# May 2024 Board Highlights

• The Evening of S.T.A.R.s (Students who are Thriving, Achieving, and Deserve Recognition) event, which honors student achievement through department, President and Provost Awards, was held on the Verde campus on Tuesday, 4/18, and the Prescott campus on Thursday, 4/23. Thirty-six students were recognized on the Prescott campus, and twenty-six students were recognized on the Verde campus. At both campuses, over 200 faculty, staff, students, administrators, and family members attended. Over 50 faculty nominated students for an award.

**Prescott Campus:** 



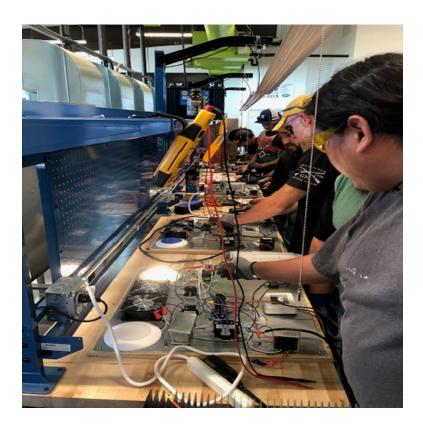


Verde Campus:



## **Division One – Verde Valley Campus**

 James Morales, HVA Instructor on the Verde Valley Campus, shares a look at his students working on training boards he built for these classes. The boards add another layer to the HVAC lab that challenges students in a hands-on environment. Mr. Morales has students enrolled in the program from all over the state for the upcoming fall 2024 semester.





#### **Division One - CTEC Center**

 The first tiny homes built by construction students at CTEC Center are nearing completion. The students built 2 homes this year at CTEC, and one at the Verde Valley Campus. This will allow 5 homes to be placed at the Chino Center for Linework students next spring. The homes are 320ft<sup>2</sup> with a bathroom, Murphy bed, kitchen, and living room.







#### **Division Three - Visual Art**

• Rita Toikka, Instructor, Welded Metal Sculpture shares, "It has been a stellar month as we wrap up the Spring semester in my Welded Metal Sculpture classes. So many of my students' works were chosen by esteemed artist, Tina Mion, for the YC Student Show. Winning "Best of Show 3-D," and "1stPlace in Sculpture" for Emerging Artists topped the cake! I also juried the Mountain Artists Guild Show, "Realism to Abstraction," and am slated to give a presentation on Abstraction to their members. In conjunction with Bryan Robertson, my Metal Sculpture students contributed over 20 sculptures to the "YC at Mountain Artists Guild" show being held concurrently. I am so proud that my students, including many 1st semester students, are creating high-quality work, and getting involved in the community by showing their art. I will be taking over the Summer Metal Workshop and my Fall Class is currently Full. We are in talks to purchase some lighter-weight angle grinders to increase accessibility for the variety of students who take Metal Sculpture in our community."









 Pictured below is a first semester student whose art was featured in the Mountain Artist Guild Show.



#### **Division Three – Professional Programs**

 On Sunday, 4/28, professors Denise Woolsey & Tara O'Neill took 8 international athletes representing 5 countries to the South Rim of the Grand Canyon and Sedona so that they could experience more of what Arizona has to offer. They ate dinner at the El Tovar Restaurant and tried Cold Stone ice cream for the first time (8 thumbs up on both counts).







#### **Division Three – Business**

• Yavapai College School of Business recently concluded its inaugural Mentorship Program cohort, marking a milestone in student development. Over 40 employers and industry professionals generously mentored business students, covering crucial topics such as fostering a safe work environment, cultivating professional relationships, mastering constructive feedback, and refining career search skills. The program culminated in a vibrant celebration on April 24th at the Prescott campus, featuring an organic networking event tailored to students' needs. Participation in mentorship is a graduation requirement for business students, underscoring its importance in holistic education. This initiative reflects Yavapai College's commitment to providing impactful experiential learning opportunities and expanding employment preparation, ensuring students thrive both academically and professionally.

















## **Division of Lifelong Learning**



OLLI at Yavapai College will explore the Geological creation of Arizona and the Verde Valley
this summer during a one-session zoom offering, which OLLI members all over the county
will enjoy.



Summer Term 2024 Classes begin June 10 in Prescott, June 24 in the Verde Valley, and Sedona.



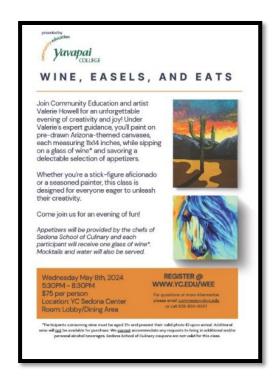




OLLI is featuring the Story of Prescott's Own: 1st Lt. Ernest A. Love. Learn about the
young flyer for whom Prescott Regional Airport is named, who was first a hometown
football hero here in Prescott. After 22 combat missions in war-torn France, he made the
ultimate sacrifice. The story of "Prescott's Eagle" is one of sadness, joy, pain, and pride.

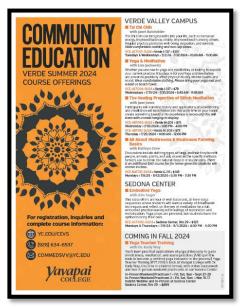


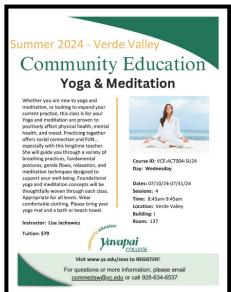
 Community Ed and Sedona School of Culinary collaborated to offer Wine, Easels, and Eats in May!





 New, exciting Summer Community Ed classes include yoga classes at both the Verde Campus and Sedona Center.





- Verde College for Kids (C4K) 2024 Includes 26 classes with a mix of academic and enrichment courses for Grades K-8.
  - Registration for Verde College for Kids opened April 12.
  - Partnering again with Cottonwood Oak Creek School District (COCSD).
  - College for Kids announces a new Ambassador's Program for COCSD students who are alumni of C4K to assist with the program in exchange for taking classes tuition-free.
  - Course listings can be found at: <u>www.yc.edu/c4k</u>.



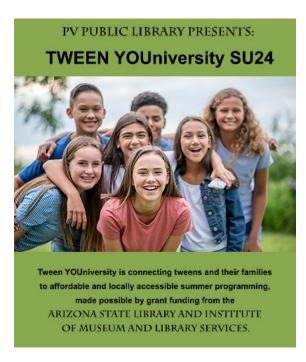


 Prescott College for Kids (C4K) registration is now open! To view the Prescott C4K class listing, go to www.yc.edu/c4k

Scholarships - available through a generous donation from the JW Kieckhefer Foundation: Prescott College for Kids Scholarship Application SU24



- Prescott College for Kids is partnering with the Town of Prescott Valley Youth Library!
  - o C4K is offering 11 classes at the PV Public Library's *Tween YOUniversity* program



 Tween YOUniversity is made possible by grant funding from the Arizona State Library and Institute of Museum and Library Services. Tween YOUniversity is



open to everyone, but low-income, home-school, and under-served/ marginalized families and tweens in the tri-city and surrounding areas will be prioritized for a free scholarship.

- Adult Prescott CommEd registration is now open!
  - o CommEd schedule is viewable here <a href="www.yc.edu/commed">www.yc.edu/commed</a>
  - o New courses this summer include:
    - Automotive Maintenance for Non-Mechanics
    - Keep Calm and Log On: A Self-Defense Course for Online Life
    - Growing a Combo Patio Planter
    - Qigong for Better Sleep!
    - Dream Interpretation for Personal Growth

### **Verde Valley Campus**

• The VACTE Culinary Arts Program (CUL) students ran the front of the house for the recreational cooking class for the Sedona School of Culinary on Friday night April 26<sup>th</sup>. Our students learned to plate under pressure, deliver orders according to assigned locations and interact with a variety of customers all evening. They did an excellent job and we received so many compliments about these young professionals!







The Sedona School of Culinary (SSC) summer schedule launched. Among a variety of
classes, locals and visitors can look forward to Guest Chef's teaching classes on Thai Food
and Summertime pies. SSC Chefs Carl Miller and Eric Seif will be hosting their own Chef's
Tables this summer. This is a new addition to the schedule at the request of some of our
Sedona regulars.





- Chef Eric Seif has partnered with the Southwest Wine Center to offer charcuterie boards on pre-order for customers to enjoy food with their wine as they come in for a tasting experience. This will be a new stream of revenue for both the Sedona School of Culinary and Southwest Wine Center. We know May is a busy month for so many. Chef Eric will be providing some "To Go" options for customers to take home and heat up for dinner during the month of May. These items can be purchased through the Verde Greenhouse Café Tuesday-Thursday.
- Under the direction of Chef Carl Miller, the Culinary Arts Program continues to move forward in innovative ways. On the horizon are plans for next year to host a statewide Young Chef's competition and Turkey Dinner Sale through the Sedona School of Culinary. Lots of good things to come!
- The vineyard is passed bud break and into the first stages of growth for the year. Rain during the winter has made for strong growth to start the season. The Viticulture and Enology program is working to transition the vineyard next to the wine center onto the reclaimed water line from the City of Cottonwood. Currently, that vineyard uses domestic water from the Town of Clarkdale.



- The winery purchased and received a new bottle labeling machine. This will significantly speed up bottling at the wine center. The spring students have started to install the machine into the bottling line and will complete this task before the end of the semester.
- The Emerging Winemakers Symposium on April 13<sup>th</sup> was a success. Sixty-eight people were in attendance to see two guest speakers present on wine stability and market trends. The presenters were Dr. Rich DeSenzo from ETS labs in California and Tim Hanni, a Master of Wine. The YCGC catered the lunch for the Symposium.
- The tasting room is wrapping up our wine club month. The club has expanded to 275 memberships. The April and October releases are the busiest times of year for the tasting room. Our next festivals are the Verde Valley Wine Festival on May 11th and The Sharlot Hall Museum Fundraiser on May 18th. The tasting room will begin partnering with the Sedona School of Culinary to offer Meat and Cheese boards to our guests. This will be a much-expanded food offering for the wine center. We will begin promoting this partnership in May. Thank you to Chef Eric Seif for working to create these wine and food pairings.

What a surprise at the Skill Trades Center –
 Visitors from Estonia! Tallinn Construction School
 in Estonia is a vocational education institution that
 has been operating since 1947. A group of 4 staff
 were working on a project in Maryland and wanted
 to seek out other American construction
 institutions in hopes to collaborate a possible
 "faculty shadow day" for their instructors. Yavapai
 College Skilled Trades Center was on their map to
 stop by and investigate. Instructor Aaron
 Rodriguez graciously gave a tour of the Skilled
 Trades Center and informed them of our
 construction programs. Aaron gave his students
 time to engage with the group.





We could not let the group leave without a stop at the Southwest Wine Center and tour guided by Drew Cannon.







- Recently a series of YC HVAC student success stories came to light.
  - A former YC student with no prior experience in HVAC, was able to secure a job in that field last November. He was formally employed by a thrift store in Cottonwood. His job there consisted of handyperson tasks, fixing items in and around the store. Because of his understanding of HVAC and his EPA certification earned at Yavapai College, this student had the opportunity to be considered and hired by a resort in Sedona AZ. He is now a valued employee at the resort and demonstrates his skills at troubleshooting problems with HVAC and refrigeration equipment. He has been offered a considerable raise of \$6 more per hour when he graduates this May.
  - Another Spring 2024 graduate from Yavapai College is working in a Sedona resort and saved the resort hundreds of dollars by fixing low voltage control wiring in HVAC equipment. He learned this skill while attending the YC HVAC program and will receive a raise once he completes the program this month.
  - A third student is currently working for the Apache Tribe locally and is due to receive a raise in his hourly pay by completing the receiving his YC and EPA certifications.
- Arizona Community Foundation of Sedona held their annual Sedona Spirit of Philanthropy Awards Ceremony once again at the Verde Valley Campus Pavilion. The ceremony recognizes and honors charity work across the Verde Valley. Celebrating this day has gone on for 21 years. Over that time, they have recognized 110 people and organizations who have selflessly given their time investing in community development in the Verde Valley.







• The Verde Evening of the S.T.A.R.s honored and recognized YC excelling students, nominated by faculty and college leaders. These students are not only excelling in class but are also contributing to others and their community. This event was catered for by the Culinary Arts Program.











