



OCVTS

OCEAN COUNTY
VOCATIONAL TECHNICAL SCHOOL

FALL 2026 & SPRING 2027

THIS PUBLICATION WILL ONLY BE MAILED ONCE PER YEAR. SAVE FOR SPRING REGISTRATION.



**FALL &
SPRING
CLASSES**
**REGISTER
TODAY**



ADULT EDUCATION CLASSES



CHOOSE FROM OVER 150 PART-TIME ADULT EVENING CLASSES

Culinary Arts, Welding, Marine Trades, Automotive, Construction, Information Technology, Allied Health, Medical, Health & Fitness, Over 20 General Interests Classes and More...



10 MONTH ACCELERATED FULL-TIME PROGRAMS OFFERED IN 9 AREAS OF INDUSTRY

Automotive Technology, Practical Nursing, New Home Construction, Electrical Trades, Welding, Culinary Arts, Barbering, Certified Medical Assistant, Cosmetology



APPRENTICE PROGRAMS

Available in 5 High-Demand Trade Areas

**BROWSE
COURSES
NOW**

732.473.3100 EXT 1000
REGISTER ONLINE EARLY | OCVTS.ORG



WWW.OCVTS.ORG

Registration for all classes, seminars and demo dinners is on a first-come, first-served basis.

**THE BEST WAY TO REGISTER IS ONLINE!
REGISTRATION STARTS ON JULY 14, 2026**

Visit **OCVTS.ORG** — Click on Adult Evening Class Spring Registration
**REGISTRATION FOR FIRST-YEAR APPRENTICES BEGINS
JULY 21, 2026, 8:00AM-3:00PM (SEE PAGE 7)**

Fall classes begin September 14, unless otherwise noted.
Enrollment is limited, so register early!

Online registration will be extended for classes that start later in the semester.

VISIT OCVTS.ORG/LOCATIONS FOR BUILDING ADDRESSES

OCVTS ADULT EDUCATION CALENDAR OF EVENTS

SEPTEMBER				
M	T	W	TH	F
	1	2	3	4
7	8	9	10	11
14	15	16	17	18
21	22	23	24	25
28	29	30		

September 14 - Classes Begin
September 21 - Yom Kippur (no classes)
September 24 - Back to School Night

OCTOBER				
M	T	W	TH	F
			1	2
5	6	7	8	9
12	13	14	15	16
19	20	21	22	23
26	27	28	29	30

October 12 - No School

NOVEMBER				
M	T	W	TH	F
2	3	4	5	6
9	10	11	12	13
16	17	18	19	20
23	24	25	26	27
30	31			

November 5 - 6 - NJEA Convention (no classes)
November 25 - 27 - Thanksgiving (no classes)

DECEMBER				
M	T	W	TH	F
	1	2	3	4
7	8	9	10	11
14	15	16	17	18
21	22	23	24	25
28	29	30	31	

December 24 - 31 - Winter Holiday Break (no classes)

JANUARY				
M	T	W	TH	F
				1
4	5	6	7	8
11	12	13	14	15
18	19	20	21	22
25	26	27	28	29

January 1 - New Year's Day (no classes)
January 15 - Martin Luther King Day (no classes)

FEBRUARY				
M	T	W	TH	F
1	2	3	4	5
8	9	10	11	12
15	16	17	18	19
22	23	24	25	26

February 1 - Spring Classes Begin
February 4 - School Closed
February 15 - School Closed

MARCH				
M	T	W	TH	F
1	2	3	4	5
8	9	10	11	12
15	16	17	18	19
22	23	24	25	26
29	30	31		

March 26 - 31 - Spring Recess (no classes)

APRIL				
M	T	W	TH	F
			1	2
5	6	7	8	9
12	13	14	15	16
19	20	21	22	23
26	27	28	29	30

April 1 - 2 - Spring Recess (no classes)

MAY				
M	T	W	TH	F
3	4	5	6	7
10	11	12	13	14
17	18	19	20	21
24	25	26	27	30
31				

May 31 - Memorial Day (no classes)

Indicates Evening School Closed

Classes may need to be rescheduled or extended at the end of the semester due to inclement weather.

REGISTRATION INFORMATION

ADMISSION REQUIREMENTS

Adult vocational education classes are open to all persons eighteen years of age or older, who can profit from training, are capable of performing the course work, meet prerequisite requirements and can pay the applicable fees. Students applying for state licensing programs, which have a completion of high school requirement, must provide a copy of a high school diploma or high school equivalency diploma at registration.

TUITION & FEES

All courses are tuition-based. Each course has the required fee listed with the course description in the catalog. Fees include tuition, a **non-refundable \$15 registration fee** and, where noted, textbooks and supplies. All fees must be paid in full at time of registration.

REFUND POLICY

Prior to and after the first scheduled class meeting, you may request a tuition refund in accordance with Board of Education Policy. A full refund will be issued **only before the first class**. Students must notify the Adult Education Office at 732.473.3100 x 1000 to initiate the refund process before the second class. A \$15 registration fee will be deducted from refunds after the first class. **Check refunds will take 6-8 weeks to process.** We are not responsible for snow days; however, classes will be rescheduled.

COURSE CANCELLATION

The printed brochure is subject to change and may have typographical errors. For the most current information, please refer to the registration website at <https://ocvts.digitalsignup.com>. Courses may be canceled by OCVTS or merged if enrollment does not permit economical operation. Registered students, who cannot be accommodated, may elect to transfer to another course, receive credit for a future course or receive a full refund (including the \$15 registration fee).

TEXTBOOKS

When a textbook is required for a class, students must purchase them on their own. Information can be located on our website www.ocvts.org. Students must have the textbook for the first night of class.

SUPPLIES/PERSONAL SAFETY EQUIPMENT

Supplies used for personal projects are the responsibility of the student. Items such as auto body paint, lumber, motor oil and sandpaper are examples of personal supplies. All items used, as required training exercises, are supplied by the school. Personal safety equipment such as safety glasses and goggles must be used and are not included in the tuition fee. No one will be allowed to participate in the training instruction without required safety items.

AWARDING CERTIFICATES

Students must attend a minimum of 85% of all school class hours and earn a 70 or higher on the final exam, in order to receive the recommendation of the Adult Education Principal to be eligible for a Certificate of Completion. **(LICENSING, CERTIFICATION AND APPRENTICE PROGRAMS MAY REQUIRE HIGHER ATTENDANCE RATES. SEE INDIVIDUAL PROGRAM REQUIREMENTS. ALL FEES MUST BE PAID OR CERTIFICATES WILL NOT BE ISSUED.)**

CLASS SIZE AND SCHEDULES

Shops and classes are designed so that each student has access to the tools and equipment necessary to acquire the skills taught in the course. All classes and shops are planned with a student-teacher ratio which provides an optimum learning situation. (A minimum of 5 students is required to begin a course). The school reserves the right to cancel any course with insufficient enrollment. Every attempt will be made to maintain the class schedule as printed. In order to accommodate the greatest number of students possible, some changes in campus locations or days may be necessary.

CLASS MEETING DATES, TIMES & LOCATION Classes begin **September 14, 2026**, unless otherwise noted. Refer to individual course listing for class meeting dates and times. Students will receive notification by email upon enrollment. Classes may be extended due to inclement weather. No refunds for inclement weather.

PARKING

All students are to park in the designated lots. Parking in fire lanes, along driveways or behind shops is strictly prohibited. Please lock your car. OCVTS is not responsible for theft or damage to your vehicle on school property.

CONDUCT ON CAMPUS/BOARD POLICIES

Students may be dismissed without refund of fees when their behavior or actions violate Board of Education Policy for students that follow NJ State Law Title 18A:37-2 "Cause for Suspension or Expulsion of Pupils." These policies include, but are not limited to, actions such as disruptive behavior, vehicle parking violations, visitors, alcohol or drugs, smoking, vandalism, disregard of safety rules, plus any action covered by civil or criminal law. According to State and Municipal laws, OCVTS is a **NON-SMOKING CAMPUS**. (The utilization of technology that disrupts the learning environment is prohibited). The Board of Education believes pupils and/or school staff members should not be subject to having a video or audio recording or still images taken of any pupil(s) or school staff member(s) for any purpose (except for public area school security cameras) without the consent of the pupil, the pupil's parent or guardian, and/or the school staff member.

EMERGENCY SCHOOL CLOSING

Inclement weather or emergency closings will be announced on our website at ocvts.org and social media @OCVTS via **Facebook and Instagram**.

It will also be announced on radio station WOBN (92.7), The Point (94.3), The Hawk (105.7), Cat Country (96.7) and News 12 New Jersey after 3:00PM.

IF DAY SCHOOL IS CANCELLED, EVENING SCHOOL IS CANCELLED.

The OCVTS Adult Education emergency closing number is **732.473.3100 x 3199**

Please do not call before 3:00PM to inquire about closings.



To Our Prospective Students,

The Ocean County Vocational Technical School Adult Division strives to meet the needs and interests of all residents of Ocean County. We continue to evaluate current trends and develop course offerings based on today's ever-changing community and work requirements. Whether students are searching for a new career, upskilling on a present career or just looking for a new hobby, OCVTS can provide a plethora of high quality programs.

As you browse through the brochure, you will note several new course offerings. These offerings are designed to meet the many requests of the Ocean County Community. Don't wait to register as many of our course offerings fill quickly! The Adult Education Division staff is always available to assist you with questions or concerns. Learning is a life-long process and OCVTS wants to assist you in your journey.

Karen L. Homiek, OCVTS Superintendent

OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL

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 Jeremy Dusza..... Principal, Adult Education
 Jennifer Etzkorn..... Vice Principal, Jackson
 Gary MacDonald..... Director, Curriculum/Grants
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 Christopher Mazur..... Vice Principal, GPAA
 Thomas McInerney..... Principal, Jackson
 Tierney Meeker..... Principal, GPAA
 Melanie Patterson..... Principal, Student/Special Services
 Jenna Rosenfeld..... Vice Principal, Toms River
 Christine Santasieri..... Principal, Toms River/LPN
 Lynn Sauer..... Principal, Brick
 Tiffany Seeley..... Principal, ALPS
 Dr. Michael Tash..... Principal, Technology
 Dr. John Wnek..... Supervisor, MATES

The mission of Ocean County Vocational Technical School is to provide an intensive and immersive educational experience aligned with the current and emerging demands of business, industry and advanced education. We instill the knowledge, skills and competencies required for students to experience success in entering the workforce, advancing along a career pathway and achieving career aspirations.

It is the policy of the Board of Education of Ocean County Vocational Technical School not to discriminate in its technical programs, vocational opportunities, activities, employment practices or admission policies and practices on the basis of race, color, creed, religion, sex, ancestry, national origin, affectional and sexual orientation, disability, social or economic status. Lack of English language skills will not be a deterrent to admission to any program at Ocean County Vocational Technical School.

Inquiries regarding affirmative action, discrimination (including Federal Title IX requirements), sexual harassment or equity should be directed to:

- R. James Barbieri/Melanie Patterson, Title IX/Affirmative Action Office, 732.240.6414 x 3332
- Melanie Patterson, Federal Section 504 Officer, 732.473.3100 x 3123
- Melanie Patterson, Americans with Disabilities Officer, 732.473.3100 x 3123
- Melanie Patterson, District Equity Coordinator, 732.473.3100 x 3123

We are an Equal Opportunity Employer and Educator who fully and actively supports equal access for all people regardless of race, color, religion, gender, age, national origin, veteran status, disability, genetic information or testing, family and medical leave, sexual orientation and gender identification and expression. We prohibit retaliation against individuals who bring forth any complaint, orally or in writing, to the employer or the government, or against any individuals who assist or practice in the investigation of any complaint, or otherwise oppose discrimination.

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OCVTS ADULT EDUCATION FALL 2026 COURSE OFFERINGS FULL-YEAR PROGRAMS

Apprentice Programs (See Page 7)

Heavy Equipment Operator (Pre-Apprentice)

A+ CompTIA

Cisco CCNA

Dental Assisting

Diesel Technician

Audio for Electronic Media

Automotive Technician I

Automotive Technician II

Intro To Water/Wastewater Operation

**REGISTRATION FOR THESE PROGRAMS
WILL BEGIN JULY 14, 2026**

Great Career Training is Within Your Reach!

U.S. VETERANS

**AND THEIR IMMEDIATE FAMILY MEMBERS CAN QUALIFY
FOR VETERANS BENEFITS THROUGH WWW.VA.GOV**

Call the OCVTS VA Certifying Official for more information

732.473.3100 x 3139

OCVTS CENTERS

OCVTS Brick Center (B) - 732.286.5670
350 Chambers Bridge Road, Brick, NJ 08723

OCVTS Jackson Center (J) - 732.286.5665
850 Toms River Road, Jackson, NJ 08527

OCVTS Toms River Center (TR) - 732.473.3100
1299 Old Freehold Road, Toms River, NJ 08753

OCVTS Waretown Center (W) - 732.286.5660
423 Wells Mills Road, Waretown, NJ 08758

OCVTS Ocean County Center for Culinary Arts (ATL) - 609.296.2137
Cuisine on the Green at Atlantis

261 Country Club Boulevard, Little Egg Harbor, NJ 08087

OCVTS Grunin Performing Arts Academy (PAA) - 732.286.5678
1 College Drive, Toms River, NJ 08754

Adjacent to the Jay & Linda Grunin
Center for the Arts ~ Building #12

**GO TO OCVTS.ORG/LOCATIONS
FOR DRIVING DIRECTIONS**

OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL APPRENTICE PROGRAMS

An apprentice program is coordinated between labor, industry and education to prepare individuals for a specific-skilled trade, craft or occupation.

THE FOLLOWING APPRENTICESHIP COURSES WILL BE OFFERED IN THE FALL OF 2026

Electricity I	HVAC-R I	Plumbing I
Electricity II	HVAC-R II	Plumbing II
Electricity III	HVAC-R III	Plumbing III
Electricity IV	HVAC-R IV	Plumbing IV
Heavy Equipment Operator Program I & II	Maintenance Mechanic	

ADDITIONAL APPRENTICE OPPORTUNITIES AVAILABLE



**FIRST-YEAR AND NEW APPRENTICE
TO APPLY SCAN THE QR CODE**
or go online to
www.ocvts.org/admissions
from July 21 to July 28, 2026

(In-Person by appointments available upon request at 732-473-3100 x1000)

Seats will be filled by random selection of all applications received by July 28, 2026. Proof of employment in the trade area (pay stub or letter on company letterhead) are required for the application process.

ALL APPRENTICE REGISTRATION ENDS SEPTEMBER 7, 2026

STAY CONNECT @OCVTS
NEWS/UPDATES/EMERGENCY CLOSINGS



QUICK REFERENCE CONTACT GUIDE

Adult Education Main Number	732-473-3100
Adult Admissions	x 3132, x 3157
Adult Evening Programs/Apprenticeship	x 1000, x 3133
Financial Aid.....	x 3139
High School Admissions	x 3122
Employment & Industry Development Services.....	x 3288, x 3177
Practical Nursing Admissions	x 3145

OCVTS APPRENTICESHIP PROGRAM

A program coordinated between labor, industry and education to prepare individuals for a specific-skilled trade craft or occupation.

The following courses will be offered:

Electrician

HVAC-R

Plumber

Maintenance Mechanic

Heavy Equipment Operator Program

Registration to begin an apprenticeship program must receive prior approval by the New Jersey Apprentice Network Coordinator. Please call 732.473.3159 between 9:00 AM-4:00 PM.

NO ONLINE REGISTRATION WILL BE PERMITTED FOR YEAR ONE APPRENTICE STUDENTS.

Enrollment in an apprentice class does not automatically grant a student-registered apprentice status through the US Department of Labor.

What is an Apprenticeship Program?

An apprenticeship program is a voluntary arrangement between a **licensed** employer (sponsor) and employee (apprentice). As a part of this agreement, the employer agrees to provide the apprentice with on-the-job training (work processes) and the apprentice agrees to attend a related-instruction class for a specified time frame. Ocean County Vocational Technical School will provide the related and technical training through Adult Education coursework. The apprentice, as well as his/her employer, will be registered with the United States Department of Labor when an agreement is signed.

How do you become a registered apprentice?

To become a registered apprentice, you must be working in the field of your choice with an employer willing to sponsor you. It is important to have a sincere desire to learn a trade. Contact our New Jersey Apprentice Network Coordinator as soon as you decide to become a registered apprentice.

What else should the apprentice know?

1. Apprenticeships vary from one to four years in length.
2. 2,000 hours per year of on-the-job training are required for each year of the apprenticeship.
3. 144 hours per year in the related instruction program are required.
4. These programs are designed to provide individuals working in the trade with related instruction necessary to advance in their jobs and to qualify for BAT journeyman status.

Why complete an apprenticeship?

Upon completion of an apprenticeship, participants will receive a completion certificate from the US Department of Labor. Employers honor this certificate nationwide.

Apprentice Regulations

1. Please note that the programs are scheduled from one to four years of classes. All classes meet two nights a week for both the fall and spring semesters. Each student, whether a registered apprentice or non-registered apprentice, is responsible to meet all of the same requirements of the course including, but not limited to, class work and attendance.
2. To receive a certificate at the end of the school year, all students are required to attend a minimum of 144 hours of the scheduled classes for the entire year.
3. Working overtime will not be viewed as an excused absence.

The New Jersey Apprentice Network Coordinator

The Adult Education Division currently provides a *New Jersey Apprentice Network Coordinator*, who is available to register individuals who have their employer's support as apprentices. The coordinator can help you plan your training at Ocean County Vocational Technical School. Please call 732.473.3159 Monday through Friday from 9:00AM-4:00PM to talk directly with the Apprentice Coordinator. The US Department of Labor identifies over 800 occupations as apprenticeable. Employers who wish to start apprentice programs for their employees can also receive assistance in developing an apprenticeship training program.

Apprenticeship Prerequisites

The New Jersey Apprentice Network Coordinator will evaluate all new applicants' trade and educational experience to determine if advanced standing in the program will be given. Successful completion of a 144-hour course and a passing grade allows the apprentice to continue in the program. In New Jersey, union and open shops are eligible for apprentice training.

First-year and new apprentice applications will be accepted online beginning July 21, 2026.

Proof of employment and tuition fee are required.

ALLIED HEALTH

DENTAL RADIOLOGY - Complete and submit the Dental Radiology Application listed online under Documents after registering. Successful completion of this course, which is accredited by the New Jersey Radiological Technology Board of Examiners, qualifies students to take the Dental X-ray examination given by DANB. Included will be: X-ray procedures related to dentistry, safety precautions, exposures, processing, and interpretation. The student must be at least 18 years old, presently working at an approved clinical site, be familiar with dental terminology, and have a high school diploma or high school equivalency diploma (must be presented at the time of registration). Students with diplomas from foreign countries must have them translated and evaluated prior to registration. Students must attend the required 45 hours of class time, followed by required clinical practice, complete all Board-required exposures at an approved facility, and complete/pass all NJ Radiological Technology Board of Examiners required lab objectives.

Prerequisite: 1 year chairside experience or completion of Dental Assisting class. Taught by Andrea Pollara.

Course: 3300-F26A Tuition: \$568	Center: TR Time: 6:30-9:30	Hours: 45	Nights: T Start: 9/15/26
Course: 3300-F26B Tuition: \$568	Center: TR Time: 6:30-9:30	Hours: 45	Nights: W Start: 9/16/26
Course: 3300-S27A Tuition: \$568	Center: TR Time: 6:30-9:30	Hours: 45	Nights: T Start: 2/2/27
Course: 3300-S27B Tuition: \$568	Center: TR Time: 6:30-9:30	Hours: 45	Nights: W Start: 2/3/27

EKG/MEDICAL TERMINOLOGY - This course is designed to equip the students with all the tools to work as an EKG Tech in Medical Facilities. In this course the students will learn and practice how to use and interpret the EKG for medical diagnosis. They will be studying how the heart works and the way the electrical system of our bodies forms waves that tell how the heart is beating. Studies will include medications for heart disease and common diseases that would warrant an EKG. Through lecture and practice we will be studying language that is necessary to understand medical terminology. **Taught by Joy March.**

Course: 3096-F26A Tuition: \$475	Center: TR Time: 5:00-9:00	Hours: 80	Nights: M, W Start: 9/14/26
Course: 3096-S27A Tuition: \$475	Center: TR Time: 5:00-9:00	Hours: 80	Nights: M, W Start: 2/1/27

ENTRY LEVEL DENTAL ASSISTING (FALL REGISTRATION ONLY) - Our program focuses on the appropriate technical skills needed to prepare our students for entry level employment opportunities. It is designed for students who have little or no dental experience. This course centers on the dental assistant's role in four-handed dentistry where you will learn dental anatomy, charting, seating/dismissing the patient, passing instruments, moisture control, materials/equipment/instruments used, basic dental procedures, processing instruments, and infection control. Successful completion of this course includes passing the final exam and attending the required hours of classroom instruction. Upon completion, students can further advance their dental career by enrolling in the OCVTS dental radiology program. The student is responsible for purchasing their **textbook (see documents link on website)**, workbook, uniform (dark grey-gun metal), a white lab coat **WITH A CUFFED SLEEVE** and leather sneakers or a nurses shoe (no canvas shoes), and supplies. **Taught by Melissa Marchetti.**

Course: 3099-F26A Tuition: \$1,075	Center: TR Time: 6:00-9:00	Hours: 144	Nights: M, Th Start: 9/14/26
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INTRODUCTION TO MEDICAL BILLING, CODING AND HEALTH INSURANCE - Students taking this course will learn to navigate how to accurately obtain reimbursements for the submission of medical claims using both specific procedure (CPT Codes) and Diagnosis (ICD-10 codes) using required CMS-1500 form. Instruction will also include: Billing management, Electronic Data Interchange, various types of medical insurances, and if and when you can balance bill a patient. Usage of Billing software will be discussed. Upon successful completion of the course, students will qualify to obtain certification as a Certified Billing and Coding Specialist (CBCS) through the National Healthcareer Association (NHA) at a location to be specified.

Taught by Diana Rosso.

Course: 3431-F26A Tuition: \$453	Center: TR Time: 6:00-9:00	Hours: 72	Nights: M, W Start: 9/14/26
Course: 3431-S27A Tuition: \$453	Center: TR Time: 6:00-9:00	Hours: 72	Nights: M, W Start: 2/1/27

PHLEBOTOMY - This course emphasizes phlebotomy safety in the lab, handling and insertion of needles, bracing, set up procedures and supplies, safety control procedures, and OSHA/HIPAA medical terminology pertaining to the vascular systems, veins, arteries, and blood flow. Upon completion of the course, students will be prepared to take the national certification examination for Phlebotomy. Requirements for 1st class: **Health packet must be submitted to jdusza@ocvts.org 1-week prior to the class start.** Uniform (black top/black bottom) and hard top solid shoe hospital/lab grade. **Taught by Nicole Porcelli.**

Course: 3098-F26A	Center: TR		Nights: M, T, W
Tuition: \$551	Time: 6:00-9:00	Hours: 120	Start: 9/14/26
Course: 3098-S27A	Center: TR		Nights: M, T, W
Tuition: \$551	Time: 6:00-9:00	Hours: 120	Start: 2/1/27

CONSTRUCTION TRADES

APPRENTICE ELECTRICITY I (FALL REGISTRATION ONLY) - This course will consist of knowledge and information required to understand basic, residential wiring practices. The main content of the course will be electrical theory. Instruction includes: introduction to the electrical trade, safety, AC, DC series, parallel circuits, electrical energy and power sources, electrical conductors, wire sizes and voltage drop, wiring methods and box sizes, service calculations, use and navigation of the National Electrical Code book. Coursework will be based on the current edition of the National Electrical 2020 Code Book. **Taught by Michael Carey (7010-F26A) or Nick Sorochka (7010-F26B).**

Course: 7010-F26A	Center: B		Nights: T, Th
Tuition: \$854	Time: 6:30-9:30	Hours: 162	Start: 9/15/26
Course: 7010-F26B	Center: W		Nights: M, W
Tuition: \$854	Time: 6:30-9:30	Hours: 162	Start: 9/14/26

APPRENTICE ELECTRICITY II (FALL REGISTRATION ONLY) - Electricity II focuses on Commercial and Industrial Electrical wiring installations. All coursework will be based on the current edition of the (NEC) National Electrical Code Book. Instruction will emphasize electrical safety procedures, bending and installation of conduit and raceways, blueprint and wiring diagram reading, layout of commercial and industrial building and wiring plans, 3-phase power (3-wire and 4-wire systems), 3-phase transformers (wye and delta), voltage combinations and their uses, panel boards and switch gear, and grounding and bonding of electrical installations. **Taught by Joe Prince (7020-F26A) or Thomas Tucker (7020-F26B).**

Course: 7020-F26A	Center: TR		Nights: T, Th
Tuition: \$854	Time: 6:30-9:30	Hours: 162	Start: 9/15/26
Course: 7020-F26B	Center: GPAA		Nights: T, Th
Tuition: \$854	Time: 6:30-9:30	Hours: 162	Start: 9/15/26

APPRENTICE ELECTRICITY III - (FALL REGISTRATION ONLY) - Electricity III provides an in-depth study of electrical motors, transformers and motor controls. Instruction includes: industrial safety procedures, 3-phase AC and DC motors, ladder diagrams, motor controls, across-the-line starters, reversing starters, soft start technology, variable frequency drives, logic circuits, application and installation of control devices, proximity switches, programmable logic controllers, the latest in touch-screen technology and factory automation. **Taught by Robert Wentler or Mathew Pressey.**

Course: 7030-F26A	Center: TR		Nights: M, W
Tuition: \$854	Time: 6:30-9:30	Hours: 162	Start: 9/14/26
Course: 7030-F26B	Center: GPAA		Nights: T, Th
Tuition: \$854	Time: 6:30-9:30	Hours: 162	Start: 9/15/26

APPRENTICE ELECTRICITY IV (FALL REGISTRATION ONLY) - This course is a thorough and intensive study of the National Electrical Code (NEC). The curriculum will emphasize code calculations and code application. Instruction includes: mathematics for electricians, raceway outlet box and junction box calculations, conductor sizing and over-current protection calculations, voltage drop calculations, residential and commercial load calculations, contractor business law and basics. **Taught by Dave DeVito (7040-F26A) or Nick DellaFave (7040-F26B).**

Course: 7040-F26A	Center: GPAA		Nights: M, W
Tuition: \$854	Time: 6:30-9:30	Hours: 162	Start: 9/14/26
Course: 7040-F26B	Center: W		Nights: M, W
Tuition: \$854	Time: 6:30-9:30	Hours: 162	Start: 9/14/26

Some classes require a textbook. Information is located on our website www.ocvts.org. Students must bring textbooks to the first night of class.

APPRENTICE HVAC-R I (FALL REGISTRATION ONLY) - Upon completion of this course, the student will have a basic knowledge and understanding of servicing HVAC-R equipment. Instruction includes: safety, fundamentals of refrigeration, air conditioning and heating, refrigeration tools and materials, basic sheet metal, domestic hermetic systems and mechanisms, silver soldering, tube bending and flaring. AC and DC series and parallel circuits will be explained, as well as electrical energy and power sources, electrical conductors, wire sizes and voltage drops. Introduction to computers will be included. **Taught by Barry Faggiana.**

Course: 7111-F26A
Tuition: \$854

Center: B
Time: 6:30-9:30

Hours: 162

Nights: T, Th
Start: 9/15/26

APPRENTICE HVAC-R II (FALL REGISTRATION ONLY) - This course is a continuation of year one with advanced fundamentals, covering residential, commercial and industrial systems. The course will include: instruction in basic electricity and magnetism, introduction to automatic controls, (components, application and troubleshooting) as well as electronic and programmable controls. Also covered will be electric motors, motor applications, motor controls and troubleshooting electric motors, test instruments and computers. Schematics for electrical controls of electric, gas, oil and heat pumps, air conditioning and applications will be demonstrated. **Taught by Michael Groff.**

Course: 7121-F26A
Tuition: \$854

Center: TR
Time: 6:30-9:30

Hours: 162

Nights: T, Th
Start: 9/15/26

APPRENTICE HVAC-R III (FALL REGISTRATION ONLY) - This class will look at industrial and commercial applications, work with controls, understand wiring diagrams and advanced troubleshooting. Students will pick up where HVAC II left off with a look at more advanced controls. Wiring diagrams and schematics training will be covered. **Taught by Robert McCombs.**

Course: 7130-F26A
Tuition: \$854

Center: GPAA
Time: 6:30-9:30

Hours: 162

Nights: M, W
Start: 9/14/26

APPRENTICE HVAC-R IV (FALL REGISTRATION ONLY) - Design and Theory - Practical Applications. This class will look at and build systems utilizing design skills learned in class. Instruction will include: residential and commercial sizing, refrigeration storage design (low and medium temperature), as well as industrial cooling applications. Field trips will be provided to demonstrate design applications. **Taught by Todd Harrington.**

Course: 7140-F26A
Tuition: \$854

Center: B
Time: 6:30-9:30

Hours: 162

Nights: M, W
Start: 9/14/26

APPRENTICE PLUMBING I (FALL REGISTRATION ONLY) - This is the first year of a four-year apprentice program for those working in the plumbing field. The course follows the curriculum standards for the plumbing industry and includes some hands-on training. History of plumbing, plumbing as a career, and the plumber apprentice will be discussed. Instruction includes the "22 Basic Principles of Plumbing", plumbing math, water pipes and gas pipes, water and venting, tools, safety, personal safety, job site safety, and OSHA rules. Basic layout will be taught, as well as plumbing materials, including: cast iron, abs, pvc, copper and galvanized, basic boiler operations, and controls. **Taught by Bob Moore.**

Course: 7210-F26A
Tuition: \$854

Center: B
Time: 6:30-9:30

Hours: 162

Nights: M, W
Start: 9/14/26

APPRENTICE PLUMBING II (FALL REGISTRATION ONLY) - This course picks up where Plumbing I left off and will include instruction in the following areas: tank installation and operations, drainage, venting, house sewers, traps, water supply, gas piping, sizing and fitting. Blueprint reading, isometric drawing, layout and related math will be included, as well as, layout and location of different types of vents and water main connections at the house and street. Instruction will include: beginning hydronics, design and layout of boilers, and controls. Emphasis will be placed on the plumbing codes. **Taught by Michael Caswell.**

Course: 7220-F26A
Tuition: \$854

Center: B
Time: 6:30-9:30

Hours: 162

Nights: T, Th
Start: 9/15/26

APPRENTICE PLUMBING III (FALL REGISTRATION ONLY) - This class is a continuation of the four year plumbing program. The curriculum includes a review of the second-year curriculum and proceeds through installation and practices of appliances and fixtures, gas piping, and gas codes. Blueprint reading and interpretation will be included, as well as mathematical and science-related aspects of the above mentioned topics. This course will also cover hydronics, 1-zone layout, mono-flow system, radiant heating, and an in-depth study of boiler operations, controls, and applications. **Taught by Mike Jackson.**

Course: 7230-F26A
Tuition: \$854

Center: W
Time: 6:30-9:30

Hours: 162

Nights: M, W
Start: 9/14/26

SEE PAGE 51 FOR MAIL-IN REGISTRATION FORM.

APPRENTICE PLUMBING IV (FALL REGISTRATION ONLY) - This is the final year of the four-year program, which includes updating the previous curriculum to current standards. Upon completion of this course, the student will be well-versed for a career in plumbing. Instruction includes: plumbing code, application of code to residential and commercial plumbing, controls and liens and business administration. Additional textbooks required. **Taught by John Novak.**

Course: 7240-F26A	Center: GPAA	Hours: 162	Nights: M, W
Tuition: \$854	Time: 6:30-9:30		Start: 9/14/26

BASIC HOME SYSTEMS: CARPENTRY I - This program teaches theory and application of techniques used in the building trades. The program will include the following skills: Using power tools/hand tools safely, learning jobsite safety and learning how to avoid getting hurt on job sites, framing, roofing, door and window installation, drywall installation and trim work. Upon successful completion of this 14 night program, students will be qualified for entry-level positions or home improvement projects. **Taught by Harold (Skip) Peters.**

Course: 5019-F26A	Center: W	Hours: 42	Nights: M, W
Tuition: \$326	Time: 6:00-9:00		Start: 10/28/26
Course: 5019-S27A	Center: W	Hours: 42	Nights: M, W
Tuition: \$326	Time: 6:00-9:00		Start: 4/5/27

BASIC HOME SYSTEMS II: FINISH CARPENTRY - This program teaches the theory and application of finishing techniques used in the building trades. The program will include skills in drywall, pre-hung door installation, basic trim application on interior/ exterior doors and windows, base molding, slab mortising, vinyl siding, and crown molding installation. Prerequisite: Students should have taken BASIC HOME SYSTEMS I - CARPENTRY or have experience in the field. Upon successful completion of this 14-night program, students will be qualified for entry-level positions or home improvement projects. **Taught by Harold (Skip) Peters.**

Course: 5014-F26A	Center: W	Hours: 42	Nights: M, W
Tuition: \$326	Time: 6:00-9:00		Start: 9/14/26
Course: 5014-S27A	Center: W	Hours: 42	Nights: M, W
Tuition: \$326	Time: 6:00-9:00		Start: 2/1/27

BASIC HOME SYSTEMS: DECK BUILDING - This course provides a comprehensive introduction to designing and building custom residential decks. Students will learn how to navigate permits and building codes, evaluate site conditions, select appropriate materials, and create accurate deck plans. Instruction covers proper ledger board installation, flashing and waterproofing techniques, foundation and footing design, post and beam sizing, and structural framing methods. Participants will also learn decking installation, finish carpentry details, stair construction, and code-compliant railing systems. Throughout the course, emphasis is placed on structural safety, load calculations, lumber sizing, footing spacing, and industry best practices. By the end of the course, students will have the knowledge and skills needed to design and construct safe, durable, and professional-quality custom decks. **Taught by Harold (Skip) Peters.**

Course: 5002-F26A	Center: B	Hours: 42	Nights: T
Tuition: \$326	Time: 6:00-9:00		Start: 9/15/26

BASIC HOME SYSTEMS: ELECTRIC - This course walks students through all aspects of residential electric. We'll cover basic circuitry, all switching, and basic devices. By the end of the course, students will have basic knowledge of how residential service works. Installation and wiring methods will be addressed, as well as code rules of outlets and switch placement in all rooms of a home. We'll also go over how to terminate patch cables for POE cameras and networking with basic hands on training. Upon successful completion of this 14 night program, students will be qualified for an entry level position or to do home improvement projects. Basic hand tools are required - instructor will inform you first night of class. **Taught by William Cloonan.**

Course: 5017-F26A	Center: J	Hours: 42	Nights: M, W
Tuition: \$303	Time: 6:30-9:30		Start: 9/14/26
Course: 5017-F26B	Center: J	Hours: 42	Nights: M, W
Tuition: \$303	Time: 6:30-9:30		Start: 11/11/26
Course: 5017-S27A	Center: J	Hours: 42	Nights: M, W
Tuition: \$303	Time: 6:30-9:30		Start: 2/1/27
Course: 5017-S27B	Center: J	Hours: 42	Nights: M, W
Tuition: \$303	Time: 6:30-9:30		Start: 3/24/27

BASIC HOME SYSTEMS: HVAC - This course is designed as an introduction to the HVAC/R industry. If you are a homeowner or looking to make a career change, this 7-week, 14-session course will provide the basic operating principles of today's modern heating and cooling equipment. This course will provide basic hands-on principles and practices used in the HVAC/R industry to service and maintain the equipment safely. At the end of this program, the student will have a better understanding of the industry and may be able to seek employment or further educational opportunities. **Taught by Kris Havanki.**

Course: 5016-F26A	Center: B		Nights: M/W
Tuition: \$303	Time: 6:30-9:30	Hours: 42	Start: 9/14/26
Course: 5016-F26B	Center: B		Nights: M/W
Tuition: \$303	Time: 6:30-9:30	Hours: 42	Start: 11/9/26
Course: 5016-S27A	Center: B		Nights: M/W
Tuition: \$303	Time: 6:30-9:30	Hours: 42	Start: 2/1/27
Course: 5016-S27B	Center: B		Nights: M/W
Tuition: \$303	Time: 6:30-9:30	Hours: 42	Start: 3/24/27

BASIC HOME SYSTEMS: PLUMBING - Students will learn the hands-on skills necessary to assemble, maintain, and repair water, gas, and other piping systems used in homes, businesses, and industry. The course will prepare students for the diverse skill sets necessary to enter a career in residential plumbing fields. Students will learn to prepare cost estimates, read blueprints, follow state and local building codes, and install, inspect, maintain, and troubleshoot piping systems. Upon successful completion of this 14-night program, students will be qualified for entry-level positions or home improvement projects. **Taught by Tim Noeding.**

Course: 5018-F26A	Center: J		Nights: M, W
Tuition: \$303	Time: 6:30-9:30	Hours: 42	Start: 9/14/26
Course: 5018-F26B	Center: J		Nights: M, W
Tuition: \$303	Time: 6:30-9:30	Hours: 42	Start: 11/9/26
Course: 5018-S27A	Center: J		Nights: M, W
Tuition: \$303	Time: 6:30-9:30	Hours: 42	Start: 2/1/27
Course: 5018-S27B	Center: J		Nights: M, W
Tuition: \$303	Time: 6:30-9:30	Hours: 42	Start: 4/7/27

BASIC WELDING I - This program is for beginners and teaches simple, basic knowledge and skills involved in welding. Students will be encouraged to join the American Welding Society (AWS). This course emphasizes the following: safety regulations and basic, electrical current (as it applies to welding), practice welding in training booths on steel plates, safety and proper use of machines and tools, oxy fuel cutting, plasma arc cutting, amperage and current selection on machines, electrode sizing and numbering, basic weld joint design, shielded, metal-arc welding, and metal identification. All students must provide their own safety equipment (i.e., safety glasses, protective clothing, welding headgear, etc.) **Taught by Jesse Vassallo.**

Course: 8101-F26A	Center: TR		Nights: M, W
Tuition: \$744	Time: 6:00-9:00	Hours: 36	Start: 9/14/26
Course: 8101-F26B	Center: TR		Nights: M, W
Tuition: \$744	Time: 6:00-9:00	Hours: 36	Start: 11/9/26
Course: 8101-S27A	Center: TR		Nights: M, W
Tuition: \$744	Time: 6:00-9:00	Hours: 36	Start: 2/1/27
Course: 8101-S27B	Center: TR		Nights: M, W
Tuition: \$744	Time: 6:00-9:00	Hours: 36	Start: 3/24/27

BASIC WELDING II - This course is a continuation of Basic Welding I. All enrolled students must have Basic Welding I as a prerequisite. This course introduces more difficult tasks, such as vertical up and overhead welding, and emphasizes the following: welding on carbon steel, stainless steel plate, aluminum plate, practice welding carbon steel, stainless steel, and aluminum, welding safety practices, good work mannerisms, welding codes and standards, basic weld symbol interpretations, continued shielded metal-arc welding, gas metal-arc welding, and gas tungsten-arc welding. The class also offers the opportunity to take a welding certification practical exam. All students must provide their own safety equipment comparable or better to this kit i.e., safety glasses, protective clothing, welding headgear, etc. **Taught by Patrick Pennell.**

Course: 8102-F26A	Center: TR		Nights: T, Th
Tuition: \$842	Time: 6:00-9:00	Hours: 36	Start: 9/15/26
Course: 8102-F26B	Center: TR		Nights: T, Th
Tuition: \$842	Time: 6:00-9:00	Hours: 36	Start: 11/10/26
Course: 8102-S27A	Center: TR		Nights: T, Th
Tuition: \$842	Time: 6:00-9:00	Hours: 36	Start: 2/2/27
Course: 8102-S27B	Center: TR		Nights: T, Th
Tuition: \$842	Time: 6:00-9:00	Hours: 36	Start: 3/25/27

CABINETRY AND CABINET CONSTRUCTION - This hands-on adult evening course is designed for beginners and intermediate learners interested in learning the fundamentals of cabinetry and cabinet construction in a professional woodworking shop environment. Students will develop practical skills used in modern cabinetmaking while constructing functional cabinetry projects commonly found in kitchens, bathrooms, workshops, mudrooms, and built-in storage applications. The course emphasizes safe machine operation, accurate measuring and layout, cabinet box construction, door and drawer fabrication, hardware installation, and finishing techniques. Students will gain experience using professional woodworking machinery and tools while learning methods used in both custom and production cabinetmaking. Through demonstrations, guided exercises, and individual project work, students will learn how to design, fabricate, assemble, and finish cabinetry projects with attention to craftsmanship, precision, and durability. By the end of the course, students will complete cabinetry projects that demonstrate real-world construction techniques and practical woodworking skills suitable for home improvement projects, hobby woodworking, or entry-level trade work. Tuition includes material costs. All students will leave the class with two cabinets. **Taught by Andrew Goldman.**

Course: 5012-F26A	Center: J	Nights: T
Tuition: \$510	Time: 6:00-9:00	Hours: 39
Start: 9/15/26		
Course: 5012-S27A	Center: J	Nights: T
Tuition: \$510	Time: 6:00-9:00	Hours: 39
Start: 2/2/27		

HEAVY EQUIPMENT OPERATOR PROGRAM ~ PRE-APPRENTICE HEOP I (FALL REGISTRATION ONLY) - The Heavy Equipment Operator Apprentice program is designed to provide students with the knowledge, skills, and competencies to operate and maintain a diverse range of heavy construction equipment outdoors and using indoor simulators. Throughout the program, students will be provided the opportunity to learn in the field through job shadowing experiences, and qualified candidates may continue on to participate in cooperative education experiences with local employers. Students will earn 144 hours of related technical instruction that will count toward a two-year apprentice program. ***Hands-on training may be off-site one night per week. Taught by Tom Napurano.**

Course: 7701-F26A	Center: J	Nights: T, Th
Tuition: \$855	Time: 6:30-9:30	Hours: 162
Start: 9/15/26		

HEAVY EQUIPMENT OPERATOR PROGRAM ~ APPRENTICE HEOP II (FALL REGISTRATION ONLY) - This class is a continuation of the four year heavy equipment program. The curriculum includes a review of the first-year curriculum and proceeds through On-road Dump Trucks, Scrapers, Loaders, Rough Terrain Forklifts, Excavation Math, Interpreting Civil Drawings, Site Work, Skid Steers, and Soils. Students will earn 144 hours of related technical instruction that will count toward a two-year apprentice program. **Hands-on training may be off-site one night per week or on Saturday. Taught by Tom Napurano.**

Course: 7702-F26A	Center: J	Nights: T, Th
Tuition: \$855	Time: 6:30-9:30	Hours: 162
Start: 9/15/26		

INTRO TO MACHINE TRADES - This year-long program introduces students to the foundational skills needed for entry-level employment in a machine shop or advanced manufacturing environment. Students will learn shop safety, blueprint reading, precision measurement, inspection, manual machining, and basic CNC machine operation. The program begins with the safe use of hand tools, measuring tools, drill presses, saws, grinders, manual mills, and manual lathes. Students will learn how to read basic part drawings, measure accurately with calipers and micrometers, prepare material, machine parts, and inspect finished work. As students progress, they will be introduced to CNC machine operation. This portion of the program focuses on operator-level skills, including reading setup sheets, loading programs, loading and unloading parts, monitoring machine cycles, deburring completed parts, and performing initial inspection. The course does not focus on advanced CNC programming, but students will gain awareness of CNC program structure, tooling, offsets, and safe machine procedures. Students who complete the program will be prepared for entry-level positions such as CNC machine operator, manual machine operator, machine shop assistant, manufacturing technician trainee, production operator, or quality control assistant. Students will also have the opportunity to earn the HAAS Basic Mill Operator Certification. **Taught by Brian Sullivan.**

Course: 5001-F26A	Center: J	Nights: M, Th
Tuition: \$954	Time: 5:30-8:30	Hours: 162
Start: 9/14/26		

COURSE CANCELLATION

Courses may be canceled by OCVTS or merged, if enrollment does not permit economical operation. Registered students, who cannot be accommodated, may elect to transfer to another course, receive credit for a future course or receive a full refund (minus a \$15 registration fee).

INTRO TO WATER/WASTEWATER OPERATION (FALL REGISTRATION ONLY) - This two-semester, 180-hour training course is designed to assist water and wastewater operators prepare for the first level of certification in Water Treatment (S-1), Wastewater Collections (C-1), Water Treatment (T-1), and Water Distribution (W-1). Students will gain the knowledge and classroom experience necessary to pass all four tests created by the Association of Board of Certification (ABC) to gain licenses issued by the New Jersey Department of Environmental Protection (NJDEP). Students will be comprehensively engaged in all aspects of water and wastewater operation and will be presented with course material in mathematics, including algebra, trigonometry, probability statistics, and logic. In addition, geology, hydraulics, hydrology, physics, physical science, chemistry, biology, engineering, economics, accounting, management and psychology will be covered. Students need to attend 90% of the course and attain a certificate of completion to register for the exam. **Taught by Rob Worthington, Mike Testa, Alina Ferreira, Anthony Dimino.**

Course: 8300-F26A	Center: TR	Nights: T, Th
Tuition: \$1,091	Time: 6:00-9:00	Hours: 180
		Start: 9/15/26

WOODWORKING ~ BEGINNER/NOVICE - This is a project-based course with an emphasis on safety in all areas of instruction. Students will work on two projects (assigned by the instructor) consisting of wood joinery, gluing, clamping, veneering, and assembly. **Students will be responsible for providing their own safety glasses.** All other materials will be supplied by the instructor. **Taught by Rob Daullary.**

Course: 5052-F26A	Center: J	Nights: M
Tuition: \$375	Time: 6:30-9:30	Hours: 36
		Start: 9/14/26
Course: 5052-S27A	Center: J	Nights: M
Tuition: \$375	Time: 6:30-9:30	Hours: 36
		Start: 2/1/27

WOODWORKING ~ INTERMEDIATE/EXPERIENCED - This is a project-based course with an emphasis on safety in all areas of instruction. Students will work on their own individual projects consisting of more complex and advanced woodworking tasks. Prerequisite: **Students must have taken the Monday Beginner/Novice class. Students will be responsible for purchasing their own materials.** **Taught by Rob Daullary.**

Course: 5053-F26A	Center: J	Nights: W
Tuition: \$303	Time: 6:30-9:30	Hours: 36
		Start: 9/16/26
Course: 5053-S27A	Center: J	Nights: W
Tuition: \$303	Time: 6:30-9:30	Hours: 36
		Start: 2/3/27

OCVTS
OCEAN COUNTY
VOCATIONAL TECHNICAL SCHOOL

CAREER DISCOVERY DAY

A FREE EVENT FOR ALL AGES
SATURDAY JANUARY 9th 2027 (9AM TO 1PM)
Snow Date: Sunday, Jan 10th

DISCOVER YOUR PASSION WITH A FUN-FILLED DAY OF HANDS-ON ACTIVITIES & DEMONSTRATIONS

PARTICIPATE IN ACTIVITIES WHILE LEARNING ABOUT DIFFERENT CAREERS
CULINARY • CONSTRUCTION • ELECTRICAL • AUTOMOTIVE • GRAPHIC ARTS
COSMETOLOGY • COMPUTER TECHNOLOGY • MEDICAL ASSISTING & MORE

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CULINARY

20 MINUTE PIZZA DOUGH FOR SAUSAGE BREAD, GARLIC BREAD AND PIZZA - Learn this simple dough recipe and be prepared for the delicious possibilities. We will turn the dough into a delicious and easy sausage bread, a homemade fresh pizza, and rustic garlic bread. These recipes of simple and few ingredients will surely become a favorite for get-togethers, holidays, and any day when you want some fresh baked goodness from your oven. Join us for an evening of good food and fun. **Taught by Chef JoAnn Gallo.**

Course: 6241-F26A	Center: B	Time: 6:30-9:30	Hours: 3	Nights: M	Start: 9/28/26
Tuition: \$56					
Course: 6241-F26B	Center: B	Time: 6:30-9:30	Hours: 3	Nights: M	Start: 10/19/26
Tuition: \$56					
Course: 6241-F26C	Center: B	Time: 6:30-9:30	Hours: 3	Nights: M	Start: 12/14/26
Tuition: \$56					
Course: 6241-S27A	Center: B	Time: 6:30-9:30	Hours: 3	Nights: M	Start: 4/12/27
Tuition: \$56					

AROUND THE WORLD IN ONE NIGHT - This class brings global flavors into your kitchen with approachable techniques and authentic taste. Participants will create Korean cucumber salad, chicken tikka masala with basmati rice, and a rich Mexican chocolate mousse. **Taught by Chef Peter Fischbach.**

Course: 6106-F26A	Center: B	Time: 6:30-9:30	Hours: 3	Nights: M	Start: 10/5/26
Tuition: \$56					

BACK TO BASICS: CLEAN COOKING, BOLD FLAVOR - This class focuses on real ingredients and refined techniques to create craveable, no-compromise dishes. This class features tomato and ricotta with basil and grilled semolina, a pan-seared pork chop with apple mostarda and roasted carrots, and a bright olive oil cake with citrus glaze. **Taught by Chef Peter Fischbach.**

Course: 6107-F26A	Center: B	Time: 6:30-9:30	Hours: 3	Nights: M	Start: 9/28/26
Tuition: \$56					

BBQ ESSENTIALS - Learn how the pitmasters from around the USA do it, from marinades and rubs, to sauces and mops. We will cover all of them! Learn how to turn a simple grill or stove top into a smoker to get that right amount of smoky flavor into your dishes! Learn the best cuts of meat to use for all kinds of different applications and make your next backyard BBQ look like it was catered by a real Pit Master! **Taught by Chef Bryan Jones.**

Course: 6783-F26A	Center: B	Time: 6:30-9:30	Hours: 3	Nights: Th	Start: 10/1/26
Tuition: \$56					
Course: 6783-S27A	Center: B	Time: 6:30-9:30	Hours: 3	Nights: Th	Start: 4/22/27
Tuition: \$56					

CHARCUTERIE BOARDS, CHEESE BOARDS - Let me show you how to make a professional-looking charcuterie board like you see in magazines and online! I will teach you how to cut and arrange meats and cheeses, and then how to pair the right foods together. You will also learn what kind of accompaniments go with the board and even what cocktail to serve with it. **DEMONSTRATION ONLY Taught by Chef Bryan Jones.**

Course: 6780-F26A	Center: B	Time: 6:30-9:30	Hours: 3	Nights: Th	Start: 11/12/26
Tuition: \$56					

COMFORT FOOD, ELEVATED - This class transforms nostalgic favorites into elegant, restaurant-quality dishes. Enjoy French onion soup crostini, a trio meatloaf with whipped potatoes, peas and carrots in white wine, and a warm chocolate chip skillet cookie. **Taught by Chef Peter Fischbach.**

Course: 6104-F26A	Center: B	Time: 6:30-9:30	Hours: 3	Nights: M	Start: 10/26/26
Tuition: \$56					

EAT WELL, FEEL BETTER: COOKING FOR ENERGY & GUT HEALTH - This class focuses on vibrant, nourishing dishes designed to support overall wellness. Participants will prepare citrus fennel and chickpea salad with yogurt-tahini drizzle, herb-roasted chicken with farro and lemon greens, and blueberry chia pudding with honey and toasted almonds. **Taught by Chef Peter Fischbach.**

Course: 6099-F26A	Center: B	Time: 6:30-9:30	Hours: 3	Nights: M	Start: 12/14/26
Tuition: \$56					

STAY CONNECT @OCVTS
NEWS/UPDATES/EMERGENCY CLOSINGS



EGGPLANT "NOT JUST FOR PARM" - Love eggplant? We'll make 3 different dishes. First, an eggplant based tomato sauce with Burrata cheese (perfect for non-meat eaters!) Next, an eggplant & rib gravy, both served over pasta for old world and next level pasta dishes. Lastly, we'll make "eggplant balls." A quick alternative to traditional meatballs. **Taught by Chef JoAnn Gallo.**

Course: 6150-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: M
Start: 10/5/26

FLAVOR & FERMENTATION - This class introduces simple fermentation techniques to unlock bold, complex flavors at home. This class includes quick pickled vegetables, miso-glazed chicken with sesame greens, and honey whipped yogurt with macerated berries and mint. **Taught by Chef Peter Fischbach.**

Course: 6102-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: M
Start: 11/9/26

FROM FARM TO TABLE - This class celebrates the beauty of fresh, local, and seasonal ingredients, guiding participants in creating dishes that highlight the best flavors of the moment. Enjoy preparing an heirloom tomato salad with basil vinaigrette, an herb-roasted chicken with seasonal vegetables, and a classic strawberry shortcake. **Taught by Chef Peter Fischbach.**

Course: 6108-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: M
Start: 9/14/26

GNUDI (PASTA) - GNUDI is a light and fluffy handmade pasta similar to GNOCCHI but with a ricotta base instead of potato, which makes it much lighter, we will make four sauces to top our pasta! **Taught by Chef JoAnn Gallo.**

Course: 6119-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: M
Start: 9/14/26

GRANDMA'S SUNDAY DINNER - Featuring Sicilian stuffed meatballs and traditional Rice Balls. A pot of gravy doesn't take all day to make! Join us and start some new family traditions. **Taught by Chef JoAnn Gallo.**

Course: 6151-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: M
Start: 11/2/26

HOMEMADE MEXICAN DINNER - Ready for Cinco de Mayo? Learn to make chimichangas, enchiladas, and Mexican style rice have your own fiesta at home! **Taught by Chef JoAnn Gallo.**

Course: 6118-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: M
Start: 12/7/26

Course: 6118-S27A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: M
Start: 5/3/27

HOMEMADE MOZZARELLA NIGHT - We will make fresh mozzarella from scratch in this class! Who doesn't love a nice piece of fresh mozzarella? I will show you just how easy it is, and you can wow your family and friends by having this at your next dinner or party! A nice fresh caprese salad with Jersey Tomato and fresh basil is perfect in the summer. I will also show you how to make homemade ricotta cheese to go along with your amazing fresh-made mozzarella! **Taught by Chef Bryan Jones.**

Course: 6778-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: Th
Start: 10/8/26

Course: 6778-F26B
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: Th
Start: 10/15/26

Course: 6778-F26C
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: Th
Start: 12/10/26

Course: 6778-S27A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: Th
Start: 2/11/27

Course: 6778-S27B
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: Th
Start: 3/4/27

Course: 6778-S27C
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: Th
Start: 4/8/27

Course: 6778-S27D
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: Th
Start: 4/15/27

EMERGENCY SCHOOL CLOSING

IN CASE OF INCLEMENT WEATHER, REFER TO EMERGENCY SCHOOL CLOSING INFORMATION ON PAGE 3.

KNIFE SKILLS BASICS AND CARE - Learn the basics of knife care and how to use them. Basic cuts will be covered, as well as how to sharpen your knives and keep them sharp. Please bring your own knives with you so you can practice with what you will be using! **Taught by Chef Bryan Jones.**

Course: 6821-F26A Tuition: \$56	Center: B Time: 6:30-9:30	Hours: 3	Nights: Th Start: 10/22/26
Course: 6821-S27A Tuition: \$56	Center: B Time: 6:30-9:30	Hours: 3	Nights: Th Start: 2/25/27
Course: 6821-S27B Tuition: \$56	Center: B Time: 6:30-9:30	Hours: 3	Nights: Th Start: 4/29/27

NEXT-LEVEL PROTEIN - This class teaches modern approaches to preparing lean, flavorful proteins with maximum impact. The menu features tuna tartare with avocado and sesame, pistachio-crusted chicken with quinoa, and espresso chocolate pots de crème. **Taught by Chef Peter Fischbach.**

Course: 6100-F26A Tuition: \$56	Center: B Time: 6:30-9:30	Hours: 3	Nights: M Start: 12/7/26
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PASTA NIGHT - Show your family that you can make pasta just like your Italian grandma! We will make pasta from scratch and transform it into the perfect meal. We will make angel hair, linguini, and ravioli in this class using everyday, basic ingredients. All you have to do is top it with your favorite sauce, and you can bring Italy to your own kitchen! **Taught by Chef Bryan Jones.**

Course: 6774-F26A Tuition: \$56	Center: B Time: 6:30-9:30	Hours: 3	Nights: Th Start: 12/3/26
Course: 6774-S27A Tuition: \$56	Center: B Time: 6:30-9:30	Hours: 3	Nights: Th Start: 2/18/27

PEASANT PASTA - Peasant Pasta cucina povera (poor cooking) simple high-quality mostly plant based pasta dishes. We will make at least three but you will have recipes for 10. **Taught by Chef JoAnn Gallo.**

Course: 6098-S27A Tuition: \$56	Center: B Time: 6:30-9:30	Hours: 3	Nights: M Start: 2/1/27
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QUICHES AND PESTO - Quiches and pesto and a simple orange salad. Make from scratch for go-to healthy meals in your kitchen, ready in a flash. **Taught by Chef JoAnn Gallo.**

Course: 6097-S27A Tuition: \$56	Center: B Time: 6:30-9:30	Hours: 3	Nights: M Start: 3/15/27
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RETRO CHIC CUT UP CAKES - A cut up cake is an art in the making. Transform something common into something extraordinary! Join us for a fun night of creativity and relaxation. Everything will be made for you in advance: Cakes, original templates, icing, decorations and step by step instructions. After class you will take home your masterpiece and an additional original cut up cake design with instructions. As an added bonus for 26-27 School Year Brochure, you can request for class a previously published design by OCVTS. For a design list contact instructor at neida@retrochiccutupcakes.com. Upon request, we will get back to you with your selected design and picture. Afterwards, please proceed to contact OCVTS to register. **Scan the QR code or call 732-473-1000 to indicate your choice of 6 designs. Registration must be received 2 weeks prior to the start of class. Taught by Neida L Cobos, Owner of Retro Chic Cut Up Cakes.**



FALL THEME - Fall 2026: BABY T-REX, ERIC GATOR, GARY GHOST, ENCHANTED FROG, MAGICAL CHRISTMAS TREE, DEAR SANTA

Course: 6152-F26A Tuition: \$56	Center: TR Time: 6:30-9:30	Hours: 3	Nights: W Start: 10/28/26
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SPRING THEME - Spring 2027: MIA MERMAID, MAGICAL UNICORN, PONY TAIL SUSIE, MIKE'S SAILBOAT, DUCKIE CHARM, JESSICA DOLL

Course: 6141-S27A Tuition: \$56	Center: TR Time: 6:30-9:30	Hours: 3	Nights: W Start: 4/28/27
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SOUP NIGHT - This class will show you how to make soups from scratch! We will learn a broth-based option, cream option, and hearty option. We will use easily found items in a grocery store to make a soup for dinner on a work night taste like it has been simmering all day long!

DEMONSTRATION ONLY Taught by Chef Bryan Jones.

Course: 6772-F26A Tuition: \$56	Center: B Time: 6:30-9:30	Hours: 3	Nights: Th Start: 10/29/26
Course: 6772-S27A Tuition: \$56	Center: B Time: 6:30-9:30	Hours: 3	Nights: Th Start: 1/21/27

SWEET HEAT: THE ART OF "SWICY" COOKING - This class explores the irresistible balance of sweet and spicy flavors shaping modern cuisine. The menu includes hot honey shrimp with lime yogurt, sweet chili glazed pork tenderloin with jasmine rice, and a refreshing mango chili sorbet. **Taught by Chef Peter Fischbach.**

Course: 6105-F26A Center: B Nights: M
 Tuition: \$56 Time: 6:30-9:30 Hours: 3 Start: 10/19/26

TEXTURE & TASTE: COOKING BEYOND FLAVOR - This class highlights the importance of contrast and presentation in unforgettable dishes. Prepare a crispy goat cheese salad with candied walnuts, seared chicken breast with cauliflower purée and crispy pancetta, and chocolate mousse with hazelnut crumble. **Taught by Chef Peter Fischbach.**

Course: 6103-F26A Center: B Nights: M
 Tuition: \$56 Time: 6:30-9:30 Hours: 3 Start: 11/2/26

TWO CAKES AND A COOKIE - Learn to make these two unique, easy and delicious treats. First, a super rich flourless chocolate cake made with simple ingredients. We will top it with freshly made whipped cream and berries. Next a ZUCCARINI (little sugar) cookie, a recipe straight from a Tuscan farmhouse kitchen, made with white wine. Last, learn my grandma's ricotta cheesecake. Over 100 year old world recipe! Join us for a night of fun and learning. **Taught by Chef JoAnn Gallo.**

Course: 6240-F26A Center: B Nights: M
 Tuition: \$56 Time: 6:30-9:30 Hours: 3 Start: 11/16/26

VEGETABLES TAKE CENTER STAGE - This class puts bold, satisfying, plant-forward dishes in the spotlight. Create roasted carrot hummus with pita, blue oyster mushroom "steak" with herb butter, and a rich dark chocolate avocado mousse. **Taught by Chef Peter Fischbach.**

Course: 6101-F26A Center: B Nights: M
 Tuition: \$56 Time: 6:30-9:30 Hours: 3 Start: 11/16/26



MURDER MYSTERY

Scan the QR code or register at

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For your group contact 609-296-2137

Wine selections and a full service bar are available at an additional cost.



DOORS OPEN AT 5:15 PM.

DEATH AT FIRST BITE - The world's top chefs meet for a competition to decide which cuisine reigns supreme. But they soon find out Murder is a dish best served cold. **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6120-F26A Center: ATL Nights: SAT
 Tuition: \$71 Time: 5:30-8:30 Hours: 3 Start: 11/21/26

HIGH TIDE HOMICIDE - Say "Aloha" to Gilligan, Skipper, Ginger, and the whole crew! Climb aboard the S.S. Mackerel for a 3-hour cruise to hilarity and murder! It's hi-jinx on the high seas as you embark on a nautical adventure to solve a mystery! **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6762-S27A Center: ATL Nights: Sat
 Tuition: \$71 Time: 5:30-8:30 Hours: 3 Start: 6/19/27

HOE DOWN HOMICIDE - Two-step into Mama Jack's honky-tonk for some red-hot music, a slice of roadkill pie and a country-fried murder mystery. It's the annual Possum Bloat County Jamboree, and there could be trouble! Join Sheriff Taylor and his sidekick, Deputy Cletus, as they try to rope a low-down scheming killer and restore order to this bucolic rural town. **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6513-F26A Center: ATL Nights: Sat
 Tuition: \$71 Time: 5:30-8:30 Hours: 3 Start: 9/19/26

MIND OVER MURDER - Murder and laughter ensue when a world-famous psychic performs a séance to resurrect the spirit of a notorious 1920's rum runner. You'll witness the crime, meet the suspects, and use your deductive skills to solve this hysterically funny interactive mystery! We predict you'll have the most unusual evening of paranormal farical fun you've ever experienced. **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6698-F26A Center: ATL Nights: Sat
 Tuition: \$71 Time: 5:30-8:30 Hours: 3 Start: 10/31/26

MURDER FAMILY STYLE - It's a family affair when the most powerful players in "da pizza pie business" have a sit-down. But this time, they are bringing the true bosses: their wives! With the real housewives at the meeting for the first time, do you think there could be trouble? Fuhgeddabboutttit!!! **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6763-S27A **Center:** ATL **Nights:** Sat
Tuition: \$71 **Time:** 5:30-8:30 **Hours:** 3 **Start:** 5/22/27

PASSION FOR MURDER - Desire moves front and center in this explosive interactive tale of romance and love, set at the awards ceremony for the Romance Novelist of the Year. Did devotion and deceit lead to a mysterious murder, or was it an act of passion besotted by unrequited love? **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6761-S27A **Center:** ATL **Nights:** Sat
Tuition: \$71 **Time:** 5:30-8:30 **Hours:** 3 **Start:** 2/13/27

SANTA'S SLAY - Just hear those "slay" bells ringing, when someone delivers a stocking full of murder at the annual party for the Grinch International Factory for Toys. Become one of Santa's little helpers, as you try to solve this holiday mystery. Join us for a holly, jolly good time, and a bit of murder under the mistletoe. **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6586-F26A **Center:** ATL **Nights:** Sat
Tuition: \$71 **Time:** 5:30-8:30 **Hours:** 3 **Start:** 12/19/26

TOP 'O THE MORNING - A WILDE IRISH WAKE - Poor old Seamus has passed away and everyone's gathered at his wake to say goodbye. But soon, mourning turns to murder, and it'll be your task to discover what happened. Meet the family, meet the friends, and help find the fiend who committed the crime in this comedy murder mystery. **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6511-S27A **Center:** ATL **Nights:** Sat
Tuition: \$71 **Time:** 5:30-8:30 **Hours:** 3 **Start:** 3/13/27

TRUE CRIME MURDERS - Fans of True Crime convene for their annual symposium. Then someone actually dies. Who knew that True Crime could turn into true crime? **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6121-S27A **Center:** ATL **Nights:** Sat
Tuition: \$71 **Time:** 5:30-8:30 **Hours:** 3 **Start:** 1/16/27

WIN, LOSE OR DIE - Watch what happens when America's favorite game show rolls into town looking for local contestants, and the category is murder! Everyone is in jeopardy, even the audience! Buzz in with your answer to the \$64,000 question: who is the killer? Join us for this fast-paced, hysterically funny and light-hearted interactive mystery! **Presented by Chefs Bruce VanSickle and Jason Crispin.**

Course: 6512-S27A **Center:** ATL **Nights:** Sat
Tuition: \$71 **Time:** 5:30-8:30 **Hours:** 3 **Start:** 4/17/27



TEACHERS WANTED!

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Contact Jeremy Dusza, Principal of Adult Education at:

724.473.3159

CHEF UMBERTO

Assaggio Italiano

The regional diversity of Italian Cuisine is shaped by its varied climate, local agriculture, and centuries of distinct cultural influences. This is a synopsis of ITALY'S 20 Culinary Regions, I have put together a 20 class series called Assaggio Italiano (Taste of Italy). Pick your favorite regions or pick them all and join me on a journey through the flavorful regions of Italy. ~Tante Belle Cose

ABRUZZO - Experience the bold, rustic flavors of Abruzzo, a region known for its hearty mountain cuisine and time-honored traditions. This class will feature Arrosticini, the region's famous grilled lamb skewers, along with Maccheroni alla Chitarra, a distinctive square-cut egg pasta traditionally made using a special stringed tool. Rich in flavor and rooted in authentic Italian cooking, these dishes offer a delicious taste of one of Italy's most beloved culinary regions.

Taught by Chef Umberto Turelli.

Course: 6084-S27A	Center: B	Hours: 3	Nights: T
Tuition: \$56	Time: 6:30-9:30		Start: 2/16/27

AOSTA VALLEY - Discover the hearty, comforting cuisine of Italy's alpine regions, where high-altitude mountain traditions inspire rich and flavorful dishes. This class will feature specialties such as creamy Fontina cheese, warm and savory fondue, and Carbonade Valdostana, a rustic beef stew slowly cooked in red wine. Perfect for lovers of cozy, satisfying meals, this culinary experience brings the flavors of the mountains straight to your table. **Taught by Chef Umberto Turelli.**

Course: 6096-F26A	Center: B	Hours: 3	Nights: W
Tuition: \$56	Time: 6:30-9:30		Start: 9/16/26

BASILICATA - Discover the rustic, home-style flavors of Southern Italy with a menu inspired by the traditions of Basilicata. This class will feature savory Lucanica sausage, flavorful Chicken Lucana, and Cianfotta, a hearty vegetable dish made with potatoes, eggplant, and other seasonal ingredients. Rooted in simple preparations and bold flavors, these comforting dishes showcase the warmth and authenticity of this lesser-known Italian region. **Taught by Chef Umberto Turelli.**

Course: 6080-S27A	Center: B	Hours: 3	Nights: W
Tuition: \$56	Time: 6:30-9:30		Start: 4/7/27

CALABRIA - Experience the bold, fiery flavors of Southern Italy with dishes that showcase the region's love of spice and rustic comfort food. From the rich, spreadable heat of 'Nduja sausage to the classic kick of Penne Arrabbiata, this class highlights the vibrant ingredients and lively traditions that make this cuisine so unforgettable. **Taught by Chef Umberto Turelli.**

Course: 6079-S27A	Center: B	Hours: 3	Nights: W
Tuition: \$56	Time: 6:30-9:30		Start: 4/14/27

CAMPAGNA - Experience the unforgettable flavors of Naples, the world-renowned birthplace of Pizza Napoletana and one of Italy's most celebrated culinary destinations. This class will showcase the traditions behind authentic Neapolitan pizza, fresh mozzarella, and the iconic Sfogliatelle pastry with its delicate, flaky layers and sweet filling. Bursting with passion, history, and bold flavor, these beloved specialties capture the true spirit of Southern Italian cooking.

Taught by Chef Umberto Turelli.

Course: 6082-S27A	Center: B	Hours: 3	Nights: W
Tuition: \$56	Time: 6:30-9:30		Start: 3/3/27

EMILIA-ROMAGNA - Often referred to as Italy's "Food Valley," Emilia-Romagna is one of the country's most celebrated culinary regions, known for producing some of Italy's finest and most iconic ingredients. In this class, you'll explore the rich traditions behind Parmigiano Reggiano, Prosciutto di Parma, and the world-famous Balsamic Vinegar of Modena. From handcrafted specialties to time-honored techniques, this delicious culinary journey offers an authentic taste of the region that has shaped Italian cuisine around the world. **Taught by Chef Umberto Turelli.**

Course: 6089-S27A	Center: B	Hours: 3	Nights: W
Tuition: \$56	Time: 6:30-9:30		Start: 1/13/27

FRIULI-VENEZIA GIULIA - Discover the distinctive flavors of Friuli-Venezia Giulia, a region where Italian, Austrian, and Slavic influences come together in wonderfully unique cuisine. This class will feature specialties such as Frico, a crispy fried cheese and potato pancake, the delicate pairing of San Daniele Prosciutto and fresh figs, and hearty, comforting lamb stew. Rich in tradition and regional character, these dishes offer a flavorful glimpse into one of Italy's most fascinating culinary destinations. **Taught by Chef Umberto Turelli.**

Course: 6091-F26A	Center: B	Hours: 3	Nights: W
Tuition: \$56	Time: 6:30-9:30		Start: 12/2/26

LAZIO - Experience the timeless flavors of Rome and the surrounding Lazio region, home to some of Italy's most iconic pasta dishes and culinary traditions. This class will feature beloved Roman classics such as Carbonara, Cacio e Pepe, and Amatriciana, each showcasing the simple yet bold flavors that define authentic Italian cooking. You'll also enjoy the crisp, savory tradition of Roman fried artichokes, making this a delicious journey into the heart of Italy's capital cuisine.

Taught by Chef Umberto Turelli.

Course: 6085-S27A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: T
Start: 2/9/27

LIGURIA - Discover the fresh, coastal flavors of Liguria, the picturesque region along the Italian Riviera known for its vibrant cuisine and seaside traditions. This class will highlight the birthplace of Pesto alla Genovese, made with fragrant basil and rich olive oil, along with Liguria's famous pillowy focaccia and an array of fresh seafood dishes inspired by the Mediterranean coast. Light, flavorful, and deeply rooted in regional tradition, these specialties capture the essence of Italian coastal cooking. **Taught by Chef Umberto Turelli.**

Course: 6090-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: W
Start: 12/16/26

LOMBARDY - Discover the rich and sophisticated flavors of Lombardy, a region celebrated for some of Italy's most iconic dishes. This class will highlight specialties such as Risotto alla Milanese, the creamy saffron-infused rice dish that defines Milanese cuisine, and Osso Buco, tender braised veal shank slow-cooked to perfection. You'll also explore the distinctive flavors of renowned regional cheeses like Gorgonzola and Taleggio, making this a delicious introduction to the heart of Northern Italian cooking. **Taught by Chef Umberto Turelli.**

Course: 6094-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: Th
Start: 10/22/26

MARCHE - Discover the rich culinary traditions of Italy's Marche region, celebrated for specialties like Olive all'ascolana—delicious fried olives stuffed with savory meat—and Brodetto, a flavorful fisherman's stew brimming with fresh seafood and coastal charm. This class will introduce you to the comforting, rustic dishes that make this region a hidden gem of Italian cuisine. **Taught by Chef Umberto Turelli.**

Course: 6086-S27A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: T
Start: 2/2/27

MOLISE - Experience the comforting, authentic flavors of Molise, one of Italy's hidden culinary treasures known for its simple yet deeply satisfying cuisine. This class will feature handmade Cavatelli pasta served with a rich Molisana ragù, as well as classic Fusilli al Pomodoro, showcasing the region's love of fresh ingredients and traditional preparation. Rooted in rustic Italian cooking and family traditions, these dishes offer a warm and inviting taste of Southern Italy. **Taught by Chef Umberto Turelli**

Course: 6083-S27A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: T
Start: 2/23/27

PIEDMONT - Experience the elegance and depth of Northern Italian cuisine through the celebrated flavors of Piedmont. Known for its luxurious white truffles from Alba, this region is also home to comforting classics such as Bagna Cauda, a warm garlic and anchovy dip perfect for sharing, sweet roasted peppers, delicate stuffed pastas, and the bold, rich red wines that have made Barolo famous around the world. This class offers a delicious journey into one of Italy's most refined and beloved culinary traditions. **Taught by Chef Umberto Turelli.**

Course: 6095-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: Th
Start: 10/8/26

PUGLIA - Discover the vibrant flavors of Puglia, a sun-soaked region celebrated for its fresh ingredients and rustic coastal cuisine. This class will feature Orecchiette, the region's famous ear-shaped pasta traditionally served with broccoli rabe, along with creamy Burrata cheese, exceptional olive oil, and an assortment of fresh seafood specialties. Simple, flavorful, and deeply connected to the Mediterranean, these dishes capture the warmth and charm of Southern Italian cooking. **Taught by Chef Umberto Turelli.**

Course: 6081-S27A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: W
Start: 3/10/27

SARDINIA - Explore the rustic flavors and pastoral traditions of Sardinia through dishes that reflect the island's rich culinary heritage. This class will feature specialties such as Porceddu, Sardinia's celebrated roasted suckling pig, and Carasau, the island's signature wafer-thin flatbread known for its crisp texture and versatility. Join us for an authentic taste of one of Italy's most distinctive regional cuisines. **Taught by Chef Umberto Turelli.**

Course: 6077-S27A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: W
Start: 4/28/27

SICILY - Step into a true crossroads of cultures, where every bite tells a story of tradition and flavor. Enjoy beloved specialties like crispy, golden arancini (fried rice balls), comforting Pasta alla Norma with tender eggplant, and classic cannoli filled with sweet, creamy indulgence. Each dish brings a taste of heritage and warmth, making this an experience not just to enjoy, but to savor and remember. **Taught by Chef Umberto Turelli.**

Course: 6078-S27A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: W
Start: 4/21/27

TRENTINO-ALTO ADIGE - Experience the unique flavors of Northern Italy's mountain regions, where Italian cuisine blends beautifully with Austrian and German influences. This class will feature comforting specialties such as Canederli, traditional bread dumplings served in savory broths or with butter, hearty polenta, and Speck, the region's signature smoked and cured ham. Rich in alpine tradition and rustic charm, these dishes offer a warm and satisfying taste of this distinctive culinary heritage. **Taught by Chef Umberto Turelli.**

Course: 6093-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: W
Start: 11/4/26

TUSCANY - Experience the heart of Florence, where simple, rustic flavors are elevated into something truly unforgettable. This culinary journey is celebrated for its classic Florentine meats and steaks, perfectly prepared to highlight tradition and quality, alongside comforting Ribollita, a hearty bread and vegetable soup rooted in Tuscan heritage. You'll also enjoy delicate Sole Florentine and Paglia e Fieno (straw and hay pasta), a beautifully balanced dish that reflects the elegance and simplicity of Italian cooking. **Taught by Chef Umberto Turelli.**

Course: 6088-S27A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: W
Start: 1/20/27

UMBRIA - Discover the "green heart" of Italy, a region celebrated for its rich, earthy flavors and time-honored traditions. Renowned for its prized black truffles and hearty lentils, it also shines through its exceptional pork specialties, including savory salami and tender porchetta. Each bite reflects a deep connection to the land and a culinary heritage that is both rustic and unforgettable, inviting you to savor the authentic taste of Italy at its finest. **Taught by Chef Umberto Turelli.**

Course: 6087-S27A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: W
Start: 1/27/27

VENETO - Experience a destination celebrated for its comforting and elegant cuisine, where tradition and flavor come together beautifully. Savor classic Risi e Bisi, a delicate risotto with fresh peas, and indulge in Baccalà mantecato, a creamy, whipped salted cod that reflects the region's coastal heritage. And of course, no visit would be complete without honoring its most famous creation—the beloved tiramisu, a timeless dessert that has become a favorite around the world. **Taught by Chef Umberto Turelli.**

Course: 6092-F26A
Tuition: \$56

Center: B
Time: 6:30-9:30

Hours: 3

Nights: W
Start: 11/11/26

DANCE

BALLET FOR BALANCE - This class provides ballet-based exercises for those with or without previous dance training. This is the perfect class to improve strength, balance, and flexibility. Whether you are a dance enthusiast or just want to try a different type of workout, this class may awaken the inner dancer in you! **Taught by Sondra Attridge, DEA.**

Course: 3760-F26A
Tuition: \$61

Center: GPAA
Time: 7:00-8:00

Hours: 10

Nights: Th
Start: 10/1/26

Course: 3760-S27A
Tuition: \$61

Center: GPAA
Time: 7:00-8:00

Hours: 10

Nights: Th
Start: 2/11/27

HIP POP DANCE FUSION LEVEL 1 - This session is intended for the absolute beginner student. This is a judgement-free class where all choreography will be broken down. Various genres of music will be played including but not limited to; hip hop, house & pop. Participants should wear sneakers & comfortable clothing. **Contact the instructor, Gabrielle Molino, with any questions via email at Gab7980@aol.com.**

Course: 5087-F26A
Tuition: \$77

Center: GPAA
Time: 7:30-8:15

Hours: 10

Nights: M
Start: 9/14/26

Course: 5087-F26B
Tuition: \$77

Center: GPAA
Time: 7:15-8:00

Hours: 10

Nights: Th
Start: 9/17/26

Course: 5087-S27A
Tuition: \$77

Center: GPAA
Time: 7:15-8:00

Hours: 10

Nights: Th
Start: 1/7/27

HIP POP DANCE FUSION LEVEL 2 - This is a fun & judgment free dance class! Various genres of music will be played including but not limited to; R&B, Hip Hop, House & Pop. The choreography remains at a beginner level. Although, depending upon the specific needs of the students, breakdowns may move more quickly than in Level 1. All participants should wear sneakers & comfortable clothing. **Contact the instructor, Gabrielle Molino, with any questions via email at Gab7980@aol.com.**

Course: 5088-S27A	Center: GPAA	Nights: M
Tuition: \$77	Time: 7:30-8:15	Hours: 10
		Start: 1/4/27

JAZZ FUNK - Combining classic jazz fundamentals with modern movements and songs, this class will focus on getting your body moving to upbeat music while really learning how to feel the rhythm from your head to your toes. With a true focus on having fun and feeling confident, This class provides a space for you to let loose and feel your best. **Taught by Gwen Attridge.**

Course: 3766-F26A	Center: GPAA	Nights: T
Tuition: \$61	Time: 7:00-8:00	Hours: 10
		Start: 9/15/26
Course: 3766-S27A	Center: GPAA	Nights: T
Tuition: \$61	Time: 7:00-8:00	Hours: 10
		Start: 2/2/27

LINE DANCING FOR BEGINNERS - This class is for anyone who wants to learn line dancing from the beginning. Learn the steps and basic dances that are done at venues in the local area. Ideal for singles, couples, or non-dancers who have no experience and need a place to start. You will be learning some easy line and circle partner/no partner dances that are done to various types of music. Dances may include CC Shuffle, Canadian Stomp, 16 Step, and Blue Rose.

REQUIREMENT: PLEASE wear comfortable shoes or boots with soles other than black.
Taught by Billy Snyder of BTK Entertainment.

Course: 5109-F26A	Center: GPAA	Nights: W
Tuition: \$93	Time: 7:15-8:30	Hours: 7.5
		Start: 9/16/26
Course: 5109-F26B	Center: GPAA	Nights: W
Tuition: \$93	Time: 7:15-8:30	Hours: 7.5
		Start: 11/11/26
Course: 5109-S27A	Center: GPAA	Nights: W
Tuition: \$93	Time: 7:15-8:30	Hours: 7.5
		Start: 2/3/27
Course: 5109-S27B	Center: GPAA	Nights: W
Tuition: \$93	Time: 7:15-8:30	Hours: 7.5
		Start: 4/7/27

LINE DANCING FOR INTERMEDIATES - This class is meant as a continuing education of line dancing. If you have taken the beginner line dance class and are proficient at those dances or have experience and want to take a more challenging dance class, this is the class for you. Dances such as Chill Factor, Cool Whip, Mmm Bop and some newer dances may be taught to various types of music **REQUIREMENT: PLEASE wear comfortable shoes or boots with soles other than black.** **Taught by Billy Snyder of BTK Entertainment.**

Course: 5098-F26A	Center: GPAA	Nights: W
Tuition: \$66	Time: 6:00-7:00	Hours: 6
		Start: 9/16/26
Course: 5098-F26B	Center: GPAA	Nights: W
Tuition: \$66	Time: 6:00-7:00	Hours: 6
		Start: 11/11/26
Course: 5098-S27A	Center: GPAA	Nights: W
Tuition: \$66	Time: 6:00-7:00	Hours: 6
		Start: 2/3/27
Course: 5098-S27B	Center: GPAA	Nights: W
Tuition: \$66	Time: 6:00-7:00	Hours: 6
		Start: 4/7/27

TAP FIT I - Beginner Tap Fit combines tap dancing, cardio, and mind sculpting that benefits both the body and brain. This course is for beginners with little or no tap dancing experience. The class will keep you dancing to tap rhythms for fun and fitness! **Taught by Sondra Attridge, DEA.**

Course: 3764-F26A	Center: GPAA	Nights: Th
Tuition: \$61	Time: 6:00-7:00	Hours: 10
		Start: 10/1/26
Course: 3764-S27A	Center: GPAA	Nights: Th
Tuition: \$61	Time: 6:00-7:00	Hours: 10
		Start: 2/11/27

TAP FIT II - More experienced tappers may want to try Tap Fit II, which combines tap dancing, cardio, and mind sculpting that benefits both body and brain. This class is a continuation of Beginner Tap Fit. Challenge your tap dancing abilities for fun and fitness! **Taught by Sondra Attridge, DEA.**

Course: 3765-F26A	Center: GPAA	Nights: T
Tuition: \$61	Time: 6:00-7:00	Hours: 10
		Start: 9/15/26
Course: 3765-S27A	Center: GPAA	Nights: T
Tuition: \$61	Time: 6:00-7:00	Hours: 10
		Start: 2/9/27

GENERAL INTEREST

ASTROLOGY 1 - Students will learn techniques and methods for analyzing and interpreting the sun, moon, rising sign and planets in our solar system. Each student will also receive a natal or solar chart, which is a picture of the sky at the time and place they were born. By the end of this course, the students should be fluent in analyzing a natal chart and understanding planetary energies. **Taught by Dawn Dittmar.**

Course: 3909-F26A	Center: B	Hours: 12	Nights: W
Tuition: \$66	Time: 6:30-8:30		Start: 9/16/26
Course: 3909-S27A	Center: B	Hours: 12	Nights: W
Tuition: \$66	Time: 6:30-8:30		Start: 2/3/27

ASTROLOGY 2 - Picking up where Introduction to Astrology left off, each student will refine their chart interpretation by analyzing planetary aspects and configurations and will begin to learn how to forecast events. Introduction to Astrology is a prerequisite. **Taught by Dawn Dittmar.**

Course: 3910-F26A	Center: B	Hours: 10	Nights: Th
Tuition: \$55	Time: 6:30-8:30		Start: 11/12/26
Course: 3910-S27A	Center: B	Hours: 10	Nights: Th
Tuition: \$66	Time: 6:30-8:30		Start: 3/11/27

ASTROLOGY 3 - Continuing where Astrology 2 left off, students will continue learning how to forecast events, including: transits, solar returns, and secondary progressions. There will also be highlights on astrological events in the sky, such as eclipse interpretation, Mercury Retrogrades, and Void of Course moons. Astrology 1 and 2 are prerequisites for this course.

Taught by Dawn Dittmar.

Course: 3911-F26A	Center: B	Hours: 4	Nights: T
Tuition: \$66	Time: 6:30-8:30		Start: 11/10/26
Course: 3911-S27A	Center: B	Hours: 4	Nights: T
Tuition: \$55	Time: 6:30-8:30		Start: 4/27/27

ASTROLOGY & BEYOND - As students move beyond Astrology 3, they will continue to expand their astrological skills and gain deeper clarity in forecasting techniques, Electrical Astrology, which employs techniques for electing the most opportune time to schedule events and Synastry. This is a deep understanding of relationships. And of course, there will be a focus on serious astrological events. Astrology 1, 2 and 3 are prerequisites of this course. **Taught by Dawn Dittmar.**

Course: 3994-F26A	Center: B	Hours: 12	Nights: Th
Tuition: \$66	Time: 6:30-8:30		Start: 9/17/26
Course: 3994-S27A	Center: B	Hours: 12	Nights: T
Tuition: \$66	Time: 6:30-8:30		Start: 2/16/27

CLASSIC FILM APPRECIATION - This course is designed for those who wish to move beyond merely “watching” movies, to truly “reading” them. We will examine the aesthetic and cultural forces that shape the films we love. From the silent era to the time when the studios dropped the strict requirements of the Hays Code, becoming more raw and realistic, students will learn to analyze the “language” of film—in order to understand how our favorite movies evoke emotion and convey complex social messages. By the end of this course, students will have a comprehensive understanding of how plot, characterization and symbolism are utilized to tell compelling stories and to recognize the ways in which cinema has evolved to both reflect and shape history, ever changing societal ideologies and transformational global perspectives. This is more than just a passive night at the movies for the sake of entertainment. Instead, it is a carefully selected viewing experience in order to create a “meaningful, intellectual and lively dialogue” between the students and the magic of what is on the screen. **Taught by Dawn Dittmar.**

Course: 3988-F26A	Center: GPAA	Hours: 24	Nights: W
Tuition: \$102	Time: 6:30-9:30		Start: 10/28/26
Course: 3988-F27A	Center: GPAA	Hours: 24	Nights: W
Tuition: \$166	Time: 6:30-9:30		Start: 2/24/27

CREATIVE WRITING - In this class, you will learn to craft classic characters, set up scintillating settings, and construct conflicts that contort reality and boggle the mind. All genres of fiction and non-fiction writing will be covered. Students can work on and develop ideas for novels, short stories, etc. Students will be expected to submit their work for a combination of peer review and one-on-one evaluation. Students are urged to bring a writing pad. **Taught by Danielle Boska.**

(MA in Education)

Course: 5326-F26A	Center: GPAA	Hours: 24	Nights: W
Tuition: \$193	Time: 6:00-9:00		Start: 10/14/26
Course: 5326-S27A	Center: GPAA	Hours: 24	Nights: W
Tuition: \$193	Time: 6:00-9:00		Start: 2/3/27

CRAFT YARN COUNCIL CIP PROGRAM - This Program covers both Beginner and Intermediate Certification levels and will teach you the professional skills and methodologies required to become a CYC Certified Crochet Instructor. Also known as the CYC Certified Instructors Program, this on-site course is the industry standard for turning passionate makers into confident educators. It is a comprehensive training program that combines both technical mastery and classroom leadership skills. The CYC curriculum is the definitive starting point to launch your teaching journey. It is one of the most rewarding and respected credentials available. And the results will show you are ready to lead your own classes! Whether you want to teach at a local shop or start your own business, this program is for everyone. There will be hands-on practice, Q&A sessions, and a formal certificate awarded upon completion. You must have proficient knowledge of basic crochet stitches. Come join the fun and get certified! **Taught by Diana Toni.**

Course: 3985-F26A	Center: GPAA	Nights: W
Tuition: \$546	Time: 6:00-9:00	Start: 9/16/26
Course: 3985-S27A	Center: GPAA	Nights: W
Tuition: \$546	Time: 6:00-9:00	Start: 2/3/27

CROCHET 2: WORKSHOP "THE SIMPLE WAY" - So many projects - so little time! This course is not only for project making, because you will also learn new techniques, time saver shortcuts in crocheting, and how to save time on crocheting that darn foundation chain. We will also cover how three different shapes can create beautiful shawls, shrugs, afghans, handbags, etc., and learn Buddy stitches and extended stitches in order to close the space between stitches and the turning chain space and so much more! Q&A session in all classes. Also learn to crochet with bead the Simple Way. If you are working on a project, bring it in for a show-and-tell session because we can always learn from our fellow crocheters. The class will also introduce ways to crochet using different textured yarns. Expect surprises along the way! Bring your favorite yarns and hooks, and let's have some fun together! Learning will qualify for Craft Yarn Council Certification and employment opportunities. Must have taken Learn to Crochet "The Simple Way" or have instructor approval. **Taught by Diana Toni.**

Course: 5055-F26A	Center: GPAA	Nights: Th
Tuition: \$257	Time: 6:00-9:00	Start: 9/17/26
Course: 5055-S27A	Center: GPAA	Nights: Th
Tuition: \$257	Time: 6:00-9:00	Start: 2/11/27

CROCHET BEYOND THE BASICS AND THEN SOME! "THE SIMPLE WAY" - This class will teach you the basics and more of the now popular Tunisian crochet technique. Also known as the Afghan Stitch, afghan blankets are the ones that our grandmothers crocheted. It is a technique that combines both knitting and crocheting rules. The Tunisian(Afghan) Simple Stitch is the first basic crochet stitch. It is the best starting point to learn. It is one of the prettiest and most versatile stitches out there. And the results look like it was knitted! Whether you are a beginner or presently crocheting Tunisian, this class is for everyone. There will be surprises along the way, Q and A sessions and projects to crochet. You will need a Tunisian crochet hook, size J, L or M, #4 worsted light color yarn, pencil and pad for notes. Must have knowledge of 4 basic crochet stitches Come join the fun!"The Simple Way!" **Taught by Diana Toni.**

Course: 3986-F26A	Center: GPAA	Nights: W
Tuition: \$257	Time: 6:00-9:00	Start: 9/16/26
Course: 3986-S27A	Center: GPAA	Nights: W
Tuition: \$257	Time: 6:00-9:00	Start: 2/3/27

CROCHET: LEARN "THE SIMPLE WAY" - This course will teach you to crochet with simple techniques that are comfortable for your hands. You will also learn four basic stitches, increasing and decreasing, and how to keep your edges straight. This course is also very informative for those who already crochet. All classes include new and improved techniques on crocheting the basics, "The Simple Way," and a Q and A session. The class will also include how to crochet with different yarns. A simple project of your choice, or a scarf, will be completed in this course. Learning will qualify for Craft Yarn Council Certification and employment opportunities. Needed for the class: Light color #4 worsted weight yarn and an H and I crochet hook. Prerequisite to The Crochet Workshop. **Taught by Diana Toni.**

Course: 5054-F26A	Center: GPAA	Nights: T
Tuition: \$257	Time: 6:00-9:00	Start: 9/15/26
Course: 5054-S27A	Center: GPAA	Nights: T
Tuition: \$257	Time: 6:00-9:00	Start: 2/2/27

ONLINE REGISTRATION
July 14, 2026
www.ocvts.digitalsignup.com

ONE YEAR TO A NEW CAREER!

ACCELERATED CAREER DEVELOPMENT PROGRAMS FOR ADULTS

Ocean County Vocational Technical School offers Accelerated Career Development Programs to provide adult students with flexible options for career advancement, certification or a new career direction. Programs are open to adults, 18 and older with a high school diploma or high school equivalency diploma.

Classes begin in September and run Monday-Friday

- **CULINARY ARTS**
- **PRACTICAL NURSING**
- **COSMETOLOGY**
- **CERTIFIED MEDICAL ASSISTANT**
- **NEW HOME CONSTRUCTION**
- **WELDING**
- **AUTOMOTIVE TECHNOLOGY**
- **ELECTRICAL TRADES**

Programs qualify for Financial Aid Assistance:

- Federal Financial Aid - Fill out your "FASFA" Now
 - Veterans Education Benefits (for Veterans or immediate family members)
- More Information available through WWW.VA.GOV
- NJ-GIVS Scholarships
 - Unemployment Retraining Benefits



CAREER & TECHNICAL EDUCATION

BARBERING

**9 MONTH ACCELERATED PROGRAM | FOR ADULTS
MONDAY-THURSDAY / 3-9PM / JACKSON, NJ**



The Barbering program provides students with hands-on, industry-aligned training to successfully complete the New Jersey Barber Licensing Examination and enter the workforce as licensed barbers.



Related Job Titles

- Licensed Barber
- Shop Manager/Owner



Career Ladder

- Students who attain a Cosmetology license may seek employment in the following areas:
- Barbershops, Salon, Spa
 - Shop management or ownership
 - Wedding and event grooming/stylist
 - Brand partnerships and product education
 - Product Developer
 - Content creation and social media influencer



Special Requirements

To obtain a NJ State Board License for Cosmetology & Hairstyling, students must be at least 17 years of age and possess a NJDOE recognized HS diploma* and a valid SSN, accrue 900 hours of Barbering



A home education diploma is not recognized for licensure by the NJ State Board of Cosmetology.



Skills You Will Learn

All tasks must be completed in compliance with the general rules and regulations of the State Board of Cosmetology.

- Haircutting and styling (classic and modern techniques)
- Clipper and shear over comb techniques
- Straight razor shaving
- Beard and mustache design, shaping, and trimming
- Facial shaving and skin care services
- Shampooing and scalp treatments
- Hair and scalp anatomy and physiology
- Sanitation, infection control, and workplace safety
- Barbering tools, equipment operation, and maintenance
- Client consultation and customer service
- Shop operations, professionalism, and barber business practices



Preferred Skills for Career Field

You should be able to:

- Enjoy working directly with people
- Communicate clearly and professionally
- Use sound judgment and attention to detail
- Are creative and trend-aware
- Multitask and adapt in a fast-paced environment
- Demonstrate patience, flexibility, professionalism

**LEARN MORE ABOUT THIS PROGRAM
CONTACT US!**

phone: (732) 244 - 1122
email: admissions@ocvts.org

Revised: 02/2026

Source: bls.gov | careeronestop.org



OCVTS.ORG/10MONTH

CUISINE ON THE GREEN

The Ocean County Center for Culinary Arts

10 Months, Mon~Fri, 8:00AM-1:00PM, Little Egg Harbor

The Ocean County Center for Culinary Arts, located at Cuisine on the Green at the Atlantis Golf Course, provides students experience in the preparation, service and management tasks involved in the food service industry. This Culinary Arts training center, located in the newly renovated restaurant facilities at the Atlantis Golf Course in Little Egg Harbor, offers exciting opportunities as students train for careers in the Culinary Arts. The 10 month curriculum includes classroom instruction, culinary skills training, and working internships.

The teaching philosophy at the Ocean County Center for Culinary Arts involves a curriculum and training program incorporating a foundation of ecology, wellness, and responsibility to the overall reduction of the environmental footprint by the culinary industry. The use of locally sourced foods, responsibly caught seafood, and environmentally conscious practices are essential elements at the Ocean County Center for Culinary Arts. Areas of concentration include: safety, sanitation, food preparation, commercial baking, advanced baking, table skills, and dining-room management. Students will also receive certifications in ServSafe Food Protection Manager, TIPS Alcohol Training, CPR, Nutrition, and Food Cost Management.

An articulation agreement with the Restaurant School at Walnut Hill College provides students with an opportunity to earn advanced college credit upon successful completion of this program.



COSMETOLOGY

1 Year, Mon~Fri, 2:00PM-7:00PM, Brick Center



The Cosmetology Program provides the skills and the knowledge necessary to pass the New Jersey State Board of Cosmetology licensing exam. The skills taught relate to the major areas of instruction, including hair services, skin and nail services and business management. Curriculum content will cover: sterilization and sanitation procedures; techniques to cut, shape, set, style, color and highlight hair; permanent wave and chemical relaxation techniques; hair removal - waxing; grooming techniques for male clients; make-up applications and facials; manicures and pedicures; salon reception functions; maintenance of individual employee records; care and styling of wigs; and thermal pressing and curling. In-school clinical experiences provide hands-on training. All applicants will be required to pass a written examination for admission. Good attendance is critical for completion of hourly requirements to sit for licensing exam. Home educated diploma will not be recognized for licensure.

NEW HOME CONSTRUCTION

10 Months, Mon~Fri, 8:00AM-1:00PM, Waretown Center



In response to a growing demand for skilled construction workers, the OCVTS New Home Construction program was developed as an accelerated training program for adults. Curriculum includes: extensive safety training, use of hand and power tools, blueprint reading, layout, industry-related mathematics, skills in framing, roofing, sheathing, siding, door and window installation, staircases, drywall installation, insulation, trim work, ceilings and floors. Students will receive the 10-hour OSHA Hazard Recognition Training Program as well as CPR/AED First Aid training. Through ongoing partnerships with outside agencies, such as Habitat for Humanity, students receive real-world, hands-on experience in all phases of construction as they work on-site at a selected home construction site in Ocean County.

This program qualifies for the NJ-GIVS Scholarship Program for Minorities and Women.

AUTOMOTIVE TECHNOLOGY

10 Months, Mon~Fri, 2:00PM-7:00PM, Waretown Center

The OCVTS Automotive Technology program introduces students to major concepts and theories of maintenance, service and repairs on modern automobiles. Students are instructed on shop safety and proper usage of tools and equipment. Upon successful completion, students are prepared for entry-level employment in the automotive field and will have acquired the knowledge necessary to take ASE certification tests.

This program is evaluated and accredited by NATEF. (National Automobile Technician Educational Foundation). The following subjects are NATEF accredited: Engine Repair, Engine Performance, Electrical/Electronic Systems, Brakes, Steering and Suspension, Heating and Air-Conditioning, Automatic and Manual Transmission, and Drive-Axles.

Articulation agreements with Brookdale Community College, Mercer County College, Lincoln Technical Institute and the University of Northwestern Ohio provide students with opportunities to earn advanced college credits upon successful completion of this program.



NEW JERSEY GIVS THE GOVERNOR'S INDUSTRY VOCATIONS SCHOLARSHIP FOR WOMEN AND MINORITIES

The NJ-GIVS program provides funding for training. It is funded by the State of New Jersey Schools Development Authority and administered in partnership with HESSA.

Go to www.njgrants.org for eligibility requirements

Call 732.473.3100 x 3139 for More Information

PRACTICAL NURSING

10 Months, Mon~Fri, 8:30AM-2:30PM, Toms River Center



This program consists of lecture and clinical experiences to educate students to care for acute, sub-acute, chronically ill and convalescent patients. It is regulated by the State Board of Nursing and prepares students for the state licensing examination. Classroom theory and clinical experience are equitable in the number of hours required in the course. Students who successfully complete the program and pass the state licensing examination can find employment in hospitals, nursing homes, industry, clinics, private homes and public and federal health agencies.

Curriculum includes the study of anatomy and physiology, nutrition and diet therapy, pharmacology, medical/surgical nursing, geriatrics, maternity, pediatrics, psychiatric nursing, interpersonal relationship in nursing, maintaining records and independent study.

A placement test, criminal background check and drug screening are required for all applicants entering this challenging program.

**CALL THE OCVTS PRACTICAL NURSING INFORMATION
HOTLINE AT 732.473.3100 x 3145**

CERTIFIED MEDICAL ASSISTANT

10 Months, Mon~Fri, 4:30PM-9:30PM, Toms River Center



The National Certified Medical Assistant program provides the skills and knowledge necessary to pass the NCMA exam. This program emphasizes physician assisting skills and includes administrative and clinical components. The curriculum covers medical terminology and abbreviations, medical law and ethics, insurance billing and coding, medical history intake, computerized scheduling, infection control, vital signs and electrocardiograms. Laboratory procedures include urinalysis, strep tests, capillary sticks and venipuncture techniques. Students will learn to assist the physician with special procedures.

Students may pursue certification as a National Certified Medical Assistant (NCMA) or continue their studies for radiology technician, licensed practical or registered nurse, health information technologist, billing and coding specialist or other healthcare careers. Students may also pursue certification as a NCMOA (National Certified Medical Office Assistant) through the American National Certification Association (AMCA). Additional coursework and certification opportunities in Phlebotomy and EKG will be provided in the second semester. *(Additional fees apply)

Tuition and approximate additional costs for programs on pages 27-30

Cuisine on the Green-Tuition \$8,000.00

Uniform-\$75.00 pants, top, shoes
Servsafe test-\$70.00

Cosmetology-Tuition \$8,500.00

Permit-\$5.00, license \$90.00
Testing-\$38.00 theory, \$50.00 practical
Uniforms-\$100.00 includes shoes, top, pants, and name tag

New Home Construction-Tuition \$8,000.00

No additional fees

Automotive Technology-Tuition \$8,000.00

Uniform-\$200.00 includes top, pants, boots (oil resistant, leather)

PRACTICAL NURSING PROGRAM-Tuition in county-\$11,500.00, out of county-\$13,500.00

Registration Fee-\$50.00, Application Fee-\$25.00
Pre Admission Testing Fee-\$92.00
Criminal Background Check-\$65.00
Drug Screening Fee-\$40.00
Other Approximate Costs-\$2,000.00
Medical exam, lab tests, and immunizations as required to participate in clinical experience to include: rubella, rubeola, varicella-zoster, mumps, hepatitis B, QuantiFERON-TB, tetanus (within 10 years), and current flu and COVID vaccines books uniforms CPR certification – BLS Healthcare Provider - stethoscope - blood pressure cuff - watch with second hand - student malpractice insurance - fingerprinting (for state licenser).

Certified Medical Assistant-Tuition \$8,000.00

Books-\$200.00
Uniform-\$125.00
Certification test-\$90.00
ECG/Phlebotomy-\$250.00
Malpractice insurance-\$43.00

2 YEAR PROGRAM / 1000 HOURS PART-TIME COSMETOLOGY

Year 1 - Tue/Thu & Alternating Fri 4:30 pm - 9:30 pm. Year 2 - Mon/Wed & Alternating Fri 4:30 pm - 9:30 pm, Toms River Center

The Cosmetology Program provides instruction in the skills required to take the New Jersey State Board of Cosmetology licensing exam. The skills taught relate to the major areas of instruction including hair, skin, nail services and barbering, as well as business management and ownership. Curriculum content will cover: sterilization and sanitation procedures; techniques to cut, shape, set, style, color and highlight hair, permanent wave and chemical relaxing techniques, temporary hair removal, waxing, shaving for men, makeup application, facials, manicures, pedicures, nail enhancements, salon receptionist functions, maintenance of individual client records, care and styling of wigs, thermal pressing and curling. Students also participate in clinical experiences on site, which provide hands on training in Cosmetology services. Consistent attendance is crucial for completion of the 1000-hour requirement, as dictated by the New Jersey State Board of Cosmetology. Tuition-\$4000/yr.



Please be aware that in order to sit for the state licensing exam all students must have a valid social security number, valid government issued photo id. (such as driver's license, NJMVC nondriver's id., or passport) and high school diploma; a home educated diploma will not be recognized for licensure.



CALL 732.473.3100 x 3157
to speak with an Admissions Representative

ADVANCE | YOUR FUTURE

CULINARY ARTS

2 YEAR / 900 HOURS / HIGH SCHOOL STUDENTS
10 MONTH ACCELERATED PROGRAM / ADULT STUDENTS



The Culinary Arts program provides students with experience in the preparation, service, and management tasks involved in the food service industry through classroom instruction and hands-on training in a commercial kitchen. Areas of concentration during year one include the following: Dining Room Service, covering professional service skills; banquet service; beverage and mixology, including barista skills. Culinary Arts I focuses on basic cooking methods, safety and sanitation (including ServSafe), knife skills, stocks, soups, sauces, salads and sandwiches. Fundamentals of Baking involves identification and function of the most common baking ingredients, quick bread production methods, yeast raised doughs, cookies pies and tart production. Bakeshop weights and measures, metric measurements and mixing methods. Areas of concentration during year two include: Culinary Arts II - basic meat cutting, smoking, and advanced cooking methodology such as sous vide cookery and molecular gastronomy. Advanced Baking and Pastry Arts focuses on artisan breads, cake decorating buttercream, fondant, and gum paste flowers. European pastry, tarts, tortes entremets, verrines and artisan chocolates.

**IN DEMAND
CAREERS**

MULTIMEDIA - PHOTOGRAPHY - DIGITAL REPRODUCTION

DESIGN AND VISUAL COMMUNICATIONS

2 YEAR PROGRAM / 900 HOURS / HIGH SCHOOL STUDENTS AND ADULTS

The Design and Visual Communications program provides students with the skills needed to continue their education at the collegiate level or to pursue careers in the creative industries. Students will complete all components of the 2 year program which consist of conventional and digital skills which provide students an introduction to various visual art and communication careers.

The Multimedia Component emphasizes the creation of digital art for print, video, and electronic media. This component of the program includes courses in: Graphic Design, Motion Graphics, Designing for Social Media, and Video Production, as well as, classes in the Adobe Certified Associate for Illustrator and Premiere.

The Photography Component covers the techniques of digital photography highlighting skills required in advertising, portraiture, multimedia and fine art. Includes courses in: Digital Photography, Multimedia Photography, Product Photography, and Studio Lighting, as well as, classes in the Adobe Certified Associate for Photoshop.

The Digital Reproduction Component emphasizes the use of current technologies in both conventional printing and digital reproduction. This component of the program includes courses in: Design and Reproduction, Screen Printing, and Production Graphics, as well as, classes in the Adobe Certified Associate for InDesign.

Students who have graduated from high school have the option to attend the Design and Visual Communication Program full-time, two sessions per day, for an intensive completion of the program in a single year.



CALL 732.473.3100 x 3157
to speak with an Admissions Representative

ESL (ENGLISH AS A SECOND LANGUAGE) - This course is designed for students with minimum or no knowledge of the English language. Participants will have the opportunity to learn useful vocabulary, common phrases and expressions, and ask and answer basic questions.

Taught by Luisa Byron.

Course: 5611-F26A	Center: TR		Nights: T
Tuition: \$217	Time: 5:30-7:30	Hours: 30	Start: 9/15/26
Course: 5611-S27A	Center: TR		Nights: T
Tuition: \$217	Time: 5:30-7:30	Hours: 30	Start: 2/2/27

ESL INTERMEDIATE II FOR SPANISH SPEAKERS - This course is developed for students who had already taken the Fall 2024, Spring 2025 or Fall 2025 class, as well as for students who had taken English lessons previously in other programs. Participants will be able to expand their knowledge through reading, writing, listening and speaking activities. **Taught by Luisa Byron.**

Course: 5612-F26A	Center: TR		Nights: W
Tuition: \$217	Time: 5:30-7:30	Hours: 30	Start: 9/16/26
Course: 5612-S27A	Center: TR		Nights: W
Tuition: \$217	Time: 5:30-7:30	Hours: 30	Start: 2/3/27

FINANCIAL STRATEGIES FOR SUCCESSFUL RETIREMENT - You can control the outcome of your financial future. Hear what you may need to know about investments, long-term care, Social Security and Medicare, estate planning, lifestyle issues, and pension options. This informational, three-week seminar will focus on money-management strategies and lifestyle issues facing current retirees and those aged 55 and older nearing retirement. Your registration fee includes an in-depth workbook and retirement planning data form that will help individuals develop a written inventory of assets, income, Social Security, and pension benefits. Will you be ready for retirement? Spouses may attend free of charge. **Seating is limited - please register early. Taught by Theodore J. Durante, CFP.**

Course: 5127-F26A	Center: GPAA		Nights: W
Tuition: \$110	Time: 6:00-9:00	Hours: 9	Start: 9/30/26
Course: 5127-S27A	Center: GPAA		Nights: W
Tuition: \$110	Time: 6:00-9:00	Hours: 9	Start: 3/17/27

INTRODUCTION TO CHROMATHERAPY - Come work with color! This course explores the history, theory and practical application of color therapy as a non-invasive healing modality for holistic health. Students will examine the seven colors of the spectrum and how their corresponding energy centers (chakras) impact human organs, as well as how their different frequencies when applied through tools like lighting, visualization and fabrics can balance physiological and psychological states, reduce stress, improve well-being, influence emotions, behavior and personality. Topics covered will include ancient and modern restorative traditions, techniques for aligning the chakras and practical training in color breathing and visualization, so we may apply these principles to our surroundings to promote harmony on the physical, emotional, mental and spiritual levels.

This course is for informational purposes only. It in no way intends to replace professional medical or psychological treatment. **Taught by Dawn Dittmar.**

Course: 3987-F26A	Center: B		Nights: T
Tuition: \$66	Time: 6:30-8:30	Hours: 4	Start: 9/29/26
Course: 3987-S27A	Center: B		Nights: Th
Tuition: \$66	Time: 6:30-8:30	Hours: 4	Start: 2/11/27

ITALIAN 1: INTRODUCTION TO ITALIAN LANGUAGE AND CULTURE - This course will provide the fundamentals of the Italian language while exploring today's Italian lifestyle, customs, and trends. It will be an exciting learning opportunity, whether you are planning a trip to Italy, want to learn basic language structures, or you are just curious about Italian life. Active participation is highly encouraged! **Taught by Giovanna Cristiano.**

Course: 5340-F26A	Center: TR		Nights: T
Tuition: \$87	Time: 6:00-7:30	Hours: 12	Start: 9/15/26
Course: 5340-S27A	Center: TR		Nights: T
Tuition: \$87	Time: 6:00-7:30	Hours: 12	Start: 2/2/27



**PLEASE CHECK OUT OUR
YEAR-LONG PROGRAMS
ON PAGE 6.**

REGISTRATION FOR FULL-YEAR PROGRAMS WILL BEGIN JULY 14, 2026.

ITALIAN 2 - This course is designed for **students with basic knowledge** of the Italian language. Students will learn selected grammar structures and necessary vocabulary for everyday conversations included in the A1 Level of the Common European Framework of Reference for Languages (CEFR). Through a contextual approach, students will practice and develop the fundamental language skills of speaking, reading, listening, and writing needed in everyday situations. **'Elementary Italian 1' or basic knowledge is recommended but not required'**.
Taught by Giovanna Cristiano.

Course: 5339-F26A	Center: TR	Nights: T
Tuition: \$87	Time: 6:00-7:30	Hours: 12
Course: 5339-S27A	Center: TR	Nights: T
Tuition: \$87	Time: 6:00-7:30	Hours: 12
		Start: 11/3/26
		Start: 4/6/27

ROOTS TO GROWTH: BUILDING YOUR FUTURE FROM THE INSIDE OUT - This course is designed to help students at OCVTS develop in character, confidence, and calling. While students are learning a vocational trade, Roots To Growth equips them with the inner foundation needed to thrive both personally and professionally. The course focuses on identity, purpose, mindset, and leadership through faith-based principles and practical life skills. **Taught by James Marshall.**

Course: 3913-F26A	Center: GPAA	Nights: M
Tuition: \$212	Time: 6:00-8:00	Hours: 18
Course: 3913-S27A	Center: GPAA	Nights: M
Tuition: \$212	Time: 6:00-8:00	Hours: 18
		Start: 9/14/26
		Start: 2/22/27

SPANISH 1 - This course focuses on the development of communication language skills such as listening, speaking, reading, and writing. These important skills will help students interact by using the Spanish language. In these classes, students will learn basic vocabulary and phrases to handle simple and routine tasks. This will introduce them to asking and answering basic questions while engaging in simple interactions. **Taught by Mariela Osorio.**

Course: 5331-F26A	Center: B	Nights: Tu, Th
Tuition: \$154	Time: 6:00-7:30	Hours: 18
Course: 5331-S27A	Center: B	Nights: Tu, Th
Tuition: \$154	Time: 6:00-7:30	Hours: 18
		Start: 9/15/26
		Start: 2/2/27

SPANISH 2 - People with this level of proficiency can understand common words and expressions related to personal and family information, shopping, and employment. Spanish 2 gives you the foundations to read basic texts, talk about your daily routine, and describe your background in simple terms. It allows you to engage in areas of immediate need. Some topics included in this course are talking about routines, describing feelings and symptoms, likes and dislikes and adjectives to describe yourself, and people in general. **Taught by Mariela Osorio.**

Course: 5332-F26A	Center: B	Nights: Tu, Th
Tuition: \$154	Time: 6:00-7:30	Hours: 18
Course: 5332-S27A	Center: B	Nights: Tu, Th
Tuition: \$154	Time: 6:00-7:30	Hours: 18
		Start: 10/27/26
		Start: 4/6/27

TACTILE ART - Tactile art engages a person's sense of touch, encouraging both the creator and viewers to experience the artwork on a deeper level. This course will guide you through a collection of beginner-friendly tactile art projects, encouraging a relaxing & stress-free environment to let your creativity take the lead. Whether you're interested in practicing fine motor skills, learning more about the practice of sensory art, or you just need a few spots filled on your walls, all students are welcome! **Taught by Shane Conley.**

Course: 2310-F26A	Center: B	Nights: Tu, Th
Tuition: \$180	Time: 6:00-8:00	Hours: 20
Course: 2310-S27A	Center: B	Nights: Tu, Th
Tuition: \$180	Time: 6:00-8:00	Hours: 20
		Start: 9/15/26
		Start: 2/2/27

TAROT 101: FROM CARDS TO CLARITY - Unlock the mysteries of Tarot in this engaging 6-week beginner's workshop. All you need is a deck and a journal! Explore the Major and Minor Arcana, card spreads, intuitive readings, and traditional symbolism from the Rider-Waite-Smith deck (though any deck you resonate with is welcome). Through hands-on practice, group readings, and journaling, you'll build confidence in interpreting Tarot and strengthening your intuition. With a **Master's in Education, Gina Romano, Founder of Love & Alignment**, brings a dynamic, approachable style to Tarot, making even complex concepts easy to grasp. Optional resource: Tarot 101: From Cards to Clarity available through Amazon.

Course: 3728-F26A	Center: GPAA	Nights: W
Tuition: \$277	Time: 6:00-9:00	Hours: 18
Course: 3728-S27A	Center: GPAA	Nights: T
Tuition: \$277	Time: 6:00-9:00	Hours: 18
		Start: 9/30/26
		Start: 1/26/27

THE PHILOSOPHY OF THE KARMIC JOURNEY: THE NATAL CHART AND

REINCARNATION - Evolutionary astrology postulates that we are eternal spiritual beings who die and are reborn. Students will explore the interconnected concepts of Reincarnation, the Law of Karmic Return and Astrology, including ways in which our past-life patterns and their effects in this present life can be identified. Although a background in Astrology is gently suggested, it is NOT a prerequisite for this course. **Taught by Dawn Dittmar.**

Course: 3995-F26A Tuition: \$66	Center: B Time: 6:30-8:30	Hours: 4	Nights: T Start: 10/27/26
Course: 3995-S27A Tuition: \$66	Center: B Time: 6:30-8:30	Hours: 4	Nights: T Start: 4/13/27

GROUP FITNESS

AMPD FUSION - Combining great music with simple resistance band movements creates a total body workout that is safe for all fitness levels. Bands are a simple yet effective training tool. Bands are lightweight, portable, and fun to use. When you add resistance bands to music, your workout gets AMPD up even more. Take the burn to a new level with KETTLEBELL AMPD & AMPD Burn. AMPD Burn is a barre-inspired workout that takes the workout to a whole new level. AMPD FUSION makes for a class that is a low-impact, full body workout that is for all fitness levels. Please bring a yoga mat, a long resistance band, and a loop band. If you have a light weight kettlebell 10 lbs. or less feel free to bring it as well. **Taught by Lisa Pepper, POUND® Tour Crew, POUND® Pro, Generation POUND®, AMPD Ambassador, AMPD Resistance, AMPD Burn, Kettlebell AMPD Instructor, AFAA Group Ex Certified, AAI-ISMA Group/Aqua Ex Certified.**

Course: 5097-F26A Tuition: \$88	Center: TR Time: 5:00-6:00	Hours: 12	Nights: M Start: 9/14/26
Course: 5097-F26B Tuition: \$88	Center: TR Time: 5:15-6:15	Hours: 12	Nights: W Start: 9/16/26
Course: 5097-S27A Tuition: \$74	Center: TR Time: 5:00-6:00	Hours: 10	Nights: M Start: 1/4/27
Course: 5097-S27B Tuition: \$88	Center: TR Time: 5:15-6:15	Hours: 12	Nights: W Start: 1/6/27
Course: 5097-S27C Tuition: \$44	Center: TR Time: 5:15-6:15	Hours: 12	Nights: W Start: 4/7/27
Course: 5097-S27D Tuition: \$37	Center: TR Time: 5:00-6:00	Hours: 5	Nights: M Start: 4/19/27

POUND® THE ROCKOUT WORKOUT - POUND® is the world's first cardio jam session inspired by the infectious, energizing, and sweat-dripping fun of playing the drums using lightly weighted drumsticks called Ripstix®. POUND® transforms drumming into an incredibly effective way of working out. Instead of listening to music, you become the music in this exhilarating, full-body workout that combines cardio, conditioning, and strength training with pilates-inspired movements. Designed for all fitness levels, POUND® provides the perfect atmosphere for letting loose, getting energized, toning up, and rockin' out! Ripstix® drumsticks are provided. Wear comfortable clothes, a yoga mat and a water bottle. **Taught by Lisa Pepper, POUND® Tour Crew, Generation/POUND® Pro, AFAA Group Fitness Instructor, AAI-ISMA Group Fitness Instructor, AMPD Burn Instructor, AMPD Resistance Instructor.**

Course: 5111-F26A Tuition: \$88	Center: TR Time: 3:00-4:00	Hours: 12	Nights: M Start: 9/14/26
Course: 5111-F26B Tuition: \$88	Center: TR Time: 6:00-7:00	Hours: 12	Nights: M Start: 9/14/26
Course: 5111-F26C Tuition: \$74	Center: TR Time: 6:30-7:30	Hours: 10	Nights: W Start: 9/16/26
Course: 5111-S27A Tuition: \$74	Center: TR Time: 3:00-4:00	Hours: 10	Nights: M Start: 1/4/27
Course: 5111-S27B Tuition: \$74	Center: TR Time: 6:00-7:00	Hours: 10	Nights: M Start: 1/4/27
Course: 5111-S27C Tuition: \$88	Center: TR Time: 6:30-7:30	Hours: 12	Nights: W Start: 1/6/27
Course: 5111-S27D Tuition: \$37	Center: TR Time: 6:00-7:00	Hours: 6	Nights: M Start: 4/19/27
Course: 5111-S27E Tuition: \$37	Center: TR Time: 3:00-4:00	Hours: 6	Nights: M Start: 4/19/27
Course: 5111-S27F Tuition: \$37	Center: TR Time: 6:30-7:30	Hours: 6	Nights: W Start: 4/21/27

VINYASA FLOW FOR BEGINNERS TO INTERMEDIATE - This is a full-body Vinyasa yoga flow class. The pace is accessible and moderate. We focus on a good balance between strength and flexibility in shapes and movements. You'll find challenging postures and poses throughout the class. I look forward to seeing you on the mat. Please bring your own yoga mat. **Taught by Dani Halsey.**

Course: 5093-F26A Tuition: \$88	Center: TR Time: 4:00-5:00	Hours: 12	Nights: W Start: 9/16/26
Course: 5093-S27A Tuition: \$88	Center: TR Time: 4:00-5:00	Hours: 12	Nights: W Start: 2/3/27

YOGA - Come and discover the benefits of yoga! Yoga has wonderful harmonizing and balancing effects on the body, mind, and emotions. Yoga helps you to relax and rejuvenates your mind. This yoga course is designed to help build muscle strength and promote balance and flexibility. The program will focus on asana postures, breathing techniques, and meditation. **VERY LIMITED ENROLLMENT. Please bring your own yoga mat. Taught by Jen Rinaldi.**

Course: 3749-F26A Tuition: \$88	Center: GPAA Time: 5:00-6:00	Hours: 12	Nights: M, W Start: 9/14/26
Course: 3749-F26B Tuition: \$88	Center: GPAA Time: 5:00-6:00	Hours: 12	Nights: M, W Start: 11/9/26
Course: 3749-S27A Tuition: \$88	Center: GPAA Time: 5:00-6:00	Hours: 12	Nights: M, W Start: 2/1/27
Course: 3749-S27B Tuition: \$88	Center: GPAA Time: 5:00-6:00	Hours: 12	Nights: M, W Start: 4/5/27

YOGA FOR ACTIVE ADULTS - It's never too late to begin a yoga practice! Yoga helps to build strength and stamina, improve focus and balance, and relax your body and mind. This class is perfect for active older adults who are new to yoga, as well as those with some experience. We will practice on the floor; please bring a yoga mat and wear comfortable clothing. Please bring your own yoga mat. **Taught by Dani Halsey.**

Course: 3790-F26A Tuition: \$88	Center: TR Time: 3:00-4:00	Hours: 12	Nights: W Start: 9/16/26
Course: 3790-S27A Tuition: \$88	Center: TR Time: 3:00-4:00	Hours: 12	Nights: W Start: 1/6/27

YOGA FOR BALANCE AND STRENGTH - This yoga class focuses on building strength and improving balance through a series of postures and sequences, emphasizing proper alignment and controlled movements. It is suitable for all levels, with modifications offered to accommodate individual needs and abilities. The class aims to enhance overall body strength, improve balance, and increase flexibility. **Taught by Jennifer Rinaldi.**

Course: 3797-F26A Tuition: \$88	Center: TR Time: 5:00-6:00	Hours: 12	Nights: T, Th Start: 9/15/26
Course: 3797-F26B Tuition: \$88	Center: TR Time: 5:00-6:00	Hours: 12	Nights: T, Th Start: 11/10/26
Course: 3797-S27A Tuition: \$88	Center: TR Time: 5:00-6:00	Hours: 12	Nights: T, Th Start: 2/9/27
Course: 3797-S27B Tuition: \$88	Center: TR Time: 5:00-6:00	Hours: 12	Nights: T, Th Start: 4/6/27



Employment & Industry Development

*Always here to assist our students, past and present,
with their job searches. Connecting businesses
directly with our skilled students. Free Service!*

732.473.3100 x3288 or x 3177

YOGA VINYASA FLOW FOR FLEXIBILITY - This is a full-body Vinyasa yoga flow-style class. The pace is accessible and moderate, and will leave you with the feeling that you can keep up, and will not be left behind. We focus on good balance between strength and flexibility in shapes and movements. When the class is over, you will feel satisfied with your workout, and a sense of fulfillment as you end in savasana! You'll find challenging postures and poses throughout the class. **Please bring your own yoga mat. Taught by Jen Rinaldi.**

Course: 3847-F26A	Center: TR	Nights: T, Th
Tuition: \$88	Time: 4:00-5:00	Start: 9/15/26
Course: 3847-F26B	Center: TR	Nights: T, Th
Tuition: \$88	Time: 4:00-5:00	Start: 11/10/26
Course: 3847-S27A	Center: TR	Nights: T, Th
Tuition: \$88	Time: 4:00-5:00	Start: 2/9/27
Course: 3847-S27B	Center: TR	Nights: T, Th
Tuition: \$74	Time: 4:00-5:00	Start: 4/6/27

ZUMBA GOLD - Zumba Gold is the low-impact version of the dance and fitness program Zumba. While the class is designed for active older adults, all are welcome to join. No experience is necessary! Various genres of music will be incorporated. Please wear sneakers and bring water. **Contact the instructor, Gabrielle Molino, with any questions via email at Gab7980@aol.com.**

Course: 3747-F26A	Center: GPAA	Nights: Th
Tuition: \$77	Time: 6:15-7:00	Start: 9/17/26
Course: 3747-S27A	Center: GPAA	Nights: Th
Tuition: \$77	Time: 6:15-7:00	Start: 1/7/27

HEALTH AND FITNESS CERTIFICATION COURSES

CPR - BASIC LIFE SAVER - The Basic Life Saver course features group interaction, hands-on coaching, and feedback from an American Heart Association instructor. This course is for anyone with limited or no medical training who needs a course completion card in CPR and the AED used to meet job, regulatory, or other requirements. Students will learn the correct procedures to save adults, children, or infants in medical emergencies. Participants will also learn how to save adults, children, or infants from choking. Course completion will include a BLS CPR Certification valid for two years. **Taught by Eve Adams.**

Course: 3745-F26A	Center: TR	Nights: W
Tuition: \$79	Time: 6:30-9:30	Start: 10/14/26
Course: 3745-F26B	Center: TR	Nights: W
Tuition: \$79	Time: 6:30-9:30	Start: 11/18/26
Course: 3745-F26C	Center: TR	Nights: W
Tuition: \$79	Time: 6:30-9:30	Start: 12/9/26
Course: 3745-S27A	Center: TR	Nights: Th
Tuition: \$79	Time: 6:30-9:30	Start: 1/14/27
Course: 3745-S27B	Center: TR	Nights: Th
Tuition: \$79	Time: 6:30-9:30	Start: 3/11/27

LIFE WELLNESS/HOLISTIC HEALTH CONSULTANT - In this course, you will learn about the six modalities for wellness. This course encompasses both exercise and nutrition, along with the five other areas in your life that may get overlooked. This is a great introductory wellness course that covers topics such as: readiness to change, becoming empowered, and coach/client etiquette. Upon completion of this course, you will have created a holistic toolbox full of self-evaluations, surveys, and quizzes. Additionally, you will have learned how to create a complete personalized wellness program for your clients or for your own personal use. This course will conclude with an optional AAI-ISMA Life Wellness/Holistic Consultant certification exam I which can help advance the student's fitness career. Additional fee for the exam is \$50. **Taught by Christine Balas.**

Course: 3715-S27A	Center: B	Nights: T
Tuition: \$166	Time: 6:30-9:30	Start: 2/16/27

STAY CONNECT @OCVTS
NEWS/UPDATES/EMERGENCY CLOSINGS



PERSONAL FITNESS TRAINER CERTIFICATION- BASIC - This 10-week course, held at the Health and Fitness facility at our Toms River Center, will be of great value for individuals interested in a career as a personal trainer and/or group fitness instructor, anyone interested in increasing their individual knowledge of health/fitness. Athletes will also benefit from the class. The instruction will include: basics in human anatomy and exercise physiology, kinesiology, exercise program design, sport-specific exercises, cardiorespiratory training, muscular strength, endurance training, flexibility training, physiological and functional assessment skills, and nutrition basics. Students will practice developing programs for various special populations in fitness, including common musculoskeletal injuries, cardiorespiratory disorders, respiratory disorders, diabetes, perinatal exercise and more. Hands-on activities in our spacious exercise room and with our state-of-the-art fitness equipment will be incorporated as well. **Upon successful completion of the course, students will qualify to take the certification exam(s) as a Personal Fitness Trainer and/or Group Fitness Instructor. Additional fees for each exam are approximately \$50. Texts/Study Guides will be discussed on the first night of class. Taught by Helene Crist.**

Course: 3700-F26A	Center: TR	Hours: 60	Nights: T, Th
Tuition: \$402	Time: 6:30-9:30		Start: 9/15/26
Course: 3700-S27A	Center: TR	Hours: 60	Nights: T, Th
Tuition: \$402	Time: 6:30-9:30		Start: 2/2/27

SPORTS NUTRITION - Learning proper nutrition can help you get the most out of your workout. This course will cover many aspects of personal nutrition, such as macronutrients and micronutrients, hydration, supplements, meal planning, pre and post-workout nutrition, and the role of nutrition in exercise. This course will conclude with an optional AAAI-ISMA Sports Nutrition certification exam which can help advance the student's fitness career. This course may be utilized for AAAI-ISMA CEC. Additional fee for the exam is \$50. **Taught by Christine Balas.**

Course: 3713-S27A	Center: B	Hours: 18	Nights: M
Tuition: \$166	Time: 6:30-9:30		Start: 2/22/27

YOGA TEACHER CERTIFICATION - The Yoga Teacher Certification program prepares you to confidently teach yoga to groups, individuals, and special populations like children and seniors. You'll study anatomy and physiology, teaching methods, yoga history and philosophy, ethics, and gain hands-on teaching experience. The course also introduces a variety of styles, including Ashtanga, Iyengar, Yin, Restorative, Chair, and Children's Yoga. By the end of the program, you'll have the knowledge and skills to deepen your personal practice and teach in studios, gyms, spas, corporate settings, or online. **(Please note the class will not meet in January nor on Thursdays in February and March)** **Taught by Kirsten Askins, Jennifer Rinaldi and Francesca Chirelli.**

Course: 3918-F26A	Center: GPAA	Hours: 200	Nights: M,T, W
Tuition: \$1,400	Time: 6:00-8:00		Start: 9/15/26

INFORMATION TECH.

A+ COMPTIA COMPUTER CERTIFICATION (FALL REGISTRATION ONLY) - This 144-hour full-year course prepares students for the A+ Certification Exam in computer repair technology. The increased demand for qualified PC technicians has made A+ Certification a must for improved job opportunities and advancement in the world of PC repair and maintenance. The A+ certification covers a broad range of skills, including computer hardware, networking, operating systems (Windows, macOS, Linux), mobile devices, virtualization, and cloud computing. Exam Requirements: Candidates must pass two exams: Core 1 (220-1201) and Core 2 (220-1202) *CompTia A+ exam testing fees are not provided by OCVTS and are the student's responsibility Benefits: The A+ certification can boost career prospects, demonstrate a commitment to IT skills, and enhance earning potential. Industry Recognition: CompTIA A+ is a widely recognized and respected credential, valued by employers in the IT industry. Recommended skills: a general foundation in electronics or computers is recommended. **Taught by Michael Mucha.**

Course: 4009-F26A	Center: TR	Hours: 144	Nights: T, Th
Tuition: \$2,233	Time: 6:30-9:30		Start: 9/15/26

AUDIO FOR ELECTRONIC MEDIA -LIVE PRODUCTION - This class is intended to show students the operations of setting up a sound system, staging, lighting, and live streaming equipment. Students will focus on public announcement systems, basic concert lighting programming, stage building, operating a front of house console, operating a monitor console, advancing shows, and how to professionally work with artists. **Prerequisite- Students must be willing to lift heavy equipment. Taught by Matt McCourt.**

Course: 3990-S27A	Center: GPAA	Hours: 51	Nights: M, W
Tuition: \$378	Time: 6:30-9:30		Start: 3/22/27

AUDIO FOR ELECTRONIC MEDIA (FALL REGISTRATION ONLY) - This is a 24-week 101 course introducing recording, mixing, and mastering audio from the ground up using digital and analog recording technology—all while receiving guidance on the music business and hearing from real-world artists, engineers, and other guest speakers. This course will break down fundamental topics such as microphones, preamps, converters, mixing consoles, studio design, cabling, sound waves, Pro Tools software, and more. If you are interested in a career in the professional audio industry, this is the course for you. Come see how your favorite artists turn their ideas into reality, and how you can turn your passion into a successful career! **Taught by Rudy Meier.**

Course: 5025-F26A
Tuition: \$1,654

Center: GPAA
Time: 6:00-9:00

Hours: 144

Nights: M, W
Start: 9/14/26

CISCO NETWORKING CCST & CCNA CERTIFICATION TRAINING - Get Hands-On Experience in the exciting world of Cisco networking and prepare yourself for a great career. This class will train you for the entry level Cisco CCST & advanced Cisco CCNA exams. Our Cisco Certified Support Technician (CCST) & Cisco Certified Network Associate (CCNA) training program will give you everything you need to pass the Cisco CCST & CCNA exam and get a high paying career in Cisco and computer networking. Our hands-on CCST & CCNA training is not just designed to get you through the exams but also to build your confidence so you can apply your new skills in the real world. You will start training & receive all the networking fundamental skills you need with Cisco CCST training and certification you will be trained on the foundational knowledge and skills needed to implement and manage an organization's computer network. Once we complete the Cisco CCST training and certification you are then ready to understand and begin training for the advanced Cisco CCNA certification. With CCNA training, you will learn how to install, configure, and operate LAN, WAN, and dial access services for small networks (100 nodes or fewer), including the use of IP, IGRP, Serial, Frame Relay, IP RIP, VLANs, RIP, Ethernet, and Access List protocols. CCNA Certification is one of the most popular & in-demand Networking certifications in the industry, this CCST /CCNA course covers the essentials of Networking such as Security Fundamental, Automation, Programming, and Networks. You will also be provided with all training material for the Cisco CCST exam and OCVTS will provide the exam and test fees to take and receive your Cisco CCST certification. Cisco CCNA exam and fees are not provided by OCVTS. **Taught by Joe Bilotti and Michael Mucha.**

Course: 3999-F26A
Tuition: \$2,977

Center: TR
Time: 6:30-9:30

Hours: 144

Nights: M, W
Start: 9/14/26

COMPUTER-AIDED DRAFTING LEVEL I - This course introduces students to Computer Aided Drafting utilizing Autodesk's industry standard AutoCAD. Topics covered will provide the student with a solid foundation of the skills necessary to create and modify geometry in the preparation of architectural and various engineering drawings. Students will be taught the most efficient ways to use these commands to help them become more marketable for specific industries. The curriculum will include: Basic drawing, modification commands, annotating the model with dimensions and text, adding layers to create professional drawings and designing blocks for standard symbols. These skills will be taught through instructional lessons and CAD lab exercises. Basic keyboarding and computer fundamentals are suggested. **Taught by Joe Dechiaro.**

Course: 4001-F26A
Tuition: \$331

Center: J
Time: 6:00-9:00

Hours: 36

Nights: M/W
Start: 9/14/26

HAM RADIO AND TECHNOLOGY - Students will learn basic regulations, operating practices, and electronics theory, with a focus on VHF and UHF applications. Upon passing the Technician Class license, the student will have all HAM radio privileges above 30 MHz. The end result of this class is the student will be prepared to sit and take the formal exam to pass the FCC Element 2 license commonly known as the HAM Technician license. Morse code is not required for this license. **Taught by Michael Daly.**

Course: 3998-F26A
Tuition: \$175

Center: GPAA
Time: 6:00-8:00

Hours: 22

Nights: W
Start: 9/16/26

Course: 3998-S27A
Tuition: \$175

Center: GPAA
Time: 6:00-8:00

Hours: 22

Nights: W
Start: 2/3/27

INTERMEDIATE COMPUTER USE AND PRODUCTIVITY SOFTWARE - For those with basic computer skills, this course will review the hardware, software, and most popular Microsoft Productivity programs used in millions of homes and offices worldwide. You will learn features and operation of Microsoft WORD (Flyers, Letters, Newsletters, and Mailings), EXCEL (Functions and Formulas), POWERPOINT (professional presentations), and OUTLOOK (email and calendar). You will also learn effective ways to access the internet and how to become more confident and proficient creating documents at home and at work that will improve your comfort level using computers. Textbook requirement, Teach Yourself VISUALLY Microsoft 365 by Paul McFedries (ISBN 978-1119893516), may be purchased on Amazon. **Taught by Carol Angell.**

Course: 4212-F26A
Tuition: \$402

Center: TR
Time: 6:00-9:00

Hours: 60

Nights: T, Th
Start: 9/15/26

Course: 4212-S27A
Tuition: \$402

Center: TR
Time: 6:00-9:00

Hours: 60

Nights: T, Th
Start: 2/2/27

INTRODUCTION TO PERSONAL COMPUTERS - This course is for the individual who has little or no computer experience. The class will provide instruction on the general applications of a PC, utilizing the Windows operating system, mouse, and keyboard. The objective of this course is for the student to become more comfortable with using a personal computer to navigate within the Windows environment, as well as using the Internet. **Taught by Laurie Passenti.**

Course: 4208-F26A	Center: TR	Hours: 12	Nights: W
Tuition: \$110	Time: 5:00-8:00		Start: 10/7/26
Course: 4208-S27A	Center: TR	Hours: 12	Nights: W
Tuition: \$110	Time: 5:00-8:00		Start: 3/3/27

LAUNCH YOUR PODCAST: FROM IDEA TO AIRWAVES - Ready to share your voice with a global audience? This course will take you from podcast idea to full production - from choosing what you may want to share with the world to planning engaging content, to choosing equipment that doesn't break the bank. You'll be able to record and edit your own material or hire an expert to do the production, all while growing your audience. This course is for the beginner who is thinking of getting started on sharing content. Turn your passion into a platform and get your voice heard. **Taught by Jodi Grinwald.**

Course: 3996-S27A	Center: B	Hours: 4.5	Nights: M
Tuition: \$36	Time: 6:00-7:30		Start: 2/1/27

PERFORMING ARTS

DRUM FUNDAMENTALS - Learn the fundamentals of drumming with our Beginner Drum Course. Perfect for aspiring drummers, this comprehensive program covers basic rhythms, essential techniques, and drum kit navigation. Develop your coordination and musicality through hands-on exercises and gain the confidence to groove in various styles. **Taught by James Marshall.**

Course: 5006-F26A	Center: GPAA	Hours: 18	Nights: T
Tuition: \$132	Time: 6:00-8:00		Start: 9/15/26
Course: 5006-S27A	Center: GPAA	Hours: 18	Nights: T
Tuition: \$132	Time: 6:00-8:00		Start: 2/2/27

GUITAR ~ BEGINNER - This course is designed for those who have never played guitar or had any formal musical training and would like to learn how to play the guitar. It will cover the basics: chord playing, tuning, reading music notation, exercises, scales, and how to practice. Getting started and playing some favorite songs is the goal. You will need a guitar for this class. The instructor will discuss how to purchase a guitar during the first class. **Taught by Pete Wagula.**

Course: 5031-F26A	Center: W	Hours: 18	Nights: W
Tuition: \$132	Time: 6:00-7:30		Start: 9/16/26

GUITAR ~ INTERMEDIATE - This class picks up where the beginner class left off. The course will cover basic theory, reading standard notation and tab, barre chords, and will introduce new chords and inversions. In addition, the class will also include strum patterns, basic song composition, fingerpicking, and simple improvisation. **Taught by Pete Wagula.**

Course: 5035-F26A	Center: W	Hours: 24	Nights: M
Tuition: \$149	Time: 7:00-9:00		Start: 9/14/26

GUITAR ~ ADVANCED - This course is an interactive workshop that will include: basic and advanced chord forms, movable chord forms, major and minor scales, pentatonic and blue scales, modes, theory, songwriting, soloing techniques, chord identification, and construction through music theory and practice techniques. It will explore various styles and techniques found in Blues, Jazz, and Pop on both acoustic and electric guitars. **Taught by Pete Wagula.**

Course: 5041-F26A	Center: W	Hours: 18	Nights: W
Tuition: \$132	Time: 7:30-9:00		Start: 9/16/26

PIANO 1 - BASIC - This course is designed for those who have not played piano or had any formal musical training. It will cover the basics: reading music, hand positions, and simple tunes. The student will need a piano or keyboard with at least 76 keys (88 keys is preferable), a sustain pedal, and touch sensitivity (weighted keys is preferable), at home for this class. The instructor will discuss how to purchase an appropriate instrument during the first class and Alfred All in One Adult Piano Course, Level 1 will also be required. **Taught by Brian Beirne.**

Course: 5028-F26A	Center: GPAA	Hours: 12	Nights: M
Tuition: \$200	Time: 6:00-7:00		Start: 9/14/26
Course: 5028-F26B	Center: GPAA	Hours: 12	Nights: M
Tuition: \$200	Time: 7:00-8:00		Start: 9/14/26
Course: 5028-S27A	Center: GPAA	Hours: 12	Nights: M
Tuition: \$200	Time: 6:00-7:00		Start: 2/1/27
Course: 5028-S27B	Center: GPAA	Hours: 12	Nights: M
Tuition: \$200	Time: 7:00-8:00		Start: 2/1/27

PIANO 2 - INTERMEDIATE - This course is designed for those who have some experience playing the piano or have completed the OCVTS Basic piano course. All requirements for the course are the same as for the basic piano course, from keyboard to textbook. There will be an initial review of the first fifty pages, and then we will progress as fast as is comfortable for the rest of the class. **Taught by Brian Beirne.**

Course: 5030-F26A	Center: GPAA		Nights: T
Tuition: \$200	Time: 6:00-7:00	Hours: 12	Start: 9/15/26
Course: 5030-S27A	Center: GPAA		Nights: T
Tuition: \$200	Time: 6:00-7:00	Hours: 12	Start: 2/2/27

PIANO 3 - INDEPENDENT STUDY - This course is designed for students who have completed OCVTS Intermediate Piano 2 or have completed the entire Alfred Adult All in One Piano Course. Students will choose piano music with guidance from the instructor. Then prepare to present in the classroom setting for review, encouragement and commentary from the instructor and fellow students. **Taught by Brian Beirne.**

Course: 5007-F26A	Center: GPAA		Nights: T
Tuition: \$200	Time: 7:00-8:00	Hours: 12	Start: 9/15/26
Course: 5007-S27A	Center: GPAA		Nights: T
Tuition: \$200	Time: 7:00-8:00	Hours: 12	Start: 2/2/27

VOCAL BASIC - This course is designed for anyone who would like to improve the ability to sing. Through exercises for vocal quality and breath control, the student will learn to sing classic songs from Broadway Musicals and hits by artists from Frank Sinatra to Lady Gaga. Music will be provided with instruction in basic musical notation. **Taught by Brian Beirne.**

Course: 5029-F26A	Center: GPAA		Nights: Th
Tuition: \$200	Time: 6:00-7:00	Hours: 12	Start: 9/17/26
Course: 5029-S27A	Center: GPAA		Nights: Th
Tuition: \$200	Time: 6:00-7:00	Hours: 12	Start: 2/11/27

PERSONAL HEALTH ENRICHMENT

ACUPRESSURE FOR SELF-CARE: BASIC NECK AND HEADACHE RELEASE - This two-night program will provide a background in the use of acupressure for self-care, based on ancient Chinese medicine principles and practices. Day One: learn postural considerations relative to headaches and the Basic Neck Acupressure Release for self-care, to open the flow of energy through the neck, head, and body. Day Two: learn to use the Headache Acupressure Release for self-care at the headache onset, and quick acupressure points for pain, headache, sinus congestion, tension, nausea, anxiety, calming, and grounding. **Taught by Regina Rosenthal, PT, MA, RYT-200.**

Course: 3720-F26A	Center: GPAA		Nights: M
Tuition: \$78	Time: 6:00-8:01	Hours: 2	Start: 11/9/26
Course: 3720-S27A	Center: GPAA		Nights: M
Tuition: \$78	Time: 6:00-8:01	Hours: 2	Start: 4/19/27

AWAKENING YOUR INTUITION LEARNING TO TRUST WHAT YOU SENSE - Learning to Trust What You Sense is a guided class designed to help participants reconnect with their natural intuitive awareness in a practical and supportive way. Many people experience intuitive signals throughout their daily lives but may dismiss or doubt what they sense. This class introduces simple, accessible tools to help participants recognize their unique intuitive language-whether it shows up through feeling, inner knowing, imagery, or subtle perception-and begin to distinguish it from overthinking or emotional reactivity.

Through guided exercises, reflection, and gentle experiential practices, students will learn how to quiet external noise, build self-trust, and strengthen their ability to rely on inner guidance in everyday decisions. The focus is on creating a calm and grounded internal state where intuitive awareness can become clearer and more reliable over time.

Participants will leave with practical techniques they can continue using to deepen their confidence in what they sense and strengthen their connection to their own inner guidance.

Taught by Melanie Robinson.

Course: 3716-F26A	Center: GPAA		Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Hours: 6	Start: 9/29/26
Course: 3716-F26B	Center: GPAA		Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Hours: 6	Start: 10/20/26
Course: 3716-S27A	Center: GPAA		Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Hours: 6	Start: 3/2/27
Course: 3716-S27B	Center: GPAA		Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Hours: 6	Start: 4/13/27

BETTER BALANCE FOR FALL PREVENTION - In this two-session program, you will learn the basics of static and dynamic balance and ways to prevent falls. Session one: Basic elements to help you stay upright and steady through simple practices to improve and strengthen posture and balance. Session two: Dynamic standing balance exercises with movement to add to your better balance home program. **Taught by Regina Rosenthal, PT, MA, RYT-200.**

Course: 3721-F26A	Center: GPAA	Hours: 2	Nights: M
Tuition: \$78	Time: 6:00-8:00		Start: 10/19/26
Course: 3721-S27A	Center: GPAA	Hours: 2	Nights: M
Tuition: \$78	Time: 6:00-8:00		Start: 3/8/27

CONNECTION IS THE WORK™ PRACTICAL STRATEGIES FOR NAVIGATING STRESS, DISCONNECTION & HUMAN PERFORMANCE IN LIFE AND LEADERSHIP - In today's workplace, people are carrying more than deadlines, responsibilities, and expectations. They are carrying stress, uncertainty, emotional overload, personal challenges, communication breakdowns, and the invisible pressure of trying to hold everything together while continuing to perform at a high level. When one area of life feels disconnected, the impact rarely stays contained. Stress at home impacts focus at work. Workplace pressure impacts relationships. Burnout impacts communication, confidence, creativity, leadership, and decision-making. The challenge is not eliminating stress entirely—it is learning how to recognize disconnection early, respond intentionally, and move through challenges without becoming stuck inside them. Connection Is the Work™ is an interactive continuing education course designed to provide practical, real-world strategies for navigating personal and professional stress while strengthening communication, resilience, emotional awareness, leadership presence, and human connection. This course helps participants:

- Recognize when stress and disconnection are affecting performance, communication, and relationships
 - Develop practical tools for navigating overwhelm without shutting down or reacting impulsively
 - Strengthen self-awareness and emotional regulation during high-pressure situations
 - Improve communication during conflict, stress, and uncertainty
 - Build healthier workplace and personal connections
 - Shift from survival mode into intentional action
 - Reconnect to clarity, purpose, and forward movement
 - Create sustainable strategies for resilience and human-centered leadership
 - Participants will engage in reflective exercises, interactive discussion, practical application, and connection-based strategies that can immediately be applied in the workplace and everyday life.
- Rather than focusing solely on awareness, this course is designed to help individuals build tangible tools to move through difficult seasons more effectively—without losing themselves, disconnecting from others, or carrying stress into every area of their lives. Because connection is not separate from the work. **Taught by Jodi Grinwald.**

Course: 3919-F26A	Center: B	Hours: 6	Nights: T
Tuition: \$48	Time: 6:00-7:30		Start: 9/14/26

CREATING PEACE AND BALANCE - Ready to unlock your full potential? Join us as we explore the power of mind-body integration for stress mastery and self-empowerment. Whether you're navigating overwhelm, searching for more clarity, or simply ready for a shift — this workshop provides a roadmap for positive change. Through a dynamic combination of lecture, guided exercises, and hands-on practice, you'll learn how to move beyond the grip of fear, doubt, guilt, and overwhelm. You'll walk away with life-changing strategies you can apply immediately to cultivate more trust, appreciation, love, and gratitude. If you're looking for a path to lasting peace, balance, and success, it starts here.

Here's a taste of what we'll dive into — and this is just the beginning:

- The Power of Choice — Taking command of your narrative
- Conscious Manifestation — How to get what you truly want
- Mindfulness & Meditation — Finding calm in a chaotic world
- Authentic Living — Reconnecting with your true self
- Integrative Tools — Simple practices to create and maintain peace and balance
- ...and much more. Come ready to explore, experience, and leave with tools you can use right away.

John Mercurio is a Certified Clinical Hypnotherapist, Reiki Master, and Lecturer/ Workshop Leader in mind-body integration therapies with over 30 years of experience helping people break through limiting patterns. His approach blends Eastern and Western modalities into practical, accessible tools anyone can use.

Course: 3736-F26A	Center: GPAA	Hours: 2	Nights: T
Tuition: \$32	Time: 6:00-8:00		Start: 9/15/26
Course: 3736-S27A	Center: GPAA	Hours: 2	Nights: T
Tuition: \$32	Time: 6:00-8:00		Start: 2/2/27

CRYSTAL BOWL HEALING & CHAKRA ALIGNMENT - This is an immersive, class that introduces participants to the use of sound frequency as a tool for relaxation, energetic balance, and inner alignment. This class explores how crystal singing bowls produce resonant tones that can support a calm nervous system, deepen states of relaxation, and encourage a sense of internal harmony.

Participants will learn the foundational connection between sound and the body, and how different vibrational frequencies can be experienced as supportive to overall wellness through guided listening, gentle meditation, and intentional sound immersion. Students will experience how specific tones can be associated with the body's energy centers, often referred to as chakras. The class will include a sound experience designed to support grounding, emotional release, and energetic clarity along with the hands on opportunity to play the bowls. Participants will leave with a greater understanding of how sound can be used as a personal wellness tool, along with simple practices to incorporate sound-based relaxation into their daily lives. **Taught by Melanie Robinson.**

Course: 3718-F26A	Center: GPAA	Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Start: 9/15/26
Course: 3718-F26B	Center: GPAA	Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Start: 10/6/26
Course: 3718-S27A	Center: GPAA	Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Start: 2/2/27
Course: 3718-S27B	Center: GPAA	Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Start: 3/16/27

EMOTIONAL SELF DEFENSE - Have you ever said to yourself why do I keep attracting the same patterns in my life? Is there some kind of a lesson I need to learn from sales people selling me something I never wanted in the first place and can't return? People imposing on me and co-opting me to do things for them I don't want to do? It can be frustrating, yet avoidable. Emotional Self-defense starts with awareness of patterns. This discussion and guided meditation will arm you with the tools you need to become conscious of these unwanted patterns in order to keep out of harm's way emotionally speaking. No meditation experience required. **Taught by Dawn Dittmar.**

Course: 3731-F26A	Center: B	Nights: T
Tuition: \$61	Time: 6:30-8:30	Start: 9/15/26
Course: 3731-S27A	Center: B	Nights: T
Tuition: \$61	Time: 6:30-8:30	Start: 2/2/27

HEALING THE HEART OPENING TO SELF LOVE AND CONNECTION - In this deeply guided and supportive class, participants will be invited to clear and open the heart space. Healing from grief, stress, trauma, letting go of what no longer serves, reconnecting with the natural energy of love that exists within. Through meditation, breathwork, and intentional awareness, students will learn how to release emotional heaviness, expand their capacity for self-love, and allow themselves to both give and receive love more freely.

Participants will be guided into the experience of sitting within the heart's energy, learning how to return to this space as a place of peace, truth, and connection. A central practice includes opening to a stream of divine light within the heart space, allowing for a sense of renewal, clarity, and deeper connection to self and the creator.

This class is for anyone who feels called to soften, open, and reconnect with the deeper truth of who they are. **Taught by Melanie Robinson.**

Course: 3717-F26A	Center: GPAA	Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Start: 9/22/26
Course: 3717-F26B	Center: GPAA	Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Start: 10/13/26
Course: 3717-S27A	Center: GPAA	Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Start: 2/16/27
Course: 3717-S27B	Center: GPAA	Nights: T, W
Tuition: \$45	Time: 6:00-9:00	Start: 4/6/27

INTRODUCTION TO ACUPRESSURE: SEVA STRESS RELEASE FOR SELF-CARE - Learn how to use a simple acupressure program, initially used at Ground Zero in New York City after the events of 9/11. SEVA, in Sanskrit, means compassionate service. The SEVA acupressure program will be practiced seated, can be completed in 20 minutes, and used to reduce stress, promote relaxation, boost resilience, and enhance well-being. This program will include breath practices and meditation. **Taught by Regina Rosenthal, PT, MA, RYT-200.**

Course: 3854-F26A	Center: GPAA	Nights: M
Tuition: \$39	Time: 6:00-8:00	Start: 10/5/26
Course: 3854-S27A	Center: GPAA	Nights: M
Tuition: \$39	Time: 6:00-8:00	Start: 3/1/27

MEDITATION AND CREATIVE VISUALIZATION - “As Within, So Without.” Our outer world is a reflection of what is going on inside of us. Through simple breathing techniques, guided meditations and visualizations, we can learn about the chakras in our body and ascertain the messages they are trying to tell us. Through this experience we can calm down even the most active mind. No meditation experience required. **Taught by Dawn Dittmar.**

Course: 3732-F26A	Center: B	Hours: 4	Nights: T
Tuition: \$61	Time: 6:30-8:30		Start: 10/13/26

QIGONG/TAI CHI FOR BEGINNERS - Qigong/Tai Chi is often described as a moving meditation. The gentle movements, relaxed breathing and focused intention of this style of Qigong/Tai Chi’s great appeal is that anyone can benefit regardless of age or level of fitness. This class will focus on developing a practice that maintains optimal health and well-being. Regular practice can help reduce stress and anxiety, increase energy, improve balance, create inner peace and aid in healing the body, mind, and spirit. No prior experience is necessary. All movements can be performed standing or sitting. **Taught by John Mercurio.**

Course: 3738-F26A	Center: GPAA	Hours: 6	Nights: T
Tuition: \$95	Time: 6:00-7:00		Start: 9/22/26
Course: 3738-F26B	Center: GPAA	Hours: 6	Nights: T
Tuition: \$95	Time: 6:00-8:00		Start: 11/10/26
Course: 3738-S27A	Center: GPAA	Hours: 6	Nights: T
Tuition: \$95	Time: 6:00-7:00		Start: 2/9/27
Course: 3738-S27B	Center: GPAA	Hours: 6	Nights: T
Tuition: \$95	Time: 6:00-7:00		Start: 4/6/27

REIKI LEVEL I - Anyone can learn to do Reiki! This class offers the basic understanding and principles behind Reiki and how energy healing works. You will learn the history of Reiki and the body’s energy system. These systems include: auras, meridians, chakras, and how to feel and sense energy. You will receive the traditional Reiki attunement and learn the standard hand positions and why they are beneficial. Students will experience the giving and receiving of Reiki. You will be given a complete manual and be able to do Reiki on yourself, and on your family, friends, and pets. Students will receive certification upon completion. **Taught by Donna Keeney, Reiki Master, Crystal Certified, and Chopra Center Certified Primordial Sound Meditation Instructor.**

Course: 3752-F26A	Center: GPAA	Hours: 9	Nights: T
Tuition: \$138	Time: 6:00-9:00		Start: 9/15/26
Course: 3752-F26B	Center: GPAA	Hours: 9	Nights: T
Tuition: \$138	Time: 6:00-9:00		Start: 10/20/26
Course: 3752-S27B	Center: GPAA	Hours: 9	Nights: T
Tuition: \$138	Time: 6:00-9:00		Start: 3/9/27

SPIRITUAL MESSAGES & SOUND BATH - Join us for this transformative class where you will learn about the chakras, receive your own individual channeled message from your Spirit guides, loved ones, and/or the Divine. You will also receive personalized journal prompts to help you integrate your message deeper and for additional insight. Followed by a profound energetic cleansing and vibrational healing and upgrade via sound bath with crystal bowls. Students can bring a journal/notebook and a yoga mat if they would like to lie down for the sound bath.

Taught Gina Romano M.Ed., of Love & Alignment.

Course: 3810-F26A	Center: GPAA	Hours: 3	Nights: T
Tuition: \$46	Time: 6:00-9:00		Start: 9/22/26
Course: 3810-F26B	Center: GPAA	Hours: 3	Nights: T
Tuition: \$46	Time: 6:00-9:00		Start: 11/17/26
Course: 3810-S27A	Center: GPAA	Hours: 3	Nights: T
Tuition: \$46	Time: 6:00-9:00		Start: 1/19/27
Course: 3810-S27B	Center: GPAA	Hours: 3	Nights: M
Tuition: \$46	Time: 6:00-9:00		Start: 3/8/27

TRANSCENDENTAL MEDITATION CERTIFICATION - Learn to meditate using your birth mantra. Mantra Meditation is a vibratory Sanskrit word repeated silently. The mantra is used to interrupt your thought patterns. This method is derived from ancient Vedic traditions. Your thoughts are part of the process. We use your birth info, time, date, and place of birth to choose yours from the Sanskrit Mantra chart based on Vedic astrology. If you have tried to meditate and struggle, this meditation is a game changer! The mantra is a mind vehicle that takes you deeper and deeper until you can actually bump into the source, your true self. **Taught by Donna Keeney, Reiki Master, Crystal Certified, and Mantra Meditation Instructor.**

Course: 3719-F26A	Center: GPAA	Hours: 4	Nights: W
Tuition: \$79	Time: 6:00-8:00		Start: 9/16/26
Course: 3719-F26B	Center: GPAA	Hours: 4	Nights: W
Tuition: \$79	Time: 6:00-8:00		Start: 10/14/26
Course: 3719- S27A	Center: GPAA	Hours: 4	Nights: W
Tuition: \$79	Time: 6:00-8:00		Start: 3/10/27

TRANSPORTATION TECHNOLOGY

AUTOMOTIVE AND ORNAMENTAL METAL FABRICATION AND WELDING - This course will focus on metal fabrication and welding, both automotive and ornamental. Students can make items for home, garden, decor, etc. Students will learn the proper use of metal inert gas (MIG) welders, spot welders, oxy-acetylene torches, metal forming tools, and other equipment. **Students need to supply their own safety equipment, which will be reviewed on the first night of class. Taught by John Wilusz.**

Course: 1205-F26A	Center: J	Nights: M
Tuition: \$320	Time: 6:00-9:00	Start: 9/14/26
Hours: 36		
Course: 1205-S27A	Center: J	Nights: M
Tuition: \$320	Time: 6:00-9:00	Start: 2/8/27
Hours: 36		

AUTOMOTIVE BODY REPAIR I - This course consists largely of classroom instruction combined with some demonstrations and work performed in the shop. All expendable supplies, reducers, and paints are to be supplied by the student. **Students must provide their own safety gear.** Instruction includes: basic metalworking, use of oxy-acetylene torch, and metal inert gas (MIG) welding. Students will learn sheet-metal shrinking, how to use body filler, proper masking techniques, rust repair, and spray guns. **Taught by John Wilusz.**

Course: 1110-F26A	Center: J	Nights: W
Tuition: \$320	Time: 6:00-9:00	Start: 9/16/26
Hours: 36		
Course: 1110-S27A	Center: J	Nights: W
Tuition: \$320	Time: 6:00-9:00	Start: 2/10/27
Hours: 36		

AUTOMOTIVE BODY REPAIR II - This class is oriented toward supervised shop work and includes advanced skills in painting and refinishing. Instruction will include: painting, MIG welding, paint problems and cures, panel replacement, rust repairs, metal forming, fiberglass, flexible panels, and bumpers. All expendable supplies, reducers, and paints are to be supplied by the student. All students must provide their own safety gear AND projects to work on. Prerequisite: Auto Body Repair I. **Taught by John Holmes.**

Course: 1200-F26A	Center: J	Nights: T
Tuition: \$320	Time: 6:00-9:00	Start: 9/15/26
Hours: 36		
Course: 1200-S27A	Center: J	Nights: T
Tuition: \$320	Time: 6:00-9:00	Start: 2/2/27
Hours: 36		

AUTOMOTIVE MECHANICS - This course is primarily for those with limited mechanical knowledge and/or service experience and who are interested in doing their own maintenance and light repair on their personal vehicle. Instruction will include: proper and safe use of tools, lubrication procedures and newer lubricant requirements, basic vehicle maintenance, brakes, steering and suspension systems, wheel alignment, basic troubleshooting, and engine performance. School vehicles may be available for hands-on activity, but use of student vehicles is encouraged. Those interested in pursuing a career as an automotive service technician should take our more in-depth, full-year Automotive Technician I and II programs. **Taught by Mark Decker.**

Course: 1440-F26A	Center: J	Nights: T
Tuition: \$247	Time: 6:00-9:00	Start: 9/15/26
Hours: 30		
Course: 1440-S27A	Center: J	Nights: T
Tuition: \$247	Time: 6:00-9:00	Start: 2/2/27
Hours: 30		

AUTOMOTIVE RESTORATION - This course is designed for the antique auto enthusiast who wants to perform bodywork on their own vintage automobile or personal project vehicle. Students will work independently on their own projects while developing skills in all aspects of auto body repair and maintenance. Student must supply their own project vehicle for this class. All expendable supplies, reducers, and paints must be supplied by the student. Students are also required to provide their own safety gear. Prerequisite: Auto Body Repair I & II. **Taught by John Holmes.**

Course: 1001-F26A	Center: J	Nights: Th
Tuition: \$320	Time: 6:00-9:00	Start: 9/17/26
Hours: 36		
Course: 1001-S27A	Center: J	Nights: Th
Tuition: \$320	Time: 6:00-9:00	Start: 2/11/27
Hours: 36		

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AUTOMOTIVE TECHNICIAN I (FALL REGISTRATION ONLY) ASE PREP BRAKES/

STEERING & SUSPENSION/ENGINE REPAIR - This course covers automotive fundamentals, as well as basic vehicle maintenance and troubleshooting. Classroom and shop instruction includes: proper and safe use of tools and equipment, lubrication procedures, transmission, brakes, steering, engine performance and exhaust systems. This class will cover A-4 steering and suspension diagnosis and repair, independent front and rear suspension, light truck applications, wheel and tire theory and diagnosis, in preparation for the A-1, A-4 and A-5 ASE certification. **1300A Taught by Tom Hoffman 1300B Taught by David Nicosia.**

Course: 1300-F26A**Tuition:** \$854**Center:** J**Time:** 6:30-9:30**Hours:** 144**Nights:** T, Th**Start:** 9/15/26**Course:** 1300-F26C**Tuition:** \$854**Center:** B**Time:** 6:30-9:30**Hours:** 144**Nights:** T, Th**Start:** 9/15/26**AUTOMOTIVE TECHNICIAN II (FALL REGISTRATION ONLY) ASE PREP BRAKES/**

STEERING & SUSPENSION/ENGINE REPAIR - This is the second-year course for those who have successfully completed Automotive Technician I. This one-year course in advanced automotive technology will include engine computer controls, anti-skid brake systems, automotive electrical fuel and air management systems, as well as automotive power trains and drivelines. This course will help prepare the student for the A-3, A-8, and Intro to A-6 ASE certification.

Course: 1305-F26A**Tuition:** \$854**Center:** B**Time:** 6:30-9:30**Hours:** 144**Nights:** M, W**Start:** 9/14/26**CDL CLASS A - TRACTOR TRAILER**

- In partnership with the Driving Academy in Jackson, students will prepare for all written C.D.L. exams including: General Knowledge, Air Brakes, Combination Vehicles, Hazmat, Tankers, Doubles & Triples. The theory portion of the course will take place at the Jackson Annex. Upon completion of the theory portion of the class, the students are required to take and pass the written CDL Class A exam at a NJ Motor Vehicle Agency before they can continue their training. The mandatory yard and road portion of the class will take place at the Driving Academy, 630 S Hope Chapel Rd, Jackson, NJ. The yard and road training will cover all skills necessary to pass the new federally regulated road test at NJ Motor Vehicles. Upon completing this training, students will be required to take a road test at NJ Motor Vehicle testing center coordinated by the Driving Academy. This course will satisfy the Entry Level Driver Training (ELDT) required by the Federal Government. The total cost of the course is \$5600. **A mandatory deposit of \$220 is required to the Driving Academy upon registration as well as a payment in the amount of \$389 to OCVTS Adult Education.** The total hours of the course are 160. There are 40 hours in the classroom and 120 hours for the yard and road plus unlimited road tests.

Theoretical Portion: \$389 Tuesday and Thursday 5:00pm – 9:00pm.

Fall 9/15-10/20; Spring: 2/2-3/9

Yard and Road Training: \$5211 (Payable to the Driving Academy. Does not include MVC Permit, DOT Physical or fingerprinting.) (Payment arrangements can be made for the balance. Tuesday and Thursday 5:30pm – 9:30pm.

Fall: 11/11-12/16; Spring 3/3-6/11.

Upon registration, students will be mailed an additional information packet that they must complete and contact Driving Academy two weeks before the theoretical portion of the class begins.

Requirements: Must be 18 with a non-provisional driver's license and pass a DOT physical.

Theoretical training will continue until either the date listed above or the students permits are validated whichever come first. 80% attendance in the Yard & Road section of the course is required. Questions should be directed to Driving Academy at 848-285-4428. **Taught by Jerome**

Brown, Donal Sallman.**Course:** 9301-F26A**Tuition:** \$389**Center:** J**Time:** 5:30-9:30**Hours:** 40**Nights:** T, Th**Start:** 9/15/26**Course:** 9301-S27A**Tuition:** \$389**Center:** J**Time:** 5:30-9:30**Hours:** 40**Nights:** T, Th**Start:** 2/2/27**Employment & Industry Development Services**

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CDL B W/ PASSENGER ENDORSEMENT - In partnership with the Driving Academy in Jackson , students will prepare for all written C.D.L. exams including: General Knowledge, Air Brakes, Hazmat, Tankers and Passenger. The theory portion of the course will take place in the Jackson Annex. Upon completion of the theory portion of the class, the students are required to take and pass the written CDL Class B exam at a NJ Motor Vehicle Agency before they can continue their training. The mandatory yard and road portion of the class will take place at the Driving Academy, 630 S Hope Chapel Rd, Jackson, NJ. The yard and road training will cover all skills necessary to pass the new federally regulated road test at NJ Motor Vehicles. Upon completing this training, students will be required to take a road test at NJ Motor Vehicle testing center coordinated by the Driving Academy. This course will satisfy the Entry Level Driver Training (ELDT) required by the Federal Government. Upon completion of this course Drivers will be able to drive Automatic transmission class B vehicles including Buses. Please note that this training will NOT enable a driver to operate a School Bus. There is a separate endorsement, "S" (School Bus) which is required (not included in this course) and can be obtained after receiving the "P" (Passenger) endorsement, included in this course. The total cost of the course is \$4600. **A mandatory deposit of \$220 is required to the Driving Academy upon registration as well as a payment in the amount of \$389 to OCVTS.**

Theoretical Portion: \$389 Tuesday and Thursday 5:30pm – 9:30pm.

Fall 9/15-10/20; Spring: 2/2-3/9

Yard and Road Training: \$4211 (Payable to the Driving Academy. Does not include MVC Permit, DOT Physical or fingerprinting.) (Payment arrangements can be made for the balance.) Tuesday and Thursday 5:30pm – 9:30pm.

Fall: 11/11-12/16; Spring 3/3-4/2

Upon registration, students will be mailed an additional information packet that they must complete and contact the Driving Academy two weeks before the theoretical portion of the class begins.

Requirements: Must be 18 with a non-provisional driver's license and pass a DOT physical. Theoretical training will continue until either the date listed above or the students permits are validated whichever come first. 80% attendance in the Yard & Road section of the course is required. Questions should be directed to the Driving Academy at 848-285-4428.

Theoretical Portion: \$370 Tuesday and Thursday 5:30pm – 9:30pm

Fall 9/16-10/28, Spring: 1/13-2/17

Yard and Road Training: \$2380 (Payable to Superior Driving School. Does not include MVC Permit, DOT Physical or fingerprinting.) (Payment arrangements can be made for the balance.) Tuesday and Thursday 5:30pm – 9:30pm.

Fall: 11/11-12/16; Spring 3/3-4/2

Upon registration, students will be mailed an additional information packet that they must complete and contact Superior Driving School two weeks before the theoretical portion of the class begins.

Requirements: Must be 18 with a non-provisional driver's license and pass a DOT physical provided by Driving Academy in Jackson. Theoretical training will continue until either the date listed above or the students permits are validated whichever come first. 80% attendance in the Yard & Road section of the course is required. Questions should be directed to Driving Academy in Jackson at 848-285-4428. **Taught by Jerome Brown, Donal Sallman.**

Course: 9302-F26A

Tuition: \$389

Course: 9302-S27A

Tuition: \$389

Center: J

Time: 5:30-9:30

Center: J

Time: 5:30-9:30

Hours: 40

Hours: 40

Nights: T, Th

Start: 9/15/26

Nights: T, Th

Start: 2/2/27

DIESEL TECHNICIAN (FALL REGISTRATION ONLY) - This 144 hour course will build foundational knowledge of diesel technology. Students will learn to diagnose and repair diesel engines. Topics covered in this course include hand tool use, safety, lubrication procedures, basic diesel engine maintenance and troubleshooting. General information concerning transmissions, brakes, and suspension systems is also included. **Taught by Chris Merwin.**

Course: 1310-F26A

Tuition: \$886

Center: J

Time: 6:30-9:30

Hours: 144

Nights: M, W

Start: 9/14/26

Some classes require a textbook. Information is located on our website ocvts.digitalsignup.com. Students must bring textbooks to the first night of class.

OFF ROAD VEHICLE - This class will cover general maintenance of ATV, Dirt bike and other off-road vehicles through both classroom and shop instruction on routine and preventative maintenance. The course will include instruction on engine design and theory, carburetion and fuel systems diagnostics and repairs, basic upgrades such as suspension, exhaust and intake systems, PVT clutch system operation, basic electrical diagnosis and maintenance related items. Students will learn the skills needed to diagnose common issues and properly repair them. Students are allowed to bring in their personal vehicles to work on. Basic Mig welding will be available for instruction. **Taught by Adam Malinowski.**

Course: 1502-F26A	Center: J		Nights: Th
Tuition: \$292	Time: 6:00-9:00	Hours: 36	Start: 9/17/26
Course: 1502-S27A	Center: J		Nights: Th
Tuition: \$292	Time: 6:00-9:00	Hours: 36	Start: 2/11/27

OUTBOARD ENGINE MAINTENANCE - O.E.M. is an 8-week class that covers the theory, operation, and maintenance of 2 and 4-stroke outboards. The course is a combination of classroom and hands-on practice, utilizing late model engines. Main subject areas include: identification, theory of operation, mechanical, electrical, fuel, cooling systems, and periodic maintenance. **Taught by Rob Berenwick.**

Course: 9315-F26A	Center: TR		Nights: M
Tuition: \$276	Time: 6:00-9:00	Hours: 24	Start: 9/14/26
Course: 9315-F26B	Center: TR		Nights: W
Tuition: \$276	Time: 6:00-9:00	Hours: 24	Start: 9/16/26
Course: 9315-S27A	Center: TR		Nights: M
Tuition: \$276	Time: 6:00-9:00	Hours: 24	Start: 2/1/27
Course: 9315-S27B	Center: TR		Nights: W
Tuition: \$276	Time: 6:00-9:00	Hours: 24	Start: 2/3/27

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- This course will teach basic maintenance and repair of small gas engines. Instruction focuses primarily on lawn and yard maintenance equipment, such as lawnmowers, edgers, blowers, weed whackers, power washers, snow blowers, etc. Students also learn basic, small engine design including: ignition, fuel and carburetion, and valve-train systems theory. Students will apply their knowledge in the shop as they troubleshoot, tune-up, and repair small gas engines. Basic Welding, both gas and electric fabrication techniques, will be taught. Students are permitted to bring personal equipment in for repair. **Taught by Adam Malinowski.**

Course: 1500-F26A	Center: J		Nights: W
Tuition: \$292	Time: 6:00-9:00	Hours: 36	Start: 9/16/26
Course: 1500-S27A	Center: J		Nights: W
Tuition: \$292	Time: 6:00-9:00	Hours: 36	Start: 2/3/27

US CERTIFIED COAST GUARD CAPTAIN - The Captain's License Course, designed by US Captain's Training, is certified by the United States Coast Guard and enables the student to sit for their four-hour USCG Captain's exam at the end of the class. The instructor-led classes, coupled with homework, total approximately 35 hours. The student needs to pass all online quizzes and tests in order to sit for the final exam. The class is taught by a USCG-qualified instructor who holds a USCG Master's License. Exam modules include: rules of the road, navigation general-near coastal, navigation problem-chart plot, and deck general/safety. Students will receive a complete class package prior to class. **Taught by Captain John Stypulkoski.**

Course: 9354-F26A	Center: TR		Nights: M, W
Tuition: \$950	Time: 6:00-8:00	Hours: 36	Start: 9/14/26
Course: 9354-S27A	Center: TR		Nights: M, W
Tuition: \$950	Time: 6:00-8:00	Hours: 36	Start: 2/1/27

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to speak with an Admissions Representative

ADULT EDUCATION FALL 2026 – SPRING 2027 MAIL-IN REGISTRATION FORM

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ALL INFORMATION BELOW IS REQUIRED TO ENROLL YOU IN OUR COMPUTER SYSTEM. PLEASE PRINT CLEARLY.

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 EMERGENCY CONTACT (NAME/PHONE #): _____ BIRTH DATE: _____ MALE ___ FEMALE ___

COURSE NO.	COURSE TITLE	START DATE	LOCATION (PLEASE CIRCLE)	FEE
			A B J *PAA TR W	
			A B J *PAA TR W	
			A B J *PAA TR W	
			A B J *PAA TR W	
			A B J *PAA TR W	
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Download additional Registration Forms, if needed, at www.ocvts.org

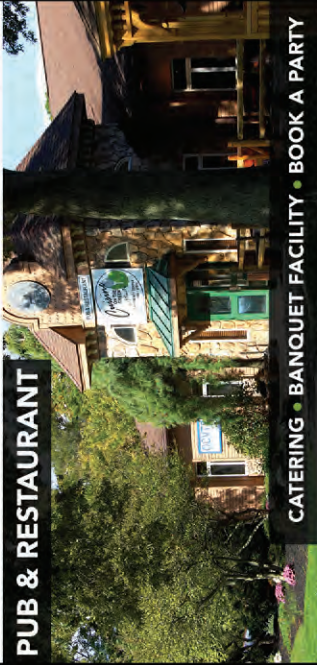


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