

COMMUNITY-BASED OUTREACH

SPRING 2024



PERSONAL & PROFESSIONAL DEVELOPMENT COURSES



NEVER STOP *Learning* AND *Growing*

Register online now for courses! jwcc.edu/cbo | 217.641.4941

2024 Spring Course Schedule Classes are at our main campus unless otherwise noted.

JAN 22	■ Kermit was Wrong: It's Easy to be Green with a Tower Garden	CRN: 64492
JAN 22	■ Gardening with a New Twist—All Year Long	CRN: 64493
JAN 23	■ I Can Do this: Making your Diet more Mediterranean	CRN: 64481
JAN 24	■ Knife Skills	CRN: 64482
JAN 25	■ Winter Charcuterie Wreath	CRN: 64516
JAN 25	■ BLS- Basic Life Support	CRN: 64506
JAN 29	■ Creative Ideas to Make your Eating More Plant-Based	CRN: 64483
FEB 1	■ BLS- Basic Life Support	CRN: 64507
FEB 06, 13, 20, 27	■ Beginning Knitting	CRN: 64515
FEB 7	■ The Magic World of Herbs & Spices and How they Transform Food	CRN: 64485
FEB 7, 14, 21	■ Hand Built Ceramics	CRN: 64499
FEB 8	■ Valentines Day Charcuterie Board	CRN: 64517
FEB 8	■ BLS- Basic Life Support	CRN: 64508
FEB 10	■ French Cuisine & A Love Affair with Butter	CRN: 64484
FEB 12, MAR 4, & APR 8	■ Mindfulness on Mondays via Zoom	CRN: 64496
FEB 15	■ BLS- Basic Life Support	CRN: 64509
FEB 20	■ I Can Do This: Making your Diet more Mediterranean...	CRN: 64486
FEB 22	■ Brunch Charcuterie Board	CRN: 64518
FEB 29	■ Charcuterie Crudites Board	CRN: 64533
FEB 29, MAR 7, 14 & 21	■ Sewing 101	CRN: 64501
MAR 5	■ Digging Deeper and Trying New Menus with the Mediterranean Diet	CRN: 64487
MAR 5	■ Foundations of Investing	CRN: 64477
MAR 5, 7	■ Spanish for Beginners	CRN: 64503
MAR 6, 13, 20	■ Beginner Salsa and Merengue	CRN: 64500
MAR 7	■ Charcuterie Fruit Board	CRN: 64520
MAR 9	■ Garage Welding	CRN: 64494
MAR 9	■ Advanced Garage Welding	CRN: 64495
MAR 12	■ What Happens After the Paychecks Stop?	CRN: 64478

MAR 13	■ Culinary Mixology (Non-Alcoholic Drinks)	CRN: 64488
MAR 14	■ St. Patrick's Day Charcuterie Board	CRN: 64522
MAR 14	■ Heartsaver First Aid, CPR, and AED	CRN: 64491
MAR 16	■ Authentic Regional Latin American Cuisine	CRN: 64505
MAR 19	■ Health Care and Your Retirement	CRN: 64479
MAR 20	■ Basic Computer Knowledge	CRN: 64535
MAR 26	■ Creating Your Estate Plan	CRN: 64480
MAR 27	■ Easter Charcuterie Board	CRN: 64523
APR 3, 10, 17	■ Beginning Painting	CRN: 64502
APR 4	■ Charcuterie Crudites Board	CRN: 64534
APR 8, 15, 22	■ Basic Cake Decorating	CRN: 64526
APR 9	■ Increase your Smartphone IQ with Smartphone Training	CRN: 64511
APR 10	■ Tools in the Computing World	CRN: 64536
APR 10	■ Advanced Knife Skills/Carving	CRN: 64490
APR 10, 17, 24	■ Beginner Salsa and Merengue	CRN: 64510
APR 11	■ Brunch Charcuterie Board	CRN: 64519
APR 13	■ Caribbean Favorites	CRN: 64489
APR 16	■ Increase your Smartphone IQ with Smartphone Training	CRN: 64513
APR 17	■ Spring Cleaning – Digital Style	CRN: 64537
APR 18	■ Spring Charcuterie Wreath	CRN: 64524
APR 23	■ Increase your Smartphone IQ with Smartphone Training	CRN: 64514
APR 24	■ Pantry Chef/Chopped Quincy Team Competition	CRN: 64504
APR 24	■ Online Safety and Security	CRN: 64538
APR 25	■ Charcuterie Fruit Board	CRN: 64521
MAY 9	■ Mother's Day Charcuterie Board	CRN: 64525

■ Creative Arts 3
■ Language & Communications 3
■ Personal Enrichment 3
■ Culinary Arts & Cake Decorating 4
■ Computers & Tech 5
■ Health & Wellness 6
■ Personal Finance 6



Policies & Information

Supplies Some classes may require supplies; please read class descriptions carefully.

Accommodations If you have a condition requiring special accommodations, please indicate your needs at the time of registration.

Payment Options/Fees Cash, check, or credit/debit card. Payments must be made through the JWCC Business Office in the Student/Administrative Center, or by calling 217.641.4211.

JWCC's Business Office hours are 8:00 am-5:00 pm Monday-Thursday, and 8:00 am-12:00 pm Friday.

Payment must be received at the time of registration and must be paid during JWCC business hours.

If we receive your registration form via our website, JWCC staff will attempt to contact you up to three times for payment. Your registration will be finalized after full payment is received. We will send you a registration confirmation and course schedule via email. Please be sure to check your spam folder. If you have any questions, you can reach the Community-Based Outreach office at 217.641.4941.

Refund Policy Unless otherwise noted in advance, a student who notifies Community-Based Outreach (CBO) three business days before the day of the seminar or class will receive a 100 percent refund. No other refunds will be given.

Inclement Weather When JWCC cancels classes due to inclement weather, CBO classes are also

canceled. If canceled, local radio and TV stations will be notified. The staff will work to reschedule the class or postpone it until further notice. Refunds will be given to those registered for a class that is canceled due to inclement weather.

Notice of Non-discrimination JWCC ensures equal educational opportunities are offered to all students, regardless of race, color, national or ethnic origin, age, gender, religion, disability, or other factors prohibited by law.

Canceled Courses & Changes Classes that have not filled minimum enrollment three business days before the first class may be canceled. In the event of a course cancellation, you will be notified, and your fee refunded. JWCC reserves the right to change instructors.

Register now for courses! jwcc.edu/cbo | 217.641.4941



One-on-One Training Opportunities

Learn More on your MAC, PC, or Chromebook

Do you know how to use the devices you have to do the work or fun you desire? Learn to make a computer work for you. Schedule a tailored training session that is just right for you. Microsoft, Google, Apple and more - if you want to know it - you can learn it. Call 217.641.4941 to schedule time with the instructor. Based on instructor availability.

Cost: \$50 per 1.5 hours session
Instructor: Emily Pool



Creative Arts

Beginning Knitting

Learn how to knit and discover a relaxing hobby. Learn how to get yarn onto the needles, make knit and purl stitches and some other stitches along the way. Students will work at their own pace. This class is for teens and adults. **Students are responsible for purchasing their own supplies before the first class. A supply list will be provided at time of registration or upon request.**

Cost: \$90.00 | Instructor: Rachel Peterson
TUES • FEB 06, 13, 20, 27 (6:00–8:30 pm) CRN: 64515

Hand Built Ceramics

Create functional pottery using the slab and hand building technique. The first two classes are devoted to creating, and the third class for glazing. This class is for teens and adults.

Cost: \$50.00 | Instructor: Rebecca Butler
WED • FEB 7, 14, 21 (6:00–7:30 pm) CRN: 64499

Sewing 101

Students will learn basic sewing skills and repair techniques. Create three projects: pillowcase, drawstring bag, and a table runner. If you have a sewing machine, please bring it to class. JWCC has four machines you can reserve when registering for the class, but first come, first served. **Students are responsible for purchasing their own supplies before the first class. A supply list will be provided at time of registration or upon request.**

Cost: \$110.00 | Instructor: Cheryl Gerhardt
THURS • FEB 29, MAR 7, 14, 21 (5:15–8:15 pm) CRN: 64501

Beginner Salsa and Merengue

Learn the fundamental principles of partnering, dance floor etiquette, timing, and basic foot work. If you are registering as a couple, please note your partner's name on your registration form. Each participant must complete a separate registration form.

Cost: \$40.00 | Instructor: Ignacio Anguiano-Reyes
WED • MAR 6, 13, 20 (6:00–7:30 pm) CRN: 64500
WED • APR 10, 17, 24 (6:00–7:30 pm) CRN: 64510

Beginning Painting

Learn basic painting techniques each week. Paint with watercolors the first week, acrylics the second week, and oils the third week. This class is for teens and adults.

Cost: \$50.00 | Instructor: Rebecca Butler
WED • APR 3, 10, 17 (6:00–7:30 pm) CRN: 64502

Language & Communication

Spanish for Beginners

This fun, interactive course is taught by a native Spanish speaker and designed as an introductory course for absolute beginners. Put your knowledge into practice with your classmates and leave with resources to study at home.

Cost: \$40.00 | Instructor: Ignacio Anguiano-Reyes
TUES & THURS • MAR 5 & MAR 7 (5:00–7:00 pm) CRN: 64503

Personal Enrichment

Kermit was Wrong: It's Easy to be Green with a Tower Garden

Engage students of all ages with a classroom or school tower garden. Integrate tower gardening 12 months a year with 90% less water and no weeding. Examples from teachers and schools both locally and around the world will be shared. View how the 30 CCSS and NGSS aligned lesson plans and learning materials for Pre-K through 7th grade fit into your class or school science and health curriculum.

Cost: FREE | Instructor: Dr. Margie Williams PhD, RN
MON • JAN 22 (4:30–5:30 pm) CRN: 64492

Gardening with a New Twist—All Year Long

Explore a new vertical gardening technique using a Tower Garden (aeroponic system). Learn how to garden both inside and outside, 12 months a year without weeding or watering. For those who would like to use tower gardening in their home for fall/winter produce and transition to growing produce outside in warmer months. Prepare and eat a salad and herbs from the garden.

Cost: \$15.00 | Instructor: Dr. Margie Williams PhD, RN
MON • JAN 22 (6:30–8:00 pm) CRN: 64493

Garage Welding

Learn about the types of welders and how to use them safely! Topics include inner shield, flux core arc welding and short arc welding, how to set voltage and wire speeds, and how to hold angles on a welder. Learn how to choose the proper gas to weld various steels. This class will be held at the **Workforce Development Center, 2710 North 42nd Street, Quincy. Required Personal Protective Equipment (PPE) – Please bring your own welding gloves and be sure to dress appropriately (long pants, an old long-sleeved shirt, and leather shoes or boots).**

Cost: \$65.00 | Instructor: Mark Schenk
SAT • MAR 9 (8:00 am–12:00 pm) CRN: 64494

Advanced Garage Welding

(Prerequisite: Garage Welding) Learn to use a Metal Inert Gas (MIG) welder and perform horizontal, vertical, and downhill welding including the proper technique to fill in gaps between two pieces of metal. This class will be held at the **Workforce Development Center, 2710 North 42nd Street, Quincy. Required Personal Protective Equipment (PPE) – Please bring your own welding gloves and be sure to dress appropriately (long pants, an old long-sleeved shirt, and leather shoes or boots).**

Cost: \$65.00 | Instructor: Mark Schenk
SAT • MAR 9 (1:00–5:00 pm) CRN: 64495

Culinary Arts & Cake Decorating

Courses in this category are not recommended for people with food allergies.

Please bring a couple of containers and gallon bags to take home food made in class.

I Can Do this: Making your Diet more Mediterranean

Try the Mediterranean Diet to improve your blood pressure, thinking, circulation and more! Learn ways to blend into your daily meals. Prepare and try recipes to make your meals follow the principles of the Mediterranean Diet. **Please bring a paring knife.**

Cost: \$50.00 | Instructor: Dr. Margie Williams PhD, RN
TUES • JAN 23 (5:30–8:30 pm) CRN: 64481

Knife Skills

Learn basic knife skills and techniques, starting with how to hold your knife. These techniques and skills will and make cooking an easier and more enjoyable experience! The cost of the class includes a chef's knife.

Cost: \$60.00 | Instructor: Vanessa Hall
WED • JAN 24 (5:00–8:00 pm) CRN: 64482

Creative Ideas to Make your Eating More Plant-Based

Experiment in the kitchen by making plant-based protein smoothies, yummy protein balls, plant-based pasta, and create a salad in a jar.

Cost: \$50.00 | Instructor: Dr. Margie Williams PhD, RN
MON • JAN 29 (5:30–8:30 pm) CRN: 64483

French Cuisine & A Love Affair with Butter

Dive into the world of traditional French cooking right before Valentine's Day! Renowned chefs from around the world study French techniques you will learn in this class. **Please bring a chef's knife.**

Cost: \$80.00 | Instructor: Vanessa Hall
SAT • FEB 10 (10:00 am–3:00 pm) CRN: 64484

The Magic World of Herbs & Spices and How they Transform Food

Take your food from ordinary to extraordinary by understanding how to balance flavors and compliment everyday food with herbs and spices. We will work with common well-known herbs and spices available anywhere while also diving into lesser-known spices from different cultures around the world! **Please bring a chef's knife.**

Cost: \$60.00 | Instructor: Vanessa Hall
WED • FEB 7 (5:00–8:00 pm) CRN: 64485

I Can Do This: Making your Diet more Mediterranean with trying New Recipes

Try recipes to make your meals follow the principles of the Mediterranean Diet. This class is for persons who want to explore different recipes for side dishes and main entrees.

Please bring a paring knife.

Cost: \$50.00 | Instructor: Dr. Margie Williams PhD, RN
TUES • FEB 20 (5:30–8:30 pm) CRN: 64486

Digging Deeper and Trying New Menus with the Mediterranean Diet

Use diverse recipes and create different salad in jars. Create and taste diverse recipes for protein balls. Create diverse main entrees that adhere to Mediterranean Diet principles.

Please bring a paring knife and 3 large mason jars.

Cost: \$80.00 | Instructor: Dr. Margie Williams PhD, RN
TUES • MAR 5 (4:30–8:30 pm) CRN: 64487

Culinary Mixology (Non-Alcoholic Drinks)

Get ready to impress for St. Patty's Day! Learn how to make fun drinks to entertain with at a party or as a treat for yourself. Drinks don't have to be alcoholic to be amazing and to impress. This class will teach you everything you need to know to bring freshness and culinary expression kitchen into the party scene. **Please bring a chef's knife.**

Cost: \$60.00 | Instructor: Vanessa Hall
WED • MAR 13 (5:00–8:00 pm) CRN: 64488

Authentic Regional Latin American Cuisine

Learn how to make authentic Latin food and understand the difference between Mexican, Brazilian, Puerto Rican flavors/styles. **Please bring a chef's knife.**

Cost: \$80.00 | Instructor: Vanessa Hall
SAT • MAR 16 (10:00 am–3:00 pm) CRN: 64505



Free Educational Resources for Adults

GED Test Preparation Free classes are offered for JWCC district residents preparing to take the GED high school equivalency test and earn their State of Illinois High School Diploma. Morning, afternoon and evening class times are available and class locations include Camp Point, Mount Sterling, Pittsfield and several locations in Quincy. Online learning opportunities are also available. Students must attend an orientation session prior to starting class. For more information or to register, go to jwcc.edu/ged or contact Lisbeth Lefler at llefler@jwcc.edu or Call 217-641-4951 or Text 573-494-2114.

English as a Second Language Classes are designed to help English language learners improve their reading, writing, and speaking skills and are free to JWCC district residents. For class locations and times, go to jwcc.edu/esl or contact Lisbeth Lefler at llefler@jwcc.edu or Call 217-641-4951.

Reading, Math, and English Language Help Free to JWCC district residents who are 17 years or older and not enrolled in school. Meet weekly at flexible times and locations near you. Must test below a high school level in subject. For more information or to sign up, go to jwcc.edu/read or contact Tina Jett, Coordinator of Literacy at cjett@jwcc.edu or 217-641-4153.

Volunteers Needed! Do you have a passion for education and a commitment to social change? As an Adult Literacy Tutor, you can be a beacon of hope for adults striving to improve their essential literacy, math, or language skills. No prior teaching experience needed; training, resources, and materials are provided. We understand the busy lives you lead, so we offer flexible volunteering hours to accommodate your schedule. Apply Now at jwcc.edu/read. Have questions? Contact Tina Jett, Coordinator of Literacy at cjett@jwcc.edu or 217-641-4153.

Basic Cake Decorating

Learn how to stack, ice, and decorate a cake. Examine various icings with a focus on buttercream, learn border piping techniques, how to color icings, and how to write on cakes. Practice making figures and decorations out of fondant. The final project will be to decorate an eight-inch cake. The cost of the class includes a decorating kit. **Students will need to bring an eight-inch cake to class on the second and third nights of class.**

Cost: \$90.00 | Instructor: Kristina Dula
MON • APR 8, 15, 22 (5:30–8:00 pm)
CRN: 64526



Caribbean Favorites

If you love the sweet, tangy and spicy marriage of Jamaican jerk and the amazing flavors of coconut & scotch bonnet peppers, this is the class for you! **Please bring a chef's knife.**

Cost: \$85.00 | Instructor: Vanessa Hall
SAT • APR 13 (10:00 am–3:00 pm) CRN: 64489

Advanced Knife Skills/Carving

Dive into more advanced skills including deboning, carving, and decorating. Cost includes a tourné paring knife. Participants need to have previously taken Knife Skills with this instructor. The cost of the class includes a tourné paring knife. **Please bring a chef's knife.**

Cost: \$60.00 | Instructor: Vanessa Hall
WED • APR 10 (5:00–8:00 pm) CRN: 64490

Pantry Chef/Chopped Quincy Team Competition

Have you ever wanted to be on Food Network's Chopped and make beautiful meals using only what you can find at home in your pantry and fridge? This class is for you! Participants need to have previously taken at least two other cooking courses with this instructor. **Please bring a chef's knife.**

Cost: \$60.00 | Instructor: Vanessa Hall
WED • APR 24 (5:00–8:00 pm) CRN: 64504

Charcuterie Craze

Learn how to style the following charcuterie boards and creations while learning proper food handling, flavor profiling and the history of charcuterie. **Please bring an eight inch chef's knife.**

Winter Charcuterie Wreath

Cost: \$65.00 | Instructor: Crystal Yock
THURS • JAN 25 (5:30–8:00 pm) CRN:64516

Valentines Day Charcuterie Board

Cost: \$65.00 | Instructor: Crystal Yock
THURS • FEB 8 (5:30–8:00 pm) CRN:64517

Brunch Charcuterie Board

Cost: \$55.00 | Instructor: Crystal Yock
THURS • FEB 22 (5:30–8:00 pm) CRN:64518
THURS • APR 11 (5:30–8:00 pm) CRN:64519

Charcuterie Crudites Board

Please bring a small paring knife and a vegetable peeler.

Cost: \$65 | Instructor: Crystal Yock
THURS • FEB 29 (5:30–8:00 pm) CRN:64533
THURS • APR 4 (5:30–8:00 pm) CRN:64534



Charcuterie Fruit Board

Please bring a small paring knife.

Cost: \$55.00 | Instructor: Crystal Yock
THURS • MAR 7 (5:30–8:00 pm) CRN: 64520
THURS • APR 25 (5:30–8:00 pm) CRN: 64521

St. Patrick's Day Charcuterie Board

Cost: \$65.00 | Instructor: Crystal Yock
THURS • MAR 14 (5:30–8:00 pm) CRN: 64522

Easter Charcuterie Board

Cost: \$65.00 | Instructor: Crystal Yock
WED • MAR 27 (5:30–8:00 pm) CRN: 64523

Spring Charcuterie Wreath

Cost: \$65.00 | Instructor: Crystal Yock
THURS • APR 18 (5:30–8:00 pm) CRN: 64524

Mother's Day Charcuterie Board

Cost: \$65.00 | Instructor: Crystal Yock
THURS • MAY 9 (5:30–8:00 pm) CRN: 64525



Computers & Technology

Increase your Smartphone IQ with Training

Frustrated when using your phone? In this small group session, learn about all the features of your phone and new apps. Use the calendar function, connect with others using email, texting, Snapchat, Facebook, Instagram, What's App and more. Learn how to share and edit photos. Students will need to bring their Smartphone to class.

Cost: \$10.00 | Instructor: Dr. Margie Williams PhD, RN
TUES • APR 9 (5:00–6:00 pm) CRN: 64511
TUES • APR 16 (5:00–6:00 pm) CRN: 64513
TUES • APR 23 (5:00–6:00 pm) CRN: 64514

Basic Computer Knowledge

Learn the basics of computing, different types of computing devices, how they work, and information about computer set up tools, cords, and cables. You'll learn how to get started and find help if you get stuck!

Cost: \$10 | Instructor: Emily Pool
WED • MAR 20 (6:30–8:00 pm) CRN:64535

Tools in the Computing World

Learn the basic tools of computing from internet browsers to word processing to cloud storage. Leave feeling more comfortable with the things your device can do for you! Email, social media, products to create documents, and few more tips and tricks. We'll also cover what it means to store things "in the cloud".

Cost: \$10 | Instructor: Emily Pool
WED • APR 10 (6:30–8:00 pm) CRN:64536

Spring Cleaning – Digital Style

Have you ever thought about cleaning up your digital life? We'll cover the things to clean up in your computer, smart phone, and digital life.

Cost: \$15 | Instructor: Emily Pool
WED • APR 17 (6:00–8:00 pm) CRN:64537

Online Safety and Security

Do you feel like there is danger around every virtual corner? You won't after this class! Learn how to stay safe, warning signs, and general safety of your online information.

Cost: \$10 | Instructor: Emily Pool
WED • APR 24 (6:30–8:00 pm) CRN:64538

Health & Wellness

Mindfulness on Mondays via Zoom

In this interactive session you will be introduced to relaxing and healing mindfulness techniques that can be done anywhere and by all ages. Learn how it helps with calm, mental clarity and relaxation.

Cost: \$30.00 | Instructor: Dr. Margie Williams PhD, RN
MON • FEB 12, MAR 4, and APR 8 (7:00–8:00 pm) CRN: 64496

BLS - Basic Life Support

Learn CPR and proper use of AED. Individuals will earn their BLS certification. The cost of the class includes the BLS book.

Cost: \$50 | Instructor: Sarah Straza
THURS • JAN 25 (5:30–8:30 pm) CRN: 64506
THURS • FEB 1 (5:30–8:30 pm) CRN: 64507
THURS • FEB 8 (5:30–8:30 pm) CRN: 64508
THURS • FEB 15 (5:30–8:30 pm) CRN: 64509

Heartsaver First Aid, CPR, and AED

Learn to assess the scene safely and administer first aid if needed. Learn high quality CPR. Individuals will earn their First Aid and CPR certifications by completing this class. Cost of the class includes the Heart Saver book.

Cost: \$100 | Instructor: Sarah Straza
THURS • MAR 14 (5:30–8:30 pm) CRN: 64491



Spring 2024 Business & Industry Classes

COMPUTER SKILLS

Beginning Excel
Intermediate Excel

ARTIFICIAL INTELLIGENCE

“AI Unleashed” Lunch & Learn
The AI Advantage: AI Essentials for Small Business

SOCIAL MEDIA

DIY Video Marketing: Small Business Edition
Local Business Boost: Digital Marketing Essentials

LEADERSHIP TRAINING

Become the Leader Others Want to Follow
Leading From the Front
Leading to Create Other Leaders

SAFETY

Electrical Troubleshooting & Maintenance
NFPA 70E
OSHA 10 General Industry

PROFESSIONAL DEVELOPMENT

Nonprofit Board Member Development

NONPROFITS

Using the Power of Story in Your Nonprofit
DIY Video Marketing: Nonprofit Edition
Digital Marketing Essentials for Nonprofits

jwcc.edu/workforce | 217.641.4971

Personal Finance

Foundations of Investing

Educational workshop for people who want an overview of investing, including key terms and types of investments. Covers the basic features of bonds, stocks and packages investments, and the importance of asset allocation.

Cost: \$10.00 | Instructor: Trenton Murfin
TUES • MAR 5 (6:00–7:00 pm) CRN: 64477

What Happens After the Paychecks Stop?

A Retirement Income Primer that discusses income during retirement. Explore how to budget for retirement expenses, examine potential sources of retirement income, discuss strategies to provide for your goals and address risks.

Cost: \$10.00 | Instructor: Trenton Murfin
TUES • MAR 12 (6:00–7:00 pm) CRN: 64478



Health Care and Your Retirement

Health Care and Your Retirement educational program that addresses steps individuals should take to prepare for health care costs to help ensure their retirement savings stay healthy.

Cost: \$10.00 | Instructor: Trenton Murfin
TUES • MAR 19 (6:00–7:00 pm) CRN: 64479

Creating Your Estate Plan

Creating your Estate Plan presentation will help familiarize you with the basic steps of planning for your estate, including the function of a will and the different types of trusts. An estate-planning attorney will be present.

Cost: \$10.00 | Instructor: Trenton Murfin
TUES • MAR 26 (6:00–7:00 pm) CRN: 64480

ONLINE CLASSES

Scan the QR codes for more course information!

QuickBooks Online Series

Cloud-based QuickBooks Online is quickly replacing desktop accounting software versions due to its accessibility and flexibility. This course series will introduce you to QuickBooks Online, teach you the software's intermediate functions and features, and how to manage your business financials using QuickBooks Online.



The Complete Project Manager with CAPM® and PMP® Prep

This is a comprehensive project management program for those who want to expand their knowledge and application of project management concepts. It is designed to create skills for today's project practitioners and prepare them for either the CAPM® or PMP® certifications.



jwcc.edu/professional

217.641.4941 • cbo@jwcc.edu

Registration Register online now: jwcc.edu/cbo



JOHN WOOD
COMMUNITY COLLEGE

Your registration will be confirmed via email upon receipt of payment. Please be sure to check your spam folder.

Canceled courses and changes: Classes that have not filled minimum enrollment three business days before the first class may be canceled. In the event of a course cancellation due to enrollment or weather, you will be notified and your registration fee refunded. JWCC reserves the right to change instructors.

Student Information

*Name: Last _____ *First _____ *Middle initial _____

*Date of birth _____ *Last 4 digits of SSN (or JWCC ID number) _____

*Address _____ *City _____ *State _____ *Zip _____

*Phone home cell work _____

*Email _____ *Have you taken classes at JWCC before? _____

Please share any known food allergies _____

*Are there any barriers that would prevent you from participating? (i.e. classroom location, seating requirements, etc.) _____

*Gender Male Female

What is the highest degree you've earned?

- Doctoral Degree
- 1st Professional Degree
- Master's Degree
- Bachelor's Degree
- Associate Degree
- Certificate
- Some College
- High School Diploma
- GED
- None (includes high school students)
- Other

**Please identify your primary racial/ethnic group. *Select only one.*

- Asian
- American Indian or Alaskan Native
- Black or African American
- Hispanic or Latino
- White
- Native Hawaiian or Pacific Islander
- Other
- Choose not to respond/unknown

**Are you from one or more of the following racial groups? *Select ALL that apply.*

- Asian
- American Indian or Alaskan Native
- Black or African American
- White
- Native Hawaiian or Pacific Islander
- Other
- Choose not to respond/unknown

**Are you Hispanic or Latino? OR are you of Spanish origin?

- Yes, I am Hispanic or Latino
- No, I am not Hispanic or Latino

**Are you a citizen of the United States?

- No Yes

CRN	Course Name	Cost

TOTAL DUE _____

Payer Information Same as student information

Name _____

Phone home cell work _____

Address _____

Payment Method

Cash Check # _____ Credit Card *JWCC will contact you for payment information.*

I authorize JWCC to charge the total amount due to my credit card.

Cardholder signature _____

Third-party Billing

Company name _____

Attention _____

Phone _____

Address _____

Policies & Information – See page 2.

Need help? jwcc.edu/cbo | **217.641.4941**

Mail this form to: JWCC • Community-Based Outreach
1301 South 48th St • Quincy, IL 62305

***We are required by the State to collect this information for statistical purposes. *These items are required for registration to be complete.*



JOHN WOOD
COMMUNITY COLLEGE

1301 South 48th Street | Quincy, IL 62305

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Permit No. 971

Residential Customer



FIND *your* PATH at JWCC

Our dedicated staff is here to help! Call or text **217.393.8400** or visit our website jwcc.edu/admissions for more info on all JWCC has to offer.




JDUB ACADEMY IS HANDS-ON LEARNING FOR STUDENTS IN GRADES K-12
AGRICULTURE, ART, BAKING, COMPUTERS, COOKING, DANCE, HEALTHCARE, SCIENCE, SEWING, AND MORE!

SUMMER 2024
JUNE 10-28
REGISTRATION WILL OPEN MONDAY, APRIL 22

COLLEGE FOR LIFE

JWCC enriches lives through learning by providing accessible educational opportunities and services at an exceptional value. College for Life (CFL) extends that mission to students with intellectual or developmental disabilities (IDD), allowing JWCC to better reach the community as a whole.

College for Life is for students 18 years of age and older who:

- Have an intellectual or developmental disability, or similar learning challenge.
- Want to continue their education beyond high school.
- Want to take non-credit courses.
- Want to be part of campus life.

Visit jwcc.edu/cfl to learn more.



We're looking for JDUB Academy Instructors!

Do you have experience teaching children?
Become a JDUB Academy Instructor this summer!

Contact Community-Based Outreach at
cbo@jwcc.edu or 217.641.4941 to learn more!

CAREER SERVICES JWCC provides community members complimentary job search assistance and tools to explore career options. Career Services offers online ACT WorkKeys testing for paraeducators – Applied Math and Workplace Documents. We offer testing by appointment at the Quincy campus. Testing is offered at the Mt. Sterling Education Center on the second Monday of every month, and fourth Monday of every month at the Southeast Education Center.

Please contact Career Services at 217.641.4963 or careerservices@jwcc.edu to register for the test or to receive additional information.