Cost: $73† includes $31 fee.
CLN-399-301 June 7 Arnold-Main Tyler
1 session F 6:30-9:30 pm HUM 207

How to Use Fresh Herbs
Learn the basics of using fresh herbs in your kitchen, whether purchased or homegrown. Explore the diversity of fresh herbs, what to select at the market and methods of preservation.
Note: Chef demonstration and tasting.
Cost: $49† includes $21 fee.
COO-306-301 June 28 Arnold-Main
1 session F 6:30-9:30 pm HUM 207

Healthy Eating: Juices and Smoothies
Discover the ease of making fruit and vegetable juices and smoothies at home. Learn how these fresh drinks are a healthy way to start the day and make for a wholesome afternoon pick-me-up.
Note: Chef demonstration and tasting.
Cost: $49† includes $21 fee.
CLI-329-301 June 29 Arnold-Main Romans
1 session Sa 10 am-noon HUM 207

Lobster Lovers Dream
Watch a chef create extraordinary lobster dishes. Learn basic lobster anatomy, butchering and how to use the lobster to make stock. Enjoy a variety of dishes made with the succulent and sweet meat.
Note: Chef demonstration and tasting.
Cost: $73† includes $31 fee.
COO-356-301 July 26 Off Campus MacSorley
1 session F 6:30-9:30 pm HCAT 112

HANDS-ON COOKING

Introduction to Artisan Bread Baking
Learn bread-baking techniques by mixing, kneading, shaping and baking. Make savory, golden loaves of bread and enjoy a selection of artisan breads from a talented chef.
Note: Students must wear closed-toe shoes and long pants.
Cost: $78† includes $22 fee.
GME-319-301 June 2 Arnold-Main Santos
1 session Su 10 am-2 pm HUM 218
Quick and Easy Sauces for Fish
Getting stuck in a seafood rut? Need some quick and easy sauces to dress up fish? Learn techniques to make modern sauces that perk up pescatarian plates.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.

Alternative Baking
Explore the more healthful side of baking. Use new, interesting ingredients to add nutritional value while maintaining pleasing textures and flavors. Learn the science behind pastries and explore vegan, sugar-free and gluten-free substitutions.
Note: Students must wear closed-toe shoes and long pants.
Cost: $85† includes $29 fee.

Adventures in Tapas
Enjoy a taste of Spain without ever leaving your kitchen. Learn to make Spanish-inspired small plates known as tapas that are perfect for entertaining.
Note: Students must wear closed-toe shoes and long pants.
Cost: $71† includes $29 fee.

Hands-on Knife Skills
Learn how to use a variety of knives properly. Practice standard cuts and more advanced techniques. Learn to slice, dice and chop in the safest, most efficient way.
Note: Students must wear closed-toe shoes and long pants.
Cost: $59† includes $17 fee.

Pizza School
Learn the basic steps for making terrific pizzas from scratch. Explore a variety of pizza doughs, sauces and toppings, from classic margherita to dessert pies.
Note: Students must wear closed-toe shoes and long pants.
Cost: $66† includes $24 fee.
Hand Rolled Bagels
Learn how to make bagels at home, from mixing the dough and boiling the bagels to adding the flavoring and all the classic toppings.
Note: Students must wear closed-toe shoes and long pants.
Cost: $85† includes $29 fee.
CLI-360-301 June 23 Arnold-Main Santos
1 session Su 10 am-2 pm HUM 218

Hand-Rolled Fresh Pasta
Learn to produce traditional Italian pasta from scratch. Discover how to pair classic and contemporary sauces with different pasta shapes.
Note: Students must wear closed-toe shoes and long pants.
Cost: $65† includes $23 fee.
CUI-369-301 June 28 Off Campus MacSorley
1 session F 6:30-9:30 pm HCAT 112

A Taste of New England
Learn how to prepare lobster and scallops using indigenous foods such as squash, maple syrup and cranberries to enhance the flavors of dishes.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CLN-339-301 July 12 Off Campus Tyler
1 session F 6:30-9:30 pm HCAT 112

Classic French Macarons
Learn to prepare perfectly round macarons and rich creamy fillings.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
CLN-363-301 July 12 Arnold-Main Santos
1 session F 6:30-9:30 pm HUM 218

Favorite Chinese Take-Out Recipes
Re-create your favorite dishes at home that taste better and cost less than take-out. Learn to make fresh and healthy versions of Chinese-American classics.
Note: Students must wear closed-toe shoes and long pants.
Cost: $73† includes $31 fee.
COO-304-301 July 13 Off Campus Horn
1 session Sa 10 am-1 pm HCAT

Cookie Decorating
Explore techniques for transforming a basic simple cookie into an elegant confection ideal for serving or gift giving. Create visually stunning, delicious masterpieces.
Note: Students must wear closed-toe shoes and long pants.
Cost: $65† includes $23 fee.
CUI-361-301 July 19 Arnold-Main Santos
1 session F 6:30-9:30 pm HUM 218

How to Use Fresh Herbs
COO-306, see page 2.
Cooking with Summer Fruit
Learn to use fruit in unexpected ways. Update recipes by adding summer fruit to create a feast.

Note: Students must wear closed-toe shoes and long pants.

Cost: $73† includes $31 fee.

CLI-304-301  July 20  Arnold-Main  Romans
1 session  Sa  10 am-1 pm  HUM 207

Intermediate Artisan Bread Baking
Discover the Old World flavors of rye and sourdough. Examine how the baking process affects the final quality of your loaf. Learn to manage traditional wet, rustic doughs with great results.

Note: Students must wear closed-toe shoes and long pants.

Cost: $85† includes $29 fee.

CUL-383-301  July 21  Arnold-Main  Svoboda
1 session  Su  10 am-2 pm  HUM 218

Knife Skills 2
Enhance knife skills with new and elaborate knife cuts using the foundations acquired in CLN-328 Hands on Knife Skills. Practice using a mandoline safely. Explore knife cuts such as tourne and lozenge. Prerequisite: CLN-328 Hands On Knife Skills.

Note: Students must wear closed-toe shoes and long pants.

Cost: $66† includes $24 fee.

CLI-325-301  July 26  Arnold-Main  Ignaczak
1 session  F  6:30-9:30 pm  HUM 218

Summer Cooking from the Farmers Market
Explore the world of fresh and seasonal summer fruits and vegetables. Learn to optimize what’s available at the local farmers market.

Note: Students must wear closed-toe shoes and long pants.

Cost: $73† includes $31 fee.

CLN-337-301  July 26  Arnold-Main  Tyler
1 session  F  6:30-9:30 pm  HUM 207

You Go Grill!
Expand your repertoire of barbecue recipes with gourmet presentations and learn how to cook and serve grilled dishes with innovation and panache. Sample new recipes.

Note: Students must wear closed-toe shoes and long pants.

Cost: $73† includes $31 fee.

GMT-311-301  Aug. 2  Off Campus  Tyler
1 session  F  6:30-9:30 pm  HCAT 112

The Artisan Pretzel
Learn to knead, shape, boil and bake artisan pretzels. Produce several varieties with different seasonings of this perennial favorite.

Note: Students must wear closed-toe shoes and long pants.

Cost: $85† includes $29 fee.

CUL-337-301  Aug. 4  Arnold-Main  Santos
1 session  Su  10 am-2 pm  HUM 218

Under the Boardwalk:
Favorite Summer Seaside Treats
Learn how to make classic boardwalk treats at home. Travel from New England to the mid-Atlantic, from sweet to savory and hot to cold with recipes that may include frozen custard to clam chowder.

Note: Students must wear closed-toe shoes and long pants.

Cost: $73† includes $31 fee.

COO-360-301  Aug. 9  Arnold-Main  MacSorley
1 session  Su  10 am-2 pm  HUM 218

Burgers with Bite
Learn to think outside the box when planning you next burger creation. Experiment with making tasty burgers from turkey, lamb and pork in addition to popular beef burgers.

Note: Students must wear closed-toe shoes and long pants.

Cost: $73† includes $31 fee.

COO-339-301  Aug. 9  Off Campus  MacSorley
1 session  F  6:30-9:30 pm  HCAT 112
Preserve the Taste of Summer
Preserve summer’s sweet memories in a jar. Learn to take seasonal fruits at their peak and turn them into jam and jellies that will last well into the winter.

*Note: Students must wear closed-toe shoes and long pants.*

Cost: $87† includes $31 fee.

CLI-303-301 Aug. 10 Off Campus Ignaczak
1 session Sa 10 am-2 pm HCAT 112

The Art of Perfect Pies
Learn foolproof recipes for updated and scene-stealing versions of America’s favorite pies. Use simple doughs to elevate your seasonal fillings. Create an irresistible pie to conclude a supremely satisfying dinner.

*Note: Students must wear closed-toe shoes and long pants.*

Cost: $85† includes $29 fee.

CLI-372-301 Aug. 11 Arnold-Main Svoboda
1 session Su 10 am-2 pm HUM 218

Pickled Peppers and More
Savor summer’s bounty for many months by preserving vegetables. Learn to make crunchy, tangy, no-hassle quick pickled vegetables.

*Note: Students must wear closed-toe shoes and long pants.*

Cost: $71† includes $29 fee.

CLI-396-301 Aug. 16 Arnold-Main Ignaczak
1 session F 6:30-9:30 pm HUM 207

Backyard Barbecue
Dust off the grill and get some fresh recipes for a successful summer feast. Learn chef secrets for spice rubs, marinades and barbecue sauces with maximum flavor.

*Note: Students must wear closed-toe shoes and long pants.*

Cost: $73† includes $31 fee.

CLI-305-301 Aug. 17 Off Campus Tyler
1 session Sa 10 am-1 pm HCAT 112

Creative Hors d’Oeuvres
Create hors d’oeuvres that go beyond the basics. Learn how to make hors d’oeuvres for any occasion with the guidance of a professional chef.

*Note: Students must wear closed-toe shoes and long pants.*

Cost: $73† includes $31 fee.

CLN-303-301 Aug. 23 Arnold-Main Proctor
1 session F 6:30-9:30 pm HUM 207

THE IN-HOME CLASSROOM

Baking Bread at Home
Learn to make breads in the comfort of your own home with this online class. Watch the Hotel, Culinary Arts and Tourism chef demonstrate mixing, kneading, shaping and baking techniques. Students can ask the chef questions and post successes in the online classroom.

*Note: Students receive detailed instructions, recipes and grocery list.*

Cost: $29† includes $7 fee.

CAW-325-301 June 3-Aug. 30 ONLN WB Sileo

Mastering Pan Sauces at Home
Learn to make pan sauces at home. Watch the Hotel, Culinary Arts and Tourism chef demonstrate how professional chefs use pan sauces. Students can ask the chef questions and post successes in the online classroom.

*Note: Students receive detailed instructions, recipes and grocery list.*

Cost: $29† includes $7 fee.

CAW-326-301 June 3-Aug. 30 ONLN WB Sileo
WINE, BEER AND SPIRITS

Beginning Beer Making
Learn how to make beer! Brew a batch of beer from an extract kit. Learn the ingredients, terminology and equipment required and explore the process from the grain to the glass!

*Note: Student must be 21 or older and wear closed-toe shoes and long pants.*

Cost: $68† includes $42 fee.

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<td>June 1</td>
<td>Off Campus</td>
<td>Beginning Beer Making</td>
<td>Noon-4 pm</td>
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Wine 101 – Practical Basics
Learn the basics of wine. Discover how to evaluate, select, store, open, decant and pour wine. Review wine and food pairings. Examine different aromas and decipher wine labels to determine how various wines will taste.

*Note: Must be 21 or older to enroll.*

Cost: $69† includes $35 fee.

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<td>June 5</td>
<td>Arnold-Main</td>
<td>Wine 101 – Practical Basics</td>
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</table>

Carroll Wine Trail
Tour three wineries with a Maryland wine expert. Study how the unique features of each wine region affect the final bottled product. Learn each winery’s winemaking approach and sample several wines at each location.

*Note: Must be 21 or older to enroll. Boxed lunch provided. Meet at 9:15 a.m. in Parking Lot B, Arnold.*

Cost: $124† includes $52 fee.

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<td>COO-357-301</td>
<td>June 16</td>
<td>Off Campus</td>
<td>Carroll Wine Trail</td>
<td>9:30 am-6:30 pm</td>
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Mixology: Mojitos and Moscow Mules
Explore two of the most popular bar drinks in the industry: the Moscow mule and mojito. Learn how muddling creates delectable drinks and just why that copper mug is so important.

*Note: Must be age 21 or older to enroll.*

Cost: $89† includes $47 fee.

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<td>June 19</td>
<td>Hawkins</td>
<td>Mixology: Mojitos and Moscow Mules</td>
<td>6:30-9:30 pm</td>
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</table>

How to Make Kombucha
Discover the benefits of drinking kombucha and learn how to make it. Prepare a gallon batch of this fermented tea in class and learn the different flavor possibilities to make at home.

*Note: Student must be 21 or older and wear closed-toe shoes and long pants.*

Cost: $67† includes $52 fee.

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<tr>
<td>CAW-332-301</td>
<td>June 23</td>
<td>Off Campus</td>
<td>How to Make Kombucha</td>
<td>1-3 pm</td>
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</table>

Mixology: Shots and Shooters
Understand the basics of mixing drinks and explore interesting flavor combinations. Learn to make a variety of shots and shooters.

*Note: Must be 21 or older to enroll.*

Cost: $89† includes $47 fee.

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<tr>
<th>Course Code</th>
<th>Date</th>
<th>Location</th>
<th>Topic</th>
<th>Time</th>
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<td>Hawkins</td>
<td>Mixology: Shots and Shooters</td>
<td>6:30-9:30 pm</td>
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All-Grain Beer Making
Unlock the mystery of the mash! Learn about water chemistry and the effect time and temperature has on the mashing process.

*Note: Student must be 21 or older and wear closed-toe shoes and long pants.*

Cost: $45† includes $32 fee.

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<td>CAW-334-301</td>
<td>July 20</td>
<td>Off Campus</td>
<td>All-Grain Beer Making</td>
<td>1-3 pm</td>
</tr>
</tbody>
</table>
BARTENDER

Students who successfully complete HCT-357 Bartending and HCT-351 ServSafe Alcohol Training are eligible for the Bartender continuing education certificate. For information call 410-777-2966.

Bartending

Master the fundamentals of mixing drinks to become a successful bartender. Learn about bar preparation, beverage recipes and customer service. Review safe practices. Textbook information available at AACC Bookstore. CEUs issued.

Note: Must be 21 or older to enroll.

Cost: $335 includes $62 fee.

HCT-357-301 July 30-Aug. 20 Off Campus Hawkins
7 sessions TuTh 6:30-9:30 pm HCAT 114

ServSafe Alcohol® Training and Certification

Examine alcohol laws and responsibilities for managers and employees. Review safe practices for serving alcohol and identify how to deal with difficult situations. Students passing the exam will receive the National Restaurant Association Education Foundation ServSafe Alcohol® Advanced certification. Textbook information available at AACC Bookstore. CEUs issued.

Note: Student must purchase textbook prior to first class.

Cost: $90 includes $12 fee.

HCT-333-301 June 3-21 ONLN 116
Note: All students must purchase the textbook which contains an electronic voucher for the final exam. Mandatory class, 9-11 a.m. Friday, June 21, in HCAT 116, the final exam. Optional review period 8-9 a.m.

HCT-333-302 Aug. 5-23 ONLN 116
Note: All students must purchase the textbook which contains an electronic voucher for the final exam. Mandatory class, 9-11 a.m. Friday, Aug. 23, in HCAT 116, the final exam. Optional review period 8-9 a.m.
PROFESSIONAL 
COOKING

Prep Kitchen
Develop the skills and knowledge necessary to prepare soup, stock and sauce using classical cooking methods for a working restaurant. Discuss basic kitchen management techniques including sanitation and organizational skills. Taste and critique recipes prepared in a professional kitchen environment. Prerequisites: HCT-359 Hot Kitchen, HCT-333 Servsafe Sanitation Certification and HCT-360 Baking Kitchen. 
Note: Students must wear HCAT uniform.
Cost: $882 includes $282 fee.

Restaurant Kitchen
Using classical cooking methods, develop skills necessary for station work, plating techniques, banquet foods, casual dining and fine dining in a working restaurant. Discuss and practice basic kitchen management techniques including sanitation and organizational skills. Taste and critique recipes prepared in a professional kitchen environment. Prerequisites: HCT-359 Hot Kitchen, HCT-333 Servsafe Sanitation Certification, HCT-360 Baking Kitchen and HCT-361 Prep Kitchen. 
Note: Students must wear HCAT uniform.
Cost: $832 includes $282 fee.

HCT-361-301 June 12-July 24 Arnold-Main Rendulic
12 sessions MW 5:30-10:30 pm HUM 207
Note: No class July 3

HCT-362-301 June 13-July 23 Arnold-Main Santos
11 sessions TuTh 5:30-10:30 pm HUM 207
CASINO AND GAMING INDUSTRY

If you are interested in learning how to play casino games, visit the casino heading in the Life Enrichment section, page 44.

CASINO POKER DEALER

Casino Poker Dealer
Learn the fundamentals of poker. Review table layout, chip handling and game procedures. Practice hands-on techniques for dealing and controlling the game. Discuss the importance of good customer service skills. CEUs issued.

*Note:* Required supplies are available at the AMIL Bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $737 includes $17 fee.

COO-385-301 June 3-July 11 AMIL 20 sessions MTuWTh 6:30-10:30 pm AMIL 005
COO-385-302 July 8-Aug. 8 AMIL 20 sessions MTuWTh 1-5 pm AMIL 005
COO-385-303 July 22-Aug. 22 AMIL 20 sessions MTuWTh 7:30-11:30 am AMIL 005

Advanced Casino Poker Dealer
Learn the fundamentals of additional poker games. Review table layout, chip handling and game procedures. Practice hands-on techniques for dealing and controlling the game. Gain an understanding of the importance of good customer service skills. CEUs issued. Prerequisite: COO 385 Casino Poker Dealer.

*Note:* Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $377 includes $17 fee.

CLI-302-301 July 15-30 AMIL 10 sessions MTuWTh 6:30-10:30 pm AMIL 005
CLI-302-302 Aug. 12-27 AMIL 10 sessions MTuWTh 1-5 pm AMIL 005
CLI-302-303 Aug. 26-Sept. 12 AMIL 10 sessions MTuWTh 7:30-11:30 am AMIL 005

TABLE GAMES DEALER

Accelerated Career Training 1: Blackjack Dealer

*Note:* Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes. Required supplies available at AMIL Bookstore.

Cost: $689 includes $17 fee.

GAM-300-301 June 3-July 18 AMIL 24 sessions MTuWTh 7:30-11:30 am AMIL 018
GAM-300-302 June 10-July 25 AMIL 24 sessions MTuWTh 1-5 pm AMIL 018
GAM-300-303 June 17-Aug. 1 AMIL 24 sessions MTuWTh 6:30-10:30 pm AMIL 018
GAM-300-304 July 22-Aug. 29 AMIL 24 sessions MTuWTh 7:30-11:30 am AMIL 018
GAM-300-305 July 29-Sept. 12 AMIL 24 sessions MTuWTh 1-5 pm AMIL 018
GAM-300-306 Aug. 5-Sept. 19 AMIL 24 sessions MTuWTh 6:30-10:30 pm AMIL 018
Carnival Games Dealer
Learn the fundamentals of three- and four-card poker, ultimate Texas Hold 'em, Mississippi stud, let it ride, and criss cross poker. Review table layout, chip handling and game procedures. Practice hands-on techniques for dealing and game control. Discuss the importance of good customer service. CEUs issued. Prerequisite: COO-366 Introduction to Casino Games, GAM-300 ACT 1 Blackjack Dealer or current dealer license.

Note: Students must wear a white, button-down shirt, black dress pants and black closed-toe shoes.

Cost: $449 includes $17 fee.

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<td>Aug. 5-22</td>
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<td>12 sessions</td>
<td>MTuWTh</td>
<td>AMIL 004</td>
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Minibaccarat Dealer
Learn the fundamentals of minibaccarat. Review table layout, chip handling and game procedures. Practice hands-on techniques to deal and control the game. Discuss the importance of good customer service skills. CEUs issued. Digital badge issued. Prerequisite: COO-366 Introduction to Casino Games. GAM-300 ACT 1 Blackjack Dealer or current dealer license.

Note: Recommended supplies are available at the AMIL Bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $377 includes $17 fee.

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<td>COO-374-302</td>
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<td>10 sessions</td>
<td>MTuWTh</td>
<td>AMIL 004</td>
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Casino Roulette Dealer
Learn the fundamentals of roulette. Review table layout, chip handling and game procedures. Practice hands-on techniques to deal the game. Discuss the importance of good customer service skills. CEUs issued. Prerequisite: COO-366 Introduction to Casino Games, GAM-300 ACT 1 Blackjack Dealer or current dealer license.

Note: Recommended supplies are available at the AMIL bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $737 includes $17 fee.

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<tr>
<td>COO-373-301</td>
<td>June 10-July 18</td>
<td>7:30-11:30 am</td>
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<tr>
<td>20 sessions</td>
<td>MTuWTh</td>
<td>AMIL 018</td>
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<td>COO-373-302</td>
<td>July 15-Aug. 15</td>
<td>1-5 pm</td>
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<tr>
<td>20 sessions</td>
<td>MTuWTh</td>
<td>AMIL 018</td>
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Introduction to Craps
Learn the fundamentals of craps. Review table layout, chip handling and game procedures. Practice hands-on techniques to deal and control the game. Discuss the importance of good customer service skills. CEUs issued. Prerequisite: COO-366 Introduction to Casino Games, GAM-300 Act 1 Blackjack Dealer or current dealer license.

Note: Recommended supplies are available at the AMIL Bookstore. Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.

Cost: $737 includes $17 fee.

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<tr>
<th>Course</th>
<th>Dates</th>
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Casino Craps Dealer
Learn advanced dealing for craps. Review table layout, chip handling and game procedures. Practice hands-on techniques to deal the game. Discuss the importance of good customer service skills. CEUs issued. Prerequisites: COO-366 Introduction to Casino Games, or GAM-300 ACT 1 Blackjack Dealer or current dealer license, and COO-374 Introduction to Craps.
Note: Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.
Cost: $737 includes $17 fee.
COO-367-301 July 22-Aug. 22 AMIL 20 sessions MTuWTh 7:30-11:30 am AMIL 018
COO-367-302 July 22-Aug. 22 AMIL 20 sessions MTuWTh 1-5 pm AMIL 018

Casino Pai Gow Poker Dealer
Learn the fundamentals of pai gow poker. Review table layout, chip handling and game procedures. Practice hands-on techniques to deal and control the game. Discuss the importance of good customer service skills. CEUs issued. Prerequisite: COO-366 Introduction to Casino Games, GAM-300 ACT 1 Blackjack Dealer or current dealer license.
Note: Students must wear a white, button-down shirt, black dress pants and black, closed-toe shoes.
Cost: $197 includes $17 fee.
COO-371-301 June 3-7 AMIL 5 sessions MTuWThF 7:30-11:30 am AMIL 003
COO-371-302 July 8-12 AMIL 5 sessions MTuWThF 1-5 pm AMIL 003

Learn to Play
Learn to Play Blackjack
Develop a clear understanding of blackjack. Learn the basic rules, terminology, a variety of bets and basic strategy. Practice playing on a casino-quality table with real cards, chips and casino equipment.
Cost: $40† includes $12 fee.
CLI-348-301 June 8 AMIL 1 session Sa 1-3 pm AMIL 018

Learn to Play Roulette
Develop a clear understanding of roulette. Learn the basic rules, terminology, variety of bets and payouts. Practice on a casino-quality table with a full-size roulette wheel, chips and casino equipment.
Cost: $40† includes $12 fee.
CLI-349-301 June 22 AMIL 1 session Sa 1-3 pm AMIL 018

Learn to Play Craps
Develop a clear understanding of craps. Learn basic rules, table etiquette, terminology, and a variety of bets and payouts. Practice on a casino-quality table with chips, dice and casino equipment.
Cost: $40† includes $12 fee.
CLI-350-301 July 20 AMIL 1 session Sa 1-3 pm AMIL 018

Learn to Play Poker
Develop a clear understanding of poker. Learn the basic rules, game variations, terminology, variety of bets and payouts. Practice on a casino-quality table with chips and casino equipment.
Cost: $40† includes $12 fee.
CLI-351-301 Aug. 17 AMIL 1 session Sa 1-3 pm AMIL 005
DONNA ACOSTA, R.D., is a registered dietitian and nutrition educator. Her clinical expertise is in weight management, diabetes nutrition care and cardiac rehabilitation management. Acosta also has many years of experience teaching cooking classes, which reflects her passion for eating healthfully – and enjoying every bite! She has developed and taught a variety of hospital- and community-based nutrition programs, including for clients such as Warner Bros. Studios, Neutrogena and Fluor-Daniel. As the wife of a man with Type 2 diabetes and the mother of three young children, Acosta’s focus is on helping others discover how feasible and delicious it can be to eat healthfully for a lifetime.

LINDA ELLIOTT received her Bachelor of Science degree from the University of Maryland, College Park and a M.Ed. from the University of Virginia. She earned her culinary arts degree from Johnson and Wales Culinary Institute. After graduating from Johnson and Wales, she owned and operated a catering business. Elliott has been an instructor with HCAT since 2008 and teaches teaching both credit and personal enrichment classes.

MELISSA HAWKINS is an HCAT graduate with an associate degree in both the culinary arts and baking and pastry. She was the assistant pastry chef at The Maryland Club for over two years, and has worked at the Hard Rock Cafe in Baltimore’s Inner Harbor as a bartender and bar supervisor for the past 10 years. She has a passion for pastry, elaborate cake designs and creating new cocktails with new innovative ingredients.

DIANE PARK HORN earned a bachelor’s degree in accounting from Pennsylvania State University. She later earned an associate degree from Anne Arundel Community College, concentrating in courses from the HCAT Institute to pursue her culinary dream. She has held positions from stadium concession stand manager to restaurant line cook, including at the James Beard Award-winning Woodberry Kitchen in Baltimore. Horn’s interest in photography led her to food blogging on her Instagram site; follow her under @ horncooks. She celebrates her Asian-American heritage through her approach to cooking and always searches for new opportunities to blend styles across cultures.

CHERYL IGNACZAK, C.S.C. is a HCAT graduate with an associate degree in culinary arts. She has enjoyed the creative and technical aspects of cooking and baking since she was a young child in her mother’s kitchen. Ignaczak has worked in independent restaurants, boutique hotels, country clubs, banquet/catering facilities and senior living.

KEN JARVIS, C.E.C., C.C.E., C.H.E. is one of the mainstays of AACC. He has an associate degree from the Culinary Institute of America, a Bachelor of Science degree from Rochester Institute of Technology and a Master of Science degree from Strayer University.

JOHN V. JOHNSON, C.E.C., C.C.E., A.A.C. has been in the food service industry for over 35 years. His experience includes opening the Brass Elephant Restaurant in Baltimore and being the executive chef at Rolling Road Golf Club and Great Occasions Catering. He has taught culinary arts for the past 28 years with the Howard County Public School System, Carver Center for Arts and Technology in Towson and Johnson & Wales University in Denver, as well as the HCAT Institute at AACC. His enthusiastic love of food fuels his energy for teaching.

ROBERTA LOWE owns Blossoms Catering in Annapolis. She has worked in the hospitality industry for more than 15 years and managed several local restaurants by doing what she loves – creating menus filled with foods that delight customers’ palates. Her journey is about being her best self in mind, body and soul. She has written a cookbook, titled “Unlock Your Meatless Love, The Best Go-To Vegan Recipes to Win Over Meat Eaters.” Her premier vegan restaurant and catering company serves the area with menus to help those looking to transition to a plant-based diet or are interested in eating more healthy meals.

DAVID LUDWIG, C.E.P.C., C.H.E., is the assistant director of the HCAT Institute. Ludwig has a passion for plated desserts, sugar work, cheese making, bee keeping and pizza. He has worked in at Reynolds Tavern, La Patisserie, The Trellis Restaurant and the Jefferson Hotel. Ludwig has 12 years of culinary teaching experience and 18 years of food service experience.
MINA MINOOEI earned her Baking and Pastry Certificate from AACC’s Hotel, Culinary Arts and Tourism Institute. She has worked as a cake decorator for many companies in Maryland for the past several years. Minooei also brings a wealth of knowledge of Middle Eastern cuisine from her home country of Iran, and India, where she lived before immigrating to United States.

MARY MULVIHILL has been designated a certified wine specialist by the Society of Wine Educators and a certified “French Wine Scholar” through the French Wine Society program endorsed by the National French Wine Office. While working in France for three and a half years, she explored the wine regions of France and Germany. She also has visited the wine regions of New Zealand and Australia. Mulvihill brings a sense of place to her teaching and wine tastings, as well as instruction on pairing wine and food. She is a professional member of the Society of Wine Educators and the French Wine Society.

VIRGINIA OLSON, C.W.P.C., C.H.E., has been an HCAT Institute instructor since 2002, specializing in baking and pastry. She is a graduate of L’Academie de Cuisine and has worked at Harbor Court Hotel, 1789 Restaurant and Butterfield 9 in Washington, D.C.

DARLENE PROCTOR has a Bachelor of Science in Nursing from Coppin State University and a Master of Science in Nursing Administration from the University of Maryland, Baltimore. While seeking a career change about 10 years ago, she discovered baking and pastry arts. Proctor attended AACC’s Hotel, Culinary and Tourism (HCAT) Institute and graduated with certificates in Baking and Pastry Arts, and Catering Operations.

CHRISTINE ROMANS is an avid home cook who has won numerous baking awards and loves trying new cuisines and creating original recipes. She also caters an annual fundraiser for breast cancer research.

MICHAEL SANTOS, C.E.P.C., has 25 years of food service industry experience ranging from high-end hotels, casual and fine dining establishments to consulting for small, independent restaurants. Santos, an active member of the American Culinary Federation, avid competitor and food enthusiast, enjoys teaching and mentoring future baking and pastry professionals.

REBECCA SILEO is a graduate of the Institute of Culinary Education formerly known as Peter Kump’s School of Culinary Arts in New York City. Sileo is the HCAT culinary program coordinator and the owner of Rebecca Sileo Personal Chef Service. She enjoys offering her culinary expertise while teaching others how to cook.

DAWN SIMMONS, a private caterer, has provided a number of catering services for individuals and businesses. Before starting her own home-based catering business, she worked for various restaurants and as a caterer for a major hotel chain. Skilled at presenting great food with flair, Simmons eagerly shares the tricks of her trade with her students.

CARRIE SVOBODA, C.W.P.C., is a graduate of the HCAT program with an associate degree in baking and pastry and a bachelor’s degree in education from Long Island University. She has a passion for plated desserts and breads. Svoboda has combined her love for baking and pastry with her desire to share her knowledge as an instructor in both credit and personal enrichment classes at HCAT.

MELISSA TILLETT was a long-time vegetarian, and now vegan, who is interested in educating the community about the benefits of a plant-based diet. She holds a certificate in Plant-Based Nutrition from the T. Colin Campbell Foundation.

TED TYLER holds a degree in Culinary Arts Management. A Prepared Foods associate coordinator for the Mid-Atlantic Region of Whole Foods Market, Tyler coordinates that program for 14 or 15 locations. He has worked in several restaurants in the Annapolis and Baltimore areas, catering and cooking savory, bistro-style menus as well as producing pastry creations for fine dining. He also was production manager and pastry chef for Amero Foods under French Master Pastry Chef Theodore Pary.
REGISTER IN PERSON
Continuing Education and Workforce Development Center for Applied Learning and Technology Room 115, Arnold
8 a.m.-8 p.m. Monday-Thursday
8 a.m.-5 p.m. Friday
8 a.m.-noon Saturday
410-777-2325

Records and Registration Arnold, 410-777-2325
AACC at Arundel Mills 410-777-2010
Glen Burnie Town Center 410-777-2945
Fort Meade Army Education Center 410-777-1470

PAYMENT
ATM card, credit card, check or money order. Cash is only accepted at the cashier’s office in Student Services Center Room 120, Arnold.

REGISTER BY MAIL
Continuing Education and Workforce Development Arnold – CALT 115
101 College Parkway
Arnold, MD 21012-1895
Credit card, check or money order (payable to AACC)

REGISTER BY FAX USING A CREDIT CARD
410-777-4325

Why do courses sometimes cancel?
All classes require a minimum enrollment (usually within a week of the course’s start date) in order for that course to run. That’s why it’s so important to register early. If you have signed up for a class and we cancel it, we will contact you.

LOCATION CODES

ARNOLD CAMPUS
101 College Parkway, Arnold, MD 21012

HUM • Humanities Building
ONLN EDGO • Online instruction

† Course is not tuition free for seniors.
STUDENT INFORMATION

AACC ID NUMBER or LAST FOUR DIGITS OF SSN

STUDENT'S LEGAL LAST NAME                 STUDENT'S LEGAL FIRST NAME             MIDDLE INITIAL     OTHER LAST NAMES USED (IF ANY)

HOME STREET ADDRESS    CITY            COUNTY            PRIMARY PHONE NUMBER   SECONDARY PHONE NUMBER

SEX:  M  F

IF APPLICABLE:

EMAIL ADDRESS

CITIZENSHIP (SELECT ONE) REQUIRED

1. I am a United States citizen.
2. I am a permanent alien resident*.
3. I have a visa*; visa type _______________________.
4. Country of foreign citizenship __________________.

*Original documentation must be submitted in person before any registrations can be processed.

RESIDENCY (SELECT ONE) REQUIRED

1. I in Anne Arundel County for at least 3 months.
2. in Maryland for at least 3 months.
3. not in the state of Maryland.

ETHNICITY/RACE (SELECT ALL THAT APPLY)

1. Hispanic or Latino: YES  NO
2. American Indian or Alaska Native
3. Asian
4. Black or African-American
5. Native Hawaiian or other Pacific Islander
6. White

CERTIFICATE AND COURSE INFORMATION

NONCREDIT CERTIFICATE CODE (Visit www.aacc.edu/cewdcertificates)

TERM OF THIS REGISTRATION/DROP   YEAR

ACTION   SECTION ID   TITLE OF COURSE   START DATE   DAYS OF WK   TIMES   LOCATION   COST

REGISTER DROP   ABC-123-456   ABCs of Business Analytics   Sept. 28   MWF   10am - 12:30 pm   CCPT   $$$

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QUESTIONS?

Call 410-777-2325 or visit www.aacc.edu/noncredit

PAYMENT INFORMATION

(PAYMENT IS DUE AT THE TIME OF REGISTRATION)

(NO REFUNDS ARE GIVEN AFTER A CLASS HAS STARTED)

1. SEE ENCLOSED CHECK/MONEY ORDER PAYABLE TO AACC or CHARGE MY:
   □ AMERICAN EXPRESS  □ MASTERCARD  □ DISCOVER  □ VISA

ACCOUNT NUMBER

EXPIRY (MM/YY)

CARDHOLDER SIGNATURE

REQUIRE STUDENT SIGNATURE

I certify that the information I have given on this form is accurate and complete. By proceeding with this registration I agree to abide by the Academic Integrity Policy and all other college policies as cited in the college catalog.

STUDENT SIGNATURE

PARENT/GUARDIAN SIGNATURE (IF STUDENT UNDER 16 YEARS)

DATE

It is understood and agreed by your signature that you are hereby responsible and obligated to pay for the above courses.

Modification Date: 2018.05.21

Out-of-county residents add $10 per class;
Out-of-state residents add $25 per class.

TOTAL COST

The security of all members of the campus community is of vital concern to Anne Arundel Community College. Information concerning campus security and crime statistics is available in the Student Handbook. For copies write: Anne Arundel Community College, Department of Public Safety, 101 College Parkway, Arnold MD 21012-1895.

Notice of Nondiscrimination: AACC is an equal opportunity, affirmative action, Title IX, ADA Title 504 compliant institution. Call Disability Support Services, 410-777-2306 or Maryland Relay 711, 72 hours in advance to request most accommodations. Requests for sign language interpreters, alternative format books or assistive technology require 30 days’ notice. For information on AACC’s compliance and complaints concerning sexual assault, sexual misconduct, discrimination or harassment, contact the federal compliance officer at 410-777-1239 or complianceofficer@aacc.edu, the Title IX coordinator at 410-777-2256, or Maryland Relay 711.