

COMMUNITY-BASED OUTREACH

FALL 2023



PERSONAL & PROFESSIONAL DEVELOPMENT COURSES



NEVER STOP *Learning* AND *Growing*

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

2023 Fall Course Schedule Classes are at our main campus unless otherwise noted.

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MON	SEPT 11, 18, 25	5:30–8:00 pm	■ Basic Cake Decorating CRN: 37485
WED	SEPT 13	5:00–8:00 pm	■ Knife Skills CRN: 37486
THURS	SEPT 14	5:30–8:30 pm	■ Heartsaver First Aid, CPR, & AED CRN: 37510
TUES	SEPT 19	5:30–8:30 pm	■ Part 1: Making Your Diet More Mediterranean CRN: 37513
WED	SEPT 20	5:00–8:00 pm	■ Advanced Knife Skills/Carving CRN: 37487
WED	SEPT 20	5:30–7:30 pm	■ Gardening with a New Twist—All Year Long CRN: 37494
THUR	SEPT 21	5:30–8:30 pm	■ Part 2: Making Your Diet More Mediterranean CRN: 37491
THURS	SEPT 21, 28 & OCT 5, 12	5:15–8:15 pm	■ Quilting 201 CRN: 37506
TUES	SEPT 26	5:30–8:30 pm	■ Creative Ideas to Make your Eating More Plant-Based CRN: 37492
WED	SEPT 27 & OCT 4, 11	6:00–8:30 pm	■ Wellness Wednesdays CRN: 37495
TUES & THURS	OCT 3, 5	5:00–7:00 pm	■ Spanish for Beginners CRN: 37502
TUES	OCT 3, 10, 17, 24	6:00–8:30 pm	■ Beginning Knitting CRN: 37500
TUES	OCT 10	6:00–8:30 pm	■ Getting the Most Wear from Your Genes CRN: 37493
WED	OCT 11, 18	5:00–8:00 pm	■ Pantry Chef/Chopped Quincy Team Competition CRN: 37489
WED	OCT 11, 18, 25	6:00–7:30 pm	■ Beginner Salsa & Merengue CRN: 37504
THURS	OCT 12	6:00–8:30 pm	■ Homeowner's Guide to Electricity CRN: 37497
THURS	OCT 12	5:30–7:30 pm	■ Charcuterie Style Caramel Apple Board CRN: 37514
THURS	OCT 12	5:30–8:30 pm	■ Heartsaver First Aid, CPR, & AED CRN: 37523
THURS	OCT 19	6:00–9:00 pm	■ Elder Law & Estate Planning Bootcamp CRN: 37509
THURS	OCT 19	5:30–7:30 pm	■ Charcuterie 101 CRN: 37512
WED	OCT 25	5:30–7:30 pm	■ Charcuterie Style Caramel Apple Board CRN: 37515
WED	NOV 1	5:30–7:30 pm	■ Charcuterie Style Fruit Board CRN: 37516
WED	NOV 1	5:30–7:00 pm	■ Mindfulness: Creating Calm & Reducing Stress CRN: 37496
TUES & THURS	NOV 7, 9	5:00–7:00 pm	■ Spanish for Beginners CRN: 37503
WED	NOV 8, 15, 29	6:00–7:30 pm	■ Beginner Salsa & Merengue CRN: 37505
THURS	NOV 9	5:30–8:30 pm	■ Heartsaver First Aid, CPR, & AED CRN: 37524
THURS	NOV 9	5:30–7:30 pm	■ Charcuterie 101 CRN: 37517
SAT	NOV 11	12:30–5:00 pm	■ Sushi for Beginners CRN: 37490
WED	NOV 15	5:30–7:30 pm	■ Charcuterie Crudités Board CRN: 37518
SAT	NOV 18	12:00–5:00 pm	■ International Dessert Favorites CRN: 37488
THURS	NOV 30	5:30–7:30 pm	■ Charcuterie Style Fruit Board CRN: 37519
SAT	DEC 2	8:00 am–12:00 pm	■ Garage Welding CRN: 37498
SAT	DEC 2	1:00–5:00 pm	■ Advanced Garage Welding CRN: 37499
WED	DEC 6	5:30–7:30 pm	■ Charcuterie Crudités Board CRN: 37520

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. 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

Creative Arts

One-On-One Training Opportunities

Increase your Smartphone IQ with One-On-One Smartphone Training

Why do people love their smartphones so much? Fall in love with your phone and become skilled with using all the features of your phone and new apps (Apple's iPhone or Android). Stay connected using email, texting, Snapchat, Facebook, Instagram, and more. Learn how to use FaceTime or use WhatsApp to talk internationally. Make your smartphone work like a PC with the use of notes, make PDFs, take photos, and more. Call 217.641.4941 to schedule time with the instructor. Based on instructor availability.



Cost: \$50 per 1.5 hours session

Instructor: Dr. Margie Williams PhD, RN

Learn More on your MAC, PC, or Chromebook with One-On-One Training

Computers and digital devices are capable of so much, but have you tapped into their potential? Do you know how to use the devices you have to do the work or fun you desire? From word processing, presentations, spreadsheets tools, online forms and more - learn to make a computer work for you. Schedule a tailored training session based on your wants or needs that is just right for you. Microsoft, Google, Apple and more - if you want to know it - you can learn it. Email, Word docs, photos, slideshows, collaboration online- and so much more! Call 217.641.4941 to schedule time with the instructor. Based on instructor availability.

Cost: \$50 per 1.5 hours session

Instructor: Emily Pool

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 | Instructor: Ignacio Anguiano-Reyes

TUES & THURS • OCT 3, 5 (5:00–7:00 pm) CRN: 37502

TUES & THURS • NOV 7, 9 (5:00–7:00 pm) CRN: 37503

Personal Finance

Elder Law & Estate Planning Bootcamp

What is a trust and why should I care? Will I go broke in a nursing home? What is the new truth about Medicaid eligibility? What should I know about life and death planning? Discover answers to these and other important questions about your future and the future of your loved ones.

Cost: \$10 | Instructor: Bill Siebers

THURS • OCT 19 (6:00–9:00 pm) CRN: 37509

Quilting 201

Do you have a quilt top that is sewn together, but you don't know what to do next? We will learn to sandwich, quilt, and bind to complete your quilt. Participants need to have previously taken Quilting 101 or have a quilt top ready to be quilted. **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: \$100 | Instructor: Cheryl Gerhardt

THURS • SEPT 21, 28, OCT 5, 12 (5:15–8:15 pm) CRN: 37506



Beginning Knitting

Learn how to knit and discover a relaxing hobby you'll enjoy for a lifetime! This course will show you everything you need to know to get started with knitting. First, you'll learn how to get yarn onto the needles. Then, you'll learn how to make the all-important knit and purl stitches (and some other stitches along the way). Lastly, we'll go over how to get your knitting off the needles.



Students will work at their own pace. **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 | Instructor: Rachel Peterson

TUES • OCT 3, 10, 17, 24 (6:00–8:30 pm) CRN: 37500

Beginner Salsa & Merengue

This class is for any beginner Salsa and Merengue dance enthusiast! No prior dance experience is needed. 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 | Instructor: Ignacio Anguiano-Reyes

WED • OCT 11, 18, 25 (6:00–7:30 pm) CRN: 37504

WED • NOV 8, 15, 29 (6:00–7:30 pm) CRN: 37505



Culinary Arts & Cake Decorating

Basic Cake Decorating

Learn how to stack, ice, and decorate a cake. We will examine various icings with a focus on buttercream, learn border piping techniques, how to color icings, and how to write on cakes. We will also 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 \$95 | Instructor: Kristina Dula
MON • SEPT 11, 18, 25 (5:30–8:00 pm) CRN: 37485

Charcuterie Style Caramel Apple Board

This interactive hands-on workshop walks you step by step on how to style a small caramel apple charcuterie style board while learning proper food handling techniques, food safety tips, flavor profiling, and styling techniques. **Please bring a small paring knife. Students are responsible for purchasing their own ingredients before the first class. A supply list will be provided at time of registration or upon request.**



Cost: \$25 | Instructor: Crystal Yock
THURS • OCT 12 (5:30–7:30 pm) CRN: 37514
WED • OCT 25 (5:30–7:30 pm) CRN: 37515

Charcuterie 101

This interactive hands-on workshop walks you step by step on how to style a small charcuterie board while learning proper food handling techniques, food safety tips, flavor profiling, and the history and origin

of Charcuterie itself. **Please bring an 8-inch chef's knife. Students are responsible for purchasing their own ingredients before the first class. A supply list will be provided at time of registration or upon request.**

Cost: \$25 | Instructor: Crystal Yock
THURS • OCT 19 (5:30–7:30 pm) CRN: 37512
THURS • NOV 9 (5:30–7:30 pm) CRN: 37517

Charcuterie Style Fruit Board

This interactive hands-on workshop walks you step by step on how to style a small fruit charcuterie style board while learning proper food handling techniques, food safety tips, flavor profiling, and styling techniques. **Please bring a small paring knife. Students are responsible for purchasing their own ingredients before the first class. A supply list will be provided at time of registration or upon request.**

Cost: \$25 | Instructor: Crystal Yock
WED • NOV 1 (5:30–7:30 pm) CRN: 37516
THURS • NOV 30 (5:30–7:30 pm) CRN: 37519

Charcuterie Crudités Board

This interactive hands-on workshop walks you step by step on how to style a charcuterie vegetable board while learning proper food handling techniques, food safety tips, flavor profiling, and the history and origin of Charcuterie itself. **Please bring an 8-inch chef's knife, small paring knife, and vegetable peeler. Students are responsible for purchasing their own ingredients before the first class. A supply list will be provided at time of registration or upon request.**

Cost: \$25 | Instructor: Crystal Yock
WED • NOV 15 (5:30–7:30 pm) CRN: 37518
WED • DEC 6 (5:30–7:30 pm) CRN: 37520

Part 1: Making Your Diet More Mediterranean

Have you been interested in trying the Mediterranean Diet to improve your blood pressure, thinking, circulation and more? Learn easy ways to blend into your daily meals. Prepare and try out recipes that will make your meals follow the principles of the Mediterranean Diet. **Please bring a paring knife and container to take home food made in class.**

Cost: \$50 | Instructor: Dr. Margie Williams PhD, RN
TUES • SEPT 19 (5:30–8:30 pm) CRN: 37513



Part 2: Making Your Diet More Mediterranean

This class is for individuals who have previously attended the class and will feature different recipes. **Please bring a paring knife and container to take home food made in class.**

Cost: \$50 | Instructor: Dr. Margie Williams PhD, RN
THUR • SEPT 21 (5:30–8:30 pm) CRN: 37491

Creative Ideas to Make your Eating More Plant-Based

Are you looking to try new ways to make more plant-based food choices? Come and experiment in the kitchen by making plant-based protein smoothies, yummy protein balls, plant-based pasta, and creating a salad in a jar. **Please bring a container to take home food made in class.**

Cost: \$50 | Instructor: Dr. Margie Williams PhD, RN
TUES • SEPT 26 (5:30–8:30 pm) CRN: 37492

Knife Skills

Learn basic knife skills and techniques to elevate your food preparation and impress while cooking at home. The cost of the class includes an eight-inch chef's knife. **Please bring a couple of containers to take home food made in class.**

Cost: \$75 | Instructor: Vanessa Hall
WED • SEPT 13 (5:00–8:00 pm) CRN: 37486

Advanced Knife Skills/Carving

Have you already taken Knife Skills and want to learn more? We will dive into more advanced skills including deboning, carving, and decorating. The cost of the class includes a tourné paring knife. This class is an intermediate level class. Participants need to have previously taken Knife Skills with this instructor. **Please bring your chef's knife and a couple of containers to take home food made in class.**

Cost: \$75 | Instructor: Vanessa Hall
WED • SEPT 20 (5:00–8:00 pm) CRN: 37487

Pantry Chef/Chopped Quincy Team Competition

Have you ever wanted to be on Food Network's Chopped? Do you want to be able to make beautiful meals using only what you can find at home in your pantry and fridge? Let's learn how and have a blast doing it! This class is an intermediate level class. Participants need to have previously taken at least two other cooking courses with this instructor. **Please bring your chef's knife and a couple of containers to take home food made in class.**

Cost: \$90 | Instructor: Vanessa Hall
WED • OCT 11, 18 (5:00–8:00 pm) CRN: 37489

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

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

Sushi for Beginners

Learn how to make sushi from start to finish including soaking the rice, cutting the ingredients, and making the sauces. **Please bring your chef's knife (or a sushi knife) and a couple of containers to take home food made in class.**

Cost: \$80 | Instructor: Vanessa Hall
SAT • NOV 11 (12:30–5:00 pm) CRN: 37490



International Dessert Favorites

Create iconic dessert favorites from around the world to impress this holiday season. We will dive into the basics of French Macarons, Tres Leches, Baklava and more! (Please plan to eat lunch before arriving for class.) **Please bring your chef's knife and a couple of large containers to take home food made in class.**

Cost: \$90 | Instructor: Vanessa Hall
SAT • NOV 18 (12:00–5:00 pm) CRN: 37488

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.

Health & Wellness

Wellness Wednesdays

This is a series of interactive seminars that will address stress management and offer a holistic approach to wellness. Each person will analyze their own response to stress and experiment with diverse strategies to learn how to manage stress effectively.

Cost: \$80 | Instructor: Dr. Margie Williams PhD, RN
WED • SEPT 27, OCT 4, 11 (6:00–8:30 pm) CRN: 37495

Getting the Most Wear from Your Genes

Understand your family genetic background via a family tree. Explore the various connections between your genes, nutrition, and lifestyle.

Cost: \$25 | Instructor: Dr. Margie Williams PhD, RN
TUES • OCT 10 (6:00–8:30 pm) CRN: 37493

Mindfulness: Creating Calm & Reducing Stress

Have you heard about how mindfulness can help decrease stress? Do you want to create a calmer you? Attend this interactive class to practice diverse mindfulness activities.

Cost: \$15 | Instructor: Dr. Margie Williams PhD, RN
WED • NOV 1 (5:30–7:00 pm) CRN: 37496

Heartsaver First Aid, CPR, & 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 Heartsaver book.

Cost: \$100 | Instructor: Sarah Straza
THURS • SEPT 14 (5:30–8:30 pm) CRN: 37510
THURS • OCT 12 (5:30–8:30 pm) CRN: 37523
THURS • NOV 9 (5:30–8:30 pm) CRN: 37524



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**.

Adult Literacy Free tutoring is available for adults in reading, math, and learning the English language. Scheduling is flexible and available in person or online. Adult learners must be 17 years or older, not currently enrolled in school, living in the JWCC district, and have reading or math skills below high school level.

Tutoring Services or to Volunteer We are looking for volunteers to help change lives through basic reading, math, and English language tutoring! No experience necessary. Training and materials provided. For more information, go to jwcc.edu/read or contact Tina Jett at the Adult Volunteer Literacy program cjett@jwcc.edu or **Call 217-641-4153**.

Personal Enrichment

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 worries. This is aimed at persons who would like to use tower gardening in their home for fall/winter produce and then transition to growing produce outside in the warmer months. We will also discuss how to use tower gardening in a variety of settings with children, seniors in residential settings, and those with disabilities.

Cost: FREE | Instructor: Dr. Margie Williams PhD, RN
WED • SEPT 20 (5:30–7:30 pm) CRN: 37494

Homeowner's Guide to Electricity

Do you want to better understand your home's electrical system? You will learn how overcurrent works (whether it's fuses or



breakers). Other topics include existing codes and concepts to keep your home as safe as possible, as well as upgrading issues including LED lighting and GFCI protection. Class is taught by Steve Edgar, Licensed Master Electrician and JWCC instructor. **This class will be held at the Workforce Development Center, 2710 N. 42nd Street, Quincy.**

Cost: FREE | Instructor: Steve Edgar
THURS • OCT 12 (6:00–8:30 pm) CRN: 37497

COLLEGE FOR LIFE

The **College for Life (CFL)** program at John Wood Community College is open to students with IDD or similar learning challenges. CFL might be right for you if you had an IEP in school.

Students may earn a CFL Certificate by taking required courses. Certificate students learn to speak up for themselves and manage their money. They learn to communicate with others, have healthy relationships, and get ready for a job.

Learn more by visiting jwcc.edu/cfl

Garage Welding

Have a welding machine collecting dust in your garage or thinking about purchasing one? 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. You will also learn how to choose the proper gas to weld various steels. Class is taught by Ronald Kraft, JWCC welding instructor. **This class will be held at the Workforce Development Center, 2710 N. 42nd Street, Quincy.**



Required Personal Protective Equipment (PPE) – Please bring your own welding gloves and be sure to dress appropriately (long pants, long-sleeved shirts and leather shoes or boots).

Cost: \$65 | Instructor: Ronald Kraft
SAT • DEC 2 (8:00 am–12:00 pm) CRN: 37498

Advanced Garage Welding

(Prerequisite: Garage Welding) This is a continuation of Garage Welding. In Garage Welding, you learned the basics of inner shield, flux core arc welding and short arc welding and how to set voltage and wire speeds. In Advanced Garage Welding, you will 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. Class is taught by Ronald Kraft, JWCC welding instructor. **This class will be held at the Workforce Development Center, 2710 N. 42nd Street, Quincy.**

Required Personal Protective Equipment (PPE) – Please bring your own welding gloves and be sure to dress appropriately (long pants, long-sleeved shirts and leather shoes or boots).

Cost: \$65 | Instructor: Ronald Kraft
SAT • DEC 2 (1:00–5:00 pm) CRN: 37499



ONLINE CLASSES *Scan the QR codes for more course information!*

QuickBooks Online Series

QuickBooks remains the dominant accounting software used by small and medium-sized businesses. Today more than ever, the 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 teach you 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.

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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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.

Fall 2023 Business & Industry Classes

COMPUTER SKILLS	ARTIFICIAL INTELLIGENCE
Excel Level I	AI Lunch & Learn
Excel Level II	Practical AI Training

SOCIAL MEDIA
Digital Marketing for Business
Video Basics for Business

PROFESSIONAL DEVELOPMENT
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

NONPROFITS
Nonprofit Board Member Development
Video Storytelling
Video Basics for Nonprofits
Google for Local Nonprofits

FIBER OPTIC
Certified Fiber Optic Technician (CFOT)
Certified Fiber Optic Specialist – Testing
& Maintenance (CFOS/T)
Certified Fiber Optic Specialist – Splicing (CFOS/S)
jwcc.edu/workforce | 217.641.4971



THURSDAY
SEPTEMBER 21, 2023

Quincy Country Club | 2410 State Street

5:30–8PM



TO PURCHASE TICKETS

217.641.4105 | foundation@jwcc.edu

JOHN WOOD
COMMUNITY COLLEGE

**COMMUNITY
EVENT**

FOOD / FUN / FAMILY / SPORTS / SWAG

SATURDAY 12-2PM

SEPT 30



Trunk or Treat

3–5pm | Student Activity Center Parking Lot

THURSDAY
OCT 26
AT JWCC

