

# COLORADO MOUNTAIN COLLEGE

## SUMMER 2019 CLASS SCHEDULE

► Breckenridge & Dillon

Registration is Open! / Classes Start May 20 / [www.ColoradoMtn.edu](http://www.ColoradoMtn.edu)



# FIND YOUR CLASSES & REGISTER TODAY!

Summer is a great time to expand your opportunities. Start a degree or explore a new interest through classes at CMC!

## ► GET STARTED!

Colorado Mountain College offers several registration options, depending on your admissions status.

### ONLINE

Registration for current degree-seeking students:

<http://basecamp.coloradomtn.edu>

Registration for all other students: [www.coloradomtn.edu/register](http://www.coloradomtn.edu/register)

### FAX

Current students can also register by:

► **Fax:** Breckenridge 970.453.2209 / Dillon 970.468.5018

### IN PERSON

Drop by our campuses in Breckenridge or Dillon.

*See back page of this schedule for details on registering for classes, payment, advising, and placement testing.*

## TEXTBOOKS (LEARNING MATERIALS PROGRAM)

Wherever you see  in this schedule, a book is required for the course.

Most books and materials will be ordered for you automatically when you register for your class.

To learn more, visit [www.coloradomtn.edu/textbooks](http://www.coloradomtn.edu/textbooks).

Questions? Contact us at **844.523.9056** or [cmclmp@coloradomtn.edu](mailto:cmclmp@coloradomtn.edu).

## TABLE OF CONTENTS

**02** CREDIT CLASSES

**06** CONTINUING EDUCATION CLASSES

## SPRING CALENDAR

Memorial Day / May 27

Independence Day / July 4

## CAMPUS INFORMATION

### CMC BRECKENRIDGE

107 Denison Placer Rd / PO Box 2208 / Breckenridge, CO 80424

Phone: 970.453.6757 / Fax: 970.453.2209

**OFFICE HOURS** Monday–Thursday 9a–6:30p, Friday 9a–5p

### CMC DILLON

333 Fiedler Ave / PO Box 1414 / Dillon, CO 80435

Phone: 970.468.5989 / Fax: 970.468.5018

**OFFICE HOURS** Monday–Thursday 9a–6:30p, Friday - Closed

ECRWSS POSTAL CUSTOMER PERIODICAL

Colorado Mountain College does not discriminate on the basis of age, color, disability, gender identity, marital status, national or ethnic origin, political affiliation, race, religion, sex (including pregnancy), sexual orientation, veteran status, and family and genetic information, in its programs and activities as required by Title IX of the Education Amendments of 1972, Title II of the Americans with Disabilities Act of 1990, as amended, Section 504 of the Rehabilitation Act of 1973, Titles VI and VII of the Civil Rights Act of 1964, the Age Discrimination Act of 1975, and as provided in other applicable statutes and College policies. The College prohibits sexual and gender-based harassment, including sexual assault, and other forms of interpersonal violence. For additional information, including contact information for responsible compliance officials, see <http://coloradomtn.edu/about-cmc/notice-of-nondiscrimination/>.

Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit	Adt'l Fees
<b>ANTHROPOLOGY</b>														
♦ ANT-101-BK01	Cultural Anthropology	3	18212	LEC/IVS	Barchers	BK		9a-5p	6/14-8/2	6/21	7/21	TS	20	
Hybrid: Face-to-face 2 weekends (32 hours) and Web (13 hours). This class will meet from 9am - 5pm on June 22 & 23, July 13 & 14.														
* ANT-260-DL01	Sex, Gender, & Culture	3	19393	LEC/IVS	Drakos	DL	W	3p-5:50p	6/5-8/7	6/14	7/22	[R]	20	
Hybrid: Face-to-face every week (30 hours) and Web (15 hours).														
<b>ART</b>														
* ART-139-BK01	Digital Photography I	3	18429	LECLB/IVS	Lit	BK	TH	6p-8:55p	5/30-8/8	6/10	7/22	[R]	15	
Hybrid: Face-to-face (30 hrs) and Web (37 hrs).														
* ART-166-BK01	Raku	3	18430	LECLB	Woods	BKCr8	T	5:30p-9:50p	5/21-7/30	5/31	7/13		12	\$75
Supplies are required and payable at registration for \$75. If you decline to pay for the supplies, alternative arrangements must be made with the instructor prior to the first class. Class will be held at Breckenridge Arts District Ceramics Studio, 125 South Ridge, Breckenridge. In addition to the Tuesday class meetings, the class will meet on three Saturdays to fire the clay: 6/1, 6/22, 7/13, from 9am-2:50pm at CMC's Breckenridge campus.														
<b>BIOLOGY</b>														
♦ BIO-111-BK01	General College Biology/Lab	5	18431	LEC/LAB	Glass	BK	TTH	3p-5:05p 5:05p-5:55p	5/21-8/8	6/3	7/20	[R]	25	\$40
Hybrid: Face-to-face (74.75 hrs) and Web (15.25 hrs).														
♦ BIO-111-DL01	General College Biology/Lab	5	18432	LEC/LAB	Binder	DL	MW	9a-11:05a 11:05a-11:55a	6/3-8/7	6/12	7/22	[R]	25	\$40
Hybrid: Face-to-face (65 hrs) and Web (25 hrs).														
♦ BIO-201-BK01	Human Anatomy & Physiology I	4	18433	LEC/LAB	Pollack	BK	TTH	12p-1:50p 1:50p-3p	5/21-8/8	6/3	7/20	[P: BIO-111]	25	\$40
♦ BIO-202-BK01	Human Anatomy & Phys. II	4	18434	LEC/LAB	Pollack	BK	TTH	6p-7:50p 7:50p-9p	5/21-8/8	6/3	7/20	[P: BIO-201]	25	\$40
<b>BUSINESS</b>														
* BUS-226-DL01	Business Statistics	3	18426	LEC	Poulos	DL	TTH	6p-8:15p	6/4-8/8	6/13	7/23	TS	25	
BUS-281-BK01	Business Internship	3	18428	COOP	Cartelli	BK	M	4p-5:50p	5/20, 6/24 & 8/5	5/31	7/20		15	
Business Internship is a project-based course during which students collaborate with community partners. Face-to-face meetings on 5/20, 6/24, and 8/5. Course details at <a href="http://www.cmcinternships.com">www.cmcinternships.com</a> .														
<b>CHEMISTRY</b>														
♦ CHE-111-BK01	General College Chemistry I	5	18435	LEC/LAB	Julian	BK	MW	12p-1:50p 1:50p-3p	5/20-8/7	5/31	7/20	[P: CHE-101 & MAT-121]	25	\$40
<b>COMMUNICATION</b>														
* COM-115-BK01	Public Speaking	3	18213	LEC/IVS	Moroco	BK	M	6p-8:50p	6/3-8/5	6/12	7/20	[R]	20	
Hybrid: Face-to-face every week (30 hours) and Web (15 hours).														
* COM-125-DL01	Interpersonal Communication	3	18214	LEC/IVS	Blanchard	DL	T	6p-8:50p	6/4-8/6	6/13	7/21	[R]	20	
Hybrid: Face-to-face every week (30 hours) and Web (15 hours).														
* COM-220-BK01	Intercultural Communication	3	18215	LEC/IVS	Moroco	BK	W	1p-3p	6/5-8/7	6/14	7/22	TS	20	
Hybrid: Face-to-face every week (30 hours) and Web (15 hours).														
<b>CRIMINAL JUSTICE</b>														
♦ CRJ-110-BK01	Intro to Criminal Justice	3	19080	LEC/IVS	Bertling	BK	TH	6p-8:50p	6/6-8/8	6/17	7/23	[R]	20	
Hybrid: Face-to-face every week (30 hours) and Web (15 hours).														
<b>CULINARY</b>														
CUA-135-BK01	Center Plate: Beef & Veal	1	18326	LECLB	Clarke	BK	MTWTHF	8a-12:20p	5/20-5/24	5/17	5/23	[P: CUA-122] 2nd Yr	25	\$50
CUA-138-DL01	Food and Beverage Service	2	18319	LEC	Burkart	DL	T	3p-5:50p	6/4-8/6	6/13	7/21	2nd Yr - see syllabus	25	
<b>EARLY CHILDHOOD EDUCATION</b>														
ECE-240-DL01	Admin. of ECE Programs	3	18219	WX/IVS	Theller	DL	TH	6p-8p	5/23-8/8	6/3	7/20	[P or C: ECE-101] [R]	25	
Hybrid: Face-to-face every week (24 hours) and Web (21 hours). This class meets face-to-face every Monday via Web-Ex.														
* ECE-256-DL01	Working w/ Parents/Fam. Commu	3	18222	WX/IVS	Jackman	DL	W	6p-8p	5/22-8/7	6/3	7/20	[R]	25	
Hybrid: Face-to-face every week (24 hours) and Web (21 hours). This class meets face-to-face every Wednesday via Web-Ex.														
<b>ECONOMICS</b>														
♦ ECO-202-DL01	Principles of Microeconomics	3	18465	LEC/IVS	Poulos	DL	T	4p-5:50p	6/4-8/6	6/13	7/21	TS	25	
Hybrid: Face-to-face every week (20 hours) and Web (25 hours).														
<b>EMERGENCY MEDICAL SERVICES</b> Please log into canvas for additional important course details.														
EMS-126-BK01	EMT Basic Refresher	3	18436	LEC/IVS	Taylor	BK	MTWTHF	8a-4:20p	5/6-5/10	5/3	5/9		18	\$108
5 day intensive WILDERNESS STYLE EMT REFRESHER/WILDERNESS UPGRADE for EMT's, medics, & nurses. Course held at Big Bend Group Site outside Moab, UT. Exceeds EMT Recertification for the State of Colorado & NREMT. 5 hours of online hybrid content required. CPR is not included in the course. \$108 non-refundable fee includes: \$56 permits/camping, \$32 supply fees, \$20 field guide, \$30 e-textbook- see Canvas for purchasing details. Field guide will be given out on the first day of course, payable at registration. See <a href="http://www.ColoradoMtn.edu/WEMS">www.ColoradoMtn.edu/WEMS</a> for more information.														
EMS-130-BK01	EMT Intravenous Therapy	2	18437	LECLB/IVS	Taylor	BK	TTH	8a-4:20p	5/28-6/27	6/3	6/20	[P: EMS-145, 146 & 170]	18	\$75
Students must show proof of Colorado State EMT Certification and American Heart Association CPR Certification to register for class. Recent criminal background check & drug screening (no more than 6 months old); immunization record and current health insurance needs to be provided. Text required and \$75 fee. Hybrid (online learning) starts on 5/28 and classroom starts on 6/18. 100% mandatory attendance. Contact Brian Taylor at <a href="mailto:btaylor@coloradomtn.edu">btaylor@coloradomtn.edu</a> or (970) 989-1324 for more information or refer to Canvas for details on certification, background checks, drug screening and required immunizations.														
EMS-145-BK01	Basic EMT - Lecture	7	18438	LEC/IVS	Marr	BK	MTH	6p-9:50p	5/20-8/8	6/3	7/20	[C: EMS-146 & 170] [R]	26	\$100
Mandatory course orientation on 5/20. Must be 18 years old by first class & have GED or high school diploma. College level reading proficiency pre-requisite. CPR certification is included on 1st of 6 mandatory Saturday classes in co-req: EMS-146. \$100 program fee does not include associated course costs (National Registry testing, Colorado state EMS certification fees, course books, criminal background check, vaccines & immunizations). Text Required. Strict attendance policy enforced, students are only allowed to miss 12 hours of class and all hours must be remediated per the lead instructors' discretion. Students must also register for Saturday 8/10 National Registry, EMS-901-BK01 course. Students MUST attend course orientation on first night of class, NO EXCEPTIONS. Co-requisite EMS-146 and EMS-170.														
EMS-146-BK01	Basic EMT - Lab	4	18439	LECLB	Marr	BK	W	6p-9:50p 8a-3:50p	5/22-8/7	6/3	7/20	[C: EMS-145 & 170] [R]	26	
Clinical dates will be scheduled through your EMT instructor. Three clinical rotations with a total of 15 patient contacts are required. Co-Req: EMS-145 and EMS-146. Health insurance required to attend UCH clinical site. Contact Brian Taylor at <a href="mailto:btaylor@coloradomtn.edu">btaylor@coloradomtn.edu</a> or (970) 989-1324 for more information.														
EMS-901-BK01	EMT-Basic Nat'l Registry Test	0	18441	LEC	Marr	BK	S	9a-5p	8/10	8/8	8/10	[P: EMS-145, 146 & 170]	30	\$100
Students must successfully pass EMS-145, EMS-146, and EMS-170 to be eligible to take the National Registry Practical Exam. Students from other CMC campuses or institutions may also register for this course with prior instructor permission. Additional fees apply if student require re-testing.														

\* = Applies to CMC AA/AS Degree ♦ = Colorado State Guaranteed Transfer Course

Locations: BK = Breckenridge | DL = Dillon | DS or BK00/DL00 = Distance Learning (IVS & WEB) | BKCr8 = BreckCreate/Art District | KEY = Keystone | VE = Vail/Edwards Type: [H] = Hybrid, [IVS] = IVS, [W] = Web, [L] = Lab, [WX] = WebEx  
Requirements: P = Pre-Requisites; C = Co-Requisites; R = College-Level Reading, TS = Test Scores-SAT/ACT or Accuplacer required; [R] = Text Required; [S] = Pick up Supply List or Course Packet at Registration  
All Distance Learning (DS or BK00/DL00) classes; Go to [www.coloradomtn.edu/online\\_learning/getting\\_started/](http://www.coloradomtn.edu/online_learning/getting_started/) for information on how to begin this Online Learning course.

Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit	Adt'l Fees
<b>ENGLISH</b>														
◆ ENG-121-BK01	English Composition I	3	18229	LEC/📺	Palz	BK	W	6p-8:50p	6/5-8/7	6/14	7/22	TS 📖	20	
Hybrid: Face-to-face every week (30 hours) and Web (15 hours).														
◆ ENG-121-DL01	English Composition I	3	18228	LEC/📺	Palz	DL	M	4p-6p	6/3-8/5	6/12	7/20	TS 📖	20	
Hybrid: Face-to-face every week (22.5 hours) and Web (22.5 hours).														
◆ ENG-122-BK01	English Composition II	3	18230	LEC/📺	Palz	BK	W	3p-5:50p	6/5-8/7	6/14	7/22	[P: ENG-121] 📖	20	
Hybrid: Face-to-face every week (30 hours) and Web (15 hours).														
<b>ENGLISH AS A SECOND LANGUAGE</b>														
ENGLISH AS A SECOND LANGUAGE - Would you like to improve your English listening, speaking, reading and/or writing? Take an ESL class at CMC! Students must attend registration on May 20th at 9:30 AM or May 21st at 6:00 PM. For more information, call Sharon Aguiar at 970-968-5810. Si tiene preguntas, habla espanol.														
ESL-909-DL01	Low Beginning ESL	0	18402	LEC	TBA	DL	TTH	6p-8:20p	5/21-6/27		6/27		25	\$40
ESL-909-DL02	Low Beginning ESL	0	18404	LEC	TBA	DL	TTH	6p-8:20p	7/2-8/8		8/8		25	\$40
ESL-910-DL01	High Beginning ESL	0	18405	LEC	Diaz Orellana	DL	TTH	6p-8:20p	5/21-6/27		6/27		25	\$40
ESL-910-DL02	High Beginning ESL	0	18406	LEC	TBA	DL	TTH	6p-8:20p	7/2-8/8		8/8		25	\$40
ESL-910-DL03	High Beginning ESL	0	18407	LEC	Melhauser	DL	MW	9:30a-11:50a	5/20-6/26		6/26		25	\$40
ESL-910-DL04	High Beginning ESL	0	18409	LEC	Melhauser	DL	MW	9:30a-11:50a	7/1-8/7		8/7		25	\$40
ESL-913-DL01	Low Intermediate ESL	0	18410	LEC	Forest	DL	TTH	6p-8:20p	5/21-6/27		6/27		25	\$40
ESL-913-DL02	Low Intermediate ESL	0	18411	LEC	Forest	DL	TTH	6p-8:20p	7/2-8/8		8/8		25	\$40
ESL-914-DL01	High Intermediate ESL	0	18412	LEC	McAnaney	DL	TTH	6p-8:20p	5/21-6/27		6/27		25	\$40
ESL-914-DL02	High Intermediate ESL	0	18413	LEC	McAnaney	DL	TTH	6p-8:20p	7/2-8/8		8/8		25	\$40
ESL-917-DL01	Advanced ESL	0	18418	LEC	Nixon	DL	TTH	6p-8:20p	5/21-6/27		6/27		25	\$40
ESL-917-DL02	Advanced ESL	0	18420	LEC	Nixon	DL	TTH	6p-8:20p	7/2-8/8		8/8		25	\$40
ESL-918-DL01	Inten. Eng. Speak & Listen	0	18424	LEC/📺	Aguiar	DL	M	6p-8:50p	6/3-8/5		8/5		18	\$80
Hybrid: Face-to-face every week (30 hours) and Web (30 hours).														
ESL-919-DL01	Inten. Eng. Read & Write	0	18422	LEC/📺	Aguiar	DL	W	6p-8:50p	6/5-8/7		8/7		18	\$80
Hybrid: Face-to-face every week (30 hours) and Web (30 hours).														
ESL-920-DL01	Intensive English - Gram & Voc	0	18917	LEC	Melhauser	DL	T	9:30a-2:20p	5/21-8/6		8/6		18	\$80
<b>GENERAL EDUCATION DEVELOPMENT</b>														
Please note that GED courses will be offered in Adult Basic Education Units (15 contact hours). Students can attend the classes only after paying the fee for the semester. No refunds will be given as classes are non-credit.														
GED-933-DL01	GED Preparation	0	18231	LEC/📺	Pless	DL	MW	9:30a-11:50a	6/3-8/7		8/7		15	\$60
Hybrid: Face-to-face every week (50 hours) and Web (10 hours).														
GED-933-DL02	GED Preparation	0	18232	LEC	Pless	DL	MW	6p-8:50p	6/3-8/7		8/7		15	\$60
<b>GEOLOGY</b>														
◆ GEY-112-DL01	Historical Geology	4	18442	LEC LAB	Drakos	DL	MW	6p-7:50p 7:50p-9:00p	5/20-8/7	5/31	7/20	[P: GEY-111] 📖	25	
<b>HISTORY</b>														
◆ HIS-215-BK01	Women in U.S. History	3	18233	LEC/📺	Crew	BK	M	12p-2:50p	6/3-8/5	6/12	7/20	TS 📖	26	
Hybrid: Face-to-face every week (30 hours) and Web (15 hours).														
<b>HEALTH &amp; WELLNESS</b>														
* HWE-100-BK01	Human Nutrition	3	18443	LEC/📺	Pollack	BK	W	3p-5:50p	5/22-8/7	6/3	7/20	📖	25	
Textbook required. Hybrid: Face-to-face (36 hrs) and Web (9 hrs).														
<b>MATHEMATICS</b>														
◆ MAT-120-BK01	Math for Liberal Arts	4	18444	LEC	Alberico	BK	MW	9a-11:30a	5/20-8/7	5/31	7/20	TS 📖	25	
◆ MAT-121-BK01	College Algebra	4	18445	LEC	Forest	BK	TTH	9a-11:30a	5/21-8/8	6/3	7/20	TS 📖	25	
◆ MAT-135-DL01	Introduction to Statistics	3	18446	LEC	Poulos	DL	TTH	6p-8:15p	6/4-8/8	6/13	7/23	TS 📖	25	
<b>OUTDOOR STUDIES</b>														
Please log into canvas for additional important course details.														
* OUT-102-BK01	Backcountry Navigation	1	18704	LAB/📺	Butler	BK			7/15-7/28	7/17	7/25		16	\$15
Course covers map reading, coordinate plotting, map and compass skills, GPS navigation and other practical route-finding skills. Contact Brian Taylor at btaylor@coloradomtn.edu or (970) 989-1324 for info.														
* OUT-112-BK01	Mountain Orientation	2	18447	LAB/📺	Huber	BK			8/1-8/11	8/2	8/9		10	\$59
Backpacking in alpine environment of Colorado Rockies. Contact Jeremy Deem at (970) 989-1339 or jdeem@coloradomtn.edu for more information. Additional \$30 permit fee and \$29 travel fee = \$59 due at registration and non-refundable.														
* OUT-114-BK01	Canyon Orientation	2	18448	LAB/📺	Deem	BK			5/6-5/21	5/8	5/17		9	\$125
Backpacking in Bears Ears National Monument jdeem@coloradomtn.edu for more information. Additional \$30 permit fee and \$95 travel fee = \$125 due at registration and non-refundable.														
* OUT-116-BK01	River Orientation	2	18449	LAB/📺	Deem	BK			6/19-7/1	6/20	6/28		12	\$175
Explore local whitewater rivers while learning to paddle, guide and row. Additional \$36 permit fee that is non-refundable, and \$139 travel fee non-refundable two weeks prior to the 1st class (6/5), \$175 total payable at registration. Contact Jeremy Deem at jdeem@coloradomtn.edu with questions.														
* OUT-137-BK01	Kayaking	1	18450	LAB/📺	Deem	BK			7/19-7/28	7/22	7/26		5	\$56
Learn the essential skills of whitewater river kayaking Additional \$56 fee that covers equipment rental, permit and shuttle payable at registration, all non-refundable 2 weeks before the start of class. Contact Jeremy Deem at jdeem@coloradomtn.edu with questions.														
* OUT-140-BK01	Swift Water Rescue Tech I	1	18451	LAB	Corbin	BK	FSSU	8a-6:20p	5/10-5/12	5/8	6/12		15	\$130
Swiftwater Rescue Technician certification program. Contact Jeremy Deem at jdeem@coloradomtn.edu with questions.														
* OUT-166-BK01	High Angle Rescue	2	18453	LECLB/📺	Taylor	BK			6/10-6/30	6/13	6/25		14	\$20
Level 1 rope rescue certification course..\$20 course fee includes personal rope rigging system. Contact Brian Taylor at btaylor@coloradomtn.edu or (970) 989-1324 for more information.														
* OUT-175-BK01	Survival Plants in Spring	2	19610	LECLB	Marciniec	BK	W	4p-7:50p	5/22	5/28	6/15	📖	12	
Expand your wilderness survival skills and learn how to utilize local plants. Contact Jeremy Deem @ jdeem@coloradomtn.edu with questions.														
* OUT-221-BK01	Top Rope Climbing	1	18454	LAB/📺	Butler	BK			7/1-7/14	7/3	7/11		12	
Learn basic climbing skills and techniques including basic anchors and belaying. Contact Ben Butler at bcbutler@coloradomtn.edu with questions.														
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Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit	Adt'l Fees
<b>OUTDOOR STUDIES</b> Please pick up course briefing with equipment lists at front desk and log on to canvas for additional important course details.														
* OUT-222-BK01	Sport Climbing	1	18455	LAB/	Butler	BK			7/8-7/21	7/10	7/18		12	
							THF	5p-9:50p	7/18-7/19					
							SSU	8a-5:20p	7/20-7/21					
Pick up where Top Roping left off and learn how to safely lead a sport climb. Contact Ben Butler at <a href="mailto:bcbutler@coloradomtn.edu">bcbutler@coloradomtn.edu</a> with questions.														
* OUT-242-BK01	Survival Skills	1	18456	LAB/	Taylor	BK			6/5-6/20	6/7	6/16		18	\$15
							W	6p-9:50p	6/12					
							W	9a-4:20p	6/19					
							TH	7a-9:20a	6/20					
Learn practical techniques to survive a wilderness emergency. Contact Brian Taylor at <a href="mailto:btaylor@coloradomtn.edu">btaylor@coloradomtn.edu</a> with questions.														
OUT-264-BK01	Wilderness Technical Rescue	1	18457	LECLB/	Taylor	BK			6/3-6/16	6/5	6/13		18	\$20
							SSU	8a-4:35p	6/15-6/16					
Provides students with advanced skills needed for technical wilderness evacuation. Contact Brian Taylor at <a href="mailto:btaylor@coloradomtn.edu">btaylor@coloradomtn.edu</a> with questions.														
* OUT-287-BK01	Internship: Outdoor Leadership	2	18458	COOP	Deem	BK	T	5:30p-6:45p	5/28 & 7/30	6/10	7/22		12	
Internship is a project-based course during which students collaborate with community partners. Internship project pre-set prior to registration and instructor permission required to register.														
<b>PHILOSOPHY</b>														
◆ PHI-218-BK01	Environmental Ethics	3	18235	LEC/	Schoeneman	BK	T	3p-5:50p	6/4-8/6	6/13	7/21	R	26	
Hybrid: Face-to-face (30 hours) and Web (15 hours).														
<b>PSYCHOLOGY</b>														
◆ PSY-226-BK01	Social Psychology	3	18237	LEC/	Mikita	BK			6/4-8/6	6/13	7/21	TS	26	
							T	9a-3:50p	6/4, 6/11, 6/18 & 7/9					
Hybrid: Face-to-face (28 hours) and Web (17 hours). The class will meet face-to-face on June 4, 11, 18, & July 9 from 9:00 am - 3:50 pm each day.														
◆ PSY-240-DL01	Health Psychology	3	18239	LEC/	Mikita	DL			6/5-8/7	6/14	7/22	TS	26	
							W	9a-3:50p	6/5, 6/12, 6/19 & 7/10					
Hybrid: Face-to-face (28 hours) and Web (17 hours). The class will meet face-to-face on June 5, 12, 19, & July 10 from 9:00 am - 3:50 pm each day.														
<b>SOCIOLOGY</b>														
◆ SOC-215-BK01	Contemporary Social Problems	3	18240	LEC/	Crew	BK	M	9a-11a	6/3-8/5	6/12	7/20	TS	26	
Hybrid: Face-to-face every week (20 hours) and Web (25 hours).														
<b>SPANISH</b>														
SPA-101-BK01	Conversational Spanish I	3	18461	LEC/	Venz	BK	T	6p-8:50p	5/21-8/6	6/3	7/20		25	
Hybrid: Face-to-face (36 hrs) and Web (9 hrs).														
SPA-103-DL01	Intercambio I: Beginning Level	2	18947	LEC/	Nixon	DL			7/22-7/29	7/23	7/27		15	
							M	3p-6p	7/22					
							FS	8a-6:20p	7/26 & 7/27					
Hybrid: Face-to-face (24 hours) and Web (6 hours). This immersion experience provides an opportunity for English and Spanish speakers to interact to strengthen their language skills. On campus class will be on July 22 from 3pm - 6pm with an overnight hut trip to Francie's cabin July 26-27 and a follow up video assignment due the next week.														
SPA-202-BK01	Conversational Spanish IV	3	18462	LEC/	Venz	BK	M	6p-8:50p	5/20-8/5	5/31	7/20	[P: SPA-201]	25	
Hybrid: Face-to-face (33 hrs) and Web (12 hrs).														
* = Applies to CMC AA/AS Degree ◆ = Colorado State Guaranteed Transfer Course														
<b>Locations:</b> BK = Breckenridge   DL = Dillon   DS or BK00/DL00 = Distance Learning (IVS & WEB)   BKCr8 = BreckCreate/Art District   KEY = Keystone   VE = Vail/Edwards <b>Type:</b> = Hybrid, = IVS, = Web, L = Lab, WX = WebEx <b>Requirements:</b> P = Pre-Requisites; C = Co-Requisites; R = College-Level Reading, TS = Test Scores-SAT/ACT or Accuplacer required; = Text Required; = Pick up Supply List or Course Packet at Registration All Distance Learning (DS or BK00/DL00) classes; Go to <a href="http://www.coloradomtn.edu/online_learning/getting_started/">www.coloradomtn.edu/online_learning/getting_started/</a> for information on how to begin this Online Learning course.														

## BACHELOR CLASSES

### Bachelor of Science in Business Administration (BSBA) or a Bachelor of Arts in Sustainability Studies

At CMC, you can now choose from a Bachelor of Science in Business Administration (BSBA) or Bachelor of Arts in Sustainability Studies (BASS). The BSBA and BASS are degree completion programs consisting of 60 upper-level (300 & 400) credits. Previous college courses and credits will be reviewed for use as the foundation to complete your Bachelor's degree at CMC. Additional degrees are being developed and will be offered in the future. Bachelor's classes are offered at a different tuition rate than other courses. Rates are: In-district - \$80, In State - \$180, Service Area - \$170, Out of State - \$453. Call (970) 453-6757 or (970) 468-5989 or visit [www.ColoradoMtn.edu/4year](http://www.ColoradoMtn.edu/4year) for more information.

Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit	
<b>BUSINESS</b>														
BUS-334-DS01	Organizational Leadership	3	18612		Widmer	DS			5/28-8/9	6/10	7/22		30	
BUS-475-BK01	Service Leadership	3	18469	COOP	Cartelli	BK	M	4p-5:50p	5/20, 6/24 & 8/5	5/31	7/20		15	
Service Leadership is a project-based course during which students collaborate with community partners. Face-to-face meetings on 5/20, 6/24, and 8/5. Course details at <a href="http://www.cmcinternships.com">www.cmcinternships.com</a> .														
BUS-485-DS01	Capstone	3	18615		Martin	DS			5/28-8/9	6/10	7/22		30	
BUS-487-BK01	Business Internship	3	18467	COOP	Cartelli	BK	M	4p-5:50p	5/20, 6/24 & 8/5	5/31	7/20		15	
Business Internship is a project-based course during which students collaborate with community partners. Face-to-face meetings on 5/20, 6/24, and 8/5. Course details at <a href="http://www.cmcinternships.com">www.cmcinternships.com</a> .														
<b>ECONOMICS</b>														
ECO-429-DS01	Econ for Managerial Decisions	3	18650		Blair	DS			5/28-8/9	6/10	7/22		30	
<b>MANAGEMENT</b>														
MAN-486-DS01	Leading & Managing Change	3	18766		Hertel	DS			5/28-8/9	6/10	7/22		30	
MAN-497-DS01	Business Strategy (Capstone)	4	18767		Cartelli/Kingston	DS			5/28-8/9	6/10	7/22		30	
<b>MARKETING</b>														
MAR-326-DS01	Contemporary Marketing	3	18772		Cartelli	DS			5/28-8/9	6/10	7/22		30	
<b>SUSTAINABILITY</b>														
SUS-300-DL01	Foundations of Sustainability	3	18471	LEC/	Carson	DL	W	6p-8:50p	5/22-8/7	6/3	7/20		25	
Hybrid: Face-to-face every week (36 hours) and Web (9 hours).														
SUS-321-DL01	Ldrship, Ethics, & Social Resp	3	18473	LEC/	Barchers	DL	W	4p-5:50p	5/22-8/7	6/3	7/20		25	
Hybrid: Face-to-face every week (24 hours) and Web (21 hours).														
SUS-322-BK01	Foodshed Sustainability	3	20061	LEC/	TBA	BK	T	6p-8:50p	5/21-8/6	6/3	7/20	[P or C: SUS-300 or 301]	25	
Hybrid: Face-to-face every week (36 hours) and Web (9 hours).														
SUS-330-BK01	Sustainable Economics	3	18474	WX/	Potts	BK			5/25-8/10	6/5	7/22		25	
				WX			S	9a-11:50a	6/1, 6/15, 6/29, 7/13, 7/27 & 8/10					
				face-to-face			S	9a-11:50a	5/25, 6/8, 6/22, 7/6, 7/20 & 8/3					
Hybrid: Class will meet face-to-face on 5/25, 6/8, 6/22, 7/6, 7/20, 8/3, (18 hours) and WebEx on alternating weeks (15 hours). Some web components (12 hours).														
SUS-387-BK01	Sustainability Internship	3	18470	COOP	Cartelli	BK	M	4p-5:50p	5/20, 6/24 & 8/5	5/31	7/20		15	
Sustainability Internship is a project-based course during which students collaborate with community partners. Face-to-face meetings on 5/20, 6/24, and 8/5. Additional Course details at <a href="http://www.cmcinternships.com">www.cmcinternships.com</a> .														
SUS-430-BK01	Sustainable Business	3	18475	LEC/	Jaeger	BK	M	6p-8:50p	5/20-8/5	5/31	7/20		25	
Hybrid: Face-to-face every week (36 hours) and Web (9 hours).														
* = Applies to CMC AA/AS Degree ◆ = Colorado State Guaranteed Transfer Course														
<b>Locations:</b> BK = Breckenridge   DL = Dillon   DS or BK00/DL00 = Distance Learning (IVS & WEB)   BKCr8 = BreckCreate/Art District   KEY = Keystone   VE = Vail/Edwards <b>Type:</b> = Hybrid, = IVS, = Web, L = Lab, WX = WebEx <b>Requirements:</b> P = Pre-Requisites; C = Co-Requisites; R = College-Level Reading, TS = Test Scores-SAT/ACT or Accuplacer required; = Text Required; = Pick up Supply List or Course Packet at Registration All Distance Learning (DS or BK00/DL00) classes; Go to <a href="http://www.coloradomtn.edu/online_learning/getting_started/">www.coloradomtn.edu/online_learning/getting_started/</a> for information on how to begin this Online Learning course.														

# SEE YOU IN BASECAMP

Meet with your advisor, calculate your GPA, find a place to live, register for classes, check financial aid or email, get extra help with class, and much more. Basecamp is full of things to make your life easier.

▶ Check out CMC's new portal: <http://Basecamp.coloradomtn.edu> (Simply use your Student Login to get in)

## ONLINE LEARNING

For more information about each type of class, including syllabi and schedule, or to see if Online Learning is for you, please visit: [www.coloradomtn.edu/online\\_learning/getting\\_started/](http://www.coloradomtn.edu/online_learning/getting_started/)  
Please see key at the end of this table for icon descriptions.

Online Learning Syllabi can be found at: [www.coloradomtn.edu/online\\_learning](http://www.coloradomtn.edu/online_learning)

## SKI AREA OPERATIONS

For information about this program, visit [www.coloradomtn.edu/SAO](http://www.coloradomtn.edu/SAO)

Please speak to instructor Paul Rauschke at 719.486.4228 prior to enrolling.

Page 5

## ONLINE LEARNING

Page 5

Course Code	Course Title	Cr	Syn #	Class Type	Instructor	Start-End Date	Refund Date	W/Draw Date	Requirements	Limit
* ACC-121-DS01	Accounting Principles I	4	18558		Gilliland	5/28-8/9	6/10	7/22	[R]	30
* ACC-122-DS01	Acctng Principles II	4	18559		Gilliland	5/28-8/9	6/10	7/22	[P: ACC-121]	30
ACC-138-DS01	Payroll & Sales Tax	3	18565		Gilliland	5/28-8/9	6/10	7/22	[P: ACC-101 or 121]	30
◆ ANT-101-DS01	Cultural Anthropology	3	18577		Donovan	5/28-8/9	6/10	7/22	[P: TS]	30
◆ ANT-107-DS01	Introduction to Archaeology	3	18759		Donovan	5/28-8/9	6/10	7/22	[P: TS]	30
◆ ART-110-DS01	Art Appreciation	3	18586		Gilgulin	5/28-8/9	6/10	7/22	[R]	30
* ART-139-DS01	Digital Photography I	3	18588		TBA	5/28-8/9	6/10	7/22	[R]	30
◆ BIO-105-DS01	Science of Biology	4	18593	/L	Cain	5/28-8/9	6/10	7/22	[R]  buy lab kit	30
BIO-106-DS01	Basic Anatomy & Physiology	4	18599	/L	Gaddis	5/28-8/9	6/10	7/22	[R]	30
◆ BIO-204-DS01	Microbiology	4	18601	/L	Cornwall	5/28-8/9	6/10	7/22	[P: BIO-111 or 230] buy lab kit & microscope	30
* BIO-216-DS01	Human Pathophysiology	4	18602		Harding	5/28-8/9	6/10	7/22	[P: BIO-202]	30
BUS-102-DS01	Entrepreneurial Operations	3	18604		McGuinness	5/28-8/9	6/10	7/22	[R]	30
* BUS-115-DS01	Introduction to Business	3	18606		Williams	5/28-8/9	6/10	7/22	[R]	30
* BUS-216-DS01	Legal Environment of Business	3	18607		Luevano	5/28-8/9	6/10	7/22	[R]	30
* BUS-217-DS01	Bus Comm & Report Writing	3	18609		Rose	5/28-8/9	6/10	7/22	[P: ENG-121]	30
* BUS-226-DS01	Business Statistics	3	18611		Poulos	5/28-8/9	6/10	7/22	[P: TS]	30
◆ CHE-101-DS01	Introduction to Chemistry I	5	18621	/L	Bennett	5/28-8/9	6/10	7/22	[P: College level math] [R] buy lab kit	30
* CIS-118-DS01	Intro to PC Applications - Office 2016	3	18627		Wodlinger	5/28-8/9	6/10	7/22	email instructor	30
* COM-125-DS01	Interpersonal Communication	3	18634		Bledsoe	5/28-8/9	6/10	7/22	[R]	30
CRJ-208-DS01	Criminal Evidence	3	18637		TBA	5/28-8/9	6/10	7/22		30
CRJ-216-DS01	Juvenile Law & Procedures	3	18640		Van Os	5/28-8/9	6/10	7/22		30
* ECE-101-DS01	Intro to Early Childhood	3	18642		Thompson	5/28-8/9	6/10	7/22	[R]	30
◆ ECO-201-DS01	Principles of Macroeconomics	3	18646		Steen	5/28-8/9	6/10	7/22	[P: TS]	30
◆ ECO-202-DS01	Principles of Microeconomics	3	18649		Steen	5/28-8/9	6/10	7/22	[P: TS]	30
* EDU-222-DS01	Effective Teaching	1	19278		Wodlinger	5/28-7/1	6/3	6/23	[R]	30
◆ ENG-121-DS01	English Composition I	3	18656		Yantz	5/28-8/9	6/10	7/22	[P: TS]	20
◆ ENG-122-DS01	English Composition II	3	18658		Beaver	5/28-8/9	6/10	7/22	[P: ENG-121]	20
* ENG-221-DS01	Creative Writing I	3	18659		Beaver	5/28-8/9	6/10	7/22	[P: ENG-121]	30
◆ ENV-101-DS01	Intro to Environmental Science	4	18662	/L	Gaddis	5/28-8/9	6/10	7/22	[R] buy lab kit + field day	30
◆ GEO-105-DS01	World Regional Geography	3	18686		Gumbrecht	5/28-8/9	6/10	7/22	[P: TS]	30
◆ HIS-101-DS01	Western Civ: Antiquity-1650	3	18690		Hayden	5/28-8/9	6/10	7/22	[P: TS]	30
◆ HIS-121-DS01	US History to Reconstruction	3	18691		Kaemmerling	5/28-8/9	6/10	7/22	[P: TS]	30
◆ HIS-122-DS01	US History Since Civil War	3	18693		Kaemmerling	5/28-8/9	6/10	7/22	[P: TS]	30
◆ HIS-225-DS01	Colorado History	3	18694		Hayden	5/28-8/9	6/10	7/22	[P: TS]	30
HIT-120-DS33	Working With Health IT System	4	18757		TBA	5/20-8/9	6/3	7/20	[P: HPR-106, 178 & MAP-110]	24
HOS-116-DS01	Spa Retailing	3	18698		TBA	5/28-8/9	6/10	7/22		30
HOS-226-DS01	Supervision in Hosp Ind	3	18700		Hunter	5/28-8/9	6/10	7/22		30
HOS-240-DS01	Purchasing & Menu Planning	3	18737		Hunter	5/28-8/9	6/10	7/22		30
HOS-255-DS01	Human Resource Management	3	18739		TBA	5/28-8/9	6/10	7/22		30
HPR-106-DS33	Law & Ethics for Health Prof	2	18836		Van Os	5/20-8/9	6/3	7/20	[R]	24
HPR-118-DS01	Introduction to Nutrition	2	18741		Rada-Sidinger	5/28-8/2	6/7	7/17		30
* HPR-178-DS01	Medical Terminology	2	18758		Uchitelle-Rogers	5/28-8/9	6/10	7/22	[R]	30
◆ HUM-123-DS01	The Modern World	3	18760		Bruch	5/28-8/9	6/10	7/22	[R]	30
* HWE-100-DS01	Human Nutrition	3	18761		Rada-Sidinger	5/28-8/2	6/7	7/17		30
* HWE-111-DS01	Health & Fitness	3	18763		Lapka	5/28-8/9	6/10	7/22	[R]	30
◆ LIT-115-DS01	Introduction to Literature I	3	18765		Hayduk	5/28-8/9	6/10	7/22	[R]	30
MAP-110-DS33	Medical Office Administration	4	18918		Greene-Walzak	5/20-8/9	6/3	7/20	[R]	24
MAP-120-DS33	Medical Office Financial Mgmt	4	18919		Greene-Walzak	5/20-8/9	6/3	7/20	[R]	24
MAR-155-DS01	Social Media for Business	3	18770		Martin	5/28-8/9	6/10	7/22		30
* MAR-216-DS01	Principles of Marketing	3	18771		Martin	5/28-8/9	6/10	7/22	[P: BUS-115 or 102]	30
MAT-107-DS01	Career Math	3	18769		Surgent	5/28-8/9	6/10	7/22	[P: TS]	30
◆ MAT-121-DS01	College Algebra	4	18774		Barchers	5/28-8/9	6/10	7/22	[P: TS]	30
◆ MAT-125-DS01	Survey of Calculus	4	18778		TBA	5/28-8/9	6/10	7/22	[P: MAT-121]	30
◆ MAT-135-DS01	Introduction to Statistics	3	18775		Barchers	5/28-8/9	6/10	7/22	[P: TS]	30
MOT-131-DS33	Adv Insurance Billing/Coding	3	18929	LEC	TBA	5/20-8/9	6/3	7/20	[P: CIS-118, HPR-106, 178, MAP-110 & 120]	24
◆ MUS-120-DS01	Music Appreciation	3	18780		Rusthoi	5/28-8/9	6/10	7/22	[R]	30
PAR-118-DS01	Contracts	3	18782		Van Os	5/28-8/9	6/10	7/22	[R]	30
PAR-201-DS01	Civil Litigation	3	18783		Luevano	5/28-8/9	6/10	7/22	[P: PAR-115]	30
PAR-213-DS01	Legal Research & Writing I	3	18784		Luevano	5/28-8/9	6/10	7/22	[R]	30
PAR-287-DS01	Cooperative Education	3	18785		Van Os	5/28-8/9	6/10	7/22	[R]	30
PAR-289-DS01	Capstone	3	18786		Van Os	5/28-8/9	6/10	7/22	[R]	30
◆ PHI-111-DS01	Introduction to Philosophy	3	18789		Rice	5/28-8/9	6/10	7/22	[R]	30
◆ PHI-112-DS01	Ethics	3	18790		Rice	5/28-8/9	6/10	7/22	[R]	30
◆ PHI-113-DS01	Logic	3	18791		Rice	5/28-8/9	6/10	7/22	[R]	30
◆ PHI-218-DS01	Environmental Ethics	3	18794		Gilgulin	5/28-8/9	6/10	7/22	[R]	30
◆ POS-111-DS01	American Government	3	18795		Cassell	5/28-8/9	6/10	7/22	[P: TS]	30
◆ PSY-101-DS01	General Psychology I	3	18796		Carmitchel	5/28-8/9	6/10	7/22	[P: TS]	30
◆ PSY-102-DS01	General Psychology II	3	18797		Conrad	5/28-8/9	6/10	7/22	[P: TS]	30
◆ PSY-231-DS01	Positive Psychology	3	19288		Fazande	5/28-8/9	6/10	7/22	[P: TS]	30
◆ PSY-235-DS01	Human Growth & Development	3	18798		Minch	5/28-8/9	6/10	7/22	[P: TS]	30
◆ SOC-101-DS01	Introduction to Sociology I	3	18799		Latchaw	5/28-8/9	6/10	7/22	[P: TS]	30
◆ SOC-215-DS01	Contemporary Social Problems	3	18800		Latchaw	5/28-8/9	6/10	7/22	[P: TS]	30

# CONTINUING EDUCATION

## NONCREDIT CLASSES

For Non-Credit class information, visit:

[www.ColoradoMtn.edu/SummitCE](http://www.ColoradoMtn.edu/SummitCE)

Recreational Culinary and Non Credit:

Ian Buchanan / [ibuchanan@coloradomtn.edu](mailto:ibuchanan@coloradomtn.edu) / 970.453.6757

Page 6

### Recreational Culinary Noncredit Classes

Page 6

Course Code	Course Title	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	Limit	Fee
<b>CULINARY ADVENTURE SERIES</b>		The Culinary Adventure Series is a collection of classes covering popular ethnic cuisines from around the world. These classes offer a brief lecture followed by a short chef demonstration. Students will break into small groups and prepare a menu based on the evening's cuisine. Students must be 17 years of age.									
CUA-901-BK01	<b>Asian Grill</b>	18477	LEC	Culinary Staff	BK	F	6p-9p	7/5	7/3	12	\$46
Many Asian countries use the grill as an important tool for cooking. In this class you will learn many international recipes and techniques from Thailand, Vietnam, Cambodia, Sri Lanka and India.											
CUA-901-BK02	<b>Bangkok on Foot</b>	18478	LEC	Culinary Staff	BK	W	6p-9p	6/12	6/10	12	\$46
The tastiest food in Thailand is not found in restaurants, but in the plethora of stalls that line the streets. Explore the variety of exotic dishes that can be found while traveling Thailand. Learn to prepare Crispy Fried Spring Rolls, Pad Thai, Chicken with Red Curry, and Spicy Shrimp with Lemon Grass and Coconut milk.											
CUA-901-BK03	<b>Basque Country Cuisine</b>	18479	LEC	Culinary Staff	BK	W	6p-9p	7/10	7/8	12	\$46
Located on the northwest coast of Spain, the Basque country has a bold and vibrant cuisine. Learn to prepare authentic dishes such as a Basque Style Seafood Stew, Sauté of Shrimp in Garlic Sauce, Grilled Fresh Fish with Tomato and Peppers and finish with Bunuelos, the famous Basque fritter with seasonal ice cream.											
CUA-901-BK04	<b>Belize</b>	18480	LEC	Culinary Staff	BK	T	6p-9p	7/2	6/28	12	\$46
Follow us to Central America to experience the bright, delicious foods of Belize. Prepare such dishes as bollos (Belizean tamales), Belizean Chicken Stew (The National Dish of Belize), Fish Serre and for dessert...coconut pie...delicious!											
CUA-901-BK05	<b>Brazil/Argentina</b>	18481	LEC	Culinary Staff	BK	TH	6p-9p	8/1	7/30	12	\$46
Join us for an evening touring South America tasting Brazilian and Argentinian cuisine such as Brazilian Cheese Bread, Pumpkin Soup, Empanadas, Locro, Feijoada, Grilled Flat Iron with Chimichurri and finishing with Arroz con Leche.											
CUA-901-BK06	<b>Cuba</b>	18482	LEC	Culinary Staff	BK	T	6p-9p	7/30	7/26	12	\$46
Cuban cuisine is a blend of Native American, African, Spanish and Caribbean flavors. Join us for an evening in Old Havana as we explore this tantalizing cuisine.											
CUA-901-BK07	<b>Eastern Mediterranean</b>	18483	LEC	Culinary Staff	BK	T	6p-9p	6/25	6/21	12	\$46
Take a trip through the Eastern Mediterranean while learning to prepare healthy home cooked dishes from Macedonia, Greece, Turkey, Syria and countries on the Mediterranean Sea.											
CUA-901-BK08	<b>Evening in Istanbul</b>	18484	LEC	Culinary Staff	BK	T	6p-9p	7/9	7/5	12	\$46
Spend an evening in Istanbul while learning to prepare a variety of Meze, Turkish small plates enjoyed on the streets of Istanbul. Enjoy Crispy Shrimp with Garlic Vinegar Sauce, Lamb Brochettes with Yogurt, Mint and Roasted Tomato Sauce and more.											
CUA-901-BK09	<b>Evening in Madrid</b>	18485	LEC	Culinary Staff	BK	T	6p-9p	6/11	6/7	12	\$46
Spend an evening in Madrid learning to prepare a variety of Spanish Tapas including Sizzling Shrimp in Garlic Sauce, Chilled Gazpacho, Spanish Tortilla, Potato Croquetas and the renowned Paella Valencia.											
CUA-901-BK10	<b>India</b>	18486	LEC	Culinary Staff	BK	TH	6p-9p	7/11	7/9	12	\$46
Experience the mystique and excitement of the aromatic foods of India. Learn to prepare a variety of curries and homemade chutneys while preparing Samosas, Vegetable Biryani, Chapati Bread, Chicken Vindaloo, Masoor Dal and for dessert the royal Gulab Jamun.											
CUA-901-BK11	<b>Magical Spices of India</b>	18487	LEC	Culinary Staff	BK	W	6p-9p	8/7	8/5	12	\$46
Aromatic, colorful, flavorful and good for you, the spices of India add so many aspects to this exotic, delicious cuisine. Turmeric, coriander, cinnamon, nutmeg...the list goes on and on. Come and visit the spice market as we prepare some incredible Indian dishes with these wonderful flavors.											
CUA-901-BK12	<b>Morocco</b>	18488	LEC	Culinary Staff	BK	F	6p-9p	8/2	7/31	12	\$46
Join us for an evening in Casablanca while we learn to prepare a variety of North African fare. Prepare Moroccan Cous Cous, Chicken Tagine with Almonds and Apricots, Grilled Beef Skewers with Harissa, Roasted Beets with Cumin and Mint and Fish Kebabs with Charmoula.											
CUA-901-BK13	<b>Mumbai</b>	18489	LEC	Culinary Staff	BK	TH	6p-9p	6/6	6/4	12	\$46
Mumbai, also known as Bombay, is the largest metropolitan city in India. With its great diversity comes amazing cuisine with delicious appeal blending vibrant Indian spices and flavors with Western cooking techniques. Spend an evening with us exploring these unique flavor combinations.											
CUA-901-BK14	<b>Northern New Mexico</b>	18490	LEC	Culinary Staff	BK	W	6p-9p	7/3	7/1	12	\$46
Different from Tex Mex and what we have come to understand as Mexican food, the cuisine of Northern New Mexico is unique to its history and geographical location. Spend an evening preparing favorites such as Stacked Corn Enchiladas, New Mexican Style Posole and Capriotada Pudding.											
CUA-901-BK15	<b>Pacific Rim Fusion</b>	18491	LEC	Culinary Staff	BK	W	6p-9p	6/26	6/24	12	\$46
What happens when East, West, North and South all come together in the kitchen? Pacific Rim Fusion Cuisine is the delicious result! Pacific Rim cooking is a combination of beautiful fresh foods with healthy cooking methods, Asian cooking techniques, exotic spices and exciting flavor combinations. Join us for a taste of the Pacific!											
CUA-901-BK16	<b>Paris Bistro</b>	18492	LEC	Culinary Staff	BK	F	6p-9p	6/14	6/12	12	\$46
Spend an evening in Paris gazing at the Eiffel Tower as we learn to prepare Leeks Vinaigrette, Pommes Frites, Ratatouille, Chicken Fricassee with Tarragon and Mushrooms, Potage Escargot and topping it all off with a delicious Tarte au Pruneaux.											
CUA-901-BK17	<b>Provence</b>	18493	LEC	Culinary Staff	BK	W	6p-9p	7/24	7/22	12	\$46
Located in the south of France this warm and sunny region looks south to the Mediterranean, southeast to Italy and northeast to the Alps. Come experience this interesting and delicious blend of Southern European cuisines. You will sample items such as Bouillabaisse with Sauce Rouille, Rice Pilaf Provencal and Poulet aux Poivrons Doux.											
CUA-901-BK18	<b>Sicily</b>	18494	LEC	Culinary Staff	BK	W	6p-9p	6/19	6/17	12	\$46
Tucked away on the southern tip of Italy, Sicily is ubiquitous to the Mediterranean diet. Learn to prepare a number of Sicilian favorites such as Bruschetta Caponata, Grilled Fresh Fish with Roasted Tomato Sauce, Chicken Marsala and the famous dessert Cannoli with Sweetened Ricotta.											
CUA-901-BK19	<b>Southeast Asia</b>	18495	LEC	Culinary Staff	BK	W	6p-9p	7/17	7/15	12	\$46
Join us on a trip down the Mekong River and South China Sea as we tour Southeast Asia. Learn to prepare Vietnamese Spring Rolls with Hoisin Peanut Dipping Sauce, Indonesian Beef Satay, Malaysian Curry Lamb and Spicy Chicken with Basil.											
CUA-901-BK20	<b>Thailand</b>	18496	LEC	Culinary Staff	BK	F	6p-9p	8/9	8/7	12	\$46
Travel the regions of the Thailand countryside as you learn to prepare authentic home-style dishes such as Fresh Spring Rolls with Sweet/Spicy Lime Fish Dipping Sauce, Panang Beef Curry, Hot and Sour Prawn Soup, Green Curry Chicken and more.											

Course Code	Course Title	Syn #	Class Type	Instructor	Loc	Days	Start-End Time	Start-End Date	Refund Date	Limit	Fee
<b>CULINARY WORKSHOPS</b>			Culinary Workshops are designed to teach basic culinary skills and techniques and include an in-depth lecture, Chef demonstrations and hands-on cooking. The primary focus is skill enhancement, meeting new friends, and having fun. Students must be 17 years of age.								
CUA-901-BK21	<b>Art of Stir Fry</b>	18497	LEC	Culinary Staff	BK	F	6p-9p	7/12	7/10	12	\$46
Stir frying is an ancient style from China that produces fun, fast and tasty cuisine. We will learn both vegetarian and non-vegetarian recipes that make delicious, healthy and time-conscious dishes.											
CUA-901-BK22	<b>Artisan Bread</b>	18498	LEC	Culinary Staff	BK	W	4p-8p	6/5	6/3	6	\$50
This hands-on bread seminar introduces the basics of artisan bread baking. Learn to bake dinner rolls, boules, braided loaves, batards and swedish rye bread.											
CUA-901-BK23	<b>Artisan Pizza</b>	18499	LEC	Culinary Staff	BK	T	6p-9p	7/16	7/12	12	\$46
This hands-on class will teach the secrets of preparing world class Neapolitan style pizzas in your home kitchen. Learn to make dough from scratch, delicious tomato sauces and techniques for baking a pizza using an oven peel and baking stone.											
CUA-901-BK24	<b>Breads of Italy</b>	18500	LEC	Culinary Staff	BK	W	4p-8p	7/31	7/29	6	\$50
A sequel to our Artisan Bread class, we venture into Italy to explore some classic Italian style breads. Learn to prepare Ciabatta, Rustic Whole Wheat Olive and Rosemary bread, Grissini and a Rustic Italian Boule.											
CUA-901-BK25	<b>Chef's Dinner Party</b>	18501	LEC	Culinary Staff	BK	F	6p-8p	6/21	6/19	12	\$65
CUA-901-BK26	<b>Chef's Dinner Party</b>	18502	LEC	Culinary Staff	BK	F	6p-8p	7/26	7/24	12	\$65
What could be more fun than having a professional chef preparing your dinner? Join Chef Ian Buchanan and a guest chef for this demonstration style class while they prepare a seasonally inspired four course dinner for you and your friends. Includes one glass of wine.											
CUA-901-BK27	<b>Flavor Dynamics</b>	18503	LEC	Culinary Staff	BK	TH	6p-9p	6/13	6/11	12	\$46
Learn the many facets of developing and maximizing flavors in food. Discover the many uses for spices, oils, vinegars and fresh herbs while traversing the culinary spectrum of ethnic flavor profiles.											
CUA-901-BK28	<b>Pan Sauce</b>	18504	LEC	Culinary Staff	BK	F	6p-9p	6/28	6/26	12	\$46
Pan sauces are the basis for many popular restaurant dishes. Learn the secrets of a professional Saucier as we prepare a variety of both classical and contemporary dishes such as Steak au Poivre, Chicken Chasseur, Veal Piccata, Sautéed Lamb Medallions with Rosemary Zinfandel Reduction and Pan Seared Salmon with Chives, Lemon and White Wine.											
CUA-901-BK29	<b>Pressure Cooking Perfection</b>	18505	LEC	Culinary Staff	BK	TH	6p-9p	7/25	7/23	12	\$46
Want to prepare delicious and satisfying meals while spending less time in the kitchen and more time on the slopes, enter today's modern pressure cooker. Modern pressure cookers are safer, quieter and easier to use than old fashioned models. Learn how to prepare your favorite winter stews, roasts and chilies in half the time of conventional cooking methods.											
CUA-901-BK30	<b>Sharpening Your Knife Skills</b>	18506	LEC	Culinary Staff	BK	T	6p-9p	6/4	5/31	12	\$46
Knife Skills is one of our most popular classes and is recommended for anyone who is serious about improving their cooking skills. Learn about the selection, care and proper use of cutlery. Cutlery will be provided by CMC. This is a hands-on class with an emphasis on developing basic knife skills while learning classical vegetable cuts.											
CUA-901-BK31	<b>Southwest Grill</b>	18507	LEC	Culinary Staff	BK	F	6p-9p	6/7	6/5	12	\$46
It's the perfect time of year for grilling and Southwest flavors are a natural fit for the grill. Spend an evening enjoying items such as Grilled Pork Tenderloin with Smoked Tomato Jam, Garlic Rubbed Flat Iron Steaks with a Haystack of Chili Fried Onions and Grilled Filet of Salmon with Hickory Glaze.											
CUA-901-BK32	<b>Summertime BBQ</b>	18508	LEC	Culinary Staff	BK	F	6p-9p	7/19	7/17	12	\$46
What better way to enjoy the summer season than to throw a summer cookout with friends and family. Join us for your favorite summertime recipes such as grilled baby back ribs with homemade bbq sauce, bacon and brown sugar baked beans, delicious salads and slaws, finished with fruit cobbler and homemade ice cream.											
<b>VEGETARIAN CLASSES</b>			These hands-on classes concentrate on delicious and creative meals that eliminate the use of traditional animal proteins. Whether you are a strict vegetarian or simply want to bring more creativity to your menus, these are the perfect classes for you. Students must be 17 years of age.								
CUA-901-BK33	<b>Art of the Vegetable</b>	18509	LEC	Culinary Staff	BK	TH	6p-9p	6/27	6/25	12	\$46
Let a professional chef show you how to bring fresh vegetables off of the sidelines and into the mainstream. Learn dishes such as Scallion Tartelettes, Fennel Fritters, Roasted Beet, Green Bean and Goat Cheese Salad with Mint and Warm Pistachio Vinaigrette and Spiced Butternut Squash Tart.											
CUA-901-BK34	<b>Farm to Table</b>	18510	LEC	Culinary Staff	BK	T	6p-9p	7/23	7/19	12	\$46
The chef will shop the freshest market produce the morning of the class and then we will learn to prepare an impromptu menu based upon the season availability. Plan on beautiful vine ripened tomatoes, Olathe field fresh corn, juicy Palisade peaches and whatever was at the market that morning.											
CUA-901-BK35	<b>Foods of the Mediterranean</b>	18511	LEC	Culinary Staff	BK	TH	6p-9p	8/8	8/6	12	\$46
Some of the most amazing vegetarian recipes find their roots in the Mediterranean. Healthy and fresh foods line the coast exemplifying culture and healthy lifestyle. Join us as we take a trip through the Mediterranean sampling delicious vegetarian dishes.											
CUA-901-BK36	<b>Summer Harvest</b>	18512	LEC	Culinary Staff	BK	T	6p-9p	8/6	8/2	12	\$46
Summertime in the High Country offers a bountiful array of local produce...peaches, squash, cherries, potatoes, corn, beets, fresh lettuces and herbs. Enjoy and explore the wonderful variety of local summer vegetables and fruits as we prepare a menu of delicious vegetarian dishes.											
<b>FLAVORS FOR YOUR HEALTH</b>			CMC's Continuing Education Culinary Instructors have partnered with community healthcare and athletic training professionals to offer a series of delicious and nutritious cooking classes. These classes feature an in-depth lecture combined with a hands-on cooking class.								
CUA-901-BK37	<b>Heart Healthy Cooking</b>	18513	LEC	Culinary Staff	BK	T	6p-9p	6/18	6/14	12	\$23
Join us for a Breckenridge Grand Vacations sponsored class preparing a delicious heart healthy menu. Led by Dr. Justin Pollack, teamed up with Chef Ian Buchanan: Learn about healthy fats, lean proteins and tasty vegetable preparations in this hands-on class and how to integrate these practices into your daily cooking. BGV Gives will support half of your class fee as a heart healthy incentive and spreading the word about healthy eating practices.											
<b>WINE CLASSES</b>			Join Sommelier Bob Fowles manager at Dillon Ridge Liquors for an evening of wine education. Bob brings a abundance of knowledge from his travels to the many wine regions of the world. Must be 21 years old.								
CUA-901-BK38	<b>Piedmonte, Italy</b>	18514	LEC	Fowles	BK	M	6p-8p	7/22	7/19	16	\$46
Travel to Piedmonte, Italy to explore the countryside and savor these amazing wines.											
CUA-901-BK39	<b>Wines of Bordeaux</b>	18515	LEC	Fowles	BK	M	6p-8p	8/5	8/2	16	\$46
Take a journey into the world of Bordeaux, the genesis of Cabernet Sauvignon, Merlot and the classic Bordeaux Blend. Truly an in depth experience not to be missed.											
CUA-901-BK40	<b>Wines of Burgundy</b>	18516	LEC	Fowles	BK	M	6p-8p	7/8	7/5	16	\$46
Arguably one of the most famous wine regions in the world, the region of Burgundy produces wines sought after by wine lovers and collectors around the globe.											
<b>FINANCIAL PLANNING</b>											
FIN-901-DL01	<b>Retirement Planning Today</b>	19131	LEC	Miller	DL	W	6:30p-9:30p	5/29-6/5	5/24	16	\$49
Due to recent tax law changes, the uncertain future for Social Security, and the shift toward employee-directed retirement plans, the need for sound financial strategies has never been greater. In straightforward language, this class explains time tested strategies that help you make informed financial decisions. Whether your objective is to build a nest egg, protect your assets, or preserve your lifestyle throughout retirement, this course helps you plan your future with confidence.											
<b>ITALIAN</b>											
ITA-901-BK01	<b>Buon Viaggio-Travel Italian</b>	19242	LEC	Seidler	BK	F	6:30p-8p	6/7	6/5	16	\$75
Buon Viaggio - Travel Italian gets you ready for your trip to Italy. You'll learn greetings, basic conversations for travel, and cultural insights. The first session focuses on decoding the Italian language, conquering numbers, and basic vocabulary. The next sessions explore travel scenarios such as hotels, restaurants, transportation, and directions. Come with an open mind. All levels welcome. Course materials will be provided and dictionaries available.											



# GET STARTED

There are several ways to sign up for classes at Colorado Mountain College. Read this section for detailed information on advising, placement testing, and registering for classes.

## PLACEMENT TESTING

It's important to us that you're in the right class. Many courses require ACT, SAT or Accuplacer test scores in the skill areas of Reading, Writing and Math prior to enrollment to determine proper placement into college level courses. Accuplacer tests are available on campus at no cost. Students can utilize online resources for preparation and then schedule a test time by calling either the Breckenridge or Dillon front office.

To view the Accuplacer Testing Calendar:

1. Go to [www.coloradomtn.edu](http://www.coloradomtn.edu)
2. In the upper right corner Search Tool, type in 'Accuplacer Testing'
3. Click on Placement Testing Calendar

## ADVISING

All students are strongly encouraged, including non-credit, degree, and career seekers to make an appointment with our admission advisors.

### BRECKENRIDGE OR DILLON

Flor Cruz  
970.468.5989 x2826  
direct 970.968.5826  
facruz@coloradomtn.edu

Alex Watson  
970.453.6757 x2643  
direct 970.989.1343  
acwatson@coloradomtn.edu

### DISABILITIES SERVICES COORDINATOR

Andrew Pyrc  
970.453.6757 or 970.468.5989  
apyrc@coloradomtn.edu

### FINANCIAL AID SPECIALIST

Stephanie Beste  
970.453.6757 or 970.468.5989  
sbeste@coloradomtn.edu

## TO REGISTER FOR A CREDIT COURSE

Credit courses are indicated by the purple, 5-digit SYN. (Example: **12345**)

### CURRENT STUDENTS

If you have taken credit classes in the past 10 months, you may register in person, by phone or online at: <http://Basecamp.ColoradoMtn.edu>

### NEW STUDENTS

If you are new to CMC or have not taken credit classes in the past 10 months, you will need to:

- ▶ Apply for Admission
- ▶ Complete a Registration Form
- ▶ Supply transcripts or placement test scores for courses requiring a prerequisite

Visit [www.coloradomtn.edu/admissions](http://www.coloradomtn.edu/admissions) to get started.

## TO REGISTER FOR A NONCREDIT COURSE

Noncredit courses are indicated by brown, 5-digit SYN # (Example: **12345**)

Students can register by phone, in person, or online for noncredit courses. To sign up:

1. Go to [WebAdvisor.Coloradomtn.edu](http://WebAdvisor.Coloradomtn.edu)
2. Click on Continuing Education (*brown bar*)
3. Register by using the brown SYN # preceding your course from this class schedule, and the semester code. *Payment online is required.*

# PAYMENT

April 22-May 8 registrations: payment and/or payment arrangements due before midnight on May 8, 2019.

May 9-August 9 registrations: payment and/or payment arrangements due before midnight the day following registration.

## TUITION & FEES

CREDIT COURSES COST PER CREDIT * <i>Moderate technology fees apply to courses 3 CR and higher.</i>			NONCREDIT
STATUS	100-200 LEVEL COURSES	300-400 LEVEL COURSES	900 LEVEL COURSES
In-District	\$80	\$80	Varies by course. For costs see course description.
CMC Service Area	\$170	\$170	
In-State	\$180	\$180	
Out-of-State	\$453	\$453	

\*Military/veterans, citizens aged 62 and over, and second homeowners within CMC's district may qualify for reduced tuition rates. More at: [www.ColoradoMtn.edu/Tuition](http://www.ColoradoMtn.edu/Tuition).

POSTMASTER: Send address changes to CMC Marketing Communications, Colorado Mountain College, 802 Grand Avenue, Glenwood Springs, CO 81601.

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**COLORADO MOUNTAIN COLLEGE**